

# Celebrate the Special Moments

with Catering by Caffe Aldo Lamberti

Host an unforgettable event that your guests will reminisce about for years to come.

Birthdays • Graduations • Bar & Bat Mitzvahs  
 Communion & Confirmations • Engagements  
 Anniversaries • Holiday & Corporate Parties  
 Weddings • Retirements • Baby & Bridal Showers

**PLEASE CALL 856-663-1747**

if you have questions, would like to speak to one of our Banquet Specialists or to place an order.

Available for pick-up or delivery.

(A delivery charge will apply)

Please place orders at least 3 days in advance by speaking to a Banquet Manager.

A 20% deposit is required when placing an order.

\* Please feel free to ask for more information regarding desserts or items not listed on the menu.

Guest Name: \_\_\_\_\_

Pick-up Time: \_\_\_\_\_

Date Needed: \_\_\_\_\_ Time Needed: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

Phone #: \_\_\_\_\_

Email: \_\_\_\_\_

Notes: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

## Cold Appetizers

Serves 10      Serves 20

### Antipasto Rustico

\$55      \$110

Assorted Italian Meats, Cheese, Olives, Marinated Vegetables, Anchovies Bruschetta,

### Mesclun Salad

\$25      \$45

Tomatoes, Onions, Cucumbers, Coarsely Grated Ricotta Cheese, Tossed in a Light White Balsamic Vinaigrette

### Caprese Salad

\$45      \$90

Tomatoes, Fresh Mozzarella, Extra Virgin Olive Oil, Basil

### Caesar Salad

\$30      \$60

Romaine, Homemade Croutons, Parmesan

### Seafood Salad Lamberti

\$60      \$120

Calamari, Rock Shrimp, Octopus, Celery, Garlic, Extra Virgin Olive Oil, Lemon

### Octopus & Cannellini

#### Bean Salad

Market Price      Market Price

Tomatoes, Arugula, Lemon, Extra Virgin Olive Oil

### Shrimp Cocktail (u10 Colossal)

\$75 (25 pc)      \$150 (50 pc)

Served with Cocktail Sauce

### Olives (Container)

\$10

Imported from Italy

### Olive Oil (Bottle)

\$10 (sm)      \$15 (lg)

Imported from Italy

**ZAGAT**  
 Rated 2011

HIGHLIGHTS OF THE ZAGAT SURVEY INCLUDE:

"Ultrafresh Seafood" • "Top-Notch" Mangiare • "Swank" Redo  
 "Professional" Service • "Outstanding" Wine List

CATERING by  
**CAFFE**  
 ALDO LAMBERTI



Zucchini  
 Crabcake

2011 ROUTE 70 WEST, CHERRY HILL, NJ 08002

FOR GPS, USE: 2011 MARLTON PIKE WEST

(856) 663-1747 Fax (856) 663-7841

**WWW.CAFFELAMBERTI.COM**



Catering Available  
 7 Days a Week

**ZAGAT**  
 Rated 2011  
 "Ultrafresh Seafood"

# CATERING *by* CAFFE ALDO LAMBERTI

When Only *the best* Will Do

## *Hot Appetizers*

	Serves 10	Serves 20
<b>Stuffed Pork Loin</b>	\$50	\$100
Seasonal Stuffing		
<b>Lamberti's Famous Tomato Garlic Bread Sticks</b>	\$12	
<b>Clams Casino</b> (4 per person)	\$33	\$65
Top Neck Clams, Breadcrumbs, Roasted Peppers, Pancetta, Onions		
<b>Grilled Seasonal Vegetable Platter</b>	\$30	\$60
<b>Broccoli Rabe Sauté</b>	\$30	\$60
Garlic, Extra Virgin Olive Oil		
<b>Oven Roasted Potatoes</b>	\$15	\$30



Octopus & Cannellini  
Bean Salad

Zuppa di Pesce

Antipasto  
Rustico

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## *Pasta*

	Serves 10	Serves 20
<b>Penne alla Vodka</b>	\$25	\$50
Blush Parmigiano Cream Sauce		
<b>Paccheri (Giant Rigatoni) Amatriciana</b>	\$30	\$60
Tomatoes, Caramelized Onions, Pancetta, Basil, in a Pomodoro Sauce		
<b>Cheese Ravioli Pomodoro</b>	\$35 (25 pc)	\$70 (50 pc)
Fresh Tomato Sauce		
<b>Pasta Primavera</b>	\$30	\$60
Your Choice of Regular or Whole Wheat Pasta, Seasonal Vegetables, Tomatoes, Parmesan, Crumbled Feta		
<b>Baked Ziti</b>	\$30	\$60

## **Housemade Potato Gnocchi Sorrento**

Parmesan, Mozzarella, Fresh  
Tomato Basil Sauce

Serves 10 Serves 20

\$30 \$60

## **Cheese Tortellini alla Panna**

Alfredo Cheese Sauce

\$40 \$80

\$25 \$50

## **Penne Pomodoro**

Cheese, Tomatoes, Garlic, Basil

**Paccheri (Giant Rigatoni)  
Bolognese**

Homemade Sauce with Bites of  
Shortribs and Steak

\$33 \$65

\$50 \$100

## **Mushroom Risotto**

With Shaved Parmigiano

\$45 \$90

## **Vegetable Risotto**

Seasonal Vegetables, Tomatoes, Parmesan

## *Chicken or Veal*

	Serves 10	Serves 20
<b>Parmigiana</b>	\$40C/\$70V	\$80C/\$140V
Pan-fried, Mozzarella, Fresh Tomato Sauce		
<b>Maximo</b>	\$45C/\$75V	\$90C/\$150V
Tomatoes, Mushrooms, Sherry Wine, Asparagus, Mozzarella, Capellini		
<b>Piccata</b>	\$43C/\$70V	\$85C/\$140V
White Wine Sauce, Butter, Lemon, Capers		
<b>Francese</b>	\$43C/\$75V	\$85C/\$140V
Shiitake Mushrooms, Chablis Wine, Lemon		
<b>Broccoli Rabe</b>	\$48C/\$75V	\$95C/\$150V
Garlic, Extra Virgin Olive Oil, Roasted Peppers		
<b>Marsala</b>	\$43C/\$70V	\$85C/\$140V
Exotic Mushrooms, Sun-Dried Tomatoes, Marsala Wine		
<b>Cacciatore</b>	\$43C/\$70V	\$85C/\$140V
Onions, Mushrooms, Tomatoes, Peppers		

## *Seafood*

	Serves 10	Serves 20
<b>Zucchini Crabcake</b>	\$80 (10 pc)	\$160 (20 pc)
Jumbo Lump Crabmeat, Herbs, Spices, Zucchini, Roasted Peppers over Spinach		
<b>Atlantic Salmon</b>	\$60 (10 pc)	\$120 (20 pc)
4 oz, Grilled or Baked		
<b>Shrimp Scampi</b>	\$100	\$200
Tomatoes, Garlic, White Wine, Lemon, over Linguine (4 jumbo shrimp per guest)		
<b>Shrimp &amp; Clams Fra Diavolo</b>	\$100	\$200
Spicy Marinara Sauce over Linguine (3 jumbo shrimp & 3 clams per guest)		