

PARTY PLATTERS AND SANDWICHES

Italian or American Cold Cut Platter	\$4.95 per person
Cold Cut Platter Full set-up – <i>Includes cold cuts, mac salad, potato salad, coleslaw, pickles, asst. olives & bread</i>	\$6.95 per person
Assorted Wrap Platter	\$8.95 each
Assorted Sandwich Platter	\$6.95 each
Assorted Dinner Rolls	\$4.50 each
Italian Wedge – <i>Boars Head ham, genoa salami, provolone, mortadella, ham cappy & pepperoni w/ lettuce, tomato, oil, vinegar & vinegar peppers</i>	\$17.00 per foot
American Wedge – <i>Boars Head ham, Ovengold turkey, yellow american, roast beef w/ lettuce & tomato</i>	\$17.00 per foot
Grilled Chicken, fresh mozzarella & roasted peppers w/ olive oil (Chicken Cutlet also available)	\$20.00 per foot
Grilled Vegetables	\$15.00 per foot
Grilled Vegetables w/ fresh mozzarella	\$18.00 per foot
Fresh Mozzarella w/ tomato, basil & olive oil	\$15.00 per foot
Baked Eggplant, fresh mozzarella & roasted peppers	\$18.00 per foot
Prosciutto, fresh mozzarella, roasted peppers, basil & olive oil	\$22.00 per foot
Grilled Chicken w/ broccoli rabe & fresh mozzarella	\$21.50 per foot
Chicken Cutlet w/ prosciutto, fresh mozzarella, roasted peppers & pesto sauce	\$22.00 per foot

2 – 6 foot Wedges Available • Round Wedges also Available \$2.00 more per foot (Round Wedges include potato chips in the middle)

ANTIPASTO & APPERTIZERS

	Small	Large
Assorted cheese platter	\$40.00	\$65.00
Cheese and dry sausage platter	\$55.00	\$80.00
Fresh vegetable platter w/ dip	\$35.00	\$55.00
Fresh fruit & cheese platter	\$45.00	\$65.00
Assorted olive platter	\$35.00	\$50.00
J&G's antipasto platter (domestic) – <i>includes sweet sausage, pepperoni, mixed olives, roasted peppers, marinated mushrooms, artichokes, provolone cheese, bocconcini & breadsticks w/ prosciutto</i>	\$68.00	\$88.00
J&G's antipasto platter (imported) – <i>same as above w/ imported provolone & imported prosciutto</i>	\$78.00	\$98.00
Fresh mozzarella w/ tomato & basil platter	\$45.00	\$65.00
Roasted pepper, mozzarella & tomato platter	\$50.00	\$70.00
Grilled eggplant w/ mozzarella, tomato & basil platter	\$55.00	\$75.00
Eggplant rollatini – <i>filled w/ ricotta, mozzarella & marinara sauce</i>	\$40.00	\$65.00
Fried Artichokes*	\$7.99 lb	
Fried Ravioli*	\$9.99 lb	
Fried Broccoli*	\$7.99 lb	
Stuffed Zucchini – <i>spinach or meat filled</i>	\$50.00	\$85.00
Italian Stuffed Peppers – <i>stuffed w/ rice, provolone cheese, spinach, grated cheese. (Also available w/ meat)</i>	\$35.00	-
Red & Green Bell Peppers – <i>stuffed w/ rice, provolone cheese, ham, mortadella & grated cheese, topped w/ fresh mozzarella & tomato sauce</i>	\$40.00	-
Stuffed Breads – <i>chicken cutlet w/ mozzarella & broccoli rabe / sausage & peppers / Italian style legplant, mozzarella w/ sundried tomatoes or create your own</i>	\$50.00	\$70.00
Individual loaf also available	\$35.00 each	
Stuffed Mushrooms	\$18.00 per dozen	
Seafood Stuffed Mushrooms	\$22.00 per dozen	
Stuffed Portabello Mushrooms w/ <i>chopped peppers, onions, tomatoes topped w/ a slice of provolone cheese</i>	\$3.50 each	
Stuffed Artichokes	\$5.95 each	
Rice Balls w/ <i>pepperoni & cheddar cheese</i>	\$35.00	-
Rice Balls w/ <i>or w/o meat</i>	\$35.00	-
Macaroni & Cheese Balls	\$35.00	-
Mini Quiche – <i>broccoli & cheddar cheese / Lorraine / spinach & mushrooms</i>	3 for \$5.00	
Bruschetta – <i>chopped tomatoes, onions, basil & olive oil</i>	\$30.00	\$55.00
Eggplant Caponata – <i>diced eggplant, plum tomatoes, chopped peppers, onions & olive oil</i>	\$35.00	\$60.00
Buffalo Wings	\$40.00	\$65.00
Chicken fingers	\$40.00	\$65.00

