APPETIZER PLATTERS

Small Round Tray 8 - 10 Guests I Large Round Tray 16-20 Guests

Hot Antipasto 84 136
Eggplant rollatini, mozzarella carozza, breadcrumb stuffed mushrooms, little neck clams, fried broccoli, fried zucchini, rice balls, marinara sauce

Sunday Funday Platter 63 125
Fried mozzarella carozza, rice balls, prosciutto balls, fried ravioli, potato croquettes, marinara sauce

Grilled Veggie Platter 63 125
An array of marinated grilled eggplant, zucchini, bell peppers, asparagus, portobello mushrooms

Crudite Box (one size) 84
Assorted fresh vegetables such as cauliflower, broccoli, carrots, red, orange and yellow peppers artistically arranged. Buttermilk ranch dipping sauce

The Southern Italian Antipasto 84 136
Eggplant caponata, bruschetta, bocconcini balls, chesses, sweet and hot soppressata, marinated olives. Served with homemade crostini

The Tuscany Platter 84 136
Marinated artichoke hearts, olives, red pepper oreganata, garlic Italian long hots, bocconcini, sweet and hot dried soppressata, assorted cheeses, prosciutto wrapped breadsticks. Served with homemade crostini

Caprese Platter 52 94
Our homemade mozzarella, thinly sliced tomato, fresh basil. Drizzled with olive oil and seasoned with pink Himalayan salt

Shrimp Coctail Platter 84 125
Colosal Shrimp served with zesty coctail sauce and lemon wedges

Chicken Little Bites 63 125
Barbecue and buffalo chicken strips, served with blue cheese dipping sauce

Assorted Chicken Wing Platter 63 125
Barbecue, Thai chili or buffalo wings, served with blue cheese dipping sauce

Piedmont Platter (one size) 130
Thinly sliced seasoned steak on our homemade crostini, horseradish sauce

Teriyaki Beef Skewers (Sm 20 ct / Lg 30 ct) 84 125
Seasoned steak, served with Thai chili dipping sauce

Chicken Skewers (Sm 20 ct / Lg 40 ct) 63 125
Chicken seasoned and grilled , served with Thai chilli dipping sauce

Shrimp Skewers. (Sm 20 ct / Lg 30 ct) 84 125
Grilled shrimp seasoned to perfection, served with Thai chili dipping sauce

Stuffed Bread Roll Platter Sm 8 rolls /16 pc Lg 12 rolls/24 pc 58 115
Choose 3: Buffalo chicken, chicken parm, eggplant parm, broccoli. spinach, meatball parm, Philly cheese steak, prosciutto or Veggie. Marinara sauce

THE LUNCH BOX

Perfect for beach, pool, racetrack, parties, concerts or any special occasion
Choose from any of our gourmet platter menu items
Served on mini brioche rolls
Brioche rolls may be substituted with hero bread

Small (12 pc) $63
Medium (24 pc) $115
Large (36 pc) $167

All Prices are Subject to Change
All Prices are for card payment, cash discount applied at register
Our food is prepared fresh to order
All hot food trays are fully cooked and require reheating prior to serving. Preheat oven to 350°F and heat for 30–40 minutes. If using chafing racks, allow approximately 2 hours to warm. Racks require $10 refundable deposit

GOURMET WRAP PLATTER

Small (8 wraps/16 half pieces) .... $94 I Large (12 wraps/24 half pieces) $146
Select Choice of 3

The American - Roast beef, turkey, ham, swiss cheese, yellow American, lettuce, tomato

The Veggie - Grilled zucchini, eggplant, peppers, portobello mushrooms, mozzarella, homemade pesto

TBLT - Turkey, bacon, lettuce, tomato, mayo

Main Street - Prosciutto, fresh mozzarella, tomatoes, homemade pesto

Grilled Chicken Balsamic - Grilled chicken, fresh mozzarella, red onion, sun dried tomato, balsamic reduction, balsamic glaze

The Italian - Genoa salami, beretta mortadella, sweet sopressata, provolone, lettuce, tomato, olive oil

Hometown - Ovengold turkey, provolone, arugula, oil and vinegar

The Boulevard - Grilled or fried chicken cutlet, fresh mozzarella, prosciutto, roasted peppers, balsamic glaze, pesto sauce

Holmdel - Roast beef, cheddar cheese, romaine lettuce, tomato, red onion, horseradish mayo

The Honey Bear - Honey turkey, honey ham, cheddar, red onion, tomato, mixed greens, honey mustard

The Sandy - Peppers oreganata, fresh mozzarella

Chicken Caesar - Grilled chicken, romaine lettuce, croutons, caesar dressing, grated parmesan

