

Stingers FAMILY GRILL

413 PATERSON AVE.
WALLINGTON

201-933-6016 ♦ OPEN 7 DAYS

KITCHEN IS OPEN MONDAY – WEDNESDAY 11:00AM - 10:30PM

THURSDAY - FRIDAY 11:00AM - 11:30PM

SATURDAY 4:00PM - 11:30PM ~ SUNDAY 4:00PM - 10:30PM

PRIVATE PARTIES AVAILABLE

CATERING MENU



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

***LUNCH DELIVERY AVAILABLE
WEEKDAYS FROM 11AM UNTIL 2PM***

**FOR MORE INFORMATION VISIT US ONLINE AT
WWW.STINGERSGRILL.COM**

Appetizers (platters)

Baked Clams Oreganato ~ Little neck clams on the half shell, stuffed with Italian bread crumbs and garlic, broiled in lemon, white wine, and olive oil.....\$100

Steamed Clams ~ In a roasted garlic, bacon, and white wine broth....\$110

PEI Mussels ~ Your choice of sherry shallot, white wine, marinara, or fra diavolo sauce.....\$60

Ray's Spicy Shrimp ~ Crispy shrimp with a spicy Szechuan sauce.....\$85

Lemon Garlic Shrimp ~ Tender baby shrimp with toasted garlic and a touch of Tabasco in a lemon sauce.....\$75

Fried Calamari ~ Served with sweet or hot marinara and lemon.....\$60

Crab Stuffed Mushrooms ~ Lump crab and vegetables stuffed in tender mushroom caps, broiled in a lemon butter white wine sauce.....\$65

Traditional Stuffed Mushrooms ~ Mushroom caps stuffed with Italian breadcrumbs and mushroom stuffing.....\$35

Sausage Stuffed Mushrooms ~ Hot and sweet Italian sausage with Italian seasoned bread crumbs.....\$55

Artichokes Francaise ~ Artichoke hearts in an egg batter sautéed in a lemon butter and white wine sauce....\$60

Fried Zucchini ~ Tender strips of zucchini lightly breaded and deep fried and served with marinara sauce or a roasted garlic aioli and lemon.....\$45

Mozzarella Sticks ~ Lightly breaded mozzarella, deep fried and served with marinara sauce..... \$60

Swedish Meatballs ~ Homemade meatballs served in a onion brown gravy...\$60

Italian Meatballs Marinara ~ Homemade meatballs served in marinara sauce....\$60

Turkey Meatballs ~ Fresh ground turkey with onion herbs and sun dried cranberries in light lemon sauce.....\$65

Eggplant Rollatine ~ Sicilian style fried eggplant stuffed with ricotta, mozzarella, romano, and parsley served with marinara and topped with mozzarella.....\$55

Franks in a Blanket ~ Mini hot dogs in a puff pastry baked to a golden brown served with a sweet and spicy mustard.....\$60

Chicken Finger Bites ~ Tender boneless chicken breast pieces, lightly breaded and deep fried served with honey mustard, BBQ, or ketchup\$50

Chicken Wings ~ Jumbo wings tossed in your choice of hot, BBQ, teriyaki or honey mustard.....\$50

Stuffed Peppers ~ Rice sausage and sirloin stuffed in sweet bell peppers topped with marinara and mozzarella.....\$45

Vegetable and Pesto Strudle ~ Assorted vegetables, basil pesto, and mozzarella cheese rolled in puff pastry and baked served with roasted pepper cream sauce.....\$45

Pierogies ~ Potato and cheddar stuffed dumplings sautéed with bacon and onions and served with sour cream.....\$50

Cold Appetizers

Sicilian Eggplant Salad ~ Fried eggplant with roasted red peppers, sun-dried tomatoes, balsamic vinegar, garlic, and Romano cheese served with fresh mozzarella.....\$50

Smoked Norwegian Salmon ~ With herb cream cheese served on cucumber slices or black bread\$60

Traditional Shrimp Cocktail ~ Large shrimp served with cocktail sauce and lemon.....\$90

Traditional Bruschetta ~ Fresh diced tomato, basil, red onions, and capers served with oregano and olive oil over toasted garlic crostinis.....\$50