*Available on combo platter

PASTA

	1/2 Tray	Full Tray
Stuffed Rigatoni – <i>stuffed w/ ricotta cheese & marinara or meat sauce</i>	\$60.00	\$85.00
Cheese Ravioli	\$45.00	\$70.00
Baked Ziti w/ <i>pieces of meatballs & sausage</i>	\$45.00	\$70.00
Stuffed Shells	\$45.00	\$70.00
Manicotti	\$35.00	\$60.00
Pasta Primavera	\$40.00	\$65.00
Penne w/ <i>broccoli</i>	\$40.00	\$65.00
Bow Tie w/ <i>zucchini & fresh tomato</i>	\$40.00	\$65.00
Penne or Rigatoni w/ <i>fresh tomato & basil</i>	\$40.00	\$65.00
Cheese Lasagna (8-10 people)	\$40.00	\$75.00
Meat Lasagna (8-10 people)	\$45.00	\$80.00
Vegetable Lasagna (8-10 people)	\$45.00	\$80.00
Penne alla Vodka	\$45.00	\$70.00
Cavatelli w/ <i>broccoli rabe</i>	\$45.00	\$70.00
Rigatoni w/ <i>eggplant</i>	\$45.00	\$70.00
Pasta w/ <i>shrimp & broccoli</i>	\$55.00	\$85.00
Linguine w/ <i>shrimp, sun dried tomato, pinach in a fresh sauce</i>	\$60.00	\$90.00
Tortellini alla Nonna <i>prosciutto, peas, onion in a light cream sauce</i>	\$50.00	\$80.00
Orecchiette w/ <i>Broccoli Rabe sauteed w/ garlic, olive oil & sweet sausage</i>	\$50.00	\$80.00
Penne w/ <i>sauteed broccoli, grilled chicken, sun dried tomato, garlic & oil</i>	\$50.00	\$75.00
Rigatoni w/ <i>Filetto di Pomodora – fresh tomato sauce with diced prosciutto</i>	\$45.00	\$70.00
Fusilli Alfredo Sauce	\$55.00	\$75.00
Liguine Clam Sauce – <i>red or white</i>	\$55.00	\$85.00
Pasta Bolognese w/ <i>fresh peas</i>	\$45.00	\$75.00
Gnocchi Vodka Sauce	\$50.00	\$75.00
Pasta w/ <i>Shrimp & Calamari in a fresh tomato sauce</i>	\$65.00	\$95.00
Manicotti Siciliano – <i>cheese manicotti wrapped w/ eggplant</i>	\$45.00	\$75.00
Fettucine w/ <i>mixed vegetables in a pesto cream sauce</i>	\$55.00	\$80.00

