

# MASTERO'S ON THE AVENUE

2216 WEST PASSYUNK AVENUE PHILADELPHIA PA 19145

215-465-2701 STORE 215-462-9844 FAX

## MENU SELECTIONS

### SALADS

BISTRO SALAD CONSISTING OF SPRING MIX GREENS, APRICOTS, CRANBERRIES  
AND WALNUTS DRESSED WITH A POPPY SEED DRESSING

CLASSIC CAESAR SALAD WITH HOMEMADE CROUTONS

TRADITIONAL ANTIPASTO

SPINACH GREENS DRESSED WITH A HONEY-BALSAMIC

TOSSED MEDLEY OF GREENS DRESSED IN YOUR CHOICE

SPRING MIX GREENS DRESSED WITH A RASPBERRY VINAIGRETTE

HOME-STYLE PASTA SALAD WITH VEGETABLES

HOME-STYLE RED BLISS POTATO SALAD

HOME-STYLE TRIPLE POTATO SALAD WITH RED, WHITE AND SWEET POTATOES

JERSEY TOMATO SALAD TOSSED WITH VIDALIA ONIONS (SEASONAL)

PASTA SHELLS TOSSED WITH SPINACH AND CREAMY CAESAR DRESSING

TRI-COLORED PASTA TOSSED WITH CARROTS, RED PEPPERS, BLACK OLIVES AND  
FINISHED WITH PARMESAN CHEESE

STUFFED TRI-COLOR TORTELLINI TOSSED WITH RED AND GREEN PEPPERS, BLACK  
OLIVES AND RED ONIONS FINISHED WITH A ZESTY ITALIAN DRESSING

ROTINI PASTA TOSSED WITH TENDER WHITE MEAT CHICKEN, BROCCOLI FLORETS  
AND RED BELL PEPPERS FINISHED WITH A ZESTY ITALIAN DRESSING

CHICKEN WALDORF SALAD WITH A MEDLEY OF RAISINS, APPLES, CHOPPED  
WALNUTS AND CELERY FINISHED WITH A BLEND OF MAYONNAISE AND

SEASONINGS

*ALL SALAD SELECTIONS ARE ACCOMPANIED BY MARINATED MOZZARELLA  
CHEESE, RED ROASTED PEPPERS AND MUSHROOM SALAD VINAIGRETTE*

APPETIZERS

ASSORTED GOURMET HOAGIES

TRADITIONAL STROMBOLI FILLED WITH PEPPERONI, BROCCOLI, SPINACH OR  
CHEESESTEAK

CRISPY CHICKEN TENDERS SERVED WITH BARBECUE SAUCE AND HONEY-MUSTARD  
SAUCE

TANGY CHICKEN WINGS SERVED WITH CHUNKY BLEU CHEESE DRESSING  
TANGY BARBECUED CHICKEN WINGS

MUSHROOM CAPS OVERFILLED WITH SEASONAL ITALIAN SAUSAGE  
EGGPLANT PARMIGIANO FILLED WITH HOME-MADE TOMATO SAUCE AND  
MOZZARELLA CHEESE

VEGETABLES

FRESH STRING BEANS TOSSED WITH SHALLOTS AND SUN-DRIED TOMATOES

FRESH STRING BEANS TOSSED WITH SEASONED BREADCRUMBS

FRESH STRING BEAN AND CARROT MEDLEY TOSSED WITH SEASONED  
BREADCRUMBS

FRESH STRING BEANS AND NEW POTATOES TOSSED WITH FRESH GARLIC AND  
PARSLEY

ROASTED CARROTS WITH FRESH BABY DILL

CANDIED CARROTS MIXED WITH GRAPES AND WALNUTS

MIXED VEGETABLE MEDLEY

SAUTÉED SPINACH WITH GARLIC AND OIL

CREAMED SPINACH

BROCCOLI FLORETS WITH GARLIC AND OIL

BROCCOLI FLORETS TOPPED WITH ROMANO CHEESE

BROCCOLI RABE SAUTÉED WITH GARLIC AND OIL

ROASTED POTATOES SAUTÉED IN OIL AND ROSEMARY

TRADITIONAL MASHED POTATOES

MASHED GARLIC POTATOES

MASHED CANDIED YAMS

RED BLISS POTATOES SAUTÉED IN GARLIC AND PARSLEY

ROASTED POTATOES SAUTÉED IN GARLIC AND BASIL

CHINESE STIR FRY MEDLEY OF VEGETABLES

BAKED MACARONI AND CHEESE

PORK

SWEET AND SOUR PORK ATOP WHITE RICE  
PINWHEEL SLICED PORK ROAST FILLED WITH SPINACH, ROASTED PEPPERS AND  
PROVOLONE CHEESE  
BARBECUE-STYLE SLICED BONELESS PORK LOIN DRESSED IN FRESH PINEAPPLE