The Hornet - Ham, genoa salami, provolone cheese, roasted peppers, arugula, mayo

The Seabright - Fried eggplant, fresh mozzarella, roasted red peppers, balsamic glaze

Garden State - Grilled chicken, broccoli rabe, provolone cheese, balsamic glaze

The Classic - Grilled of fried chicken cutlet, Grilled of fried chicken cutlet, fresh mozzarella, roasted peppers, balsamic glaze

*** Gluten Free Wraps Available ***

GOURMET HEROES

Serves 4-5 people per foot
Select choice of 3
3FT FOR $89 I 4FT FOR $125 I 5FT for $146 I 6FT for $167

Meatball Parm - Homemade meatballs, marinara sauce, fresh mozzarella, Pecorino Romano

Chicken Parm - Chicken cutlet, marinara sauce, fresh mozzarella, Pecorino Romano

RB Dip - Roast beef, melted provolone, caramelized onions, horseradish mayo

French Onion Chicken - Grilled chicken, cutlet, caramelized onions, horseradish mayo, melted swiss

II Reuben - Pastrami, melted swiss cheese, thousand island dressing, homemade coleslaw

CPV - Chicken cutlet, prosciutto di Parma, vodka sauce, melted fresh mozzarella

Hometown - Turkey, provolone cheese, arugula, olive oil, vinegar

Spicy Grilled Chicken - Grilled chicken, roasted red peppers, pepperoni, spicy pepper jack cheese, Italian long hots, arugula, balsamic glaze

THE BOULEVARD - Fried or grilled chicken, prosciutto, fresh mozzarella, pesto sauce

THE HORNET - Ham, genoa salami, provolone, roasted red peppers, arugula, mayo

THE MAX - Chicken francese, fresh mozzarella

The Honey Bear - Honey turkey, honey ham, cheddar, red onion, tomato, mixed greens, honey mustard

The Classic - Grilled or fried chicken cutlet, fresh mozzarella cheese, roasted peppers, balsamic glaze

Main Street - Prosciutto di Parma, fresh mozzarella Prosciutto di Parma, fresh mozzarella, tomato, pesto

The Italian - Genoa salami, mortadella, provolone, sweet soppressata, tomato, olive oil, red wine vinegar

The American - Roast beef, turkey, ham, swiss cheese, yellow American cheese, tomato, lettuce

Holmdel - Roast beef, cheddar cheese, romaine lettuce, tomato, horseradish mayo

Garden State - Grilled chicken, broccoli rabe, provolone, balsamic glaze

TBLT - Turkey, bacon, lettuce, tomato, mayo

THE SEA BRIGHT - Fried eggplant, fresh mozzarella, roasted red peppers, balsamic glaze

THE SANDY - Peppers oreganata, fresh mozzarella

THE VEGGIE - Grilled zucchini, portobello mushroom, eggplant, peppers, pesto, fresh mozzarella

*** Add one of our homemade salads $10.39/pound: macaroni, coleslaw or potato salad**

ADDITIONS

Standard Paper Goods $1.6 per person: Paper plates, black cutlery including knife, fork & spoon
Upgraded Paper Goods. $3.2 per person: Plastic plates and banded cutlery roll with black cutlery plus heavy duty white napkins
Greeting Card $3.70 each: Plain white card with black border and white envelope
Tablecloth $3.70 each, Sternos $2.60, Serving spoon $1.60
Sauces Sm $4.20 Lg $6.30 : Marinara sauce, vodka sauce, Heinz ketchup, Hellman's mayo, spicy mustard, Ken's ranch, Ken's blue cheese, Frank's buffalo sauce, sweet chili

PASTA

Half tray 8 - 10 guests I Full tray 16 - 20 guests

Penne Vodka 52 104
Penne pasta tossed with pink tomato and cream sauce topped with parmesan

Fettuccine Alfredo 52 104
Fettuccine pasta mixed with our homemade Alfredo sauce and ham

Orecchiette with Broccoli Rabe & Sausage 58 116
Orecchiette pasta sauteed with garlic, extra virgin olive oil, Italian sausage, broccoli rabe

Beggar's Purses 52 104
Sacchettini pasta stuffed with ricotta. Served with choice of vodka or bolognese sauce

Macaroni & Cheese 52 104
Cavatappi pasta baked with assorted cheeses

Linguine with Clam Sauce 52 104
Red or white sauce, fresh chopped clams, clam juice, parsley, garnished w/ fresh little neck clams

