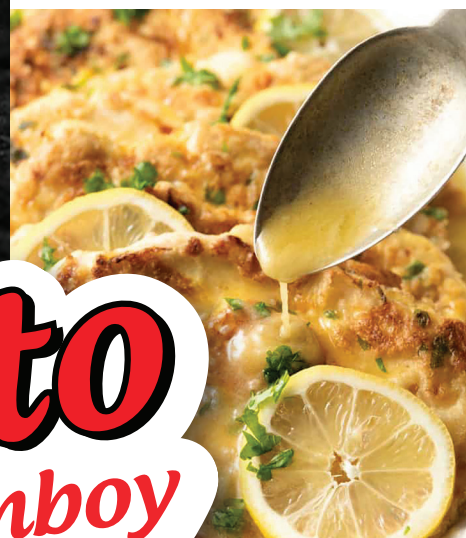




CATERING MENU



718-605-3200
4045 Amboy Rd.



OPEN 7 DAYS A WEEK



TOPTOMATOAMBOY.COM





GIANT HEROS

3 FOOT \$75 • 4 FOOT \$100 • 5 FOOT \$125 • 6 FOOT \$140

Grilled Chicken

Marinated Grilled Chicken Breast, Thinly Sliced and Topped With Fresh Mozzarella Cheese & Fire Roasted Peppers. Served with Olive Oil & Balsamic Vinegar On The Side.

American Hero

Boar's Head Thinly Sliced Roast Beef, Turkey, Virginia Ham, Yellow American and Swiss Cheese. Topped Off with Shredded Lettuce & Thinly Sliced Tomatoes. Served with Mayonaisse and mustard On The Side.

Italian Hero

Layers of Thinly Sliced Genoa Salami, Mortadella, Pepperoni, Ham Capicola, Provolone & Fresh Mozzarella Cheese, Topped with Fire Roasted Peppers and Baby Field Greens. Served with Olive Oil & Balsamic Vinegar On The Side.

Chicken Cutlet Hero

Chicken Cutlets, Topped with Thinly Sliced Fresh Mozzarella Cheese, Fire Roasted Peppers and Baby Field Greens. Served with Olive Oil & Balsamic Vinegar On The Side.

Vegetarian Delight

Sautéed Broccoli Rabe, Grilled Eggplant, Fresh Sliced Mozzarella, Fine Roasted Peppers With Olive Oil And Balsamic Vinegar On The Side.

Eggplant Hero

Crispy Panko Crusted Eggplant, Thinly Sliced Fresh Mozzarella Cheese, Fire Roasted Peppers And Shredded Lettuce. Served With Our Homemade Balsamic On The Side.

Specialty Hero

Build Your Own \$29.99 per foot
Prosciutto Not Included.



COLD BUFFET

\$11.99 PER PERSON MINIMUM 20 PEOPLE

Cold Cut Platter Appetizingly Arranged With Our Finest Cold Meats And Cheese.

Choice of 4 Meats and 2 Cheeses

MEAT OPTIONS

Roast Beef
Turkey Breast
Virginia Ham
Rost Pork
Boiled Ham
Salami
Capicola
Pepperoni
Mortadella


CHEESE OPTIONS

Swiss Cheese
American
Mozzarella
Alpine Lace Provolone
Imported Aurrichio Provolone
Jarlsberg
Muenster
Pepperjack
Alpine Lace Swiss Cheese
Alpine Lace Muenster Cheese

Also Available In A Wide Variety Of Low Salt, Low Fat Meats And Cheeses From Boar's Head And Alpine Lace Brand

Our Delicious Cold Cut Trays Also Include:

Fresh Baked Rolls, Rye Bread, White Bread, Plates, Forks, Knives, Table Cloth, Salt & Pepper, Serving Spoons, Mustard, Mayonnaise Oil And Vinegar, And Our Finest Deli Fresh Salads: Homemade Potato, Macaroni & Coleslaw.



HOT PLATTERS

	Small Platter	Large Platter
Finger Licking Wings Platter	60	100
Savory Seasoned and Fried Chicken Wings With Your Choice of Honey BBQ, Jack Daniels BBQ or Buffalo Sauce.		
Boneless Chicken Wings	60	100
Choice of 4 Sauces: Buffalo, Garlic Parmesan, Honey BBQ, Chipotle		
Hot Antipasto	70	100
This Delicious Platter Consists of Eggplant Rollatini, Mozzarella Sticks, Cheese and Bread Crumb Stuffed Mushroom Caps, Baked Little Neck Clams, Fried Broccoli Florets, Zucchini Sticks and Mini Rice Balls. Served with Marinara Sauce and Fresh Lemon Wedges On The Side.		
Mini Fried Finger Food Platter	60	90
Homemade Miniature Rice Balls, Miniature Potato Croquettes, Miniature Prosciutto Balls, Mini Fried Cheese Ravioli and Crispy Miniature Mozzarella Sticks. Served with Marinara Sauce.		
Top Tomato's Over The Top Hot Antipasto Platter	80	120
A Wonderful Combination Of Eggplant Rollatini, Fresh Mozzarella Sticks, Homemade Rice Balls, Baked Little Neck Clams, Crabmeat Stuffed Mushroom Caps, Zucchini Sticks And Fried Coconut Shrimp. Served With Marinara Sauce And Fresh Lemon Wedges.		
Miniature Quesadilla Platter	60	90
An Assorted Variety Of Chicken, Beef And Vegetable Quesadillas. Sour Cream And Guacamole On The Side.		
Pigs In A Blanket Platter	60	80
Cocktail Sized Frank's Wrapped In Delicate Puff Pastry Served With A Side Of Deli Mustard.		
Stuffed Mushroom Platter	50	80
Tender Cremini Mushrooms Filled With Our Homemade Crabmeat Stuffing.		
Assorted Mini Sliders on Potato Buns	60	100
Get A Mix of Classic, Peter Luger and Chicken, Cheese & Parsley		