CHICKEN

	1/2 Tray	Full Tray
Chicken Martini – <i>boneless chicken breast encrusted w/ parmesan cheese in a lemon white wine sauce</i>	\$60.00	\$90.00
Chicken Balsamico – <i>strips of chicken in a balsamic sauce w/ artichoke hearts & sun dried tomato</i>	\$55.00	\$85.00
Chicken Venezia – <i>boneless chicken sauteed w/ sweet vinegar peppers, artichokes in a white wine sauce</i>	\$55.00	\$85.00
Chicken Portabello – <i>boneless chicken w/ portabello mushrooms, asparagus in a marsala sauce</i>	\$60.00	\$90.00
Chicken stuffed w/ <i>broccoli & cheddar cheese in a roasted pepper sauce</i>	\$60.00	\$100.00
Chicken & Rice w/ <i>mushrooms & onion</i>	\$50.00	\$80.00
Chicken Stir Fry – <i>boneless chicken cut into strips w/ sweet peppers & onion served w/ a side of white rice</i>	\$55.00	\$85.00
Chicken Parmigiana	\$55.00	\$85.00
Chicken Francese	\$55.00	\$85.00
Chicken Marsala	\$55.00	\$85.00
Chicken Cutlet w/ <i>Broccoli Rabe sauteed in garlic & oil</i>	\$55.00	\$85.00
Chicken Cacciatore (on or off the bone) w/ <i>potatoes</i>	\$45.00	\$80.00
Chicken Scarpiello – <i>boneless chicken, sausage, vinegar peppers & potatoes (available hot or sweet or on the bone)</i>	\$55.00	\$85.00
Grilled Chicken & Vegetables w/ <i>fresh garlic, parsley & balsamic vinegar</i>	\$55.00	\$85.00
Chicken Fiorentino – <i>battered chicken w/ eggplant & mozzarella in a brown sauce</i>	\$55.00	\$85.00
Chicken Sorrentino – <i>same as above w/ prosciutto</i>	\$65.00	\$95.00
Chicken w/ <i>fresh peas, onion in white wine sauce</i>	\$55.00	\$85.00
Chicken Rollatini – <i>boneless chicken breast rolled w/ spinach, gorgonzola cheese in a balsamic sauce</i>	\$65.00	\$105.00
Chicken Rollatini – <i>boneless chicken breast rolled w/ asparagus, sun dried tomato & swiss</i>	\$60.00	\$100.00
Chicken Rollatini – <i>boneless chicken breast rolled w/ fontina cheese, prosciutto & spinach in a white wine sauce</i>	\$65.00	\$105.00
Chicken Piccata – <i>lightly battered chicken in a lemon butter, wine sauce w/ capers</i>	\$55.00	\$85.00
Chicken Siciliano – <i>boneless chicken w/ fresh mushrooms, chopped bacon, scallions in a pink sauce</i>	\$60.00	\$90.00
Roasted Chicken Legs w/ <i>potatoes & onion</i>	\$50.00	\$80.00
Fried Chicken (legs & thighs)	\$50.00	\$85.00
Chicken w/ <i>potatoes</i>	\$55.00	\$85.00

BEEF

	1/2 Tray	Full Tray
Meatballs Marinara	\$45.00	\$75.00
Meatball Parmigiana	\$50.00	\$80.00
Meatballs & Fried peppers	\$50.00	\$80.00
Steak & Mushrooms	\$60.00	\$90.00
Marinated Roast Beef – <i>thinly sliced eye round roast beef w/ steak sauce, red peppers & scallions</i>	\$60.00	\$95.00
London Broil w/ <i>roasted red potatoes, sauteed onion w/ garlic & olive oil</i>	\$60.00	\$90.00
Pepper Steak – <i>beef strips w/ fried peppers, onion, fresh tomato, garlic & oil</i>	\$60.00	\$95.00
Beef Stew w/ <i>celery, carrots & potatoes</i>	\$50.00	\$85.00
Beef Braciola – <i>w/ grated cheese, provolone, basil & parsley in a marinara sauce or vodka sauce</i>	\$55.00	\$90.00
Filet Mignon w/ <i>sliced portabello mushrooms & a side of red roasted potatoes</i>	price according to market	