Classic Italian Style Lasagna Rolls 52 104
Rolls of lasagna with ricotta cheese, mozzarella, grated locatelli cheese and fresh parsley. Choice of cheese, meat, spinach or roasted vegetables

Lasagna Florentine 52 104
Rolls of lasagna with fresh ricotta, fresh mozzarella, spinach, creamy locatelli cheese sauce

Traditional Meat Lasagna 63 126
Layers of Lasagna, seasoned ground beef, ricotta cheese, fresh mozzarella, marinara sauce

Rigatoni Pesto 52 104
Rigatoni pasta, cherry tomatoes, fresh mozzarella, homemade creamy pesto sauce

Rigatoni Bolognese 52 104
Rigatoni pasta in a homemade meat sauce

Penne Caprese 52 104
Penne pasta , cherry tomato, fresh mozzarella, tossed in a garlic and oil sauce

Rigatoni a La Rosa 63 126
Rigatoni in a pink sauce, prosciutto, red onion, peas

Baked Ziti 52 104
Al dente pasta, seasoned ricotta, fresh mozzarella, parmesan cheese

*** A selection of gluten free pasta is available at an additional charge**

SALADS

Small $37 I Medium $58 I Large $94

Kale Salad - Red & yellow pepper, onion, carrots, feta cheese, IL Mercato italian dressing

Caesar Salad - Romaine lettuce, grated parmesan, croutons, Caesar dressing

Greek Salad - Romaine lettuce, olives, cucumber, tomato, feta, grape leaves, red wine vinaigrette

Italian Garden Salad - Romaine lettuce, cucumbers, tomato, onion, almonds, olives, balsamic vinaigrette

IL Mercato Salad - Mixed greens, strawberries, walnuts, cranberries, goat cheese, raspberry vinaigrette

Mediterranean Pasta Salad - Pasta, yellow & red peppers, spinach, onions, feta cheese, IL Mercato Italian dressing

Spinach Orzo Salad - Orzo, spinach, mixed peppers, red onion, extra virgin olive oil, house blend of seasoning

Traditional Tossed Salad - Romaine lettuce, cucumber, black olives, red onion, cherry tomatoes, homemade Italian dressing

CHICKEN ENTREES

Half tray 8 - 10 guests I Full tray 16 - 20 guests

Chicken Parmigiana 63 126
Chicken cutlets topped with homemade tomato sauce and fresh mozzarella

Chicken Marsala 63 126
Sauteed boneless chicken breast with marsala wine, butter and portobello mushroom sauce

Chicken Francese. 63 126
Sauteed boneless chicken breast with white wine, lemon butter sauce

Chicken Wrapped in Bacon 63 126
Boneless chicken thighs wrapped in bacon, coated in a honey mustard sauce

Grilled Boneless Chicken Thighs 63 126
Boneless chicken thighs sliced and sauteed with broccoli rabe

Southern "Baked" Chicken 63 126
Bone-in chicken dusted with flour. Baked to crispy perfection

Chicken Bianco 63 126
Tender breast of chicken sauteed in a mushroom, garlic and butter sauce

Chicken Cordon Bleu 63 126
Rolled boneless chicken breast with ham and swiss cheese with francese sauce

Grilled Chicken Bruschetta 63 126
Grille marinated chicken cutlets, tomatoes, onion, basil, extra virgin olive oil

Fried Chicken Tenders 63 126
Crispy fried breaded chicken. Dipping sauce available upon request

Chicken in A Fig Sauce 63 126
Chicken breast stuffed with rice stuffing, sauteed in our fig sauce

C.V.P (Chicken Cutlet Prosciutto Vodka Sauce) 63 126
Fried chicken cutlets covered with a layer of sliced prosciutto, melted fresh mozzarella and topped with a homemade vodka sauce

Grilled Chicken Stackers 63 126
Grilled chicken cutlets , fresh mozzarella, mixture of sauteed spinach and vegetables, roasted peppers, balsamic glaze

BEEF ENTREES

Half tray feeds 8 - 10 guests I Full tray feeds 16 - 20 guests
Except on Market Price items

Grilled Skirt Steak ..... M/P .. M/P
Skirt steak served on a bed of sauteed broccoli rabe

Steak Pizzaiola 84 168
Boneless steak simmered with peppers, mushrooms, onions, marinara sauce

Sliced Roast Beef with Gravy 73 146
Thin sliced beef top round roast beef, brown gravy, portobello mushrooms

Beef Rollatini 73 146
Sliced beef pounded out thin and stuffed with parmesan cheese, fresh mozzarella, seasoned bread crumbs, brown gravy