BUFFET PACKAGES

Hot Buffet \$15 per person

+tax minimum 20 people

Hot Buffet Includes: Tossed Salad, Grated Cheese, Dinner Rolls, Extra Sauce, Plates, Forks, Knives, Napkins, Serving Spoons, Tablecloths, Racks, Sternos and Water Pans with Deposit (Refundable Upon Return of Racks & Water Pans)

Choice of ONE Pasta, THREE Entrees & ONE Eggplant Dish.

Fish \$2.00 more per person

Deluxe Hot Buffet \$17 per person

+tax minimum 20 people

Hot Buffet Includes: Tossed Salad, Grated Cheese, Dinner Rolls, Extra Sauce, Plates, Forks, Knives, Napkins, Serving Spoons, Tablecloths, Racks, Sternos and Water Pans with Deposit (Refundable Upon Return of Racks & Water Pans)

Choice of TWO Pasta, ONE Side Dish, THREE Entrees & ONE Eggplant Dish.

Fish \$2.00 more per person

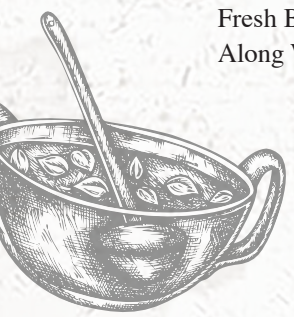
All Hot Food Trays Come Fully Cooked & Require Heating Before Serving. Preheat Oven to 350° & Heat Food for 30 minutes. If Using Chafing Racks Heat Food for 2 hours.

Filet Mignon, Skirt Steak & Short Ribs \$3.00 more per person

Ask for Our Gluten Free Options



COLD PLATTERS



	Small Platter	Large Platter
Grilled Vegetable Platter	60	80
An Array Of Marinated And Grilled Eggplant, Portobello Mushroom Caps, Zucchini, Bell Peppers And Asparagus With Our Homemade Balsamic Glaze.		
Cold Antipasto Platter	70	100
Juicy Roasted Peppers, Marinated Olives, Marinated Artichoke Hearts, Cubed Provolone And Mozzarella Bocconcini Salad, Sweet Soppressata And Dried Pepperoni.		
Tom's Antipasto Platter	80	120
Sweet Soppressata, Hot Soppressata, Marinated Mushrooms, Sun Dried Peppers, Mozzarella Bocconcini Salad, Marinated Artichokes, Cubed Parmigiano Reggiano.		
Garden Fresh Vegetable Platter	50	70
Beautifully Arranged Fresh Cut Vegetables That Include Broccoli, Celery, Cucumber, Carrots, Cauliflower, Cherry Tomatoes And Zucchini Sticks. Served With Our Savory Vegetable Dip.		
Caprese Platter	60	90
Beautiful Layers Of Thinly Sliced Mozzarella Cheese, Heirloom Tomatoes And Fresh Basil Leaves Drizzled With Extra Virgin Olive Oil.		
Assorted Finger Sandwiches	60	100
Semolina Dinner Rolls With Your Choice Of Cold Cuts Served With Appropriate Condiments.		
Assorted Wrap Platter	70	100
Beautifully Arranged Wraps Consisting Of <i>Any Three Of The Following</i> : Tuna Salad, Seafood Salad, Crispy Chicken Breast With Roasted Peppers And Fresh Mozzarella Cheese, Grilled Eggplant With Sun-Dried Tomato And Pesto Sauce, Grilled Seasonal Vegetables With Crumbled Feta Cheese, Oven Roasted Turkey Breast, Bacon, Arugula And Diced Tomatoes Or Our Homemade Roast Beef With Swiss Cheese And Onions.		
International Cheese Platter	60	90
A Fine Selection Of Quality Imported And Domestic Cheese Beautifully Arranged And Served With Fresh Grapes And Strawberries.		
Fresh Fruit Bowl	60	80
An Array Of Fresh Cut Seasonal Fruits And Seasonal Berries All Beautifully Arranged.		
Shrimp Cocktail	80	120
Tender Poached Jumbo Shrimp Served With Lemon Wedges And Our Homemade Cocktail Sauce.		
Artisan Sandwich Platter	80	110
An Assortment Of Mini Baguettes With Your Choice Of Cold Cut Combinations.		
Cold Cut Platter	70	100
Your Choice Of Four Meats And Two Cheeses Beautifully Arranged On A Platter.		
Panini Platter	70	120
<i>Choice Of Three Sandwiches:</i> Chicken Cutlet, Fresh Mozzarella And Roasted Peppers; Freshly Grilled And Seasoned Vegetables; Grilled Chicken Fresh Mozzarella And Pesto Sauce; Prosciutto, Mozzarella Roasted Peppers, And Balsamic Glaze; Roast Beef, Swiss Cheese, Chipotle Mustard.		
Homemade Guacamole & Tortillas	One Size	40
Spinach And Artichoke Dip	One Size	40
Fresh Baby Spinach And Marinated Artichoke Hearts Blended Together With Asiago And Parmesan Cheese Along With Savory Spices Served With Our Homemade Herb Crusted Tortilla Chips.		

