



Parker Home Catering Menu



Thank you for choosing Parker for your hospitality needs. We will be happy to host and personalize any of your events. Parker has culinary trained chefs and a professional wait staff.

We also offer room rentals on site, which can be decorated specifically for your event.

Paper products are included in the prices - china is available at an additional fee.

Please note that Parker does not provide or allow alcohol for outside events.

Contact Robert Klingebiel, Director of Dining & Nutrition, rklingebiel@feparker.net, 732-565-2510
Or Domenic Buzzerio, Senior Chef de Cuisine, dbuzzerio@feparker.net, 732-565-2504

Parker Home Catering



Continental Breakfast

Freshly Brewed Coffee

Coffee, Decaffeinated Coffee, Lipton® Hot Tea

Assorted Juices

Orange, Cranberry, and Apple

Assorted Danish, Muffins, and Bagels

Served with Cream Cheese, Butter, and Fruit Jelly

Fruit Salad

\$10.95 per person

Hot Breakfast

Freshly Brewed Coffee

Coffee, Decaffeinated Coffee, Lipton Hot Tea

Assorted Juices

Orange, Cranberry, and Apple

Assorted Danish, Muffins, and Bagels

Served with Cream Cheese, Butter and Fruit Jelly

Cinnamon French Toast

With Maple Syrup

Fresh Scrambled Eggs

Home Fried Potatoes

Hickory Smoked Bacon • Sausage Links

\$14.95 per person

The Parker Deli

4-Foot Classic Italian Sub

Salami, Capicola, Ham, Provolone, Tomatoes, Lettuce, Onion and Seasonings on a Freshly Baked Brick Oven Roll

4-Foot All American Sub

Turkey, Ham, & American Cheese, Lettuce, Tomatoes, Onion, Seasonings, on a Freshly Baked Brick Oven Roll

Condiments Included

Sliced Deli Pickles, Ruffled Potato Chips, Spicy Brown Mustard, Creamy Mayonnaise, Extra Virgin Olive Oil & Vinegar

All Subs Serve 10-16 People

\$89.95 Includes Your Choice of 2 Sides

Assorted Specialty Sandwiches and Wraps

Served with Premium Meats and Cheeses, beautifully arranged on a platter. Includes Ham & Swiss, Turkey & Provolone, Roast Beef & American Cheese, Chicken with Mozzarella & Roasted Red Peppers, and Tuna & Chicken Salad.

An excellent way to satisfy all of your guests!

Condiments Included

Sliced Deli Pickles, Ruffled Potato Chips, Spicy Brown Mustard, Creamy Mayonnaise, Extra Virgin Olive Oil & Vinegar

Serves 10-16 People

\$89.95 Includes Your Choice of 2 Sides

Sides

Red Bliss Potato Salad

Macaroni Salad

Pasta Salad

Cole Slaw

A la Carte Buffet Menu

Chicken Marsala

*Sautéed Chicken Breast with Mushrooms in a
Sweet Marsala Brown Sauce*

Chicken Francaise

*Chicken Breast Lightly Egg Battered and Sautéed in a
Lemon Butter and White Wine Sauce*

Chicken Parmesan

*Breaded Chicken Breast Topped with Marinara Sauce
and Melted Mozzarella Cheese*

Swedish Meatballs

*Tender Meatballs with Sweet Caramelized Onions and Mushrooms
Sautéed in a Delicious Brown Gravy*

Sweet Italian Sausage & Peppers

*Sautéed Peppers & Onions with Sweet Italian Sausage and Garlic
in a Tomato Basil Sauce*

Eggplant Rollatini

*Thinly Sliced Eggplant, Breaded and Stuffed with Ricotta and
Garlic in a Roasted Tomato Sauce*

Baked Ziti

*Ziti Pasta Baked with Ricotta Cheese, Tomato Sauce & Herbs,
Topped with Melted Mozzarella Cheese*

Penne a la Vodka

*A Pink Creamy Vodka Sauce with Sautéed Tomatoes, Garlic,
Onions & Prosciutto Ham, Tossed with Penne Pasta*