Marinated Fresh Mozzarella Balls ~ Cherry mozzarella marinated in olive oil, garlic, parsley, salt, pepper, and crushed red pepper flakes.....\$75

Asparagus Wraps ~ Tender grilled and chilled asparagus wrapped with turkey or prosciutto and Dijonnaise sauce.....\$60

Stuffed Artichoke Hearts ~ Chilled artichoke hearts stuffed with herb and garlic mascarpone cheese and topped with crispy onions.....\$60

Cold Antipasto ~ Salami, ham, pepperoni, turkey, prosciutto, hot capicola, provolone, gorgonzola, fresh mozzarella, marinated mushrooms, green olives, roasted peppers, fresh tomatoes, and hot Italian peppers served with Italian dressing.....\$50

Assorted Cheese Platter ~ Cheddar, gorgonzola, domestic swiss, and sharp provolone served with crackers and grapes.....\$MP (other cheese available)

Italian Pinwheels ~ Salami, provolone, ham, and pepperoni rolled with shredded lettuce and tomato in a plain tortilla, sliced and served with Italian dressing....\$50

Fruitti de Mare ~ Chilled seafood salad, fresh baby shrimp, calamari, scallops, crab, celery, garlic, red onions, and roasted peppers in a lemon, lime vinaigrette\$75

Sides (all half Trays)

Home-Style Mashed Potatoes ~ \$15

Sautéed String Beans ~ \$20

Red Skinned Mashed Potatoes ~ \$20

Apple Bacon Red Cabbage ~ \$20

Rosemary Roasted Potatoes ~ \$15

Ratatouille ~ \$25

Home-made Potato Croquettes ~ \$25

Hot Italian Peppers & Potatoes ~ \$25

Maple Whipped Sweet Potatoes ~ \$25

Roasted Root Vegetables ~ \$20

Rice Pilaf ~ \$15 (Flavored Rice Available)

Home-made Potato Salad ~ \$12

Home-made Potato Pancakes ~ \$25

Home-made Cole Slaw ~ \$12

Candied Carrots ~ \$16

Sweet and Spicy Apple Salad ~ \$20

Buttered Broccoli ~ \$20

Cucumber Salad ~ \$18
(choice of sweet, cucumber dill, Vinegar)

Grilled Asparagus ~ \$30

Vegetable Medley ~ \$25

Roasted Corn ~ \$15

Entrées *(full tray pricing, half trays available upon request)*

Chicken Marsala ~ Tender strips of boneless chicken breast sautéed with prosciutto, onions, garlic, and mushrooms served in a marsala wine sauce.....\$90

Chicken Francaise ~ Tender boneless chicken breast, egg dipped and sautéed in a lemon butter and white wine sauce.....\$90

Chicken Prinzi ~ Tender strips of boneless chicken breast sautéed in a light lemon garlic and herb broth.....\$90

Chicken Picatta ~ Tender strips of boneless chicken breast sautéed in a lemon, butter, and caper sauce.....\$90

Chicken Parmagiana ~ Baked lightly breaded chicken breast topped with marinara, mozzarella.....\$90

Chicken Balsamico ~ Tender strips of boneless chicken breast sautéed with garlic, balsamic vinegar, butter, and a touch of tomato.....\$90

Chicken Rollatine ~ Boneless breast of chicken stuffed with prosciutto, garlic, basil, mozzarella, and romano cheese rolled and egg battered served in a brown mushroom sauce.....\$110

Chicken Giamborta ~ Tender strips of boneless chicken breast sautéed with sliced hot or sweet Italian sausage, potatoes, peppers, and onions, in a light tomato broth.....\$100

Eggplant Parmagiana ~ Lightly breaded eggplant, fried, layered then baked with mozzarella and marinara, topped with mozzarella.....\$60

Sausage, Peppers, and Onion ~ Sliced hot and sweet sausage sautéed with peppers, onion in marinara sauce.....\$70

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.....\$125

Chicken Pot Pie ~ Bite size pieces of boneless chicken breast simmered with celery, carrots, onions, peas, and corn in a rich cream sauce topped with flaky puff pastry.....\$90

Roast Beef and Gravy ~ Home roasted roast beef thinly sliced and served in a rich brown gravy.....\$75

