Catering
ShopRite Kitchen®

shoprite.com/catering
The most important thing for having a party is that the hostess is having fun. I’m very organized. I make a plan for absolutely everything. I never have anything that has to be cooked while the guests are there. The only thing I might have to do is take something out of the oven and carve it.

—Ina Garten

Planning an event, whether a small gathering or a large party, should be exciting. You should get to enjoy and be a part of the memory making. At ShopRite, we want to ensure that you, as the host, enjoy yourself as much as the guests. We’ve expanded our offerings, and have included suggested menus and tips to ease the party planning process. Our talented chefs are dedicated to providing wonderful food and impeccable customer service. So let’s begin planning your next party together!

Lynn Logg, Corporate Chef
Graduate, The Restaurant School, Philadelphia
Member, Les Dames d’Escoffier, Philadelphia Chapter

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Actual product may vary from photo shown and some display platters are not included. Custom platters made to order are also available. • = Hot items will be presented in foil pans for easy reheating. Visit shoprite.com/catering to view photos of all platters listed in brochure.

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Sunday Brunch with Friends

Throw a casual brunch with elegant touches. Let ShopRite® take care of the food, so you can spend time with your guests!

Custom-crafted floral centerpieces made by ShopRite® (page 22–23)

Mimosas (provided by host)

Assorted Mini Danish, Bagels and Croissants ►

Turkey Breast (page 14)

Smoked Salmon Display ►

ShopRite’s® Signature Salad (page 17)

Mezze Platter (page 9)

Sliced Fruit Platter ►

Mini Italian Pastries (page 21)

Breakfast Bundles

An assortment of freshly baked breakfast favorites, including pastries and muffins.

Traditional

Assorted Mini Danish + Sliced Fruit Platter + Java Box. Serves 15–20.

Executive

Assorted bagels with cream cheese, Smoked Salmon Display + Health Bowl + Java Box. Serves 10–15.

Quiches

Deep-dish quiches sliced into 10 servings. Choose from Asparagus or Quiche Lorraine (crumbled bacon and Swiss cheese).

Breakfast Casserole

Breakfast casserole with all your favorites. Your choice of ham, bacon or Spanish. Serves 10–12.

Smoked Fish Display

Smoked white fish, white fish salad, Nova Scotia smoked salmon, 3 varieties of cream cheese (lox, scallion and vegetable), sliced cucumbers, onions and tomatoes. Serves 12–15.

Smoked Salmon Display


Sliced Fruit Platter

Sliced and arranged honeydew, cantaloupe, pineapple, berries and grapes. Serves 15–20. As shown below.

À la Carte Pastries

Bagel Platter with Cream Cheese

An assortment of our freshly baked bagels served with cream cheese and butter on the side. Available in two sizes.

Assorted Mini Danish

A variety of mini Danish topped with apples, blueberries, cherries, cheese, lemon, streusel or walnuts. Serves 15–20.

Croissants

Freshly baked plain or multigrain croissants. Serves 20–24.

Pudding Cake Slices

Fresh slices of our ultra-moist pudding cakes. See store for varieties.

Entrées & Sides

Enhance any breakfast spread with elegant options, such as quiche, breakfast casseroles, smoked fish and fresh fruit.

Baked Oatmeal


Quiches

Smoked Salmon Display and Bagel Platter with Cream Cheese and Butter

Bagel Platter

Artisan Bread

Beverage Service

Java Box

A convenient carrier filled with regular or decaf coffee. Served with creamers, assorted sweeteners and stirrers. Two sizes—serves 8–10 or 12–15. Where available.

Fruit Salad


Health Bowl

Greek yogurt topped with fresh mangoes, blueberries and strawberries with crunchy granola on the side. Serves 12–16.

Breads & Rolls

Our fresh-baked breads and rolls feature varieties such as baguettes, sourdough and rye. Place your order with our ShopRite® Bakery Manager. Our selection varies daily.

Breakfast & Brunch

Order in store or online at shoprite.com/catering
Serve delicious, easy-to-eat foods at your next power lunch or networking event. Team up with your neighborhood ShopRite® to create a successful luncheon that impresses clients and coworkers.

