

ENCORE AT THE OFFICE
CATERING MENU

22 DEFOREST AVE
EAST HANOVER, NJ

973 515 8000

ENCORECATERINGNJ.COM



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ENCORE AT THE OFFICE
CATERING MENU

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Encore at the Office

No matter how busy your lifestyle - there's always time for good food. Encore at the office makes it easy. Whether you're working late or just partying after hours, Encore has a catering solution for you.

Specializing in all facets of corporate catering, Encore at the Office has some great menu options ranging from intimate working lunches and boxed lunches, to large-scale dinner meetings and seminars. We offer hot, cold and specialty buffets as well as catering for after-hours affairs such as cocktail parties and sit-down dinners.

So the next time you're planning a company picnic, team-building event or corporate party, think of Encore at the Office. We provide full event staffing plus drop-off and set up services. And don't forget to ask about our Referral Program!

Contact us today for all your business-related catering needs!

To Order

Call 973-515-8000 to speak with a catering consultant. Allow 24 hours when placing your order. Items priced per person require a minimum of 10 people. Cancellations must be made at least 24 hours in advance or subject to cancellation fees.

Disposable cutlery, napkins, plates and cups can be included upon request, with any catering order, priced accordingly.

Prices and menu items subject to change without notice. We reserve the right to correct any errors.



BREAKFAST

SIMPLICITY BREAKFAST

- Hand-rolled bagels
- Traditional scones
- Freshly baked muffins
- Country-style biscuits
- Whipped plain & vegetable cream cheese
- Butter & preserves
- 6.00 per person
- Minimum 20 guests

CONTINENTAL BREAKFAST

- Includes Simplicity Breakfast plus the following:
- Sliced seasonal fruits & berries
- Orange juice
- Coffee, tea & decaf
- 11.00 per person
- 12.00 per person for less than 20 guests



SMOKED SALMON PLATTER 7.50
Capers, tomatoes & sliced red onions

BREAKFAST BURRITOS 7.00
Roasted Vegetable & Pepper Jack
Meat Lovers
Three Cheese

BREAKFAST PANINIS 7.00
Smoked Ham, Apples & Gruyère
Spinach, Feta & Ham
Bacon, Onions & Cheddar

BREAKFAST QUESADILLAS 7.00
Scrambled eggs, onions, ham & sausage

HOT AMERICAN BREAKFAST

- | | |
|--|---|
| Scrambled Eggs
Plain, Three Cheese, Spinach & Feta, Tomato, Western, Broccoli, Smoked Bacon or Mushrooms & Cheddar | Roasted sausage
Sliced seasonal fruits & berries
Hand-rolled bagels
Butter & cream cheese (plain & vegetable)
Orange juice
Coffee, tea & decaf
16.00 per person |
| Potatoes O'Brien
Smoked bacon | |



ASK ABOUT OUR
HEART HEALTHY
HOT BREAKFAST



YOGURT & GRANOLA PARFAIT 4.00

For more
a la carte options
VISIT OUR WEBSITE
encorecateringnj.com



HORS D'OEUVRES PLATTERS

Priced per person. 10 person minimum applies.

TRADITIONAL TOMATO BRUSCHETTA 3.00

With garlic croustades, olive baguette & tomato pita bread

BRUSCHETTA TRIO 5.00

Tomato, Eggplant & Bean, Portobello & Mozzarella

BLACKENED CHICKEN GUACAMOLE 4.00

Tricolor tortilla chips

SOUTHWESTERN 7 LAYER DIP 4.00

Tricolor tortilla chips



INTERNATIONAL CHEESE DISPLAY 4.00

With crackers



CRUDITÉ DISPLAY 3.50

With assorted dips



TUSCAN ANTIPASTA 7.00

Marinated artichokes, roasted peppers, white bean salad, lemon-rosemary olives, tomato-basil bruschetta, grilled eggplant, roasted mushrooms, Parmesan Reggiano, fresh mozzarella, Prosciutto di Parma, Genoa salami, pepperoni, parmesan crostini, tomato pizetta & garlic knots

SMOKED SALMON DISPLAY 7.50

PEPPERCORN ENCRUSTED FILET MIGNON Market Price

Horseradish cream & garlic croustades

HERB ENCRUSTED FILET MIGNON Market Price

Plum tomato bruschetta & basil croustades

TRIO OF HUMMUS 4.00

Black Bean, Edamame, Classic Tricolor tortilla & pita chips

MEDITERRANEAN MEZZE 6.50

Classic hummus, baba ghanoush, marinated artichokes, olives, marinated feta cheese, grilled zucchini, cucumber yogurt dip, fresh & toasted pita bread



JUMBO SHRIMP COCKTAIL 7.50



Let us plan your event!

