

Best Farms

Catering Menu

Catering For All Occasions

If you have questions or special requests for your catering order, please don't hesitate to ask one of our catering specialists!

Heroes

19.99 Per Foot Italian or American | 20.99 Chicken

All American

We use Boar's Head Deli Sliced Roast Beef, Turkey, Virginia Ham, Yellow American and Swiss Cheese. Topped with Shredded Lettuce and Thinly Sliced Tomatoes Served with Mayonnaise and Mustard on the side or on it.

Italian

Layers Of Thinly Sliced Genoa Salami, Mortadella, Pepperoni, Ham, Capicola, Provolone and Fresh Mozzarella Cheese. Topped With Fire Roasted Peppers, Shredded lettuce Served with Homemade Italian dressing on the side.

Chicken Cutlet

Chicken Cutlets Grilled or Fried, Topped with Fresh sliced Mozzarella Cheese, Fire Roasted Peppers and Balsamic Glaze or our homemade Pesto.

Wraps Platter

Small \$60.00 | Large \$90.00 (approx. 9pcs) Cut in Half | (approx. 13pcs) Cut in Half

Select your choice of 3 from The Following, Beautifully Arranged: Traditional American or Italian cold cuts, Tuna Salad, Grilled or Fried Chicken Cutlets with Roasted Peppers and Fresh Mozzarella Cheese, Grilled Seasonal Vegetables, Oven Roasted Turkey Breast, Bacon Avocado and Honey Mustard, Our Homemade Roast Beef with Cheddar and your choice Horseradish or Mayo, Buffalo Chicken with our crumbled Blue Cheese Dressing or Chicken Caesar.

Cold Platters

Small Platter Serves 10-12 People | Large Platter Serves 15-20 People

Cold Antipasto Platter

Small \$60.00 | Large \$100.00

Roasted Peppers, Assorted Olives, Marinated Artichoke Hearts, Cubed Provolone, Mozzarella Bocconcini Salad, Sweet Soppressata, Homemade Marinated Mushrooms and Dried Pepperoni.

International Cheese Platter

Small \$60.00 | Large \$100.00

A Fine Selection of Quality Imported and Domestic Cheese Beautifully Arranged and Served with Fresh Grapes

Grilled Veggie Platter

Small \$50.00 | Large \$90.00

A beautiful arrangement of assorted, Marinated and Grilled Eggplant, Portobello Mushroom Caps, Zucchini, Bell Peppers & Asparagus with Our Homemade Balsamic Glaze.

Cold Cuts Platter

Small \$60.00 | Large \$100.00

Your Choice Of Four Meats and Two Cheeses: Meat: Roast Beef, Turkey Breast, Virginia Ham, Boar's Head Ham, Salami, Cappicola, Pepperoni, Mortadella, Sweet or Hot Soppressata.

Cheese: Swiss, American, Mozzarella, Muenster, Apline Lace Swiss.

Shrimp Cocktail

Small \$70.00 | Large \$120.00

Tender Poached Jumbo Shrimp Served with Lemon Wedges and Our Homemade Cocktail Sauce.

Fresh Fruit Bowl Small

\$50.00 | Large \$90.00

Beautifully Cut Fresh Seasonal Fruit and Seasonal Berries .

HOT PLATTERS

Small Platter Serves 8-10 People | Large Platter Serves 15-18 People

Wings Platter

Small \$60.00 | Large \$100.00

Tasty Fried Chicken Wings with Your Choice of Garlic Parmesan, BBQ, Buffalo, Plain, or Sesame Teriyaki.

Hot Antipasto Platter

Small \$50.00 | Large \$90.00

This Delicious Platter Consists of Eggplant Rollatini, Mozzarella Sticks, Cheese and Bread Crumb Stuffed Mushroom, Baked Little Neck Clams, Fried Cauliflower Florets, Zucchini Sticks and Mini Rice Balls. Served With Marinara Sauce and Fresh Lemon Wedges on The Side.

Mini Fried Finger Food Platter Small \$50.00 | Large \$90.00

Homemade Miniature Rice Balls, Miniature Potato Croquettes, Miniature Prosciutto Balls, Mini-Fried Cheese Ravioli and Crispy Miniature Mozzarella Sticks Served With our Homemade Marinara Sauce.

