

225 Kinderkamack Road

For all a la carte menu orders, please contact the store during business hours. This is an extensive list of prepared food items, keep in mind orders may need to be place a few days in advance to insure availability.

A La Carte Menu

For a full list of all the wonderful prepared items we make at Great Foods please peruse our "A La Carte Menu". These prepared foods can be ordered separately or in addition to any "Menu" you have chosen. Be sure to call the store with any orders from this menu.

QUICHE

Delicious deep dish 9-inch quiche.

Broccoli, sundried tomato and cheddar quiche

Ham, onion and cheddar quiche

Leeks, asparagus, Jarlsberg and tomato quiche

Quiche Lorraine — bacon and Swiss

Spinach, mushrooms and mozzarella quiche

Spinach, red pepper and feta quiche

PASTA DISHES

We recommend 3-5 people per lb., depending on how many sides you are serving.

Two pound minimum on all orders.

Broccoli rabe, sausage, pasta, garlic & olive oil

Cavatelli and broccoli Eggplant parmesan Eggplant Rollatini

Fettuccine, asparagus, shitake & bacon

Lasagna Bolognese...

Pasta with fresh mozzarella, basil and tomato

Penne with vodka sauce Vegetable lasagna

HOMEMADE SOUPS

From scratch, taste the difference.

Beef barley w/porcini broth

Beef chili

Butternut apple bisque

Chicken noodle Chicken tortilla Italian wedding

Lentil with butternut squash Manhattan clam chowder

Minestrone

Mushroom barley

New England clam chowder Roasted vegetable bisque Seafood Fra Diavolo Shrimp and corn chowder

Split pea Turkey chili Vegetable bounty Vegetarian chili

White bean and chicken chili

COLD CATERING SANDWICHES

We use hearty breads, wraps, and rolls – cut in quarters & presented on trays. The list below indicates whatthe sandwiches may be served on. Minimum of 5 sandwiches for a tray.

Maple turkey with Jarlsberg, lettuce and tomato, honey mustard on rye

Maple turkey with Vermont cheddar, sliced apple and cranberry on a multigrain

Grilled chicken with arugula, roasted peppers, mayonnaise

All white chicken salad with toasted pecans, grapes, grain mustard & tarragon, lettuce, in a wrap

Roast beef, lettuce with horseradish cream on rye bread

Fresh mozzarella, grilled portobello, fresh basil, tomato, balsamic vinaigrette on a ciabatta

Panko crusted eggplant, roasted peppers, fresh mozzarella, balsamic vinaigrette, wrap

Fresh turkey salad, lettuce & tomato in a wrap

Honey roasted ham, brie, honey mustard, leaf lettuce on ciabatta

Grilled chicken, fresh mozzarella, L&T, pesto on a focaccia roll

Curry mango chicken salad wrap with lettuce

Our famous tuna salad, lettuce & tomato in a wrap

Grilled vegetables with feta cheese spread, on a focaccia

Italian Combo, salami, ham, capicola, sopresata, provolone, L&T, Italian vinaigrette, ciabatta

Maple turkey, brie, baby spinach, cranberry mayo on multi grain

Chicken Milanese, baby arugula, tomato, fresh mozzarella, balsamic vinaigrette, ciabatta

14 EVERYDAY SANDWICHES AVAILABLE @ OUR STORE

- #1 Chicken Milanese, Fresh Mozzarella, Tomato, Baby Arugula & Balsamic Vinaigrette on a Ciabatta
- #2 Chicken Cutlet, Melted Cheddar, Bacon, Lettuce & Tomato with Mayo on a Focaccia
- #3 Panko Crusted Eggplant with Roasted Red Peppers, Fresh Mozzarella & Baby Spinach with Balsamic Vinaigrette in a Wrap
- #4 Grilled Chicken, Broccoli Rabe, Melted Mozzarella with Balsamic Vinaigrette on Ciabatta
- #5 Boar's Head Sliced Maple Ham with Brie, Leaf Lettuce & Honey Mustard on a Ciabatta
- #6 Boar's Head Sliced Maple Turkey with Melted Jarlsberg, Lettuce, Tomato & Honey Mustard on Multigrain
- #7 Cajun Grilled Chicken with Roasted Peppers, Melted Pepper Jack, Buffalo Mayo and Lettuce on a Focaccia
- #8 Italian Tuna: Our Tuna Salad, Roasted Red Pepper, Provolone, Lettuce & Italian Vinaigrette on a Ciabatta Roll
- #9 Fresh Roasted Turkey, BLT, Avocado, Cranberry Mayo, Rye Bread
- #10 Roast Beef & Swiss, Lettuce, Tomato, Horseradish Sauce on Rye
- #11 Homemade Turkey Burger, Melted Cheddar, Avocado, Lettuce, Tomato, Mayo & Ketchup on a Toasted Brioche Roll
- #12 Grilled Portobello, Fresh Mozzarella, Basil, Tomato & Balsamic Vinaigrette on a Ciabatta
- #13 Italian Combo, Salami, Ham, Capicola, Sopresata, Provolone, L&T, Italian Vinaigrette, on a Ciabatta
- #14 Grilled Chicken Caesar Wrap, with Lettuce, Parmesan Cheese and Caesar Dressing (Warm or Cold)