The items listed here are only a small selection of what we offer.

To speak with an Event Planning Specialist Call 973-515-8000

SANDWICH COMBINATIONS

Priced per person. 10 person minimum applies.

EXECUTIVE 11.00

Choice of 4 sandwiches

Choice of 1 side salad

Assorted gourmet
cookie platter

PREMIUM 15.50

Choice of 4 sandwiches

Choice of 2 side salads

Assorted gourmet
cookie platter

Assorted sodas & water

SIGNATURE 20.00

Choice of 4 sandwiches

Choice of 1 entrée salad
(from page 12)

Choice of 2 salads

Assorted gourmet
cookie platter

Assorted sodas & water

BOXED LUNCH 16.00

Choice of 4 sandwiches

Fruit cup

Granola bar

Chips

Gourmet cookie

Beverage

HOT SANDWICHES 16.50

Choice of 3 hot sandwiches

Choice of 2 side salads

Assorted gourmet
cookie platter

Assorted sodas & water

HOT & COLD SAMPLER 21.50

Choice of 4 cold sandwiches

Chicken Française

Eggplant Rollatini

Choice of 2 side salads

Sliced fresh fruit display

Assorted gourmet cookie platter

Assorted sodas & water

SANDWICH SELECTION

Cold: See page 10

Hot: See page 11

SIDE SALAD SELECTION

See pages 14-15



SANDWICH SELECTION

Customer Favorites

The items listed here are **some of our customers' favorites.**

For more sandwich selections please consult our website:
ENCORECATERINGNJ.COM

Cold Sandwiches

CHICKEN SANDWICHES

Grilled Cajun Chicken Roasted peppers, fresh mozzarella & Encore's special sauce on focaccia

Grilled Chicken Caesar Sundried tomatoes & greens on a French baguette

Rosemary Grilled Chicken Lemon-dill aioli, mixed greens, tomatoes & crumbled feta on rustic focaccia bread

Chicken Cutlet Fresh mozzarella, roasted peppers, lettuce, plum tomatoes & olive tapenade on semolina bread

Southern Grilled BBQ Chicken Pepper Jack cheese, BBQ sauce & coleslaw on a sour dough roll

Harvest Smoked Chicken Caramelized apples, brie & honey mustard on a multigrain baguette

California Grilled Chicken Avocado, roasted pepper, greens, tomato & ranch dressing on an 8-grain baguette

Encore's Traditional Chicken Salad Shredded lettuce & tomato on a Kaiser roll

Buffalo Chicken Wrap Shredded lettuce, carrots & celery, crumbled blue cheese & blue cheese dressing

Grilled Honey Mustard Chicken Wraps Greens & roasted yams on a honey wheat wrap

TURKEY SANDWICHES

Fresh Roasted Turkey Dilled havarti & mesclun with herbed mayo on rosemary focaccia bread

Smoked Turkey Brie & greens topped with honey mustard on a 7-grain baguette

Turkey Club Wrap Roasted turkey, lettuce, bacon, tomato & mayo on a flour wrap

CHARCUTERIE & BEEF SANDWICHES

Steakhouse Blues Peppercorn-crusted roast beef, caramelized onion jam & crumbled blue cheese on a soft pretzel roll

Rare Roast Beef Red onions, cheddar & Russian dressing on an onion brioche

Homemade Meatloaf BBQ sauce, cheddar cheese & caramelized onions on ciabatta

Italian Sandwich Pepperoni, Genoa salami, prosciutto & provolone with roasted peppers & shredded lettuce on Italian bread

Flank Steak Caesar Wrap Shredded romaine, parmesan & Caesar dressing

SEAFOOD SANDWICHES:

Shrimp Salad Lemon-dill aioli, tomatoes & a brioche roll – \$2 supplement

Tuna Salad Dilled mayo & shaved Bermuda onions on marbled rye

Tuna Nicoise Tuna salad, marinated green beans, basil & arugula on an olive pocket roll

