

Steve's Market

Catering Menu



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steves_market



steves market inc.

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About Us

Steve's Market, has been in operation since 1992, is a family-owned gourmet market. All fresh produce and prime meats are selected daily, and homemade prepared foods and catering services make Steve's a one-stop shopping experience. Located in the heart of Ramsey, New Jersey, Steve's is the best source of quality foods with exceptional personalized service from start to finish.

We offer full catering services for a variety of events such as barbeques, corporate events, birthdays, graduations, and more. Call to speak with our catering coordinator.

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Hours:

Monday-Friday • 8am-6pm

Saturday • 8am-5pm

Sunday • 8am-2pm

Starters

Dozen Minimum

VEGETARIAN

- **Arancini** - Mini Sicilian crispy rice balls stuffed with creamy mozzarella and fresh peas. Served with fresh marinara dipping sauce
- **Caprese Skewers** - Mini mozzarella balls, heirloom cherry tomatoes, fresh basil, with a side of balsamic glaze
- **Brie** - wrapped phyllo bites with raspberry jam
- **Shiitake Leek Spring Rolls** - with a soy dipping sauce
- **Fried Artichoke Hearts** - with lemon garlic aioli dipping sauce
- **Homemade Jalapeno Poppers** - with a cilantro avocado aioli dipping sauce
- **Famous Zucchini Pancakes** - Crispy and tender with delicious homemade marinara sauce

POULTRY

- **Chicken Spinach Prosciutto Meatballs** - with creamy vodka sauce
- **Chicken Satay** - Grilled, marinated, and skewered chicken served with peanut dipping sauce
- **Chicken Quesadilla** - Shredded seasoned chicken, Monterey Jack, sharp cheddar, roasted peppers, and onions. Served with sour cream and roasted tomato salsa
- **Coconut Chicken Bites** - with red pepper ginger dipping sauce
- **Buffalo Chicken Arancini** - Mini crispy rice balls stuffed with buffalo chicken. Served with a blue cheese dipping sauce

Visit our website for pricing.

Starters

Dozen Minimum

MEATS

- **Antipasto Skewers** - Cheese tortellini, mozzarella, basil, olives, artichoke heart, genoa salami, pepperoni, and tomato with a side of zesty Italian dip
- **Pigs-in-a-blanket** - with spicy brown mustard
- **Empanadas** - Mini pastry stuffed with ground beef or chicken, tomato, corn, and spices served with a cilantro avocado aioli dipping sauce
- **Beef Filet** - served with crostini and horseradish mayo sauce
- **Sausage-stuffed Mushrooms** - Steve's legendary homemade Italian sausage stuffed into fresh mushrooms with a crunchy panko and pecorino topping
- **Grilled Baby Lamb Chops** - marinated in fresh rosemary, garlic, and lemon

SEAFOOD

- **Cajun Crab Dip** - Crab meat and cheesy dip with crispy crackers
- **Blackened Salmon Bites** - with maple soy glaze
- **Coconut Shrimp** - with a General Tso dipping sauce
- **Baked Clams Oreganata** - chopped clams topped with seasoned garlicky breadcrumbs
- **Baked Clams Casino** - chopped clams topped with chopped bacon, tomato, and seasoned breadcrumbs
- **Jumbo Lump Mini Crab Cakes** - with siracha aioli dipping sauce

Visit our website for pricing.

Green Salads

All of our salads are prepared with the freshest array of greens delivered daily (romaine, butter, mixed greens, radicchio, frisée, arugula, spinach etc.) and tossed with our homemade vinaigrettes.

Small Feeds 8-10 People (Half Tray), Large Feeds 18-20 People (Full Tray)

Add our Bell & Evans Chicken to your salad for an additional charge.

- **Garden Salad** – Fresh mixed baby greens, sliced cucumbers, sweet grape tomatoes, shredded carrots, red cabbage, with balsamic vinaigrette
- **Mediterranean Greek Salad** – Romaine lettuce, feta cheese crumbles, kalamata olives, red onion, cucumbers, pepperoncini, stuffed grape leaves, with lemon, oregano vinaigrette
- **Arugula Salad** – Roasted beets, toasted pecan, dried cranberries, goat cheese, with honey, lemon vinaigrette
- **Caesar Salad** – Crispy baby romaine lettuce, parmesan cheese, homemade croutons, with classic Caesar dressing

- SIDE SALADS -

- Macaroni • BLT Macaroni • Potato • German Potato
 - Creamy Coleslaw • Healthy Slaw (vinegar based)
- Cucumber, tomato, red onion and red wine vinaigrette
 - Sesame Noodle Salad
- Orzo with spinach, peppers, onions, dried cranberries, and apple cider vinaigrette
- Mozzarella Salad - Fresh ciliegini, tomatoes, and basil with extra virgin olive oil
 - Roasted beets with red onion and feta

Visit our website for pricing.