**Sandwich Platter Bundles**
Various combinations we’re sure will please. All bundles include ShopRite Kitchen™ Signature Salad (page 17) + Fruit Salad (page 3) + Gourmet Cookie Platter (page 21).

- **Cobb Salad Platter with Grilled Chicken** (page 7)
- **Beef Tenderloin Buffet** (page 7)
- **Sliced Rolls**
- **Fruit & Grain Salad** (page 18)
- **Gourmet Cookie Platter** (page 21)
- **Regular or Decaf Coffee** (from Java Box, page 3)

**Deli Platters**
Our platters are prepared with Black Bear meats and cheeses, which are minimally processed and contain no MSG. Platters can be ordered with assorted rolls, breads and side salads for an additional charge. Mayonnaise and mustard are provided unless noted otherwise. All platters come in 3 sizes—small serves 8–10; medium serves 15–20; large serves 25–30.

- **Black Bear Classic**
  Domestic ham, roast beef, turkey breast, American and Swiss cheese, bread and butter pickles and black olives.

- **New Yorker**
  Pastrami, corned beef, turkey breast, roast beef, kosher-style pickles and olives. As shown in top left corner.

- **Roman Holiday**
  Capicola (hot or sweet), Genoa salami, prosciutto, pepperoni, provolone, fresh mozzarella, olive medley and roasted red peppers.

- **Milano**
  Genoa salami, sopressata, sweet capicola, provolone, fresh ciliengine mozzarella, olive medley and roasted peppers.

- **New Yorker Platter**
  Domestic ham, roast beef, turkey breast, American and Swiss cheese, bread-and-butter pickles and black olives.

- **Croissant Sandwich Platter**
  Croissant Sandwich Platter shown in top right corner.

**Midday Meals**

- **Nice ‘n’ Spicy**
  Pepper ham, Tex-Mex turkey, buffalo chicken, Muenster and jalapeño Cheddar, served with Black Bear Horseradish Sauce and Jalapeño Mustard.

**Traditional Sandwich Platters**
Classic options to satisfy any appetite.

- **Wraps**
  As shown in bottom left corner. Serves 12–15.
- **New York Deli**—roast beef, turkey breast, ham, Swiss, lettuce and coleslaw
- **California Wrap**—turkey, bacon, avocado, lettuce, tomatoes and ranch dressing
- **Tuna—tuna salad, lettuce and tomatoes**
- **Chicken Salad**—tarragon chicken salad, lettuce and tomatoes.

**Hoagies**
Your choice, any combination—Italian, roast beef, turkey breast, ham and Swiss with shredded iceberg lettuce and tomatoes. Served with Black Bear Hoagie Dressing. All platters come in 3 sizes—small serves 8–10; medium serves 15–20; large serves 25–30.

**Roll-Ups**
Roast beef with sweet peppers; Virginia ham and Swiss with honey Dijon mustard; turkey with Alpine Swiss and Russian dressing. All made with green leaf lettuce. Serves 12–15.

**Order in store or online at shoprite.com/catering**

**Artisan Sandwich Box Lunch**
- **#1: Finger or Croissant Sandwich Bundle**
  Sandwiches with ham and American cheese, roast beef, and turkey breast on Martin’s® Potato Rolls or croissants. Croissant Sandwich Platter shown in top right corner.

- **#2: Hoagie Sandwich Bundle**
  Your choice of hoagie sandwiches (selections to the right).

- **#3: Artisan Sandwich Bundle**
  Your choice of up to three of our Artisan sandwiches (selections on page 6).

**Midday Meals**

- **Artisan Sandwich Box Lunch**
  Various combinations we’re sure will please. All bundles include ShopRite Kitchen™ Signature Salad (page 17) + Fruit Salad (page 3) + Gourmet Cookie Platter (page 21).

- **Regular or Decaf Coffee** (from Java Box, page 3)
3- and 6-Foot Hoagies
All hoagies available in 3 ft. or 6 ft.
3-foot serves 10–15. 6-foot serves 20–25.

American
Bologna, cooked salami, domestic ham, American cheese, shredded iceberg lettuce, tomatoes and onions. Condiments served on the side.

