

Cold Appetizers

	Half Tray (10-12 people)	Full Tray (18-20 people)	
SICILIAN EGGPLANT SALAD ~ Fried eggplant with roasted red peppers, sun-dried tomatoes, balsamic vinegar, garlic, & Romano cheese served w/ fresh mozzarella	\$29	\$49	
HOUSE SALAD ~ crisp fresh greens with tomatoes, cucumbers, black & green olives, red onions, carrots & croutons	\$13	\$25	
CLASSIC CAESAR SALAD ~ with parmesan cheese and herbed croutons	\$15	\$30	
FIELD GREENS SALAD ~ sun dried cranberries, red onions, tomato, apple slices served over field greens drizzled with a balsamic reduction	\$18	\$35	
SMOKED NORWEGIAN SALMON ~ With herb cream cheese served on cucumber slices or black bread	\$35	\$59	
TRADITIONAL SHRIMP COCKTAIL ~ Large shrimp served with cocktail sauce and lemon	\$49	\$89	
TRADITIONAL BRUSCHETTA ~ Fresh diced tomato, basil, red onions, & capers served w/ oregano & olive oil over toasted garlic crostinis	\$29	\$49	
MARINATED FRESH MOZZARELLA BALLS ~ Cherry mozzarella marinated in olive oil, garlic, parsley, salt, pepper, and crushed red pepper flakes	\$35	\$59	
COLD ANTIPASTO PLATTER ~ Salami, ham, pepperoni, turkey, prosciutto, provolone, fresh mozzarella, green olives, roasted peppers, fresh tomatoes, and hot Italian peppers served with Italian dressing	\$29	\$49	
ASSORTED CHEESE PLATTER ~ Cheddar, gorgonzola, domestic swiss, and sharp provolone served with crackers and grapes (other cheese available)	\$	MARKET PRICE	
ITALIAN PINWHEELS ~ Salami, provolone, ham, & pepperoni rolled with shredded lettuce and tomato in a plain tortilla, sliced and served with Italian dressing	\$35	\$59	
FRUITI DE MARE ~ Chilled seafood salad, fresh baby shrimp, calamari, scallops, crab, celery, garlic, red onions, olives and roasted peppers in a lemon, lime vinaigrette	\$45	\$79	
Stingers Large Hero's	2' Hero (6-8 people)	3' Hero (10-12 people)	6' Hero (20-24 people)
ITALIAN HERO ~ Salami, ham, provolone, lettuce, tomato, oil & Vinegar	\$35	\$50	\$79
TURKEY ~ served w/ lettuce tomato & basil mayo	\$35	\$50	\$79
ROAST BEEF ~ with Swiss, caramelized red onions, lettuce & tomato	\$40	\$55	\$89
GRILLED VEGGIE ~ Carrots, eggplant, zucchini, onions, peppers, & drizzled with balsamic reduction	\$35	\$49	\$79
THE SCHIRRIPA ~ Grilled chicken, roasted peppers, fresh mozzarella & baby spinach leaves	\$50	\$70	\$99
THE SICILIAN ~ Fried eggplant, provolone, prosciutto, pepperoni, marinated tomatoes & lettuce	\$35	\$50	\$79
MUSHROOM PESTO ~ Grilled Portobello, oven roasted tomato, basil pesto, and shaved parmesan	\$30	\$40	\$70
CHICKEN OR TUNA SALAD ~ w/ lettuce & tomato	\$30	\$40	\$70
THE NEW ORLEANS ~ Grilled chicken, pepperoni, provolone, ham, salami, Italian dressing, & green olive spread	\$60	\$70	\$99
BUILD YOUR OWN SANDWICH			MARKET PRICE