PORK

	1/2 Tray	Full Tray
Sweet or Hot Sausage Marinara	\$40.00	\$70.00
Sausage & Peppers w/ <i>garlic & oil</i>	\$45.00	\$75.00
Sausage & Peppers w/ <i>potatoes, garlic & oil</i>	\$50.00	\$80.00
Sausage w/ <i>Broccoli Rabe</i>	\$55.00	\$85.00
Pork w/ <i>Vinegar Peppers (hot or sweet)</i>	\$55.00	\$85.00
Pork Loin <i>thinly sliced w/ artichokes, fresh mushrooms & sun dried tomato</i>	\$60.00	\$90.00
Stuffed Pork Loin w/ <i>broccoli rabe, sun dried tomato & fontina cheese</i>	\$65.00	\$95.00
Pork Braciola – <i>rolled w/ spinach & romano cheese in a brandy sauce</i>	\$60.00	\$95.00

VEAL

	1/2 Tray	Full Tray
Veal w/ <i>fried peppers & marinara sauce</i>	\$60.00	\$90.00
Veal Parmigiana	\$75.00	\$105.00
Veal Marsala	\$80.00	\$120.00
Veal Francese	\$80.00	\$120.00
Veal Piccata	\$80.00	\$120.00
Veal w/ <i>Vinegar Peppers (hot or sweet peppers)</i>	\$75.00	\$105.00
Veal alla Lori – <i>breaded veal cutlet w/ sweet cherry peppers, artichokes, fresh mushroom, garlic & white wine</i>	\$85.00	\$120.00
Veal Martini – <i>veal cutlet encrusted w/ parmesan cheese in a lemon & white wine sauce</i>	\$75.00	\$120.00
Veal alla Romano – <i>boneless veal rolled w/ spinach, prosciutto & fontina cheese in a sherry wine sauce w/ fresh mushrooms</i>	\$80.00	\$125.00
Veal Portabella – <i>portabella mushroom, asparagus in a marsala sauce</i>	\$85.00	\$120.00

SEAFOOD

	1/2 Tray	Full Tray
Tilapia Francese or Oreganato <i>over steamed spinach</i>	\$65.00	\$105.00
Stuffed Sole w/ <i>shrimp, crabmeat, fresh herbs in a white wine sauce</i>	\$75.00	\$115.00
Fried Calamari	\$70.00	\$110.00
Shrimp Scampi	\$80.00	-
Shrimp Parmigiana	\$80.00	-
Salmon Oreganato – <i>seasoned w/ white wine, fresh lemon & bread crumbs</i>	\$65.00	-
Stuffed Calamari – <i>stuffed w/ shrimp & crabmeat in a fresh tomato sauce</i>	\$75.00	-
Scallops <i>wrapped w/ bacon</i>	\$80.00	-
Clams Oreganato (min. 2 dozen)	\$22.00 per dozen	-
Seafood Salad	\$65.00	-
Shrimp w/ <i>steamed spinach, lemon & white wine</i>	\$80.00	-