Italian
Domestic ham, sweet capicola, Genoa salami, provolone, shredded iceberg lettuce and tomatoes. Black Bear Hoagie Dressing served on the side. Italian 3-Foot Hoagie shown below.

Vegetarian
Grilled zucchini, eggplant, bell peppers and mushrooms drizzled with a light Italian vinaigrette.

Gourmet
Roast beef, Virginia ham, turkey breast, Swiss cheese, shredded iceberg lettuce, tomatoes and onions. Condiments served on the side.

Chicken Italiano
Grilled chicken, fresh mozzarella, pesto, sweet peppers and romaine lettuce.

Artisan Sandwiches
Artisan Sandwich Platter
For your custom platter, select up to 3 varieties of our artisan sandwiches.
Serves 8–10. As shown above.

Di Parma Di-Light
Thinly sliced Prosciutto di Parma, sliced Italian cheese, roasted peppers, fresh basil, olive oil and balsamic vinegar on olive bread.

Old Smokey Gourmet
Mesquite turkey breast, smoked Gouda cheese, green leaf lettuce and Hellmann’s® Dijonaise dressing on rustic bread.

Luncheon Buffet Options
Poached Salmon Buffet
Poached Salmon Fillet + Spinach Salad + Fruit Salad. Serves 8–10.

Beef Tenderloin Buffet
Sliced beef tenderloin (as shown below), sliced Martin’s® Dinner Rolls, Black Bear Horseradish Cream Sauce + ShopRite’s® Signature Salad (page 17) + Mini Italian Pastries.

Beef Tenderloin Buffet shown below.

Sloppy Joes
Double-stacked—one layer of roast beef, turkey breast, pastrami or ham and Swiss; a second layer with coleslaw and Black Bear Sandwich Dressing. Serves 12–15.

Finger or Croissant Sandwiches
Served on Martin’s® Potato Rolls or croissants, an assortment of Virginia ham, turkey breast, roast beef and American cheese. Seafood sandwiches made with tuna salad, shrimp salad and seafood salad. Serves 12–15.

Grilled Chicken Sandwiches
Lemon chicken, pesto, romaine lettuce and roasted red peppers on a sub roll. Serves 10–15.

Beef Tenderloin Sandwiches
Thinly sliced tenderloin on Martin’s® Potato Rolls with green leaf lettuce and Black Bear Horseradish Sauce. Serves 18–25.

Clubhouse
A triple decker sandwich made on Texas toast with bacon, domestic ham, turkey breast, American cheese, green leaf lettuce and tomatoes. Serves 8–10.
Party Starters

Cocktails & Dinner Party
Pack your party with drinks and decorations, and let ShopRite® bring the food so you can enjoy your guests. Find something to please every palate with Tuscan, Greek and Tex-Mex style platters.

Vegetable Platter
Trendsetters
Begin your party with a couple of our trendsetting selections of “party starters.”

Mezze Platter
Hummus, tabbouleh, stuffed grape leaves, feta cheese, sliced cucumbers, kalamata olives, roasted red peppers and crispy pita chips. Serves 10–12.

Tuscan Antipasto

Shrimp Platter
Served with cocktail sauce and lemon wedges. Available in 4 different sizes. The Entertainer serves 2–3; The Mariner serves 3–6; The Classic serves 8–10. The Titanic made with jumbo shrimp serves 10–12.

Shrimp and Crab Claws
Skewers threaded with ciliengine mozzarella balls, grape tomatoes and basil, drizzled with ShopRite® Balsamic Glaze. Serves 10–15. As shown in top right corner.

Crowd Pleaser

Deviled Eggs

Tex-Mex Layer Dip
Goya® Refried Pinto Beans, Sabra® Salsa and Guacamole, sour cream, ShopRite® Taco Cheese Blend, black olives, scallions and tomatoes. Served with Herr’s® Tortilla Chips. Serves 8–10.

Stuffed Breads
An assortment of breads filled with pepperoni and cheese; pepperoni, sausage and cheese; and spinach and cheese. Serves 10–12.

Poseidon’s Delight
A custom-crafted seafood platter based on your specifications. Items can be displayed on our platter or packaged for you to take home and design on your favorite platter. Individually priced based on your selection.