Mini- Chicken Cordon Blue Platter

Small \$60.00 | Large \$100.00

Pigs In a Blanket

Platter Small \$60.00 | Large \$100.00

Cocktail Sized Franks Wrapped in Delicate Puff Pastry Served with A Side of Deli Mustard.

Coney Island Platter

Small \$50.00 | Large \$90.00

Mini Knishes, Hot Pretzel Bites & Pigs in a Blanket. Served With a Side of Spicy Brown Mustard

CREATE YOUR OWN CHARCUTERIE & ANTIPASTO

SMALL \$99 FEEDS 8-10 PEOPLE | LARGE \$175 FEEDS 15-18 PEOPLE

STEP 1 Meats:

Choose 4

**Sweet Soppressata sticks or sliced Hot Soppressata sticks or sliced Hormell DiLusso
Genoa Salami Pepperoni Slicing or Sticks Prosciutto Sweet Capicola Hot Capicola
Ham Capicola Mortadella**

STEP 2 Cheese:

**Choose 2 Reggiano Parmesan Grana Padano Ricotta Salata Feta Pecorino Brie Swiss
Muenster Provolone American Cheddar Jarlsberg**

STEP 3 Sides:

**Choose 2 Roasted Peppers, Marinated Artichokes, Olive Spread, Fig Spread,
Mushrooms, Mozzarella Cilegine, Olives Marinated, Breadsticks, Stuffed Peppers,
Pepper Shooters, Mixed Nuts**

All prices are subject to change. All food is prepared fresh & to order. Food will be cold & require heating upon delivery or pickup. Our food products may contain or have come in contact with gluten, sesame, wheat, seafood, shellfish, soy, peanuts, tree nuts, eggs or dairy. We fry our food in a blend of canola, olive & soybean oil. Please inform us if you or anyone in your party has an allergy or sensitivity. Any changes or cancellations must be made within 24-48 hours, otherwise deposit is non-refundable.

SALADS

All Salad Dressings Served on The Side

Gourmet Bowl Serves 12-15 PEOPLE \$40

Classic Caesar Salad

Romain Lettuce Served with Croutons, Grated Cheese and Topped with Caesar Dressing.
Add Chicken or Grilled Shrimp add'l.

Greek Salad

Romain Lettuce, Fresh Crumble Feta Cheese, Cucumbers, Tomatoes, Thin sliced Red Onion, Calamata Olives with our Homemade Greek Dressing.

Summer Salad

Romain Lettuce, your choice of Crumbled blue, Gorgonzola cheese or Goat cheese,
Candied Pecans, Dried Cranberries and Mandarin orange slices. Raspberry vinaigrette

Italian Chopped Salad

Chopped Lettuce, Tomatoes, Red Onions, Roasted Red Peppers, Artichoke Hearts, Salami,
Provolone, Fresh mozzarella, Prosciutto, Whole Black and Green Olives, Italian Dressing

Pastas

Half Tray Serves 8-12 People | Full Tray Serves 15-20 People

HALF TRAY \$50.00 | FULL TRAY \$80.00

Linguine & Clams

Linguine And Chopped Clams in Your Choice of Red or White Sauce

Stuffed Shells

Tender Shells Stuffed with Creamy Seasoned Ricotta Cheese and Topped with Fresh Marinara Sauce and Shredded Parmesan Cheese.

Ravioli Marinara

Large Ricotta Filled Ravioli Tossed in Our Fresh Marinara Sauce

Baked Ziti

Ziti pasta mixed and Ricotta, Mozzarella, Parmesan and our delicious red sauce and baked to perfection

Gourmet Macaroni & Cheese

Our Four Cheese Mixture of Melted Fontina, Aged Asiago, Vermont Cheddar, And American Cheese. Topped With Panko Breadcrumbs, Baked in The Oven.

Penne A la Vodka

Penne Pasta in Our Delicious Pink and Creamy Vodka Sauce. A customer Favorite!

Orecchiette Pasta with Sausage and Broccoli Rabe

Orecchiette Pasta with Savory Pork Sausage and Perfectly Sautéed Broccoli Rabe

Rigatoni Bolognese

Rigatoni Pasta in Our slow cooked Bolognese Style Meat Sauce

Pasta Primavera

Fresh Pasta & Seasonal Vegetables Tossed in a Light Pink Tomato & Cream Sauce or Garlic and Oil.