Entrees

Half Tray Feeds 8-10 People

CHICKEN – All natural free range, Bell & Evans

- **Provencal Roasted Chicken** – Boneless chicken breasts and thighs roasted over fennel, shallots, and Yukon gold potatoes with herbs de Provence, fresh lemon, and thyme
- **Classic Roasted Chicken** – bone-in chicken thighs and breasts, browned and braised with potatoes, leeks, fresh rosemary and thyme.
- **Scarpariello** – Chicken cutlets sautéed with sweet and/or hot Italian sausage and mushrooms, finished with a lemon white wine and rosemary sauce
- **Tuscany** – Chicken cutlets sautéed with earthy porcini mushrooms and finished with a rich Madeira wine sauce
- **Francesca** – Grilled boneless chicken breasts and thighs with sautéed portobello mushrooms, broccoli rabe, and mozzarella, drizzled with sweet balsamic glaze
- **Giambotta** – Boneless chicken thighs sautéed with hot and/or sweet cherry peppers, mushrooms, and potatoes, and finished with a white wine vinegar sauce
- **Marsala, Francese, Piccata, and Parmigiana**

VEAL – All natural milk fed

- **Osso Bucco** – Veal shanks braised in white wine and tomatoes until tender and finished with gremolata
- **Sorrentina** – Sautéed veal cutlets topped with prosciutto, eggplant, mozzarella, and finished with a sherry wine tomato sauce
- **Arrabbiata** – Veal cutlets sautéed with sweet and hot cherry peppers and finished with a spicy brown sauce
- **Marsala, Francese, Piccata, and Parmigiana**

Visit our website for pricing.

Entrees

Half Tray Feeds 8-10 People

PORK & PRIME BEEF – certified prime

- **Grilled Whole Filet Mignon** – finished with veal demi-glacé, port wine, and horseradish sauce
- **Homemade Classic Italian Meatballs** – smothered in fresh marinara sauce
- **Soy and Ginger Marinated Grilled Skirt Steak** – with julienned vegetables served over noodles
- **Filet Mignon Tips** – Smothered in mushrooms and onions and finished with au jus butter sauce
- **Braised Beef Brisket** – with caramelized onions, garlic and red wine
- **Stuffed Pork Loin** – stuffed with prosciutto, broccoli rabe, and provolone cheese
- **Classic Sausage and Peppers** – sweet Italian sausages sautéed with onions and peppers in a light tomato and garlic sauce
- **Barbecue St. Louis Ribs** – fall off the bone ribs with classic BBQ sauce
Baby Back Ribs
- **Pulled Pork** – pork shoulder braised until pull-apart tender and served with a tangy BBQ sauce, slaw and soft buns

SEAFOOD

- **Stuffed Flounder Filet** – stuffed with spinach, roasted peppers, provolone cheese with a garlic white wine sauce
- **Pistachio Crusted Chilean Sea Bass** – pan seared with a lemon butter sauce
- **Honey Glazed and Roasted Salmon** – with a fresh arugula and almond pesto
- **Grilled Salmon** – with homemade maple chipotle glazed sauce

Visit our website for pricing.

