

It's Nutts Catering Menu

All pricing is available upon request. All items are available by the half-tray or full-tray. A half-tray serves approximately 10-12 people. A full tray serves approximately 20-25 people. Call us at (609) 737-0505 for all inquiries.

Hors D'Hourves:

Caprese Skewers
Mini Sirloin Sliders
Coconut Crusted Shrimp w/ Mango Chutney
Braised Chicken Cilantro Wraps w/ Avocado Cream
Zuppli w/ Marinara
Gorgonzola Stuffed Dates Wrapped in Bacon
Spicy Tuna Nachos
Bacon Wrapped Shrimp
Pigs in a Blanket
Assorted Tea Sandwiches
Tomato Toast (Tomato Jam, Feta, Balsamic)
Ahi Tuna Crostini (White Bean Puree & Coriander Crusted Tuna)
Mini BBQ Pulled Pork Sliders
Fresh Melon Wrapped in Prosciutto
Pork or Lamb Souvlaki
Chicken Satay w/ Peanut Sauce & Sesame Seeds
Churrasco Crostini w/ Garlic Chimichurri
Cuban Frita Sliders
Cuban Sandwich Sliders (Virginia Ham, Roasted Pork, Swiss, Pickle, Dijon)
Mahi Mahi Sliders w/ Chipotle Tartar & Crispy Shoestring Onions

Salads:

House Salad
Herb Salad
Turkey Cranberry Salad
Arugula and Prosciutto Salad
Classic Caesar Salad
Turkey Cobb Salad
Greek Salad
Walnut Goat Cheese Arugula Salad

Vegetable Side Dishes:

Honey Cider Cole Slaw
Garlic & Herb Roasted Fingerling Potatoes

Bleu Cheese & Neuske Bacon Potato Salad w/ Scallions, Celery & Onions
Cumin Dusted Fingerling Potatoes
Grilled Asparagus w/ Creamy Bernaise Sauce
Blanched Baby Green Beans w/ Garlic, EVOO & Red Pepper Flakes
Ginger Scented Jasmine Rice
Pan Roasted Brussel Sprouts w/ Green Apple, Roasted Pistachios & Cider Reduction
Tikka Masala Cauliflower w/ Chickpeas & Shaved Fennel
Smokey Beluga Lentil w/ Kale & Wild Mushrooms
Roasted Wild Mushrooms w/ Rosemary
Smothered Collard Greens
Grilled Veggie Platter
Whipped Garlic Potatoes
Vegetable Crudite Platter (Raw Carrots, Celery, Bell Peppers & Grape Tomatoes)

Entrees & Family Meals:

Grilled Dry Marinated Churrasco Steak Platter – Skirt steak w/ Gorgonzola cheese, caramelized onions & macerated grape tomatoes
Baked Coconut & Red Curry Chicken Breast – w/ ginger scented jasmine rice, braised baby bok choy & sweet & spicy red curry coconut sauce
Herb Roasted Whole Chicken
Cumin Dusted Chicken Breast – w/ ginger scented jasmine rice, house made black beans, pico de gallo, sliced avocado, house made tortilla chips & lime wedges
BBQ Pulled Pork Shoulder – Smoked pork shoulder, vinegar slaw, house made cornbread & bourbon BBQ sauce
Chicken Parmigianino Rustico – Chicken breast, rustic tomato sauce, fresh basil, fresh mozzarella, w/ choice of pasta & homemade garlic bread
Slow Roasted St. Louis Ribs – Dry rubbed slowly roasted ribs w/ Carolina style BBQ sauce, vinegar slaw & house made cornbread
Cheddar Stuffed Meatloaf – Sweet tobasco glaze, whipped potatoes & sautéed green beans
Cuban Style Roasted Pork Shoulder – w/ ginger scented jasmine rice, house made black beans, pico de gallo, sliced avocado, house made tortilla chips & lime wedges
Classic Bechamel Lasagna Al Forno – w/ garlic bread
Chicken Enchilada – Roasted pulled chicken breast, salsa verde, queso fresco, sour cream, pico de gallo, guacamole & house made tortilla chips
Salmon Puttanesca – Puttanesca sauce, arugula pesto & smokey beluga lentils w/ kale & wild mushrooms
Blackened Catfish – w/ ginger scented jasmine rice, Cajun cream, sautéed green beans & house made cornbread

Pasta Salads:

Farm Fresh Pasta Salad – Grilled zucchini, yellow squash & red onion, fresh basil, crumbled feta cheese, EVOO, sea salt & cracked pepper
Pesto Pasta Salad – Fresh pesto (basil, garlic, balsamic vinegar, walnuts, parmesan cheese & EVOO) tossed w/ farfalle pasta & shaved parmesan cheese

