



207 Randolph Ave., Clifton, NJ 07011

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<http://www.rusticfood.com/>

GENERAL INFORMATION

- Serving pieces, disposable plates, forks, knives and napkins are included with every food order.
- Hot & cold cups are included with beverage orders.
- Hot entree selections are set up buffet style in chafing dishes.
- Prices shown do not include operations fee or sales tax.

Prices are subject to change without notice.

MINIMUMS, DELIVERY/PICKUP FEES & SCHEDULING

- There is a \$600 minimum daily purchase requirement on all orders delivered within NJ, exclusive of delivery charges and sales tax. Deliveries to NYC require a \$1200 minimum purchase, exclusive of delivery charges and sales tax.
- A minimum 18% operations and delivery fee will apply to all orders delivered within Essex and Passaic counties. Delivery fees will be higher to other areas in NJ and NYC. We can deliver within a 20 mile radius of Clifton, NJ.
- Because all menu items are custom made, we require 72 hours' notice on all orders. Expedited delivery of a limited menu is available for an additional fee. We cannot deliver with less than 24 hours' notice.

Breakfast Menu

Disposables and equipment for buffet service is included in the menu price.
Minimum order is 12 per item

Bagel Assortment

Assorted Bagels with plain & chive cream cheese

\$7.25 per person

Add seasonal fruit ~ \$9.75 per person

Rustic Bakery Assortment

Assortment of mini scones, mini muffins and pastries, with fruit preserves & butters

\$7.25 per person

Add seasonal fruit platter ~ \$9.75 per person

Healthy Start

House made granola, honey yogurt, seasonal fresh fruit & assorted mini muffins

\$9.50 per person

Breakfast Entrees \$8.25 per person (1.5 portions per item)

Breakfast Empanada – cumin & chile scented scrambled eggs & cheddar, baked in pastry, served with salsa

Breakfast Burrito – cumin & chile scented scrambled eggs & cheddar baked in a flour tortilla, served with salsa

Breakfast Wellington – scrambled eggs & boursin cheese baked in pastry

Breakfast Wrap – scrambled eggs, brie cheese & smoked ham in a flour wrap

Greek Breakfast Wrap ~ scrambled eggs, spinach, tomato & feta in a whole wheat wrap

Individual Vegetable Frittata – eggs & cheddar with choice of broccoli, spinach, red pepper or grilled vegetables

Individual Tomato, Pesto & Smoked Mozzarella Quiche

Individual Chive & Cheddar Quiche

Standard Breakfast Buffet ~ \$18.25 per person/minimum is for 12 persons

Choice of Breakfast Entrée, above (1.5 portions per person)

Bacon or Sausage
Breakfast Potatoes
Rustic Bakery Assortment
Seasonal Fruit Platter
Assorted Jam & Butter

Beverages – includes service equipment & disposables

Coffee & Tea Service (Regular, Decaffeinated, Assorted Premium Teas) ~ \$2.25 per person

With sugar, splenda & milk

Orange Juice or Cranberry Juice

\$1.95 per person

Soft Drinks – Coke, Diet Coke, Sprite, Diet Sprite, Ginger Ale

\$1.95 per person

Brewed Ice Tea or Lemonade

\$1.45 per person

Sandwiches are served on ciabatta rolls, unless otherwise noted

Grilled Turkey with avocado, bacon, tomatoes, greens and blue cheese dressing ~ \$9.75

Smoked Ham & Mozzarella, roasted peppers, greens and olive tapenade ~ \$9.50

Grilled Vegetables & Fresh Mozzarella, with greens & balsamic vinaigrette ~ \$9.25

Chicken Spedini (Parmesan crusted marinated chicken breast) with tomatoes, greens & lemon basil spread ~ \$9.25

Grilled Flank Steak with boursin cheese, seasonal greens & sun dried tomatoes ~ \$10.25

Roast Turkey with brie, cranberry compote & greens - \$9.25

Caprese – roasted peppers, mozzarella, pesto & greens - \$9.75

Tuna Salad Croissant with fresh dill & lemon, seasonal greens ~ \$8.25

Tuscan Chicken Salad Croissant ~ with artichoke, sun dried tomatoes & pesto spread - \$9.25

Grilled Chicken Caesar Wrap with Asiago cheese – \$8.50

Greek Salad Wrap ~ with grilled chicken, feta, greens, red onion, kalamata olives, cucumber & tomato - \$9.25

Vegetarian Wrap – Chickpeas, hummus, roasted peppers, cucumber & greens - \$8.50

- **Sandwich Buffet ~ \$18.75 per person/minimum order is for 12 persons**

Choice of 4 sandwich varieties
Choice of 2 side salads
Rustic Cookie Platter or Fresh Fruit Platter

Entree Salads

Main Course Salads are served over seasonal greens.

Lemon Dill Tuna Salad with herbed croutons, tomatoes & cucumbers - \$9.25

Grilled Chicken Cobb Salad Platter~ bacon, avocado, tomatoes, olives, hard boiled egg and blue cheese, buttermilk herb dressing – \$10.85

Grilled Turkey with goat cheese, pecans, dried cranberries and maple vinaigrette - \$10.25

Thai Salad, with grilled chicken, crushed peanuts, wonton crisps, shallot, carrots, red pepper, tomatoes, cucumbers, cilantro & peanut dressing –\$10.25

Tuscan Chicken Salad, with artichoke hearts, sun dried tomato, pesto dressing - \$10.25

Greek Salad, with grilled chicken, feta, tomatoes, cucumbers, shallots, olives, pita crisps - \$10.85

Fresh Mozzarella, roasted peppers, grape tomatoes, basil chiffonade, balsamic vinaigrette - \$10.50