CHEESE & VEGETABLE SANDWICHES

Balsamic Glazed Portobello Mushrooms Herbed ricotta mousse, rosemary, sweet pepperonata & arugula on a focaccia square

Crispy Eggplant Milanese Roasted tomato chutney, shaved parmesan cheese & pesto on a semolina roll

Fresh Mozzarella, Tomatoes, Basil & Roasted Peppers Balsamic vinaigrette on a French baguette

Vegetarian Wrap Tomatoes, cucumber, carrots, sprouts & hummus with a yogurt sauce in a spinach wrap

Roasted Artichoke Wrap Sautéed spinach, roasted tomatoes, hummus & marinated feta cheese on a whole wheat wrap

Hot Sandwiches

HOT ITALIAN SANDWICHES

Meatball Parmesan

Eggplant Parmesan

Chicken Parmesan

Grilled Sausage Grilled vegetables with fresh mozzarella & olive oil

Lightly Battered Chicken Eggplant, prosciutto, mozzarella & light tomato sauce

Grilled Chicken Portobellos, smoked mozzarella, arugula & olive oil

HOT COMFORT FOOD SANDWICHES

Gobble, Gobble Turkey Gravy, stuffing & sweet potatoes

Meatloaf Cheddar cheese, caramelized onions, spinach & BBQ sauce

Memphis BBQ Pulled Pork On round rolls

Southern BBQ Pulled Chicken On round rolls

Pulled BBQ Beef Brisket On round rolls

Gourmet Traditional Grilled Cheese

New Jersey Cheese Steak Sautéed onions & peppers on a soft roll



ROOM TEMP MEAL PLATTERS

Entrée Salads Serves 10-12 ppl

MISO ROASTED MUSHROOM SALAD 95.00

Roasted shiitake & cremini mushrooms, edamame, cucumber, carrots, crunchy wasabi peas & field greens

MEDITERRANEAN MEZZE 95.00

Marinated olives, artichokes, grilled eggplant, stuffed vine leaves, marinated feta cheese, roasted beets & hummus over field greens with toasted pita



VEGETARIAN NICOISE 90.00

Roasted fingerling potatoes, haricot vert, eggs, tear drop tomatoes & artichoke hearts

SPICY THAI NOODLES & MARINATED VEGETABLES 95.00

Soba noodles, edamame, marinated shiitake mushrooms, pickled red onions, jalapeños, cilantro, spinach & broccoli with a spicy sesame ginger vinaigrette

GRILLED & ROASTED VEGETABLES 90.00

Roasted fennel, cherry tomatoes & asparagus with grilled Portobello, zucchini & yellow squash drizzled with basil oil

Entrée Salad add-ons

- Lemon Rosemary Grilled Chicken Breast included
- Poached Jumbo Shrimp 30.00
- Roast Beef Tenderloin 60.00
- Grilled Flank Steak 30.00
- Herb-Crusted Salmon 15.00

CLASSIC COBB SALAD 85.00

Avocado, applewood smoked bacon, crumbled blue cheese, eggs, tomatoes & field greens



GRILLED SIDES OF SALMON 115.00

Lemon-chive marinade, mango salsa & sesame pita crisps

Entrée Platters Serves 10-15 ppl

HERB CRUSTED ROAST BEEF TENDERLOIN 135.00

Horseradish cream sauce & garlic herb croustades



SIDE SALADS & ACCOMPANIMENTS

Side Salad Selection

Caesar Salad Shaved parmesan cheese & homemade croutons

Baby Field Greens Walnuts, blue cheese & maple balsamic vinaigrette

Greek Salad Kalamata olives, cucumber, tomatoes & crumbled feta cheese with a lemon-herb dressing

Garden Salad Fresh seasonal vegetables, Mesclun & romaine lettuce with raspberry or balsamic vinaigrette

Baby Spinach Salad Mango, Macadamia nuts, dried cranberries & raspberry vinaigrette

Southwestern Caesar Salad Roasted corn, black beans & red peppers, corn tortilla strips & chipotle Caesar dressing

Chopped Italian Salad Roasted peppers, fresh mozzarella, sun dried tomatoes, black olives & balsamic vinaigrette

Chopped Hawaiian Salad Macadamia nuts, dried cranberries, mango, toasted coconut, pineapple, strawberries & raspberry vinaigrette

Market Salad Shaved parmesan cheese, avocado, crispy potato threads, tomatoes, cucumber, arugula, radicchio, red leaf lettuce & guacamole vinaigrette

