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**Call or Email Great Foods to Place Orders**

**ALL ORDERS MUST BE CONFIRMED**

**Party Platter Menu**

* **Shrimp Cocktail Platter***(Approx. 18-20 shrimp per lb. Min. 2 lbs. platter.)*    
  Includes cocktail sauce & garnish. *Add $8 platter fee…..* **$34.99 lb.**
* **Vegetable Crudite** – Fresh seasonal vegetables – which may include; carrots, broccoli, cauliflower, peppers, cucumbers, celery, & jicama, includes vegetable dip  
  *for 12-16 people*… **$40 bowl**  
  *for 22-26 people*… **$50 platter**  
  *for 30-35 people*… **$60 platter**
* **Fresh Fruit Platter** – Hand selected – may include; pineapple, cantaloupe, honeydew, grapes, strawberries and orange slices. Includes vanilla dip. Prices change according to season.  
  *for 18-22 people (This 12" platter includes vanilla dip in center)*… **$50 ring**  
  *for 25-30 people (This 14" platter includes vanilla dip in center)…* **$60 ring**  
  *for 35-40 people (This 16" platter includes vanilla dip in center)…* **$70 ring**
* **Fruit Kabob Platter** – Hand selected – skewers of fruit which may include; pineapple, cantaloupe, honeydew, grapes & strawberries, presented with pineapple top center. *Prices change according to season.*   
  *for 24 kabobs*… **$84 platter**   
  *for 32 kabobs*… **$112 platter**
* **Watermelon Basket** – Hand carved watermelon filled with fruit salad – may include; pineapple, cantaloupe, honeydew, grapes, strawberries and orange slices  
  *for 30-40 people*… **$80 to 90 basket**
* **Grilled Vegetable Platter** – Fresh seasonal vegetables tossed w/olive oil and herbs, grilled until tender   
  *for 18-20 people*… **$40 platter**  
  *for 25-30 people*… **$50 platter**
* **Chef’s Presentation Platter** – Shrimp, assorted cheeses, pepperoni, vegetable crudite and fresh fruit  
  *for 10 people on a 12" platter (Includes 16 shrimp)*… **$65 platter**  
  *for 16 people on a 14" platter (Includes 26 shrimp)*… **$85 platter**
* **Cheese Platter** – Assorted soft, semi & firm cheese, pepperoni with fruit garnish  
  *for 18-20 people on a 12" platter (Crackers NOT included)*… **$70 platter**  
  *for 20-22 people on a 14" platter (Crackers NOT included)*… **$85 platter**
* **Create Your Own Seafood Platter** – shrimp cocktail, cajun shrimp, grilled salmon, blackened scallops, chilled lobster and snow crab claws *(Includes appropriate sauces)*  
  Priced accordingly, prices start at… **$100+ platter**
* **Grilled or Poached Salmon Platter** – Individually grilled salmon lightly seasoned or poached, includes cucumber dill sauce. (Minimum of 2 lbs.) Add $5 platter fee… **$26.99 lb.**
* **Full Side of Poached Salmon Platter** – served with Cucumber dill sauce… **$99.99 platter**
* **Sliced Filet of Beef Platter (currently unavailable)** – Whole tenderloin of beef 5 to 6 lb. raw weight, pan seared, and roasted to perfection, served at room temperature. Includes a Port Wine sauce (serve warm) and a Horseradish sauce (serve cold)… **$199 to $220 platter**
* **Steamed Dumplings Platter (currently unavailable)** – Choose either: Vegetable, Shrimp and Vegetable or Chicken Dumplings. Ginger chili dipping sauce included in the center of the platter. Add $5 platter fee… **$12.99 per doz.**
* **Tomato Bruschetta & Parm Toast Platter** – Homemade Parm toasts arranged on a platter, with tomato bruschetta in the center of the platter. Add $5 platter fee… **$9.99 per doz.**
* **Fresh Tomato, Mozzarella Platter** – includes a balsamic vinaigrette. *Best served in the summer.*  
  12" platter… **$35**  
  14" platter… **$45**  
  16" platter… **$60**
* **Antipasto Platter** – hot & sweet soppressata, salami, prosciutto, pepperoni, mixed olives, homemade roasted peppers, marinated portobello mushrooms, fresh mozzarella, grand padana & provolone  
  *for 12-16 people on a 12" platter*… **$70 platter**

***Prices subject to change without notice.***

***Menu last updated 1/2024.***