Party Starters
Disposable platter for display purposes included.

Antipasto
Ciliengine mozzarella balls and cherry tomatoes tossed in ShopRite® Basting Oil, marinated imported artichokes, sopressata, Genoa salami, prosciutto, mixed olives and roasted red peppers. Serves 10–15. As seen in bottom left corner.

Mozzarella Tomato Shooters
Skewers threaded with ciliengine mozzarella balls, grape tomatoes and basil, drizzled with ShopRite® Balsamic Glaze. Serves 10–15. As shown in top right corner.

Mozzarella Sticks

Deviled Eggs

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An assortment of breads filled with pepperoni and cheese; pepperoni, sausage and cheese; and spinach and cheese. Serves 10–12.
Cheese Platters
These platters offer something for everyone—bite size cubes of popular cheeses from French Brie to New York State Cheddar.

Cheese Continental

Italian Festival
Sliced fresh mozzarella, sun-dried tomatoes, mixed olives, roasted red peppers and sliced tomatoes, drizzled with extra virgin olive oil and fresh basil. Serves 8–10.

Gourmet Cheese & Fruit Platter

How much should I buy?
Here's a reference guide to determine how much cheese per person to buy for your next party.

Number of People | Cocktail Hour (3 oz. per person) | Appetizer/ Dessert (2 oz. per person)
--- | --- | ---
5 | 1 lb. | 1½ lb.
10 | 2 lbs. | 3 lb.
20 | 3¾ lbs. | 2½ lbs.
30 | 5½ lbs. | 3¼ lbs.
50 | 9½ lbs. | 6½ lbs.

Cheese Boards
Regional Cheese Boards
Explore artisan cheeses by region. Introduce guests to new cheeses by adding one of our boards to your menu. All are served with seasonal fruit and assorted crackers. Serves 8–10.

Domestic
Alouette® Baby Brie, Humboldt Fog®, Monterey Jack and Yancey’s Fancy® Poppadew Cheddar.

French
Black Bear French Brie, Black Bear Goat Cheese, Roquefort, Ossau-Iraty and Port Salut.

Italian
Asiago Vecchio, Parmigiano-Reggiano, Ricotta Salata, Gorgonzola Picante and Black Bear imported Provolone, with Black Bear Dry Sausage.

Dutch
Goat Gouda, Gouda, Prima Donna®, Leyden and Edam, with ShopRite® Apricot Preserves.

Spanish
Ibérico, Manchego, Viney Goat® and Valdoon Blue, with membrillo (quince paste) and almond fig cake.

European
Dubliner (Ireland), Manchego (Spain), Jarlsberg® (Switzerland), Fromager d’Affinois® (France) and Parrano® (Italy).

Dessert
White Stilton with Apricots, St. André® (triple crème), Gourmandise® with Walnuts, Le Roulé with Cranberries, and Galbani® Mascarpone with Honey.

Design Your Own Cheese Tasting Platter
• Be creative when selecting your base—be sure it’s flat and large enough to allow room between the cheese varieties.
• Our Catering Coordinator or cheese specialist can assist you with selecting 3 to 5 cheeses with various attributes—taste, texture or made from cow’s, sheep’s or goat’s milk.
• Experiment with soft, firm, cheddars and blue cheeses. You also may want to consider one cheese that is familiar to your guests.

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Holiday Menu

Dazzle friends and family with hearty main dishes to take center stage at your next gathering. Whether a sit-down dinner or an informal buffet, your neighborhood ShopRite® has the entrées you need for any celebration.

ShopRite’s® Butternut Squash Soup
Spinach Salad (page 17)

Crown Pork Roast
Honey-Glazed Carrots (page 18)
Mashed Potatoes (page 18)
Assorted Breads and Rolls
Dessert Cheese Board (page 21)
Tiramisu (page 21)
Regular or Decaf Coffee (from Java Box, page 3)

The Main Event

Crown Pork Roast
Trimmed and tied, ready for the stuffing. Choose between Italian or Herbes de Provence seasonings.

Prime Rib
Bone-in or boneless, tied and oven-ready. Choose between Italian or Herbes de Provence seasonings.