Side Salad add-ons

**Grilled Salmon,
Grilled Chicken
or Flank Steak** 5.00 per person

**Grilled Shrimp
or Filet Mignon** 8.00 per person



Side Salad Selection (cont'd)

Caramelized Onion & Yukon Potato Salad
Creamy blue cheese dressing

Old Fashioned New Potato Salad
Celery & scallions

Multigrain & Dried Fruit Salad
Thyme & shallot vinaigrette

Southwestern Black Bean & Rice Salad
Roasted corn, cilantro & chipotle dressing

Jasmine Rice & Edamame salad
Rice wine vinaigrette

Mediterranean Cous Cous
Roasted peppers, black olives, tomatoes, thyme, cracked pepper & Sherry vinaigrette

Asian Noodle & Stir-Fried Vegetable Salad
Spicy chili peanut dressing

Cavatappi & Ricotta Salata
Roasted tomato vinaigrette

Penne Pasta with Basil
Fresh mozzarella, arugula, tear drop tomatoes & roasted peppers

Tricolor Fusilli Pasta Salad
Seasonal vegetables & herb vinaigrette

Orrechiette with Lemon & Oregano
Crumbled feta, Kalamata olives & tomato concasse

Roasted Vegetables & Rosemary
Balsamic reduction

Seven Vegetable Slaw
Honey poppy seed dressing

Broccoli
Roasted garlic, crushed red pepper & EVOO

Tuscan White Bean Salad
Pancetta, rosemary & oil-cured olives

Mediterranean Bean Salad
Garbanzo, kidney, black & white beans, fresh herbs, cucumber, feta & olives

Seasonal fruit salad
Honeydew & cantaloupe melons, pineapple & berries

Sliced seasonal fruits
Sliced pineapple, melons, grapes & berries

Entrée Accompaniment Selection

Herbed Rice Pilaf with Orzo

Parmesan Crusted Risotto Cakes

Rosemary Roasted New Potatoes

Candied Sweet Potato Steak Fries
Pecans & honey

Mediterranean Cous Cous & Sage

Three Cheese Macaroni & Cheese
Ritz® cracker crust

Smashed Potatoes
Parmesan crisp

Sautéed Julienne Vegetables
Fresh herbs

Sautéed Broccoli
Garlic & parmesan cheese

Grilled Vegetables
Basil oil

Creamed Spinach

Roasted Root Vegetable Ragout
Caramelized apples

Haricot Vert
Tarragon-shallot butter

ENTRÉES

Wire racks, paper goods & set up for the buffets are included. Chaffers additional.

Chicken

COCONUT CHICKEN 19.00
Stuffed with asparagus, sweet potato
& sticky rice, accompanied by mango sauce

STUFFED PORTOBELLO CHICKEN 19.00
Smoked mozzarella & forest sauce

CHICKEN MARSALA 18.00
Wild mushroom demi glace

CHICKEN BALSAMIC 18.00
Frizzled onions & wild mushrooms

CHICKEN FRANÇAISE 18.00
Artichokes, capers & lemon
white wine sauce

**PARMESAN ENCRUSTED
CHICKEN** 18.00
Tomato bruschetta & basil

MEDITERRANEAN CHICKEN 19.00
Stuffed with feta, spinach, tomato
& lemon-dill olive sauce

**HERB ENCRUSTED
ROASTED CHICKEN** 19.00
Cranberry gravy

**PAN ROASTED
CHICKEN BREAST** 20.00
Roasted garlic, white wine,
artichokes, shiitake mushrooms,
spinach, ricotta gnocchi
& natural chicken jus

Vegetarian

BLACK BEAN & GRAIN CAKE 17.00
Roasted chili & corn salsa

JASMINE RICE CAKE 17.00
Bok choy, edamame & shiitake stir-fry

ENTRÉES INCLUDE

Choice of **one side salad** & **two
entrée accompaniments** (see p. 15)

Assorted **Bread Basket**,
Assorted **Gourmet Cookie Platter**,
Assorted **Sodas & Bottled Water**

