

Steve's Market Catering Menu Cooking Directions

STARTERS - All uncovered – 350 oven

Vegetarian

- Arancini (per Dozen) 8-10 min
- Caprese Skewers (per Dozen)
- Brie Bites (per Dozen) 6-8 min
- Shiitake Leek Spring Rolls (per Dozen) 6-8 min
- Fried Artichoke Hearts (per Dozen) 8-10 min
- Homemade Jalapeno Poppers (per Dozen) 10-15 min
- Zucchini Pancakes (per Dozen) 10 min

Poultry – uncovered – 350 oven

- Chicken Spinach Prosciutto Meatballs in Vodka Sauce (per Dozen) 10-15min
- Chicken Satay (per Dozen) 5-8 min OR room temp
- Chicken Quesadillas (per Dozen) 8-10 min
- Coconut Chicken Bites (per Dozen) 10-15 min
- Buffalo Chicken Arancini (per Dozen) - 8-10 min

Meats – uncovered – 350 oven

- Antipasto Skewers (per Dozen) Room Temp
- Pigs-in-a-blanket (per Dozen) 5-7 min
- Empanadas (per Dozen) 8-10 min
- Beef Filet served with Crostini (per Dozen) Room Temp
- Sausage Stuffed Mushrooms (per Dozen) 10-15 min
- Grilled Baby Lamb Chops (Per Dozen) 8-10 min

Seafood - uncovered – 350 oven

- Cajun Crab Dip (2lb. Tray) 5-7 min
- Blackened Salmon Bites (per Dozen) 10 min
- Coconut Shrimp (per Dozen) 8-10 min
- Baked Clams Oreganata (per Dozen) 5-7 min
- Baked Clams Casino (per Dozen) 5-7 min
- Jumbo Lump Mini Crab Cakes (per Dozen) 8-10 min

ENTREES - LEAVE ON COUNTER FOR ONE HOUR UNTIL ROOM TEMP
COVERED – 350 OVEN

Chicken

Provençal Roasted Chicken (Half Tray) 20-25 min
Classic Roasted Chicken (Half Tray) 20-25 min
Chicken Scarpariello (Half Tray) 20-25 min
Chicken Tuscany (Half Tray) 20-25 min
Chicken Francesca (Half Tray) 20-25 min
Chicken Giambotta (Half Tray) 20-25 min
Chicken Marsala, Francese, Piccata, Parmigiana (Half Tray) 20-25 min

Veal

Veal Osso Bucco (Half Tray) 25 min
Veal Sorrentina (Half Tray) 20 min
Veal Arrabbiata (Half Tray) 20 min
Veal Marsala, Francese, Picatta, Parmigiana (Half Tray) 20 min

Pork and Prime Beef

Grilled Whole Filet Mignon 4lb. (Half Tray)
Homemade Classic Meatballs (Half Tray) 25 min
Soy and Ginger Marinated Grilled Skirt Steak (Half Tray) 20-25 min
Filet Mignon Tips (Half Tray) 25 min
Braised Beef Brisket (4 Lb. Half Tray) 25-30 min
Stuffed Pork Loin (Half Tray) 25-30 min
Classic Sausage and Peppers (Half Tray) 25 min
Barbecue St. Louis Ribs (Half Tray) 25-30 min
Pulled Pork (Half Tray) 25-30 min

Seafood

Stuffed Flounder Filet (Half Tray) 20 min
Pistachio Crusted Chilean Sea Bass (Half Tray) 15-20 min
Grilled Salmon (Half Tray) 15-20 min

PASTA – covered 350 oven

Eggplant Parmesan (Half Tray) 30 min
Eggplant Rollatini (Half Tray) 20-25 min
Pasta alla Norma (Half Tray) 25 min
Fusilli with Roasted Vegetables (Half Tray) 25 min
Fusilli with Chicken (Half Tray) 25 min
Gnocchi Sorrentina (Half Tray) 25 min
Cavatelli and Broccoli (Half Tray) 20-25 min
Rigatoni Bolognese (Half Tray) 25 min
Orecchiette with Sausage and Broccoli Rabe (Half Tray) 20-25 min
Shrimp and Scallop Scampi (Half Tray) 20 min
Penne alla Vodka (Half Tray) 25 min
Penne alla Vodka with Chicken (Half Tray) 25 min
Baked Ziti (25 min), Manicotti, Stuffed Shells, (20-25) Cheese Lasagna (Half Tray) (30-35 min)
Vegetable Lasagna (Half Tray) 30-35 min
Meat Lasagna (Half Tray) 30-35 min

VEGETABLES and SIDES - covered 350

Sauteed Broccoli Rabe (Half Tray) 15-20 min
Grilled or Steamed Asparagus (Half Tray) 15-20 min
Sauteed Broccoli (Half Tray) 15-20 min
String Bean Almondine (Half Tray) 20 min
Sauteed Spinach (Half Tray) 15-20 min
Roasted Cauliflower and/or Broccoli (Half Tray) 20-25 min
Grilled or Roasted Seasonal Vegetables (Half Tray) 20-25 min
Roasted Brussel Sprouts with Crispy Bacon (Half Tray) 25 min
Roasted Rosemary Potatoes (Half Tray) 25 min
Potatoes Au Gratin (Half Tray) 25-30 min
Fluffy Mashed Potatoes (Half Tray) 25-30 min
Yukon Gold and Cauliflower Mashed Potatoes (Half Tray) 25-30 min
Rice Pilaf (Half Tray) 25 min