Whole Turkey
Seasoned with our Herbes de Provence blend, the turkey is unstuffed and trussed.

Rack of Lamb
Frenched racks of lamb seasoned with our Herbes de Provence blend.

Brisket
Trimmed and traditionally seasoned with onion powder, dry mustard, paprika and a hint of cayenne pepper.

Organic Beef
Speak with your butcher about which cuts are currently available.

Ready-to-Cook
Oven-ready, center-of-the-plate menu items—without the work! Sold by the pound. See page 15 for a general guide on how much to order.

Ask the Butcher
Our experienced butchers are here to help make buying, cooking and serving meat easy. ShopRite® is committed to quality—we have an exceptional standard of butchery with ready-to-cook, prepared meat for your convenience.

Butchers’ Pairings:

Holiday Entertaining
Whole Roasted Turkey + Mashed Potatoes (page 18) + Green Beans with Roasted Garlic (page 18)

Anniversary Dinner
Rack of Lamb + Roasted Vegetable Couscous (page 18) + Honey-Glazed Carrots (page 18)

Sunday Night Supper
Brisket + Roasted Vegetables (page 18) + Roasted Red Bliss Potatoes (page 18)
Asian Marinated Flank Steak
Marinated with soy sauce, ginger, garlic, sesame oil and rice wine vinegar. Served medium-rare.

Orange Ginger Pork Loin
Seasoned with ginger, soy sauce and a splash of orange juice. Served medium.

Pulled Pork Barbeque
Spicy, sweet shredded pork served with potato rolls.

Meatballs in Marinara
Ground beef and pork meatballs, simmered in marinara sauce and topped with Parmesan cheese. Serves 10–12.

Sausage, Peppers & Onions
Sweet sausage, red and green bell peppers, and onions simmered in marinara sauce. Serves 12–15.

Baked Ziti

Penne Vodka
Made with ShopRite® Vodka Sauce imported from Italy. Serves 10–12.

Eggplant Towers
Lightly breaded and pan-fried eggplant medallions topped with marinara sauce and mozzarella cheese. Serves 6.

Grilled Salmon
Simply seasoned and grilled (4-oz.) salmon fillet with an herbed lemon–butter sauce.

Orecchiette Broccoli Rabe & Sausage
Sweet Italian sausage, simmered with broccoli rabe in a garlic-infused chicken broth, tossed with orecchiette pasta. Serves 8–10.

Seafood
Fish and shellfish options for your next get-together. Unless otherwise noted, all entrées serve 8–10.

Grilled Chicken
Simply seasoned and grilled (4-oz.) chicken breast with an herbed lemon–butter sauce.

Tortilla-Crusted Tilapia
Tex-Mex style, coated with crushed tortilla chips and mangoes.

How much meat to order
First consider what your menu includes, and then what type of appetite the guests might have. If meat is the main feature with only a few side dishes, you may want to purchase more. If you are offering more substantial sides you may want to reduce the amount per person.

<table>
<thead>
<tr>
<th>Entrees per person</th>
<th>Servings per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat, Poultry and Shellfish (bone-in, unshelled)</td>
<td>lb.</td>
</tr>
<tr>
<td>Meat, Poultry and Fish (boneless)</td>
<td>lb.</td>
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</tbody>
</table>

Order in store or online at shoprite.com/catering
Salads & Sides

Showers of Good Wishes
Celebrate with a table brimming with fruit salads, vegetable salads, pasta salads and, most importantly, her family and friends.

Minted Iced Tea,
Sparkling Cucumber Water
(provided by host)

Shrimp Platter (page 9)
Antipasto Platter (page 9)
Finger Sandwiches (page 6)

ShopRite Kitchen®
Signature Salad
Lemony Orzo Pasta Salad (page 16)

Custom Crafted Special Occasion Cake (page 21)
Fruit Salad (page 3)

Regular or Decaf Coffee
(from Java Box, page 3)

Green Salads
Salads hearty enough to be your main course. Serves 12–15.

ShopRite Kitchen®
Signature Salad
Field greens, crumbled Gorgonzola cheese, pecans and sun-dried cranberries served with raspberry vinaigrette.