POULTRY

ROASTED CHICKEN SEASONED WITH ROSEMARY  
ROASTED CHICKEN SEASONED WITH GARLIC AND PARSLEY  
OLD-FASHIONED BARBECUED CHICKEN  
CHICKEN PARMIGIANO WITH FRESH TOMATO SAUCE  
CHICKEN MARSALA WITH SAUTÉED MUSHROOMS  
CHICKEN PICANTE WITH WHITE WINE  
CHICKEN CORDON BLEU  
SEASONED CHICKEN MEDALLIONS TOSSED WITH ROASTED PEPPERS, WILD  
MUSHROOMS AND ARTICHOKE HEARTS ATOP PENNE PASTA

PLATTERS AND SANDWICHES

HOME-MADE MEATBALLS WITH TOMATO SAUCE  
SEASONED ROASTED PORK AU JUS ACCOMPANIED WITH PROVOLONE CHEESE  
ROAST BEEF AU JUS ACCOMPANIED WITH HORSERADISH  
VIRGINIA BAKED HAM ACCOMPANIED WITH SPICY MUSTARD  
VEAL SCALOPPINI WITH FRESH PEPPERS AND MUSHROOMS  
SLOW-ROASTED SWEET ITALIAN SAUSAGE, RED AND GREEN PEPPERS AND  
MUSHROOMS WITH CHOICE OF RED OR WHITE SAUCE

HOME-MADE SPECIALTIES

STUFFED SHELLS WITH MEAT SAUCE  
STUFFED RIGATONI WITH BLUSH OR MARINARA SAUCE  
PENNE PASTA TOSSED WITH SAUTÉED BROCCOLI RABE AND SAUSAGE  
BAKED ZITI MARINARA TOSSED WITH RICOTTA CHEESE  
PENNE PASTA TOSSED WITH FRESH SPINACH AND RICOTTA CHEESE  
PENNE PASTA ALFREDO WITH SWEET PEAS AND RICOTTA CHEESE  
PENNE PASTA MARINARA  
PENNE ALA VODKA  
PENNE WITH A BLUSH SAUCE

DESSERTS

APPLE OR PEACH COBBLER  
RICE PUDDING WITH CINNAMON  
SEASONAL FRUIT SALAD TOPPED WITH WHIPPED CREAM  
CLASSIC AMBROSIA  
VANILLA MOUSSE BLENDED WITH OREO COOKIES  
VANILLA BREAD PUDDING WITH SWEET RAISINS  
BLENDED COFFEE OR FLAVORED TEAS

UPON REQUEST

BANANAS FOSTER STATION  
DESSERT CREPE STATION CONSISTING OF STRAWBERRY, PINEAPPLE AND MIXED  
FRUIT FILLINGS SAUTÉED IN BRANDY AND TOPPED WITH WHIPPED CREAM OR  
SAUTÉED FRESH BANANAS TOPPED WITH A CHOCOLATE SAUCE  
ASSORTED MINI ITALIAN PASTRIES AND COOKIES  
ASSORTED FANCY CAKES

ALL PARTES INCLUDE

EXPERIENCED AND PLEASANT STAFF TO ACCOMMODATE YOU AND YOUR GUESTS  
AND ALL NECESSARY DISPOSABLE DINNERWARE, SERVICEWARE AND DECORATED  
FOOD TABLES

SELECTIONS

CLIENT \_\_\_\_\_  
DATE OF PARTY \_\_\_\_\_

SALADS (TWO) \_\_\_\_\_  
APPETIZERS (ONE) \_\_\_\_\_  
VEGETABLES (TWO) \_\_\_\_\_  
ENTREES (THREE) \_\_\_\_\_

DESSERT (ONE) \_\_\_\_\_

**\$24.95 PER GUEST**

(PLUS 7% SALES TAX AND 20% SERVICE FEE)  
(50% DEPOSIT REQUIRED PRIOR TO SERVICE)