Salad Buffet - \$16.95 per person/minimum order is for 12 persons

Choice of 2 Plattered Entrée Salads
Ciabatta Bread & Butter
Rustic Cookie Assortment or Seasonal Fresh Fruit Platter

Sides – minimum order is 12 portions per side item

Salads - \$4.95 each

Seasonal Mixed Greens with cherry tomatoes, cucumbers and croutons, served herbed buttermilk ranch or balsamic vinaigrette

Italian Bread Salad ~ toasted ciabatta, tomatoes, cucumber, peppers, red onion, olive oil and balsamic vinegar

Couscous Salad ~ Mediterranean pasta & vegetables tossed with apricots & cumin - lime vinaigrette

Seasonal Mixed Greens with pecans, cranberries & maple vinaigrette

Traditional Caesar Salad

Penne with grilled vegetables, Asiago cheese, balsamic & olive oil

Penne with feta, tomatoes, cucumbers, olives & lemon oregano dressing

Rice Noodle Salad with chili peanuts & Asian vegetables, citrus vinaigrette

Classic Cole Slaw

Red Bliss Potato Salad with fresh dill and chives

Lentil Salad with roasted garlic vinaigrette

Tabbouleh Salad with tomatoes, cucumbers, mint & lemon

Quinoa & Black Bean Salad

Starches - \$4.95 each

Roasted Red and Gold Potatoes with fresh rosemary

Potato Gratin with Vermont Cheddar

Herbed Couscous

Smashed Yukon Gold Potatoes

Macaroni & Cheese

White Beans with roasted garlic & sage

Baked Polenta with sun-dried tomatoes and asiago

Risotto Timbales

Vegetables - \$4.75 each – minimum order is 12 portions per item

Seasonal Grilled Vegetables

Roasted Peppers with garlic & herb breadcrumbs

Sautéed Green Beans with slivered almonds

Sweet Potato Wedges, orange & ginger glaze

Maple Baked Acorn Squash Wedges

Roasted Cauliflower with smoked paprika

Seasonal Roasted Vegetables

Roasted Eggplant with herb, caper & Asiago topping

Sauteed Broccoli with garlic & olive oil

Luncheon Entrees – Minimum order is 12 per entrée. All entrees served with chef's choice of side starch & vegetable or salad. Buffet Equipment rentals are included in entrée price.

Chicken & Turkey Entrees

Sautéed Chicken Breast with pears, balsamic, honey & lavender - \$14.65

Grilled Chicken Paillard with lemon, EVO & fresh herbs - \$13.50

Chicken Saltimbocca with prosciutto, fresh sage & fontina cheese, served over sautéed spinach - \$15.75

Chicken Fricassee en Croute ~ with fresh vegetables, mushrooms & Dijon sauce in a pastry case - \$15.75

Grilled Boneless Turkey Breast served with roasted red pepper and basil concassè - \$14.65

Chicken Spedini & Vegetable Skewers - \$13.50

Beef, Lamb & Pork

Grilled Sliced Flank Steak, caramelized onions and hoisin—honey glaze ~ \$16.50

Braised Short Ribs with roasted tomatoes, Dijon & cabernet ~ \$17.50

BBQ Meatloaves baked with blue cheese topping ~ \$15.25

Roast Loin of Pork with caramelized apples and shallots, cider pan sauce - \$15.25

Sausages & Grilled Vegetables, with tomato basil sauce - \$14.50

Seafood

Roast Tilapia, lemon butter ~ \$15.25

Herb Crusted Salmon Filet sauced with Dijon mustard & fresh chives ~ \$17.50

Cuban Style Paella (Shrimp, chorizo sausage & grilled chicken breast baked over short grained saffron rice with olives and pimentos ~ \$15.75

Seared Yellowfin Tuna, with pineapple basil salsa ~ \$16.50

Vegetarian & Pastas – served with chef's choice of side salad and vegetable

Butternut Squash Ravioli with sage, cream & parmesan - \$15.25

Roasted Peppers stuffed with pasta, tomatoes & herbs - \$13.50

Rigatoni with sun dried tomatoes, artichokes & Kalamata olives - \$12.25

Three Cheese Ravioli with roasted garlic, tomatoes & cream ~ \$14.50

Chickpea, Spinach & Tomato Ragout with preserved lemon & raisins, served in seasonal squash half - \$14.85

Roasted Vegetable Strudel with roasted garlic & Asiago cream sauce - \$15.25

Individual Desserts ~ \$6.50 each – Minimum order is 12 per item. Served with fresh whipped cream

Mango Cheesecakes, with raspberry coulis
Vanilla Cheesecakes, with raspberry coulis
Cappuccino Cheesecakes, with dark chocolate sauce
Fallen Chocolate Soufflé Cakes, with dark chocolate sauce
Caramelized Lemon Tarts, raspberry coulis
Key Lime Tarts, raspberry coulis
Bittersweet Chocolate Tarts, dark chocolate sauce
Pecan Tarts, dark chocolate sauce
Warm Chocolate Bread Puddings, dark chocolate sauce
Cinnamon Bread Pudding with caramel sauce
Pumpkin Bread & White Chocolate Bread Puddings with caramel sauce
Pineapple Upside Down Cakes, caramel sauce
Banana Pecan Upside down Cakes, caramel sauce
Oversize Vanilla or Devil's Food Cupcakes with vanilla butter cream & fresh berries

Dessert Platters ~ Minimum quantity is 12 per item

Rustic Cookie & Brownie Platter ~ an assortment of old fashioned favorites ~ \$3.50 per person

Dessert Miniature Platters ~ assorted bite size tarts, cupcakes & brownies ~ \$4.95 per person

Seasonal Fresh Fruit Platter ~ \$3.50 per person

With assorted cheeses ~ \$4.50 per person