Classic Italian Style Meatballs 63 126
Ground beef with our Italian seasoning and our homemade marinara sauce

Cheese Steak 73 146
Thin sliced beef top round, sauteed with American cheese, peppers and onions

(Add mini football rolls ..... **Doz $1.4)**

PORK ENTREES

Half tray 8 - 10 guests I Full tray 16 - 20 guests

Classic Sausage and Peppers 63 126
Italian sausage, sauteed red and yellow peppers and onions, light marinara sauce

Sausage & Broccoli Rabe 63 126
Sweet Italian sausage, broccoli rabe, tossed with candied garlic, extra virgin olive oil

Braised Boneless Pork Chops 63 126
Pork chops sauteed in vinegar pepper sauce

SEAFOOD ENTREES

Half Tray Feeds 8 - 10 Guests I Full Tray Feeds 16-20 Guests

Zuppa Di Pesce 84 156
Shrimp, clams, mussels and calamari in a light marinara sauce

Grilled Atlantic Salmon 84 156
Fresh salmon prepared with lemon, white wine and garlic over a bed of lentils

Fresh Filet of Sole 84 156
Fresh sole stuffed with crab meat and shrimp, served with a white wine and lemon butter sauce

Candy Shrimp. 84 156
Panko shrimp glazed in a sweet thai chili sauce

Mediterranean Shrimp. 84 156
Grilled shrimp with spinach, olives and feta cheese served over an orzo pasta

Shrimp Parmesan. 84 156
Fried shrimp topped with homemade fresh mozzarella, grated locatelli cheese & fresh parsley

VEGETARIAN ENTREES

Half Tray Feeds 8 - 10 Guests I Full Tray Feeds 16-20 Guests

Eggplant Florentine 63 115
Fried eggplant rolled with ricotta cheese, fresh mozzarella, spinach, cheese and fresh parsley grated locatelli

Eggplant Rollatini 63 115
Fried eggplant rolled with our homemade tomato sauce, ricotta, fresh mozzarella, grated locatelli cheese and fresh parsley

Eggplant Stackers 63 115
Fried eggplant layered with fresh mozzarella, sauteed spinach and vegetables, roasted red peppers and drizzled with balsamic glaze

Baby Artichokes Oreganata 63 115
Our famous baby artichokes baked to perfection with a blend of Italian seasoned bread crumbs and parmesan cheese

Stuffed Mushrooms 63 115
Silver dollar mushrooms stuffed with a blend of Italian seasoned bread crumbs and parmesan cheese

CHARCUTERIE BOARDS

Beautifully arranged, crowd pleasing assortment of cheese and meats, garnished with chocolates, dried fruits and other delights
You are guaranteed to impress your guests with this work of art !
Available in box, disposable board or traditional wood board
Themed or custom charcuterie boards available
Call store for details
(Wood board requires as refundable $50 deposit)

Small (feeds 8-10) ....$94 Large (feeds 16-18) $136

Selected ingredients may include:
Brie wheel, ubriaco Italian drunken cheese, horseradish, cheddar, parmesan Reggiano, manchego, parmesan reggiano, sharp provolone, hot capicola, genoa salami, pepperoni, Garnished with assorted dried fruits and chocolates

All Prices are Subject to Change

All Prices are for card payment, cash discount applied at register

Our food is prepared fresh to order

All hot food trays are fully cooked and require reheating prior to serving. Preheat oven to 350°F and heat for 30–40 minutes. If using chafing racks, allow approximately 2 hours to warm. Racks require a $10 refundable deposit

826

BREAKFAST OPTIONS

Breakfast Wrap or Kaiser Roll Platter
Small: 8 Wraps or sandwiches cut in half ... $73
Large: 12 Wraps or sandwiches cut in half $104
Your choice of 3:
Pork roll, egg & cheese / Bacon, egg & cheese
Sausage, egg & cheese / Ham, egg & cheese / Egg & cheese
Egg white, spinach, & swiss available for and additional $2

Brooklyn Bagel Platter
1 Dozen $32 I 2 Dozen $64
Assorted fresh bagels from Brooklyn Bakery
All bagels are pre-sliced for your convenience and arranged on a platter or in a box. All platters come with Philadelphia cream cheese, butter & jelly

Yogurt Bar $52 feeds 10
Yogurt , fresh granola, strawberries, blueberries sliced almonds & chocolate chips

Assorted Fresh Baked Muffin Platter $52
12 assorted muffins, cut in half and arranged on a platter

A La Carte
Scrambled eggs 1/2 tray $42 I Full tray $73
Bacon, sausage or pork roll 1/2 tray $63 I Full tray $104
Hash browns or home fries 1/2 tray $47 I Full tray $78