Caprese Pasta Salad – Fresh mozzarella, sliced grape tomatoes, fresh basil, EVOO, balsamic vinegar, sea salt & cracked pepper

Corporate Boxed Lunches:

3 Tier Boxed Lunches (Served family style or individually packaged)

The CEO – Whole sandwich, side salad, potato chips & dessert

Upper Management – Whole sandwich, potato chips & dessert

The Intern – Half sandwich, potato chips & dessert

Sandwich Options: Corned beef, Virginia ham, house roasted turkey, BBQ pulled pork, grilled chicken breast, BLT, roasted vegetable wrap, roast beef, grilled cheese, tuna salad & Charlestown chicken salad

A La Carte:

Our Famous Fried Chicken

Smoked Baby Back Ribs

Vegetarian Style Lasagna – w/ fresh vegetables

Eggplant Parmigiana

Meatballs – w/ sauce

Italian Sausage – w/ peppers & onions

Italian Style Roasted Chicken

Veal Marsala – Marsala wine, mushrooms & herbs

Veal Francaise – Lemon, white wine

Stuffed Shells – w/ sauce

Cheese Ravioli – w/ sauce

Meat Ravioli – w/ sauce

Cheese Tortellini – w/ sauce

Chicken Marsala – Marsala wine, mushrooms & herbs

Chicken Francaise – Lemon, white wine

Chicken Balsamico – Balsamic, vegetables & herbs

Chicken Bechamel – Wild mushrooms, fresh basil, shallots, parmesan

Chicken Santorini – Plums, lemon zest, madeira wine

Chicken Marlene – Sautéed w/ spinach in marinara sauce topped w/ provolone

Chipotle Pasta – Bowtie pasta, sautéed chicken, chorizo sausage, spinach, corn & roasted red peppers in a creamy sweet & spicy sauce

Pescatori – Clams, shrimp & jumbo lump crab meat w/ house marinara sauce & choice of pasta

Chicken & Shrimp Marsala – Marsala wine, mushrooms & herbs

Blackened Catfish – Cajun cream sauce

Basa Francaise – Lemon, white wine

Salmon – w/ dill sauce

Shrimp Scampi

Veal Saltimbocca – Fresh sage, prosciutto di parma, white wine

Sliced London Broil

Peppered Beef Steak

Sesame Chicken – w/ honey citrus sauce

BBQ or Lemon Chicken
Corned Beef & Cabbage
Chicken Enchiladas

Pasta:

Alfredo – Cream, egg yolks, romano cheese & nutmeg
Marinara – Crushed tomatoes & herbs
Bolognese – Crushed tomatoes, vegetables, herbs & ground beef/turkey
Penne A La Vodka
Linguine & Clams
Carbonara – Alfredo sauce, bacon, prosciutto, onion & herbs
Primavera – Fresh vegetables, garlic, fresh basil & olive oil
Athenian – Artichoke hearts, fresh basil, oregano, heavy cream & feta cheese
Wild Mushroom – Wild mushrooms, garlic, olive oil, parmesan, heavy cream & fresh basil
Baked Ziti – w/ three cheeses
Meat Baked Ziti – w/ three cheeses

Sides and Such:

Seafood Chowder
French Onion Soup
Roasted Garlic Potato Soup
Crab & Artichoke Dip
Spinach Parmesan Dip
Mexican Style Cheese Dip – w/ house made tortilla chips
Buffalo Wings – mild, hot or BBQ w/ celery & bleu cheese
Buffalo Chicken Tenders – w/ bleu cheese
Chicken Tenders – w/ your choice of honey mustard, BBQ sauce or ranch
Sauteed Wild Mushrooms
Potatoes – mashed, scalloped, red skins, fries or wedges

Breakfast:

Eggs
Home Fries
Danishes
Muffins
Doughnuts
French Toast
Stuffed French Toast
Pancakes
Lemon Ricotta Pancakes
Oatmeal
Fruit
Breakfast Meat – Ham, sausage, bacon, pork roll, scrapple, corned beef hash

Breakfast Sandwich – Egg w/ your choice of cheese (American, swiss, cheddar or provolone) & meat (ham, sausage, bacon or pork roll) on choice of: Kaiser roll, English muffin, toast (white, wheat or rye) or wrap

Eggs Benedict – English muffin, Canadian bacon, poached eggs, hollandaise sauce

Smoked Salmon Scramble

Meat Lovers Scramble

Western Scramble

Veggie Scramble

Mushroom, Swiss & Truffle Oil Scramble

Tex-Mex Scramble – Jalapeno, avocado, steak, onions, tomato & salsa

Biscuits & Gravy

Shrimp & Grits

Tex-Mex Tofu Scramble