Sides

	Half Tray	Full Tray	Half Tray	Full Tray
HOME-STYLE MASHED POTATOES	\$15	\$30	GRILLED ASPARAGUS	\$30 \$60
RED SKINNED MASHED POTATOES	\$20	\$40	VEGETABLE MEDLEY	\$25 \$50
ROSEMARY ROASTED POTATOES	\$15	\$30	SAUTÉED STRING BEANS	\$20 \$40
HOME-MADE POTATO CROQUETTES	\$25	\$50	APPLE BACON RED CABBAGE	\$20 \$40
MAPLE WHIPPED SWEET POTATOES	\$25	\$50	RATATOUILLE	\$25 \$50
RICE PILAF <small>(Flavored Rice Available)</small>	\$15	\$30	HOT ITALIAN PEPPERS & POTATOES	\$25 \$50
HOME-MADE POTATO PANCAKES	\$25	\$50	ROASTED ROOT VEGETABLES	\$20 \$40
CANDIED CARROTS	\$16	\$32	HOME-MADE POTATO SALAD	\$12 \$24
BUTTERED BROCCOLI	\$20	\$40	HOME-MADE COLE SLAW	\$12 \$24
			SWEET & SPICY APPLE SALAD	\$20 \$40
			CUCUMBER SALAD (sweet, cucumber dill or vinegar)	\$18 \$36
			ROASTED CORN	\$15 \$30

DINNER ROLLS ~ \$3 FOR HALF DOZEN OR \$5 FOR A DOZEN, PAPER PRODUCTS AVAILABLE

CHAFFING RACKS, WATER PAN AND STERNOS INCLUDED IN ALL CATERING ORDERS

RACK AND WATER PAN TO BE RETURNED, \$10 DEPOSIT ON ALL RACKS. DELIVERY AVAILABLE.

CATERING ORDER GUIDE

HOW MUCH FOOD SHOULD I ORDER?

Well before we can answer that question you must know the answer to these; What type of event are you having? Do you need all finger foods or will it be a sit down dinner? How many people will be attending? How many adults and how many kids?

Once you answer these questions then you can decide on food.

SUGGESTIONS:

25 PERSON COCKTAIL PARTY ~ look at finger foods that do not require a fork or knife. You should look at half trays for this type of party. You will need apx 4 to 6 half tray's off appetizers, sliders or sandwiches.

30 PERSON DINNER PARTY ~ look at a balance of items; appetizers, salad, entrée, pasta and sides. It may look something like this;

- 1 full tray or 2 half trays of appetizers (stuffed mushrooms, eggplant)
- 1 full tray of salad (house or Caesar)
- 1 full tray of pasta (penne vodka)
- 1 1/2 trays of an entrée (filet mignon red wine)
- 1/2 tray of a vegetable (string beans)
- 1/2 tray of a potato (roasted potato)
- 3 dozen dinner rolls

The best part is this get together for 30 of your friends would cost under \$15 per person for a filet mignon dinner.

IN HOUSE CATERING:

Stingers is available for everything from cocktail parties at the bar with appetizers and open bar for your party to full sit down dinner with buffet packages starting at \$18.95 per person.

For complete details on what Stingers has to offer or if you would like assistance in planning your party, please log onto www.StingersGrill.com/catering for more information.

***A KEY THING TO REMEMBER WHEN ORDERING IS TO NOT JUST ORDER DISHES YOU LIKE BUT WHAT GOES WELL TOGETHER AND WHAT YOUR GUESTS MAY LIKE. PLEASE NOTE THAT CHILDREN BETWEEN THE AGES OF 2 & 6 GENERALLY COUNT ON A THREE KID TO ONE ADULT RATIO. CHILDREN BETWEEN THE AGES OF 6 & 14 ARE GENERALLY COUNTED ON A TWO TO ONE RATIO.

IF THERE IS SOMETHING YOU DON'T SEE BUT WOULD LIKE DON'T HESITATE TO ASK. WE ALSO HAVE HOMEMADE DESSERTS AVAILABLE UPON REQUEST.



