



FIVE GIRLS
CATERING

Executive Chef John Sweeten
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Charcuterie Platter: a selection of cut fresh cheeses, sopressata, salami, prosciutto, olives, roasted red peppers and artichoke hearts served with whole grain mustard and assorted crackers

- Half Tray (feeds 10 - 12 people)\$69.00
- Full Tray (feeds 18 - 24 people)\$129.00

Westside Custom Lunch Meat Platters: *Made to Order*

TOP ROUND ROAST BEEF, VIRGINA BAKED HAM, ROASTED TURKEY BREAST, AMERICAN CHEESE, SWISS CHEESE, POTATO SALAD, MACARONI SALAD, COLESLAW, KAISER ROLLS, RYE BREAD

- Half Tray (feeds 10 - 12 people)\$69.00
- Full Tray (feeds 18 - 24 people)\$129.00

Westside Signature Hoagie or Wrap Platter: *Made to Order / Your Choice*

ITALIAN, TURKEY, HAM, ROAST BEEF, CHICKEN or TUNA; SLICED DELI CHEESE

- Tray (feeds 10 - 12 people)\$59.00

3 Foot Hoagie: *Made to Order / Your Choice*\$99.00

ITALIAN, TURKEY, HAM, ROAST BEEF, CHICKEN or TUNA; SLICED DELI CHEESE

Extra Large Shrimp Cocktail Platter: with Lemon Wedges and Cocktail Sauce

- 2 lb. APPROXIMATELY 40 pc\$49.00
- 4 lb. APPROXIMATELY 80 pc\$89.00

Salads (feeds 10 people)\$39.00 each

Caesar Salad

Romaine, croutons, parmesan cheese - creamy peppercorn Caesar dressing

House Salad

Mixed greens, cucumbers, tomatoes, red onion - balsamic vinaigrette

Winter Salad

Mixed greens, roasted butternut squash, apples, craisins, gorgonzola cheese - pomegranate vinaigrette

Lollipop Domestic Lamb Chops**\$4 per piece**
Tender lamb chops marinated and grilled to medium rare, served with balsamic reduction and mint pesto (20 count minimum)

Chicken Marsala**\$59.00**
Boneless breast chicken: tender chicken cutlets sauteed with mushrooms, marsala wine and demi glaze

Chicken Piccata**\$59.00**
Sauteed chicken breast topped with capers, lemon, parsley and white wine butter sauce

Chicken Italiano**\$59.00**
Marinated boneless breast chicken served with artichoke hearts, spinach, roasted peppers with garlic herb broth

Breaded Chicken Parmesan**\$59.00**
Thinly pounded herb breaded chicken breast, mozzarella topped with marinara

Pork Milanese**\$69.00**
Pounded pork cutlet breaded and topped with lemons and fresh herbs

Pulled Pork**\$69.00**
Cuban spiced slow cooked pork served with low country BBQ

Our Homemade sliced Roast Pork**\$69.00**
with au jus

Our Homemade sliced Roast Beef**\$69.00**
with au jus of roasted garlic and peppercorns

Sausage, Peppers and Onions**\$59.00**
Italian sweet sausage, our homemade marinara, olive oil, garlic, peppers and onions/Red or White

Meatballs and Marinara Sauce**\$59.00**
Our Homemade 2 oz meatballs, topped with marinara sauce and parmesan

Filet Tips\$99.00
Tender filet tips with sauteed mushrooms and beef jus

Baked Ziti\$39.00
Penne pasta, covered in our marinara with mozzarella, ricotta and fresh basil

Our Homemade Mac and Cheese\$39.00
Pasta, cream and a blend of cheddar, Monterey jack and swiss cheeses

Our Lobster Mac and Cheese\$129.00
Pasta, lobster cream, fresh herbs and mixed cheeses

** Chicken items can be prepared with Veal for an additional \$30.00 per pan.*

***All entrees serve 8 - 10 people.*

SEAFOOD

Jumbo Lump Crab Cakes\$89.00
Panko-crusted jumbo lump crab cakes with a roasted red pepper aioli

Stuffed Flounder\$119.00
Flounder filets stuffed with our jumbo lump crab mixture served with a lemon caper butter sauce

Walnut-Rosemary Crusted Salmon\$119.00
Oven baked salmon encrusted with crushed walnuts and fresh rosemary

Tuscan Butter Cod\$99.00
Cod filets topped with sautéed spinach and tomatoes in a tomato-basil cream sauce

Mediterranean Flounder\$99.00
Broiled flounder topped with a house made bruschetta mix

Sautéed Clams\$89.00
Red or white / 100 per

Sautéed Mussels\$89.00
Red or white / 100 per

COOKED TO ORDER:

Prime Rib Roast (14 -16 lb. average weight) \$299.00

Crown Roast of Pork (10 lb. average weight) \$169.00

Fresh Turkey (14 -16 lb. average weight) \$99.00

Whole Beef Tenderloins (5 - 6 lb. average weight) \$199.00