

# HAVE YOUR NEXT AFFAIR WITH BANTRY BAY

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## **BANTRY BAY CATERING LLC**

Weddings, Confirmation, Communion Graduations,  
Funerals, or Any Occasions Give us a call

Phone (732) 721-2098

Cell 732- 609- 1088

### **Our Prices :**

**12.95 per person, Hall rental is  
separate**

**10- 50 People**

**Chose 1 from A Group, 2 - B Group,  
1- C Group**

**or**

**1- A group and 2 - C Group includes:  
Coffee- Reg. and Decaf, Tea, Plates,  
Bread & Rolls, Butter utensils**

### Additional Trays

A group \$ 60.00

B Group \$ 85.00

C Group \$ 95.00

D Group 110.00

Half trays available

Chose a plan or select the trays ala cart.  
Other dishes are available upon request

Ask about out New England Clam  
Bakes,

Jersey Rib eye steak and Corn  
Barbeques

We are committed to serving you and  
providing you with the utmost service to  
make your occasion with us special  
Bob Masterson

Call ahead 732-721-2098  
cell 732- 609-1088

Our Club is open Every Friday  
Evening for pub Dining  
members and guests of members

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## **BANTRY BAY CATERING**

CATERING FOR ALL OCCASIONS.

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*Your Place or Ours!*



Visit us at:

[www.bantrybaycatering.com](http://www.bantrybaycatering.com)

[www.southamboyaoh.com](http://www.southamboyaoh.com)

## PASTA DISHES

### **Penne Pomodoro**

Penne tossed with fresh tomato basil marinara sauce **A**

### **Baked Penne**

Penne tossed with fresh marinara sauce, ricotta, parmigino & mozzarella Cheeses **A**

### **Penne Primavera**

Penne tossed with a creamy light garlic and Parmigiano sauce fresh vegetables **B**

### **Penne Vodka Sauce**

Penne tossed with tomato vodka sauce **B**

### **Cavatelli & Broccoli** **A**

Penne tossed with alfredo sauce, broccoli florettes and chicken strips **B**

### **Penne Gran Sasso**

Tossed with chicken, shitaki mushrooms, peas, diced tomato prosciutto, arugola and garlic cream sauce **C**

### **Meat Lasagna**

Layered with cheeses, meats and fresh tomato basil marinara sauce **B**

**Vegetarian Spinach Lasagna** Layered with spinach and cheeses and topped with Alfredo sauce **A**

### **Tortellini Alfredo**

Cheese filled tortellini tossed in a fresh creamy Alfredo sauce **B**

### **Tortellini Marinara**

Cheese filled tortellini tossed in a tomato basil marinara sauce **B**

### **Eggplant Parmigiano**

Eggplant breaded and layered with cheese and marinara sauce **B**

## CHICKEN, MEATS & SEAFOOD

### **Virginia Baked Ham**

Oven baked with a honey Sauce and pineapple **C**

**Chicken Piccata** Tender Chicken cutlets sautéed with Olive oil, Artichokes, Crushed tomato and capers in a lemon wine sauce **C**

**Chicken Marsala** Sautéed with Shitake mushrooms, garlic and light creamy marsala wine and sherry wine sauce **C**

**Lemon Chicken** (16pcs/32pcs) Grilled chicken breasts, Mushrooms, sautéed in a light white wine and lemon butter sauce **C**

**Chicken Parmigiano** (16pcs/32pcs) Chicken cutlets pan fried and baked with mozzarella and tomato sauce **C**

**Veal Franchise** (22pcs/44pcs) Egg-battered veal sautéed with sherry wine, lemon & butter **B**

**Chicken Cordon Blue** Pan Fried Chicken cutlets rolled with Virginia Ham and Swiss Cheese, and a savory wine cream sauce **D**

### **Meatballs** or

Simmered in our fresh tomato basil marinara sauce **B**

**Shepherd's Pie** Irish tradition ground Beef or Lamb , peas & Carrots covered with mashed potatoes & Gravy **B**

### **Yankee Pot Roast**

Oven Roasted pot roast of Beef with a Sherry mushroom gravy , roasted carrots and potatoes **D**

**Chicken Franchise** Chicken cutlets , egg battered with a savory Butter wine sauce a hint of lemon **C**

### **Traditional Corned Beef**

Fork tender Boiled beef Served with Cabbage, Potatoes carrots and crispy Rye Bread **D**

### **Swedish Meatballs**

Sautéed in a creamy sauce with a hint of sweet. **B**

**Potato and Cheese Pierogues** Sautéed in butter served with fresh sour cream **B**

### **Buffalo Chicken wings**

Chicken wings sautéed in butter & Hot Sauce served with celery sticks and blue cheese **B**

### **Cold Cut Platter**

Ham,, Turkey, Roast Beef, Cheese **C**

### **Sausage Murphy**

Small cuts of sausage cooked with onions and peppers and spices **C**

### **Bangers & Mashed**

A traditional Irish Pork Sausages served on a bed of mashed potatoes and Gravy **B**

**Meatballs & Sausage** Simmered in our fresh tomato basil marinara sauce **C**

### **Salmon Primavera** (8pcs/16pcs)

Grilled filets of salmon with julienne vegetables and a light cream sauce **D**

### **Smoked or Fresh Kobasi with sauerkraut**

Small cuts in seasoned savory sauerkraut **C**

### **Stuffed Cabbage**

Ground Beef and rice rolled in tender Cabbage leaves **C**

### **Scottish style Fish & Chips** 16 - 32 pcs

Tender fillet of Fish and crispy fried potatoes **C**

### **Spanish Seafood Paella** **D**

### **Seafood Newberg** **C**

Shrimp, Scallops and Pollock in a creamy Newberg sauce served with a biscuit

### **Salad & Vegetables**

**Tossed Garden Salad ( with dressing)** **A**

**Caesar Salad** **A**

**Chicken Caesar Salad** **B**

**Parsley Potatoes** **A**

**Garlic Mashed Potatoes** **A**

**Mixed Sautéed Vegetable Medley** **A**

**Cheese Platter** Assorted cheeses, American, cheddar, Swiss, with assorted crackers **B**

**Grilled Balsamic Vegetable Medley** **B**

**Rice Medley** **A**

**Ratatouille** **B**

**Desert menu upon request**