Other great sandwiches (when available): Eggplant Parm on a ciabatta roll, Italian Meatball Parm on a ciabatta roll, Sausage and Peppers on a ciabatta roll, Salmon Burger, lettuce & tomato, honey mustard, Toasted Brioche roll, Chicken Parm hero, Golden Crisp Fish of the Day with Tomato, Lettuce & Homemade Tartar on a Focaccia Roll, Crab Cake with Lettuce, Tomato & Homemade Tartar on a Toasted Brioche Roll, Shrimp Salad with Lettuce in a Wrap... priced accordingly

PASTA AND GRAIN SALADS

We recommend 3-5 people per lb., depending on how many sides you are serving. Two pound minimum on all orders.

Black bean and corn salad with cilantro vinaigrette

Bows with broccoli, cauliflower, sundried tomatoes, garlic and toasted pignoli nuts with extra virgin olive oil

Bows with tomato, mozzarella basil, garlic, olive oil and parmesan cheese

Chickpeas, tomato, cucs & roasted red peppers red wine vinaigrette

Cous Cous with cucumber, tomato, radish, golden raisins, cranberries, soy nuts, cider honey vinaigrette and a hint of mint

Macaroni salad.

Orzo with caramelized onions, feta cheese, olives and sundried tomatoes

Penne with roasted asparagus, portobello mushrooms, red & yellow peppers, olive oil, garlic, parmesan cheese

Quinoa, chickpeas, toasted almonds, roasted scallion vinaigrette

Quinoa, feta, tomato, cucumber, olive oil & lemon

Quinoa, roasted asparagus, portobello mushrooms, red & yellow peppers, olive oil, garlic, parmesan cheese

Sesame noodles – w/Asian roasted string beans, carrots, peppers, ginger and peanut dressing w/toasted sesame seeds

POULTRY AND SEAFOOD SALADS

We recommend 2-3 people per lb., depending on how many sides you are serving. Two pound minimum on all orders.

All white chicken salad with tarragon, pecans, grapes in a grain mustard dressing

Chunky chicken salad – all white chicken, celery and mayo

Curry mango chicken salad – all white chicken, walnuts, cranberries, celery, curry mango dressing

Fresh turkey salad

Shrimp salad – large shrimp steamed, tossed w/celery, scallion, horseradish, mayo & old bay Tuna salad, carrots, celery and lite mayo

VEGETABLE SALADS

We recommend 3-6 people per lb., depending on how many sides you are serving. Two pound minimum on all orders.

Baby red skin potatoes and string beans in a caper vinaigrette

Cole slaw

Grandma's potato salad

Greek salad – cucumber, tomato, celery, red onion, feta, kalamata olives, red wine vinaigrette

Kale & brussel sprout salad (seasonal) – toasted almonds, Dijon mustard & pecorino romano

Sweet & Spicy Kale Salad (seasonal)

Tomato and mozzarella salad

Chickpea, tomato and cucumber salad

Tossed salad – 5 lettuces, carrots, olives and tomatoes

X Small for less than 10 people (Includes 4 oz. dressing on the side)

Oval bowl for 10 people (Includes 8 oz. dressing on the side)

Deep bowl for 15 people (Includes 12 oz. dressing on the side)

Caesar salad – Romaine lettuce and croutons

Oval bowl for 10 people (Includes dressing on the side)

Deep bowl for 15 people (Includes dressing on the side)

Baby arugula salad – Baby arugula, toasted pecans, crumbled feta and cranberries

Oval bowl for 10 people (Includes French vinaigrette dressing on the side)

Deep bowl for 15 people (Includes French vinaigrette dressing on the side)

SIDES

We recommend 3-6 people per lb., depending on how many sides you are serving. Two pound minimum on all orders.

Broccoli rabe with olive oil and garlic

Broccoli, snow peas, snap peas olive oil and garlic

Panko eggplant

Potato pancakes

Roasted beets with olive oil, salt and pepper

Roasted butternut squash with snow peas and pecans

Roasted cauliflower w/seasoned breads crumbs

Roasted sweet potatoes/yams

Rosemary roasted potatoes

Seasonal Vegetables -- carrots, zucchini and yellow squash with olive oil and dill

String beans and toasted almonds

Traditional mashed potatoes

Vegetable rice pilaf

Whipped sweet potatoes/yams

SEAFOOD ENTREES

Market availability will affect prices. Here's what we create on a regular basis but please call to find out the daily specials. We recommend 2 people per 1 1/2 lbs., depending on how much other food you are serving. Two pound minimum on all orders.

