

# PRE-ORDER & CATERING MENU

# HOMESTYLE 2021 TO GO

48 hours notice is requested on all standard orders. Larger events require additional time and a deposit. Items can be purchased ready to eat or ready to heat.

**Small Order** serves 8-10 people • **Large Order** serves 16-20 people

## STARTERS

### **Cheese platter Sm \$75 Lg \$125**

A selection of classic and exotic cheeses served with crackers. Many different types of cheese are available so please let us know if you have any requests.

### **Crudités Platter Sm \$35 Lg \$55**

Fresh seasonal vegetables beautifully arranged with your choice of onion, ranch, blue cheese or hummus dip.

### **Fresh Fruit Tray Sm \$35 Lg \$55**

Sliced and arranged seasonal fruit and berries accompanied by a vanilla yogurt dip.

### **Empanadas 10 for \$40**

Choose from the following fillings. Please order in groups of 10 per filling option.

- Traditional Beef with Olive, Egg, Raisins
- Pulled Pork, Cheddar, Caramelized Onion
- Spinach, Mushrooms, Mozzarella
- Chicken, Peppers, Onions, Mozzarella
- Black Bean, Pineapple, Cheddar
- Tomato, Basil, Riccotta
- Scrambled Eggs, Bacon, Cheese
- Seafood

Ask about our always-growing empanada filling list

**609.600.2084**

**HomeStyleToGo.com**

**102 Sunset Boulevard**

**West Cape May, NJ 08204**

Homestyle To go is committed to using the best ingredients available. This includes expeller pressed non gmo fryer oil, non gmo sunflower oil for sauté and dressings, cage free eggs, non gmo bread products, hormone free and antibiotic free chicken, all natural beef, and phosphate free shrimp. Due to changes in ingredient pricing, our prices are subject to change with out prior notice.

## SEAFOOD STARTERS

### **Classic Shrimp Cocktail**

**Sm \$95 Lg \$145**

Served with house made cocktail sauce and lemon wedges.

### **Bite Size Crab Cakes MP**

Served with house made tartar sauce and lemon wedges.

### **Bacon Wrapped Scallops MP**

Served with horseradish and sauce.

## SALADS ALL DRESSINGS ARE HOUSE MADE

### **Homestyle Caesar Salad**

**Sm \$55 Lg \$85**

Romaine hearts, shaved Parmesan, garlic croutons and creamy Caesar dressing.

**Add Grilled Chicken Sm \$16 Lg \$30**

### **Caprese Salad Sm \$85 Lg \$120**

Sliced tomatoes (Jersey when available), fresh mozzarella, basil and balsamic.

### **Beet & Citrus Salad Sm \$75 Lg \$110**

Braised beets, citrus segments, shaved fennel and goat cheese over greens. Served with white balsamic vinaigrette.

### **Cobb Salad Sm \$85 Lg \$120**

Greens, blue cheese, diced grilled chicken, chopped hardboiled eggs, bacon, tomatoes and avocado. Served with blue cheese dressing or balsamic vinaigrette.

### **Classic Garden Salad Sm \$55 Lg \$85**

Assorted lettuce topped with chopped seasonal vegetables. Served with your choice of dressing.

## SPECIALTY ENTREES

### **CLAM BAKE**

**Starting at \$22 per person (min 4 people)**

Clams, Shrimp, Corn on the Cobb, Potato, & choice of Ceasar or Mixed Garden Salad

**Add Lobster MP**

### **SUMMER BBQ**

**Starting at \$19 per person (min 4 people)**

Ribs, Chicken, Marinated Vegetables & choice of Potato Salad, Pasta Salad or Apple Slaw.

**Add Steak \$11/per person**

### **NEW! Homestyle Clam Chowder**

**Quart \$16 (serves 3-4 people)**

Classic New England preparation.

### **NEW! Lobster Rolls**

**(min 4 people) MP**

On grilled, buttered potato rolls. Served with french fries and house made apple slaw.

### **NEW! Taco Bar**

Braised beef, pork or chicken tinga

**Sm \$85 Lg \$135**

Veggie

**Sm \$65 Lg \$95**

Includes lettuce, tomato, cheese, pico de gallo, guacamole, sour cream & tortillas.

**Add Rice & Beans Sm \$25 Lg \$50**

### **Pulled Pork Sm \$85 Lg \$145**

Slow Cooked in its own juices. Served with house made apple slaw.

### **Roast Beef Sm \$95 Lg \$165**

House Roast Black Angus beef top round, sliced thin and served with Au Jus and horseradish.

### **Beef Tender Loin Sm \$199 Lg \$385**

Slow roasted to medium rare sliced and arranged with sautéed onions and mushrooms. Served with house made horseradish sauce.

### **Cabernet Braised Short Ribs**

**Sm \$135 Lg \$265**

Slow braised boneless short ribs served over a mushroom orzo.

### **Chicken Marsala Sm \$100 Lg \$155**

Roasted chicken breast with mushrooms and marsala wine sauce.

### **Balsamic Chicken Sm \$100 Lg \$155**

Balsamic marinated and roasted chicken breast served over roasted red peppers and caramelized onions.

### **Chicken Parmesan Sm \$100 Lg \$155**

Breaded Chicken Cutlets with mozzarella and marinara.

### **Eggplant and Zucchini Lasagna**

**Sm \$85 Lg \$130**

Roasted eggplant and zucchini layered with house made marinara and mozzarella cheese. Can be made with just eggplant or zucchini upon request.

### **Cheese Lasagna Sm \$55 Lg \$75**

**Vegetable and Meat Lasagna**

**Sm \$65 Lg \$95**

Classically prepared layers of pasta, cheese and marinara sauce. Vegetable can be prepared with bechamel.

### **Breaded Chicken Cutlet Platter**

**Sm \$100 Lg \$155**

Greens, tomatoes, roasted red peppers, pesto and mozzarella cheese.

### **Salmon Fillet Sm \$110 Lg \$175**

Poached salmon served over asparagus and topped with a citrus herb butter sauce.

### **Penne Vodka Sm \$75 Lg \$105**

House made vodka sauce.

**Add Grilled Chicken Sm \$30 Lg \$50**

**Add Shrimp Sm \$35 Lg \$60**

### **Macaroni & Cheese Sm \$85 Lg \$115**

House made three cheese sauce.

### **Seasonal Vegetable Medley**

**Sm \$35 Lg \$55**

Herb marinated and grilled vegetable assortment.

### **Herb Roasted Potatoes**

**Sm \$35 Lg \$55**

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