Traditional Garden Salad
Iceberg, romaine, cherry tomatoes, cucumbers, kalamata olives and pepperoncini.

Spinach Salad
Baby spinach, shredded carrots, grape tomatoes, crumbled bacon and hard-boiled eggs. Recommended with a raspberry vinaigrette.

Caesar Salad
Romaine lettuce, Parmesan cheese, cherry tomatoes and croutons served with a classic Caesar dressing.

Vegetable & Legume Salads
Light, fresh and perfect for accompanying a main dish. Serves 12–15.

Black Bear Potato Salad
Classic combination of russet potatoes, celery, onions and mayonnaise.

Black Bear Macaroni Salad
Elbow macaroni, celery, onions, red bell pepper and mayonnaise.

Black Bear Coleslaw
Shredded red and green cabbage, carrots, mayonnaise and a touch of sugar and vinegar.

Order in store or online at shoprite.com/catering
Kids’ Sandwich Platter

Roll-Ups
Roast beef with sweet peppers; Virginia ham and Swiss with honey Dijon mustard; turkey with Alpine Swiss and Russian dressing. All made with green leaf lettuce. Serves 12–15. As shown below.

Chicken Tenders

Vegetable Platter
A medley of crisp celery, carrots, red peppers, cucumbers, broccoli and cauliflower florets and cherry tomatoes. Served with your choice of ranch or blue cheese dressing. Serves 12–15.

Fruit Salad
Cubed honeydew, cantaloupe and pineapple garnished with kiwi and berries.

Sushi for Kids
Let our sushi chefs custom-design a platter for your child’s birthday celebration.

Potatoes, Rice & Grains
Starchy sides to round out your menu. Serves 12–15.

Roasted Vegetable Couscous
Light, fluffy couscous with diced zucchini, carrots and red and green bell peppers.

White & Wild Rice Pilaf
Mixed rice tossed with sautéed celery, onions, carrots and fresh herbs.

Vegetable Forbidden Rice
Chinese black rice, roasted mixed vegetables and sliced scallions.

Pasta, Grains & Fruit

Fruit & Grain Salad
Wheatberries, scallions, strawberries and crumbled feta cheese dressed with a raspberry vinaigrette.

Tabouli Salad
Bulgur wheat, tossed with parsley, mint, tomatoes, olive oil and freshly squeezed lemon juice.

Lemony Orzo Pasta Salad
Orzo pasta, crumbled feta, cucumbers and red bell peppers tossed in a lemony dressing.

Aloha Bowl
Honeydew, cantaloupe and pineapple garnished with kiwis, mangos and blueberries.

Vegetables
Complete your menu with one or more of these vegetable side dishes. Serves 12–15.

Roasted Vegetables
Zucchini, yellow squash, eggplant, cauliflower, carrots, bell peppers, asparagus, mushrooms and red onions roasted and simply seasoned.

Honey-Glazed Carrots
Bias-cut carrots in herbed honey butter.

Broccoli Rabe
Sautéed broccoli rabe with roasted garlic.

Green Beans with Roasted Garlic
Green beans tossed with garlic-infused oil and fresh flat-leaf parsley.

Roasted Red Bliss Potatoes
Oven-roasted and simply seasoned with extra virgin olive oil, salt and cracked black pepper.

Mashed Potatoes
Classic, creamy potatoes with a touch of cream.

Roasted Sweet Potato Wedges
Oven-roasted with brown sugar and thyme.

Mashed Sweet Potatoes
Whipped sweet potatoes with a touch of cream, honey and cinnamon.

PASTA, GRAINS & FRUIT continued

Hot items will be presented in foil pans for easy reheating.

Visit us instore or online at shoprite.com/catering

Kids’ Birthday Celebration
With help from ShopRite® you can serve party fare that’s sure to delight your guests no matter what age.

Chicken Tenders
Vegetable Platter
Sushi for Kids
Traditional Garden Salad (page 17)
Pull-Apart Cake (page 21)
Complete a meaningful anniversary celebration with a sweet finish. ShopRite® offers a bevy of treats—fruit tarts, cannoli and brownie bites, which will satisfy any sweet tooth.