201-933-6016 ♦ OPEN 7 DAYS

LUNCH: TUESDAY THRU FRIDAY 11:00AM – 3:00PM

*** WE OFFER FREE LUNCH DELIVERY ***

DINNER: MONDAY THRU THURSDAY 4:00PM - 10:30PM

FRIDAY 11:00AM - 11:30PM ~ SATURDAY 4:00PM - 11:00PM

SUNDAY 12:00PM - 10:00PM

WE OPEN AT 3PM ON SUNDAY'S AFTER FOOTBALL SEASON

PRIVATE PARTIES AVAILABLE

CATERING MENU



CHECK US OUT ONLINE AT
WWW.STINGERSSPORTSRESTAURANT.COM

CALL AHEAD FOR PICK-UP OR FOR RESERVATIONS
201-933-6016

Appetizers

	Half Tray (10-12 people)	Full Tray (18-20 people)
BAKED CLAMS OREGANATO ~ Little neck clams on the half shell, stuffed w/ Italian bread crumbs & garlic, broiled in lemon, white wine, & olive oil	\$55	\$99
STEAMED CLAMS ~ In a roasted garlic, bacon, & white wine broth	\$59	\$109
PEI MUSSELS ~ Your choice of sherry shallot, white wine, marinara, or fra diavolo sauce	\$35	\$59
RAY'S SPICY SHRIMP ~ Crispy shrimp with a spicy Szechuan sauce	\$49	\$89
LEMON GARLIC SHRIMP ~ Tender baby shrimp w/ toasted garlic & a touch of Tabasco in a lemon sauce	\$45	\$79
FRIED CALAMARI ~ Served w/ sweet or hot marinara and lemon or buffalo style	\$49 BUFF STYLE \$54	\$89 BUFF STYLE \$94
CRAB STUFFED MUSHROOMS ~ Lump crab & vegetables stuffed in tender mushroom caps, broiled in a lemon butter white wine sauce	\$55	\$99
TRADITIONAL STUFFED MUSHROOMS ~ Mushroom caps stuffed w/ Italian breadcrumbs & mushroom stuffing	\$29	\$49
SAUSAGE STUFFED MUSHROOMS ~ Hot and sweet Italian sausage with Italian seasoned bread crumbs	\$39	\$69
FRIED ZUCCHINI ~ Tender strips of zucchini lightly breaded & deep fried & served w/ marinara sauce or a roasted garlic aioli & lemon	\$29	\$49
MOZZARELLA STICKS ~ Lightly breaded mozzarella, deep fried and served with marinara sauce	\$35	\$59
ITALIAN MEATBALLS MARINARA ~ Homemade meatballs served in marinara sauce	\$35	\$59
EGGPLANT ROLLATINE ~ Sicilian style fried eggplant stuffed with ricotta, mozzarella, romano, and parsley served with marinara and topped with mozzarella	\$35	\$59
FRANKS IN A BLANKET ~ Mini hot dogs in a puff pastry baked to a golden brown served w/ a sweet & spicy mustard	\$39	\$69
CHICKEN PANKO BITES ~ Tender boneless chicken breast pieces, lightly panko breaded and deep fried served with honey mustard, BBQ, ketchup or buffalo style	\$35	\$59
CHICKEN WINGS ~ Jumbo wings tossed in your choice of hot, BBQ, teriyaki or honey mustard	\$39	\$69
STUFFED PEPPERS ~ Rice, sausage and sirloin stuffed in sweet bell peppers topped with marinara & mozzarella	\$29	\$49
VEGETABLE AND PESTO STRUDLE ~ Assorted vegetables, basil pesto, and mozzarella cheese rolled in puff pastry & baked served with roasted pepper cream sauce	\$35	\$59
PIEROGIES ~ Potato & cheddar stuffed dumplings sautéed w/ bacon & onions & served w/ sour cream	\$39	\$69
CHICKEN MARSALA ~ Tender strips of boneless chicken breast sautéed with prosciutto, onions, garlic, & mushrooms served in a marsala wine sauce	\$55	\$99
CHICKEN FRANCAISE ~ Tender boneless chicken breast, egg dipped & sautéed in a lemon butter & white wine sauce	\$59	\$109
CHICKEN PRINZI ~ Tender strips of boneless chicken breast sautéed in a light lemon garlic & herb broth	\$55	\$99
CHICKEN PICATTA ~ Tender strips of boneless chicken breast sautéed in a lemon, butter, and caper sauce	\$55	\$99
CHICKEN PARMAGIANA ~ Baked lightly breaded chicken breast topped with marinara, mozzarella	\$55	\$99