Meat Lasagna

Lasagna Layered in Creamy Ricotta Cheese, Seasoned Ground Beef and Melted Fresh Mozzarella and our Delicious Red Sauce

Penne With Broccoli

Tossed In a Shallot, Parsley and White Wine Sauce

Tortellini Alfredo

Cheesy Tortellini in Creamy Alfredo Sauce made with, Cream, Freshly Grounded Parmesan and Tossed in Crispy Bacon Bits and Fresh Peas

Gnocchi Sausage

Delicious Gnocchi in Our Homemade Red Sauce with Crumbled Savory Italian Sausage

Sunday Sauce Rigatoni

Al Dente Rigatoni Tossed in Our Slow-Cooked Homemade Sunday Gravy Meat Sauce.

Entrees

Half Tray Serves 8-12 People | Full Tray Serves 15-20 People

CHICKEN

Chicken Cutlet Parmesan

Chicken Cutlets Tenderly Pounded Fried and covered in Our Red Sauce and Melted Fresh Mozzarella.

Chicken Francaise

Tender Chicken Breast Sauteed in a Light Lemon Butter Sauce.

Chicken Cutlet Vodka Parmesan

Chicken Cutlets Tenderly Pounded Fried and covered in Our Creamy Pink Vodka Topped with Melted Fresh Mozzarella.

Chicken Cordon Blue

Thin Sliced Breaded Chicken Cutlets Stuffed with Virginia Ham and Swiss Cheese
Topped with Savory Gravy with Mushrooms

Chicken Piccata

Lightly floured and Sauteed Chicken Cutlets in a light lemon sauce with Capers and Artichokes

Grilled Chicken

Tender Thin Sliced Chicken Cutlets Seasoned perfectly and Grilled
Chicken

Chicken Fingers

Tender Strips of Chicken Coated in our Seasoned Breadcrumbs and Fried to Perfection.

Chicken Marsala

Tender Chicken Breasts Sautéed in a Light Marsala Wine Sauce

Chicken Teriyaki

Tender Chicken Marinated in Our Homemade Teriyaki Sauce and Toasted Sesame Seeds

Chicken And Broccoli

Tender Sliced Chicken Breast with Broccoli Florets, Tossed in A Garlic Hoisin Sauce

Chicken Sorrentino

Tender Chicken Breast Thinly Sliced Eggplant and Smoked Ham. Topped With Fresh Mozzarella Cheese and a Light Cognac Sauce

Chicken Fontinella

Lightly Pounded Chicken Breast Stuffed with Spinach, Prosciutto Di Parma and Fontina Cheese, Then Lightly Coated in Italian Seasoned Breadcrumbs. Sautéed In a Brown Sauce with Wild Mushrooms

EGGPLANT

Eggplants Parmesan

Thin Sliced Eggplant Breaded and Fried, Layered in Our Delicious Red Sauce and Fresh Mozzarella

Eggplant Rollatini

Thinly Sliced Golden Fried Eggplant Rolled with Seasoned Creamy Ricotta Cheese, Smothered in Our Homemade Marinara Sauce and Topped with Melted Fresh Mozzarella Cheese.

PORK

Sausage & Peppers

Your Choice of Sweet or Hot Sausage Tossed with Caramelized Onions and Red and Green Bell Peppers.

Sausage & Broccoli Rabe

Sweet Fennel Sausage with Broccoli Rabe Tossed with Candied Garlic and Extra Virgin Olive Oil

Stuffed Loin of Pork

Tenderloin Of Pork Stuffed with Spinach, Prosciutto & Fresh Mozzarella. Hawaiian Roast Pork Slow Roasted Pulled Pork in A Spicy Pineapple Barbecue Sauce.

BBQ Ribs

Slow Roasted Pork Ribs Smothered in Smoky BBQ Sauce.

Pork Tenderloin

Seasoned Pork Tenderloin Topped with Fresh Broccoli Rabe, Vinegar Peppers & Shaved Parmesan Cheese. Served In a Garlic White Wine Reduction.