Pasta

Half Tray Feeds 8-10 People

- **Eggplant Parmesan** – our famous lightly breaded eggplant, layered with sauce and parmesan cheese
- **Eggplant Rollatini** – tender eggplant rolled around a rich ricotta filling
- **Pasta alla Norma** – penne with sautéed eggplant, fresh mozzarella and plum tomato sauce
- **Fusilli** – roasted vegetables and fresh garlic and olive oil
Add Bell & Evans Chicken for an additional charge.
- **Gnocchi Sorrentina** – pillowy potato dumplings with sautéed eggplant, baked in a rich tomato sauce with bubbling mozzarella cheese and fresh basil
- **Cavatelli and Broccoli** – sautéed with garlic, olive oil and parmigiana reggiano
- **Rigatoni Bolognese** – classic Italian braised meat ragu
- **Orecchiette** – sweet and hot sausage sautéed with broccoli rabe, garlic, and olive oil
- **Shrimp and Scallop Scampi** – in a white wine garlic sauce
- **Penne alla Vodka** –
Add Bell & Evans Chicken for an additional charge.
- **Baked Ziti, Manicotti, Stuffed Shells or Cheese Lasagna**
- **Vegetable Lasagna** - Layers of lasagna noodles, with grilled vegetables, ricotta cheese, finished off with your choice of red sauce or bechamel
- **Meat Lasagna** - Layers of fresh ricotta cheese, prime ground beef, mozzarella, parmesan, with our homemade marinara

Visit our website for pricing.

Vegetables and Sides

Half Tray Feeds 8-10 People

- **Sautéed Broccoli Rabe** – in garlic, olive oil, and crushed red pepper flakes
- **Grilled or Steamed Asparagus** – with a lemon butter sauce
- **Sautéed Broccoli** – in olive oil and garlic
- **String Beans Almondine**
- **Sautéed Spinach** – in olive oil and garlic
- **Roasted Cauliflower and/or Broccoli** – with olive oil and sea salt
- **Grilled or Roasted Seasonal Vegetables**
- **Roasted Brussel Sprouts with Crispy Bacon**
- **Roasted Rosemary Potatoes**
- **Potatoes Au Gratin**
- **Fluffy Mashed Potatoes**
- **Yukon Gold and Cauliflower Mashed Potatoes**
- **Rice Pilaf with Peas, Carrots and Onions**

Platters

- **Antipasto** – Italian meats, cheeses, roasted peppers, olives, broccoli rabe
- **Grilled Vegetable Platter** – asparagus, zucchini, squash, eggplant, cherry tomatoes and assorted peppers
- **Vegetable Crudités** – sweet carrots, crunchy celery, french beans, white button mushrooms, cucumbers, colored peppers, cherry tomatoes with homemade creamy buttermilk dressing or hummus
- **Cheeses** – four varieties of cheese, cheese spreads, crackers, strawberries and grapes
- **Charcuterie Board** – select cheeses and Italian meats, olives, roasted peppers, fresh grapes, dried fruits, herb infused olive oil, crackers and sliced baguette
- **Grilled Marinated Shrimp** – with sriracha dipping sauce . . . (2 lb min) 20 pieces
- **Shrimp Cocktail** – with classic cocktail sauce (2 lb min) 36 pieces
- **Seasonal Berries**
- **Seasonal Fruit**

Visit our website for pricing.

Specialty Sandwich Platters

- Any of our Specialty Sandwich Platters are also available panini style.

Boars Head cold cuts and Bell & Evans chicken,
on fresh semolina rolls cut into quarters

(small serves 5-6, medium serves 8-10, large serves 15-18)

- **The Main Street** – roast beef with melted Swiss, caramelized onions and horseradish sauce
- **The Finch** – pepper turkey, pepper jack cheese, lettuce, tomato, cucumber, and mustard
- **The Railroad (Italian Combo)** – ham, genoa salami, pepperoni, provolone, lettuce, tomato, onions, and oil and vinegar
- **The Ramsey** – turkey, roast beef, muenster, coleslaw and Russian dressing
- **The Firehouse** – buffalo chicken, Colby jack cheese, lettuce, tomato, jalapeño bacon, and ranch dressing
- **The Stonehouse** – roast beef, American cheese, lettuce, tomato, and mayo
- **The Market** – Havarti cheese, baby spinach, tomato, avocado, cucumber, oil and vinegar
- **The Village Square** – fried eggplant, mozzarella cheese, roasted peppers, and balsamic
- **The Tisdale** – deluxe ham, Swiss cheese, lettuce, tomato, and mustard
- **Chicken Caesar Wrap** – chicken breast, crispy romaine, Caesar dressing, and Parmesan cheese
- **Turkey and Brie Wrap** – oven gold turkey, creamy Brie cheese, baby spinach, shredded carrots, and honey mustard dressing
- **Chicken Salad Wrap** – white meat chicken, celery, dried cranberries, pecans and mayo

Visit our website for pricing.