We only use extra large shrimp

FRESH HOMEMADE SALADS

	1/2 Tray	Full Tray
Mixed Green Salad	\$20.00	\$45.00
Arugala Salad w/ cherry tomatoes, red onion & shaved parmesan cheese	\$40.00	\$75.00
Caesar Salad	\$30.00	\$50.00
Grilled Chicken Caesar Salad	\$40.00	\$65.00
Mesclun Salad w/ gorgonzola, walnuts & dried cranberry	\$40.00	\$65.00
Spinach Salad w/ red onion & cannellini beans	\$30.00	\$55.00
Spinach Salad w/ bocconcini & cherry tomatoes	\$40.00	\$65.00
Three Bean Salad w/ fresh corn	\$30.00	\$55.00
Chic Pea Salad	\$30.00	\$55.00
Tomato Cucumber Salad	\$30.00	\$55.00
Marinated Bocconcini w/ sun dried tomato	\$45.00	\$70.00
Marinated Bocconcini w/ chopped peppers or cherry tomatoes	\$45.00	\$70.00
Italian Style Red Potato Salad	\$25.00	\$50.00
Macaroni Salad, Potato Salad or Coleslaw	\$2.49 per lb.	
Spinach & Orzo Salad w/ sun dried tomato, feta cheese, kalamata olives w/ a vinaigrette dressing	\$40.00	\$65.00
Tricolor Tortellini Salad w/ prosciutto	\$35.00	\$65.00
Pasta Napoli – sauteed eggplant, black olives, capers & fresh tomato	\$40.00	\$70.00
Pasta Caprese – fresh tomato, black olives, basil & chic peas	\$40.00	\$70.00
Pasta Balsamico – artichokes, vinegar peppers, fresh tomato & mozzarella	\$40.00	\$70.00
Pasta Oreganato w/ fresh broccoli	\$35.00	\$65.00
Pasta Pesto	\$50.00	\$75.00
Pasta w/ sun dried tomato & fresh spinach	\$40.00	\$70.00
Pasta w/ sun dried tomato, fresh spinach & chicken	\$50.00	\$80.00

VEGETABLE & SIDES

	1/2 Tray	Full Tray
Eggplant Parmigiana	\$45.00	\$75.00
Escarole & Beans	\$40.00	\$70.00
Sauteed Broccoli	\$35.00	\$55.00
Sauteed Broccoli Rabe	\$40.00	\$70.00
Roasted Potatoes	\$30.00	\$50.00
Roasted Potatoes w/ peas & onions	\$35.00	\$55.00
Fingerling Roasted Potatoes sprinkled w/ gorgonzola cheese	\$45.00	\$65.00
String Bean Almondine	\$40.00	\$70.00
String Beans w/ potatoes, peppers & onions	\$40.00	\$70.00
String Bean Salad w/ cherry tomatoes, red onion & balsamic vinegar	\$40.00	\$70.00
Risotto w/ prosciutto, fresh mushrooms & parmesan cheese	\$45.00	\$80.00
Risotto w/ asparagus	\$40.00	\$70.00
Grilled Vegetables	\$45.00	\$75.00
Rice w/ broccoli & chic peas	\$35.00	\$60.00
Polenta w/ broccoli rabe & red kidney beans	\$40.00	-
Potato Croquettes	\$35.00	\$65.00
Chicken Croquettes	\$40.00	\$70.00

DESSERTS

	1/2 Tray	Full Tray
Fresh Cut Fruit Platter	\$45.00	\$65.00
Fresh Fruit Salad	\$30.00	\$60.00
Cookie Platter	\$30.00	\$45.00
Homemade Italian Cheesecake (9 in.)	\$20.00 each	

All Prices May Be Subject to Change Without Notice
If you have a food allergy,
please speak to the owner, manager, chef or your server.

GOURMET GIFT BASKETS

PRICES START AT \$35.00



* ASSORTED TYPES AND SIZES *

Order your basket in time for the holidays or any special function

Christmas • New Year's • Easter • Mother's Day
 Birthdays • Get Well • Sympathy

Custom made baskets can be arranged upon request

All Corporate Accounts Are Welcome

Half Tray Serves	10-12 people depending on dish
Full Tray Serves	20-22 people
Small Platter Serves	up to 15 people
Large Platter Serves	up to 20 people

Racks, Sternos & Wedge Boards are provided with a deposit
 Specialty Items available upon request

J & G

Deli and Market



Italian - American Deli

Catering Menu

*We carry the freshest Boars Head cold cuts,
 a full selection of A & M and Terranova bread,
 fresh produce, and popular items imported from Italy.
 Fresh mozzarella made daily.*

Free Delivery

*"Chi Mangia Bene, Vive Bene"
 Who eats well, lives well*

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