SEAFOOD

Shrimp Oreganata

Half \$60.00 | Full \$100.00

Jumbo Shrimp Topped with Italian Oreganata style Breadcrumbs, in a Light White Wine Sauce.

Shrimp Parmesan

Half \$60.00 | Full \$100.00

Jumbo Shrimp Coated in Italian Breadcrumbs and Fried to Perfection then Smothered in Fresh Marinara Sauce and Topped with Melted Fresh Mozzarella Cheese.

Stuffed Fillet of Sole

Half \$60.00 | Full \$100.00

Fresh Fillet of Sole Stuffed with Crab Meat and Seasoned Breadcrumbs, drizzled with a Light Butter Sauce and Garnished with Slices of Lemon.

Salmon With Sweet Chili

Half \$60.00 | Full \$100.00

Tender Cedar Roasted Salmon Filets Topped with Our Fresh Sweet Chili Glaze. Allergen: Contains Soy & Sesame.

Lobster Fra Diavolo

Market Price

BEEF

Meatballs In Sauce

Half \$60.00 | Full \$90.00

Homemade Meatballs Served with Fresh Marinara Sauce.

Beef Teriyaki

Half \$70.00 | Full \$120.00

Tender Strips of Filet Mignon Marinated in our Homemade Teriyaki Sauce and Grilled to Perfection.

Steak Siciliano

Half \$60.00 | Full \$100.00

Breaded Flat Iron Sliced and Topped with Seasoned Bread Crumbs In A Port Wine Reduction Sauce With Wild Mushrooms

Roast Beef with Mushroom Gravy

Half \$60.00 | Full \$100.00

Our Homemade and Thinly Sliced Roast Beef with Caramelized Onions, Mushrooms and Brown Gravy

Veal Cutlet Parmesan

Half \$60.00 | Full \$100.00

Veal Cutlets Fried to Perfection then Smothered in Our Homemade Marinara Sauce and Topped with Melted Fresh Mozzarella Cheese.

GLUTEN FREE SPECIALTIES

Small 8-10 Servings | Large 15-18 Servings

Baked Ziti

Half Tray \$60 Full Tray \$100

Penne Alla Vodka

Half Tray \$60 Full Tray \$100

Rigatoni Pomodoro

Half Tray \$60 Full Tray \$100

Eggplant Parmigiana

Half Tray \$60 Full Tray \$100

Chicken Parmigiana

Half Tray \$70 Full Tray \$110

Chicken Marsala

Half Tray \$70 Full Tray \$110

Sausage & Peppers

Half Tray \$70 Full Tray \$110

Chicken Francaise

Half Tray \$70 Full Tray \$110

Meatballs In Sauce

Half Tray \$70 Full Tray \$110

SIDE DISHES

Half Tray Serves 8-12 People | Full Tray Serves 15-20 People

HALF TRAY \$50.00 | FULL TRAY \$80.00

Broccoli Oreganata

Tender Broccoli Florets Sprinkled with Seasoned Breadcrumbs in A Light Garlic & White Wine Sauce.

Baby Carrots

In Butter Sauce Sweet Baby Carrots Tossed in Light Butter & Parsley.

Grilled Vegetables

Seasoned Vegetables Grilled to Perfection with Fresh Garlic and Savory Herbs.

Roasted Potatoes

Crispy Roasted Red Skin Potatoes Tossed in Extra Virgin Olive Oil & Fresh Herbs

Broccoli Rabe

Bright Green Perfectly Sauteed with Garlic and Extra Virgin Olive Oil.

String Bean Almondine

Fresh Green Beans with Candied Garlic and Toasted Almond Slices.

Roasted Brussel Sprouts

Fresh Brussel Sprouts Tossed in Brown Sugar, Honey and Smoked Bacon.

Stuffed Mushrooms

Snow White Mushrooms, Breadcrumbs, Pecorino

Deli Cold Salads

A Great Addition to any Gathering. Our cold salads are made fresh daily and sure to please any crowd.

Greek Pasta Salad

Penne Pasta with Red Onion, Kalamata Olives, Cherry Tomatoes, Olive Oil, White Vinegar, Cucumber, Feta Cheese, Salt & Pepper

Pesto Salad

Tortellini

Chickpea Salad