Beef

**ROAST BEEF
TENDERLOIN DIANE** 25.00
Dijon mustard brandy sauce & frizzled onions

**GRANDMA'S BRAISED
BEEF BRISKET** 20.00
Roasted root vegetables & onion gravy

**PEPPERCORN CRUSTED
FLAT IRON STEAKS** 21.00
Roasted pepper & corn relish

HOMEMADE MEATLOAF 18.00
BBQ onion gravy

SHORT RIBS FRA DIAVOLO 23.00
Spicy tomato sauce

Seafood

**BLACK & WHITE SESAME
CRUSTED SALMON** 22.00
Mango salsa & wasabi cream drizzle

JUMBO SHRIMP FRANÇAISE 24.00
Artichokes, capers & lemon
white wine sauce

PAN SEARED CRAB CAKES 22.00
Roasted red pepper coulis

**HERB ENCRUSTED
CHILEAN SEA BASS** 28.00
Roasted garlic & cherry tomato sauce

**GRILLED SALMON
MEDALLIONS** 21.00
Horseradish sauce verte

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HOT MENU



COCKTAIL PARTIES

Encore at the Office makes planning your corporate cocktail party easy.

Whether you require full event staffing or simply drop-off and set up services - Encore has a catering solution for you. Our Event Planning Specialists have the talent, expertise and resources to orchestrate an affair you will remember forever.

Visit encorecateringnj.com for more set cocktail party menus, or call and speak with one of our Event Planning Specialists ready to help customize your menu.

Let us plan
your event!

To speak with an Event Planning
Specialist Call 973-515-8000



Sample Cocktail Party Menu

STATIONARY HORS D'OEUVRES

Franks In A Comforter

Greek Meatball Skewers With Raita

BBQ Chicken Poppers

Coconut Crusted Chicken

Potato Cakelettes

White Clam Pizetta

TUSCAN ANTIPASTA

Marinated artichokes, roasted peppers, white bean salad, lemon-rosemary olives, tomato-basil bruschetta, grilled eggplant & roasted mushrooms

Parmesan Reggiano, fresh mozzarella & basil whipped ricotta

Prosciutto di Parma, Genoa salami & pepperoni

Parmesan crostini & garlic knots

CRUDITÉ PLATTER WITH DIPS

FRESH FRUIT PLATTER

INTERNATIONAL CHEESE DISPLAY

26.00 per person*

* Drop-off catering. Staff and rentals extra.



DESSERTS

**ASSORTED
HOMEMADE COOKIES** 3.00

**ASSORTED HOMEMADE
BROWNIES & BARS** 4.00

**ASSORTED HOMEMADE
COOKIES & BROWNIES** 3.50

BISCOTTI 2.50

RUSSIAN TEA CAKES 2.50
Chocolate & vanilla

TRIO OF PUDDING TRIFLES 5.00
Strawberries & Cream,
Double Chocolate & Cannoli

**CHOCOLATE COVERED
LADY APPLES** 4.00
Chocolate, Toasted Coconut & Oreo® Cookie

**YODELS®, RINGDINGS®,
TWINKIES®** 4.00

ICE CREAM BARS 4.00
To include Häagen-Dazs®

ICE CREAM SUNDAE BAR 8.00

* Additional charge of 20.00
if dry ice is needed

* Staff is additional

TRIO OF MOUSSES 5.00
Crème Brulée, Triple
Chocolate & Wild Berry

ITALIAN PASTRIES 4.50
Éclairs, cappuccino cream
puffs, cannoli & biscotti



**CHOCOLATE
DIPPED FRUITS** 3.50
Strawberries, pineapple,
cherries & apples



**SEASONAL SLICED
FRUIT DISPLAY** 4.00



A La Carte Beverages

SODAS & BOTTLED WATER 1.25 ea.

SNAPPLE® ICED TEAS 2.00 per bottle

COFFEE, TEA & DECAF 3.00 per person



About Encore

For life's biggest events, including Weddings and Bat Mitzvahs, to the most private affairs such as quiet dinner parties, Encore Catering offers full-service catering and event planning to help you every step of the way.

Our dedicated staff provides expert consultation and recommendations based on event criteria, including preference, budget, venue and theme. Plus Encore's menu options are endless - completely customized to please the palate of every guest on your list.

From brunches to hot and cold drop-off or fully staffed parties, Encore Catering can help make your next event one you and your guests will always remember.

To Order

Call 973-515-8000 to speak with a catering consultant. Allow 24 hours when placing your order. Items priced per person require a minimum of 10 people. Cancellations must be made at least 24 hours in advance or subject to cancellation fees.

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