Grilled Mahi - Mahi ~ With brown buttered apples and spinach.....\$130

Tilapia Mediterraneo ~ Fresh Tilapia broiled with black olives, capers, basil, and fresh tomatoes in a lemon, butter and white wine broth.....\$125

Salmon Fiesta ~ Tender bite size pieces of fresh Atlantic salmon sautéed with baby shrimp, roasted red peppers, and spinach in sherry garlic sauce.....\$125

Shrimp Scampi ~ Tender baby shrimp sautéed with garlic and oregano in a lemon butter white wine sauce.....\$125

Shrimp Stir Fry ~ Tender baby shrimp sautéed with fresh assorted vegetables in a teriyaki sauce.....\$100

Stuffed Flounder ~ Fresh flounder filet stuffed with our homemade lump crab and vegetable stuffing rolled and broiled in lemon butter, parsley, and white wine.....\$150

Hawaiian Salmon ~ Fresh Atlantic salmon grilled and glazed with honey and soy and topped with our homemade grilled pineapple salsa.....\$125

Entrées (continued)

Southern Style BBQ Pulled Pork ~ Slow roasted white meat pork shredded and tossed with our spiced BBQ sauce.....**\$85**

Apple Bourbon Glazed Roasted Loin of Pork ~ Slow roasted loin of pork, sliced and topped with roasted apples in a Kentucky bourbon glaze.....**\$100**

Smothered Loin of Pork ~ Slow roasted loin of pork, sliced and smothered with potatoes, peppers, mushrooms, and onions in a tomato broth.....**\$95**

Caribbean Loin of Pork ~ Slow roasted loin of pork, sliced and served in a pineapple, cherry sauce with hint of clove.....**\$95**

Filet Mignon Red Wine ~ Tender grilled medallions of filet mignon, topped with gorgonzola cheese, crispy onions, in a red wine reduction.....**\$MP**

Sliced Filet Mignon ~ Slow roasted beef tenderloin, sliced and served on toast points and drizzled with our signature herb butter.....**\$MP**

Pastas

Rigatoni with Meat Sauce ~ Ground sirloin, hot and sweet sausage slowly simmered with carrots, onions, garlic, and tomato tossed with rigatoni mezzis and romano cheese.....**\$75**

Penne Vodka ~ Garlic and butter flamed with vodka and doused with cream and a touch of tomato tossed with penne and romano cheese.....**\$55**

Traditional Baked Ziti ~ Ziti mixed with ricotta, mozzarella, romano cheese and marinara topped with mozzarella and baked.....**\$60 with meat.....\$75**

Cheese Ravioli ~ Large ricotta stuffed ravioli in our homemade marinara sauce.....**\$50** **Parmagiana Style****\$60**

Rigatoni Alforno ~ Rigatoni in a tomato cream sauce and ricotta topped with mozzarella and baked.....**\$70**

Cavatelli and Broccoli ~ Tender broccoli florets and oven roasted tomatoes in a light garlic and olive oil broth tossed with romano cheese.....**\$85**

Pasta Marinara ~ Penne, linguini, angle hair, farfalle, or rigatoni mezzis served in our homemade marinara sauce.....**\$40**

Angel Hair Primavera ~ Assorted fresh vegetables in a pink basil cream sauce or olive oil and garlic broth served over angel hair pasta.....**\$60**

Rigatoni Rav ~ Bite size pieces of chicken with oven roasted tomatoes, roasted garlic and hot Italian peppers tossed with rigatoni mezzis and romano cheese.....**\$85**

Shrimp and Calamari Marinara or Fra Diavolo ~ Tender baby shrimp and calamari rings sautéed with sliced garlic and a touch of sherry wine in a marinara or spicy marinara sauce.....**\$100**

Chicken and Broccoli ~ Bite size pieces of chicken and tender broccoli florets sautéed in a herb, garlic, and butter sauce.....**\$85**

Shrimp and Crab Pink Basil ~ Tender baby shrimp and sweet lump crab meat simmered in a tomato basil cream sauce served over linguini**\$110**

Linguini Clam sauce ~ Served in a marinara sauce or garlic white wine sauce.....**\$75**

Fettuccini Leone ~ Tender grilled chicken served in creamy alfredo sauce tossed with fettuccini and romano cheese.....**\$90**