225 Kinderkamack Road

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**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 what the sandwiches may be served on. Minimum of 5 sandwiches for a tray.*

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| --- |
| 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 Golden Crisp Fish of the Day, Melted Cheddar, Lettuce, Tomato, Tartar on a Foccacia

#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 cucumbersalad

**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   
Marinated skirt steak with peppers and onions

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*

***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

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 1/2024 • Call for pricing. Any pricing is subject to change without notice.***