Box of Coffee $26
Decaf available
Includes: 10 cups, lids, milk, sugar, stirrers
Box of hot water and assorted tea bags $26

Add a Cut Seasonal Fruit bowl to your breakfast
Medium $63 I Large $94

IL MERCATO HOT BUFFET

$ 23.90 Per person (20 people minimum)
Replace protein entrees with beef for an additional S 5.2 per person
Includes choices of:
Two pastas (half tray each)
One eggplant or one side dish (half tray)
Three chicken or Pork entrees (half tray each)
Also includes:
One medium house salad with Italian dressing, dinner rolls, racks water pans, sternos, serving spoon and paper ware
(Racks requires a $10 ea. refundable deposit)

GOURMET DESSERTS

Seasonal Fresh Fruit Bowl ..... MED $63 LG $94
Fresh cut seasonal fruits. Perfect for any occasion

Mini Pastry Platter ..... SM $63 LG $125
A variety of delicious pastries including mini cream puffs, mini eclairs, mini fruit tarts, roule (lemon sponge cake) and sabayon tart

Italian Butter Cookie Tray 2lb $38 4lb $75
An assortment of fine Italian butter cookies

Chocolate Chip Cookies 12pc $47 24pc $89
David's chocolate chip cookies baked to order

***Allergen Warning:** Menu items may contain or come into contact with wheat, sesame, soy, peanuts, tree nuts, eggs, dairy, seafood, or shellfish.*

KID'S CORNER

Kid's Funday Platter 63 125
Pick 4 options: Marinara sauce, chicken tenders, fried ravioli, mini rice balls, mini potato croquettes, chicken wings, Mac & Cheese bites, mozzarella sticks

Fried Ravioli (24ct / 48 ct) 47 94
Fried Shrimp 84 156
Fried Breaded Chicken Wings 63 125
Fried Chicken Tenders 63 125
Meatball Marinara 63 125
Pasta With Butter or Marinara 42 84
French Fries 42 84
Tator Tots 42 84
Pizza Bagels. (16 half pieces / 24 half pieces) 37 57
Fruit Cups (6 cups minimum) ..... $4.2 each
Fresh Baked David's Chocolate Chip Cookies ..... $3.70 each
Kid's Lunch Box (12ct / 24ct) 37 74
Assortment of ham & cheese, salami & cheese, turkey & cheese. Served on Martin's potato slider rolls (may be substituted with Italian rolls)

FAMILY MEALS FOR 4 - $57

SALAD (PICK ONE)
Kale salad / Italian salad / Caesar salad / IL Mercato

PASTA / STARCH (PICK ONE)
Rigatoni pesto / Penne caprese / Orzo spinach / Mediterranean pasta
Penne vodka / Roasted potatoes / Spanish rice

ENTREE (PICK ONE)
Grilled chicken bruschetta / Chicken francese / Chicken parmesan
Meatball marinara / Chicken balsamic / Fried chicken cutlets / Grille chicken cutlets

MEAL PREP

Starting @ $13 I Made Fresh to Order

PROTEIN (PICK ONE)
Grilled or fried chicken / Meatballs / Roast beef (+$3) / Shrimp (+$4)

PASTA / STARCH (PICK ONE)
Spanish rice / Roasted potatoes / Pasta / Quinoa

VEGGIE (PICK ONE)
Sauteed broccoli / Brussel sprouts oreganata / Grilled veggies

SIDES

Half Tray Feeds 8 - 10 Guests I Full Tray Feeds 16-20 Guests

Roasted Butternut Squash 52 94
With dried cranberries, walnuts and pignoli nuts

String Beans Almondine 52 94
With almonds sauteed in garlic olive olive oil

Brussel Sprouts Oreganata 52 94
Roasted with Italian seasoned bread crumbs, walnuts and pignoli nuts

Whipped Mashed Potatoes 52 94
With butter and parmesan cheese

Sauteed Broccoli 52 94
With garlic and oil

CATERING MENU

IL MERCATO

HOLMDEL

Fine Catered Food, Subs, Breakfast And Coffee

SAME DAY CATERING AVAILABLE

732-820-6806

WE DELIVER

37 MAIN STREET, HOLMDEL, NJ 07733
CONTACT@ILMERCATOHOLMDEL.COM

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CLOSE PROXIMITY TO MANY OF MONMOUTH COUNTY'S BEST PARKS, WINERIES AND FARMS.
WE DELIVER

CHECK OUT OUR BREAKFAST & LUNCH MENU

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