Entrées (continued)

	Half Tray (10-12 people)	Full Tray (18-20 people)
CHICKEN BALSAMICO ~ Tender strips of boneless chicken breast sautéed with garlic, balsamic vinegar, butter, and a touch of tomato	\$55	\$99
CHICKEN GIAMBORTA ~ Tender strips of boneless chicken breast sautéed with sliced hot or sweet Italian sausage, potatoes, peppers, & onions, in a light tomato broth	\$59	\$109
EGGPLANT PARMAGIANA ~ Lightly breaded eggplant, fried, layered then baked with mozzarella & marinara, topped with mozzarella	\$39	\$69
SAUSAGE, PEPPERS, AND ONION ~ Sliced hot & sweet sausage sautéed w/ peppers, onion in marinara sauce	\$39	\$69
SHEPPARD'S PIE ~ Tender bite size pieces of filet mignon simmered in red wine, celery, carrots, onions, peas, and corn in a rich brown gravy topped home style mashed potatoes and baked to a golden brown	\$69	\$129
CHICKEN POT PIE ~ Bite size pieces of boneless chicken breast simmered w/ celery, carrots, onions, peas, and corn in a rich cream sauce topped w/ flaky puff pastry	\$50	\$90
ROAST BEEF AND GRAVY ~ Home roasted roast beef thinly sliced and served in a rich brown gravy	\$45	\$79
GRILLED MAHI-MAHI ~ W/ brown buttered apples & spinach	\$69	\$129
TILAPIA MEDITERRANEANO ~ Fresh Tilapia broiled with black olives, capers, basil, and fresh tomatoes in a lemon, butter and white wine broth	\$65	\$119
SALMON FIESTA ~ Tender bite size pieces of fresh Atlantic salmon sautéed with baby shrimp, roasted red peppers, and spinach in sherry garlic sauce	\$69	\$129
SHRIMP SCAMPI ~ Tender baby shrimp sautéed with garlic & oregano in a lemon butter white wine sauce	\$69	\$129
SHRIMP STIR FRY ~ Tender baby shrimp sautéed with fresh assorted vegetables in a teriyaki sauce	\$59	\$109
STUFFED FLOUNDER ~ Fresh flounder filet stuffed with our homemade lump crab and vegetable stuffing rolled and broiled in lemon butter, parsley, and white wine	\$79	\$149
HAWAIIAN SALMON ~ Fresh Atlantic salmon grilled and glazed with honey and soy and topped with our homemade grilled pineapple salsa	\$75	\$139
SOUTHERN STYLE BBQ PULLED PORK ~ Slow roasted white meat pork shredded & tossed with our spiced BBQ sauce	\$49	\$89
APPLE BOURBON GLAZED ROASTED LOIN OF PORK ~ Slow roasted loin of pork, sliced and topped with roasted apples in a Kentucky bourbon glaze	\$55	\$99
SMOTHERED LOIN OF PORK ~ Slow roasted loin of pork, sliced & smothered with potatoes, peppers, mushrooms, and onions in a tomato broth	\$55	\$99
CARIBBEAN LOIN OF PORK ~ Slow roasted loin of pork, sliced & served in a pineapple, cherry sauce w/ hint of clove	\$55	\$99
FILET MIGNON RED WINE ~ Tender grilled medallions of filet mignon, topped with gorgonzola cheese, crispy onions, in a red wine reduction		\$ MARKET PRICE
SLICED FILET MIGNON ~ Slow roasted beef tenderloin, sliced and served on toast points and drizzled with our signature herb butter		\$ MARKET PRICE