**Champagne (provided by host)**

**Poseidon’s Delight (page 9)**

**Mezze Platter (page 9)**

**Arugula Salad (page 17)**

**Prime Rib (page 13)**

**Poached Salmon Fillet (page 15)**

**White & Wild Rice Pilaf (page 18)**

**Honey-Glazed Carrots (page 18)**

**Custom Crafted Special Occasion Cake**

**Mini Italian Pastries**

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**Desserts**

We offer many sweet ways to end your event—from beautiful fruit tarts to custom crafted cakes.

**Dessert Cheese Board**

White Stilton with apricot, St. André, Gourmandise® with Kirsch, Galbani Mascarpone, goat cheese with honey, strawberries, grapes, kiwi and dried apricots. Serves 8–10.

**Fresh Fruit Tart**

Buttery tart shells filled with silky French cream and topped with seasonal fruit. Small serves 1–2; medium serves 6–8; large serves 10–12.

**Cheese Cake**

A creamy New York-style cheesecake—a crowd favorite. Servings vary according to size. See store for details.

**Strawberry Shortcake**

Made with real whipped cream and fresh strawberries. Available with chocolate or vanilla cake. Serves 8–12.

**Brownie Bites**


**Cupcakes**

Mix and match yellow and chocolate cupcakes with various flavors of frosting. Sold by the half dozen.

**Chip & Cannoli Dip Platter**

 Crunchy cannoli shells with creamy ricotta cheese filling for dipping. Serves 12–15.

**Custom Hand Decorated Sheet Cake**

See store for details. ¼ sheet serves 8–12; ½ sheet serves 15–20; ¼ sheet serves 25–35; full sheet serves 40–70. Prices vary based on size, variety and filling.

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**Tiramisu**

Espresso-soaked ladyfingers topped with mascarpone cheese and lightly dusted with cocoa powder. Serves 8–10 or sold individually.

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Espresso-soaked ladyfingers topped with mascarpone cheese and lightly dusted with cocoa powder. Serves 8–10 or sold individually.

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**Family Favorites**

Crowd-pleasing sweetenings that are sure to delight your guests.

**Gourmet Cookie Platter**

A mix of cookies—chocolate chip, white chocolate macadamia and oatmeal raisin. Serves 15–18.

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A mix of cookies—chocolate chip, white chocolate macadamia and oatmeal raisin. Serves 15–18.

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**Sweet Endings**

We offer many sweet ways to end your event—from beautiful fruit tarts to custom crafted cakes.

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**Pull-Apart Cakes**

These cakes—made from individual cupcakes—are made to pull apart. No cutting required. Cakes available for any occasion or theme. See store for details.

**Designer Cookie**

Decorated and inscribed 12” chocolate chip cookie. Serves 8–12.

**Special Occasion Cakes**

Handcrafted to suit your event, style and taste. Prices vary according to size, variety and filling.

**Wedding Cakes**

Handcrafted to suit your style and taste. Prices vary according to the size, variety and fillings.

**Mini Desserts**

Cannoli

Crunchy cannoli shells filled with creamy ricotta cheese filling. Sold individually.

**Mini Italian Pastries**

A medley of cannoli, éclairs, cream puffs, sfogliatelle (ricotta filled) and Napoleons. Serves 15–20.

**Hand Dipped Strawberries**

Hand dipped chocolate strawberries. Recommend 3 per person. Sold by the pound.

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**Order in store or online at shoprite.com/catering**
Finishing Touches

For elegant table arrangements, breathtaking bouquets and boutonnieres—our talented floral designers are available to consult for any event, large or small.

Vase Arrangement
Our talented designers will help you select the perfect size and shape for your event, from tall and stately to small and subtle.

Bridal Bouquet
Let our designers assist the bride with creating a one-of-a-kind arrangement for her special day.

Centerpieces
Enhance the look of guest, buffet or gift tables with a beautiful centerpiece.

Novelty Balloons
Balloons make a great thinking-of-you surprise. Our florist will help you find the perfect color combination to complement any event. No age restrictions apply here. Assortment of mylar and latex balloons—great for any occasion.

Floral Services
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Centerpieces
Enhance the look of guest, buffet or gift tables with a beautiful centerpiece.