Baked Cod Orgenata – Fresh baby cod baked with caramelized onion, fresh tomato, basil and crushed homemade croutons

Baked Salmon with Herbs

Blackened Tilapia

Cod with Lemon Herb Crust – Baby cod pan roasted with Japanese breadcrumbs, fresh herbs, lemon zest, salt & pepper

Crab Cake

Flounder Francese – Filet of Flounder in a delicate egg batter, finished with shallots, white wine and lemon

Golden Crisp Flounder

Grilled Salmon – Boneless & skinless, topped w/a honey mustard glaze

Salmon Vegetable Burger - Fresh salmon, zucchini, onion and peppers grilled, no fillers

Shrimp & Scallop Burger

Stuffed Sole – Stuffed with our traditional crab cake recipe, sautéed shallots, tomato and spinach

CHICKEN ENTREES

Here's what we create on a regular basis but please call to find out the daily specials. We recommend 2 people per 1 1/2 lbs., depending on how much other food you are serving. Two pound minimum on all orders.

Chicken Marsala – Boneless, tender chicken, scallopini style with sautéed mushrooms in a Marsala wine demiglace sauce

Chicken Francese – Tender chicken pounded thin, in a delicate egg batter, finished with shallots, white wine and lemon or w/sundried tomatoes, capers, parsley & lemon

Stuffed Chicken – Boneless breast of chicken pounded thin, wrapped around spinach, mushrooms, pancetta, and mozzarella, oven roasted w/fresh herbs, finished in the oven with Marsala wine

Chicken Milanese – Parmesan and panko crusted chicken

Chicken Parmigiana - The Best

Chicken Grilled 2 Ways - Plain and Blackened

BEEF, PORK AND VEAL ENTREES

Prices are subject to change. Here's what we create on a regular basis but please call to find out the daily specials. Carving stations are available please inquire. We recommend 2 people per 1 1/2 lbs., depending on how much other food you are serving. Two pound minimum on all orders.

Corned Beef Brisket

Filet Tips with peppers and onions (currently unavailable)

Marinated skirt steak with peppers and onions (*currently unavailable*)

Italian meatballs -- Beef, veal & pork (Just like your Italian Mother's)

Sausage and peppers

HOMEMADE SAUCES & DIPS

Ginger Chili Dipping Sauce

Cocktail Sauce

Francese sauce

Tartar Sauce

Honey Mustard Dipping Sauce

Marinara

Marsala wine sauce

Our Special Blended BBQ Sauce

Port wine sauce... \$3.99 - 8 oz. & \$6.99 pt.

Sauce Remoulade

Spicy pineapple sauce

Sundried tomato caper sauce

Vanilla Dip

Vegetable Dip

Vodka sauce

BBQ

Great Foods does great BBQ! We recommend 2 people per 1 1/2 lbs., depending on how much other food you are serving. Two pound minimum on all orders.

BBQ Baby back ribs

Boneless & skinless chicken thighs

Turkey burgers

DESSERTS

Fresh Fruit Salad

Chocolate Covered Strawberries (Priced per pound)

Petite Cookies & Brownies – Our assorted cookies & brownies are like no others

Tiramisu – *Presented with fresh fruit garnish (6X8)*

Tiramisu – Presented with fresh fruit garnish (9X14)

Mixed berry crumb pies

Apple crumb pies

Gourmet Cakes, Pies and Sheet Cakes are available – see our full Dessert Menu for pricing

GIFT BASKETS (Must be pre-order a few days in advance)

Healthy, delectable and most important fresh. Available in a wide range of prices and styles – from all fruit to all gourmet items and everything in between.

Baskets start at \$65, deliveries additional, starting @ \$7. For further information see our basket flier.

DINNER DELIVERED TO THE DOOR

Sensational gift giving idea.

Why not delight new parents with a dinner delivered to their home. Great Foods delivers dinner for 2 to 10 people for any occasion:

Thank You, Congratulations, Get Well, Sympathy, Birthday, Anniversary, etc.

Minimum order \$50. Deliveries additional, starting at \$7.

ALSO AVAILABLE

Gift Certificates Special Holiday Menus

Servers, bartenders, chefs for your catered events (currently unavailable)

Coffee set up (minimum of 30 people)

Coffee box set up (for 12 people)

Tea box set up (for 12 people)

Homemade Iced Tea (for 12 people)

Homemade Lemonade \$22.99 per box (for 12 people), \$3.99 quart

Wire racks \$8.99 (includes rack, 2 sterno & water pan)

Stainless Steel Chafer rental \$15 (includes chafer, 2 sterno, lid & water pan)

Menu last updated 3/2023 • Call for pricing. Any pricing is subject to change without notice.