Pasta's

RIGATONI WITH MEAT SAUCE ~ Ground sirloin, hot & sweet sausage slowly simmered w/carrots, onions, garlic, and tomato tossed with rigatoni mezzis & romano cheese	\$39	\$69
PENNE VODKA ~ Garlic and butter flamed with vodka and doused with cream and a touch of tomato tossed with penne and romano cheese	\$35	\$59
TRADITIONAL BAKED ZITI ~ Ziti mixed w/ ricotta, mozzarella, romano cheese & marinara topped w/ mozzarella then baked	\$35 W/MEAT \$45	\$59 W/MEAT \$79
CHEESE RAVIOLI ~ Large ricotta stuffed ravioli in our homemade marinara sauce or try it Parmagiana Style	\$35 W/PARM \$39	\$59 W/PARM \$69
RIGATONI ALFERNO ~ Rigatoni in a tomato cream sauce and ricotta topped with mozzarella and baked	\$39	\$69
CAVATELLI AND BROCCOLI ~ Tender broccoli florets and oven roasted tomatoes in a light garlic and olive oil broth tossed with romano cheese	\$45	\$79
PASTA MARINARA ~ Penne, linguini, angle hair, farfalle, or rigatoni mezzis served in our homemade marinara sauce	\$23	\$39
ANGEL HAIR PRIMAVERA ~ Assorted fresh vegetables in a pink basil cream sauce or olive oil and garlic broth served over angel hair pasta	\$35	\$59
RIGATONI RAV ~ Bite size pieces of chicken with oven roasted tomatoes roasted garlic and hot Italian peppers tossed with rigatoni mezzis and romano cheese	\$49	\$89
SHRIMP AND CALAMARI MARINARA OR FRA DIAVOLO ~ Tender baby shrimp and calamari rings sautéed with sliced garlic & a touch of sherry wine in a marinara or spicy marinara sauce	\$55	\$99
CHICKEN & BROCCOLI ~ Bite size pieces of chicken and tender broccoli florets sautéed in a herb, garlic, and butter sauce	\$49	\$89
SHRIMP AND CRAB PINK BASIL ~ Tender baby shrimp and sweet lump crab meat simmered in a tomato basil cream sauce served over linguini	\$59	\$109
LINGUINI CLAM SAUCE ~ Served in a marinara sauce or garlic white wine sauce	\$45	\$79
DINO'S PASTA ~ Bite size pieces of chicken sautéed in garlic, prosciutto, & broccoli in a creamy parmesan sauce tossed with penne	\$49	\$89
Sandwich Sliders	Half Tray (1 dozen)	Full Tray (2 dozen)
BURGER SLIDERS ~ sautéed with onions, and topped with a deli pickle slice	\$19 W/CHEESE \$25	\$35 W/CHEESE \$47
ITALIAN SLIDERS ~ Salami, pepperoni, Provolone with a side of roasted red pepper mayo	\$21	\$39
CHIPOTLE CHICKEN CRUNCH SLIDERS ~ with shredded lettuce and sliced tomatoes	\$19	\$35
FILET MIGNON SLIDERS ~ Tender filet mignon drizzled with a chipotle mayo	\$29	\$49
CHICKEN OR TUNA SALAD SLIDER ~ traditional home-made chicken or tuna salad with celery onion and mayo served with lettuce and tomato	\$19	\$35

NEED HELP PLANNING YOUR EVENT? LET STINGERS TAKE CARE OF ALL THE DETAILS...
 PLATES • GLASSWARE • LINEN • TABLES • CHAIRS • TENTS • SERVERS • BARTENDERS AND MORE
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