Italian Meatballs

Served with Our Chef's Famous Homemade Marinara Sauce

BBQ Pulled Pork

Slow Roasted in a Southern Tangy BBQ Sauce, Served with Fresh Rolls

Honey Dipped Southern Fried Chicken

Traditional Finger Lickin' Southern Fried Chicken

Baked Salmon with Lemon Butter Sauce

Vegetable Lasagna with White or Red Sauce

\$45.00 Per Half Tray ♦ Each Half Tray Serves 8-10 People

Parker Home Catering ♦ 732-565-2510 or 732-565-2504

Italian Family Feast

\$25.95 per Person ♦ Served with Fresh Italian Bread and Butter

Choose 1

*Antipasto Platter, or
Fresh Mozzarella with Summer Tomato & Basil Salad*

Choose 1

*Traditional Caesar Salad, or
Mixed Greens, Dried Cranberries, Walnuts, Gorgonzola in
a Balsamic Vinaigrette*

Choose 2

*Chicken Parmesan, Marsala, or Francaise
Italian Sausage & Peppers,
Meatballs, or Pepper Steak*

Choose 2

*Penne a la Vodka, Baked Ziti, Penne with Fresh Homemade Marinara Sauce,
Eggplant Rollatini, or Stuffed Shells*

BBQ Feast

\$25.95 per Person ♦ Includes Hot Dogs and Hamburgers, Corn Bread, Deli Pickles, Lettuce, Tomatoes, Onions, Cheese, Ketchup, Spicy Brown Mustard, Mayonnaise, BBQ Sauce, and Watermelon

Choose 1

Mixed Greens or Fresh Mozzarella with Summer Tomato & Basil Salad

Choose 1

*Honey Dipped Southern Fried Chicken, Boneless Buffalo Chicken Wings,
Grilled Chicken Breast or Pulled Pork Sandwiches*

Choose 1

Homemade Macaroni and Cheese or Baked Beans

BBQ Shrimp on Skewers

Available for an Additional Charge

Please See Our Selection of Specialty Desserts!

Appetizers

\$45.00 Per Tray ♦ Each Appetizer Tray Serves 8-12 People

Chicken Tenders

With Honey Mustard Dipping Sauce

Pigs in a Blanket with Yellow Mustard

Jumbo Shrimp Cocktail with Horseradish Sauce

Antipasto Platter

A Fresh Selection of Roasted Peppers, Prosciutto Ham, Genoa Salami, Olives, Artichoke Hearts, Imported Fresh Mozzarella Cheese & Sharp Provolone Cheese

Fresh Mozzarella, Summer Tomatoes & Red Onions

Fresh Summer Tomato Bruschetta with Garlic Toast

Boneless Chicken Wings

*Boneless Tenders Tossed in a Honey BBQ Sauce or Traditional Buffalo Style.
Both served with Bleu Cheese Dressing & Celery*

Mini Chicken Quesadillas with Salsa and Sour Cream

Fruit & Cheese Platter

Desserts

Sheet Cakes

\$45 for Quarter Sheet ♦ \$75 for Half Sheet ♦ \$145 for Full Sheet

Cupcakes

Assorted Vanilla & Chocolate ♦ \$49.95 Per Tray ♦ Serves 25 People

Assorted Cookie Platter

\$40.00 Per Tray ♦ Serves 8-10 People

Brownie Platter

Blondies, Double Fudge, & Chocolate Chip ♦ \$40.00 Per Tray ♦ Serves 8-10 People

Cookie & Brownie Platter

Blondies, Double Fudge, & Chocolate Chip ♦ \$40.00 Per Tray ♦ Serves 8-10 People

Cannolis

\$40.00 Per Tray ♦ Serves 8-10 People

Beverages

Hot Beverages: Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas ♦ \$1.50 per Person

Cold Beverages: Assorted Sodas and Bottled Water ♦ \$1.50 per Person



Robert Klingebiel



Domenic Buzzerio

Robert Klingebiel is the Director of Dining and Nutrition Services for all of Parker's residences and programs. A graduate of the Academy of Culinary Arts, Klingebiel has been with Parker for seven years. Previously, he was a restaurant owner/operator and a corporate chef. Recently, Klingebiel expanded his qualifications with a certificate as a dietary manager and food protection professional.

Domenic Buzzerio is Senior Chef de Cuisine for all of Parker's residences and programs. He graduated from the Academy of Culinary Arts in Mays Landing and has been with Parker for five years. Previously, he worked the The Bacchanal at Caesar's Hotel & Casino and was head of the baking department on board Clipper Cruise Line in the Caribbean. He is also a Certified Dietary Manager.