Fruit Baskets
A fresh and delicious way to acknowledge an event or say “congratulations.”

The Classic Basket
Includes 7 oranges, 6 Red Delicious apples, 6 Golden Delicious apples, 6 pears, 6 bananas and 2 pounds of grapes.

Oval Centerpiece
Includes 4 oranges, 4 Red Delicious apples, 3 Golden Delicious apples, 2 pears, 5 bananas, 2 grapefruits and 3 pounds of grapes.

The Special Basket
Includes 3 oranges, 3 Red Delicious apples, 2 Golden Delicious apples, 2 pears and 1½ pounds of grapes.

The Office Executive
Includes 8 Red Delicious apples, 6 Golden Delicious apples, 6 oranges, 6 bananas, 5 grapefruits, 4 pounds of grapes, 2 pears.

Custom Baskets
Our produce managers are happy to handcraft a basket for you using seasonal produce.

Party Checklist

For serving:
- Bowls/platters
- Serving utensils
- Sterno/matches
- Tablecloths
- Party picks

Dinnerware:
- Plates—small/medium/large
- Bowls
- Glasses
- Coffee and tea cups
- Napkins—dinner/cocktail

Flatware:
- Forks and knives
- Spoons

Beverages:
- Coffee and tea
- Soda
- Juice/punch
- Ice
- Straws

Condiments:
- Sugar/sweetener
- Cream/milk
- Ketchup and mustard
- Pickles/relish

Decorations:
- Fresh flowers
- Balloons
- Candles
- Party favors

Clean up:
- Aluminum foil/plastic wrap
- Foil pans
- Garbage bags
- Disposable storage containers
- Paper towels
- Antibacterial wipes

Bath:
- Hand soap
- Toilet paper

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Entertaining Tips
10 simple steps to make party planning easy and stress-free.

1 Tone
The host sets the tone. Be sure to leave enough time for you to get ready. You don’t want to be running around once your guests start to arrive.

2 Lighting
Have several sources of light at various heights to create soft, ambient lighting. Stick to unscented candles in the dining room, so nothing competes with the smell of the food.

3 Beverages
Cater to all your guests by offering a variety of beverages. For wines, offer a red, a white and something bubbly. Don’t forget to have nonalcoholic beverages for those that don’t drink—and buy plenty of ice.

4 Music
Make a playlist ahead of time. Music plays an essential role in setting the party’s tone.

5 Seating
Rearrange your furniture so people have places to sit. Set up comfy chairs around the house to encourage guests to lounge for hours.

6 Ask for Help
Don’t be afraid to say “yes” when people ask if they can help. Letting guests help with the party makes everyone feel more welcome and a part of the event.

7 Prep Beforehand
Do as much as you can beforehand. Rearrange furniture (if necessary) and clean a couple days before. Set the table, and select and label your serving dishes and platters the night before.

8 Garbage Cans
Make it easy for guests to throw away their trash by setting up garbage cans and bags around the room.

9 Leftovers
Stock up on plastic containers so guests can take leftovers as a parting gift.

10 Social Graces
Greet every guest at the door, and make sure to introduce guests to each other. Be sure to say good night to every guest and thank them for coming!

Cake-Cutting Tips
Cutting cake for a crowd can be daunting. Follow these tips for slicing.

For layer cakes, use a long, thin-bladed knife. Gently cut with a sawing motion.

For Cheesecakes, rinse the knife in hot water before starting to slice. After every slice, wipe the knife clean with a paper towel. This will prevent the knife from tearing the cake.

For fluffy cakes, like angel food or chiffon, use a serrated knife. Saw gently to cut through the cake without losing the airiness.

Cake Size Servings
2-layer 8” round 8–12
¼ sheet 8–12
¼ sheet 15–20
½ sheet 25–35
Full sheet 40–70
Cupcakes 1 per guest

Plan your next event anytime, anywhere from your smartphone or tablet. Order in store or online at shoprite.com/catering.
Our promise is to exceed your expectations. For every occasion, our experienced and talented culinary chefs will prepare an array of foods that you will be proud to serve your family and friends. Thank you for choosing ShopRite.® From our kitchen to yours...

Bon appétit!

Chef Lynn

shoprite.com/catering