PASTA

HALF TRAY \$50 • FULL TRAY \$80

Linguine & Clams

Al Dente Linguine And Chopped Clams In Your Choice Of Red Or White Sauce.

Stuffed Shells

Tender Shells Stuffed With Creamy Seasoned Ricotta Cheese And Topped With Fresh Marinara Sauce And Shredded Parmesan Cheese.

Baked Ziti

Al Dente Pasta Mixed With Seasoned Ricotta, Mozzarella And Parmesan Cheeses, Baked To Perfection.

Meat Lasagna

Layers Of Al Dente Lasagna And Creamy Ricotta Cheese, Seasoned Ground Beef And Melted Fresh Mozzarella Cheese.

Cheese Lasagna

Layers Of Al Dente Lasagna And Creamy Ricotta Cheese, Tomato Sauce And Melted Fresh Mozzarella Cheese.

Rigatoni Alla Vodka

Tender Rigatoni Pasta Tossed In A Pink Tomato And Cream Sauce With Julienne Prosciutto And Peas Topped With Shredded Parmesan Cheese.

Rigatoni Di Pomodoro

Al Dente Pasta Tossed In A French Chopped Plum Tomato Sauce.

Pasta Primavera

Fresh Pasta And Seasonal Vegetables Tossed In A Light Pink Tomato And Cream Sauce Or Garlic And Oil.

Bowtie Pasta

Al Dente Bowtie Pasta Tossed In A Hearty Eggplant And Sun-Dried Tomato Sauce.

Penne With Broccoli Rabe

Tossed With Broccoli Rabe In A Light Garlic And White Wine Sauce.

Rigatoni Bolognese

Rigatoni Pasta Tossed With Seasoned Chop Meat Sauce.

Cavatelli With Broccoli

Fresh Cavatelli Pasta Tossed With Broccoli Florets, Roasted Garlic And Extra-Virgin Olive Oil.

Tricolor Tortellini

Colorful Tortellini Tossed With Broccoli In A Sun-Dried Tomato Cream Sauce.

Ravioli Marinara

Large Ricotta Filled Ravioli Tossed In Our Fresh Marinara Sauce.

Orecchiette Pasta

Tossed With Broccoli Rabe And Sausage In A Light Garlic And White Wine Sauce.

Linguine With Garlic & Oil

Al Dente Pasta Tossed With Roasted Garlic And Extra Virgin Olive Oil.

Penne With Broccoli

Tossed In A Shallot, Parsley And White Wine Sauce.

Penne Alla Vodka

Penne Pasta Twist And A Pink Tomato And Cream Sauce Topped With Shredded Parmesan Cheese.

Penne With Wild Mushrooms

Al Dente Pasta Tossed With Wild Mushrooms In A Light Cognac Cream Sauce.

Adult Macaroni & Cheese

Our Four Cheese Mixture Of Melted Fontina, Aged Asiago, Vermont Cheddar, And American Cheese. Topped With Panko Breadcrumbs, Baked In The Oven..

Rigatoni Confetti

Al Dente Rigatoni Pasta Tossed With Prosciutto, Peas, Shiitake Mushrooms And Parmesan Cheese In A Light Cognac Cream Sauce.





EGGPLANT

HALF TRAY \$50 • FULL TRAY \$70

Eggplant Parmigiana

Thinly Sliced Eggplant Fried to Golden Perfection. Then Layered with Our Homemade Marinara Sauce and Melted Fresh Mozzarella Cheese.

Eggplant Rollatini

Thinly Sliced Golden Fried Eggplant Rolled with Seasoned Creamy Ricotta Cheese the Smothered in Our Homemade Marinara Sauce and Topped with Melted Fresh Mozzarella Cheese.

Eggplant Rolled with Spinach

Crispy Fried Eggplant Rolled Around Fresh Mozzarella Cheese, Ricotta and Steamed Spinach.

Eggplant with White Sauce

Thinly Sliced Eggplant Layered with Sliced Tomatoes and Fresh Mozzarella Cheese. Sautéed in a Light Garlic, Butter and White Wine Sauce.



CHICKEN

HALF TRAY \$70 • FULL TRAY \$100

Chicken Fingers

Tender Strips of Chicken Coated in Italian Bread Crumbs and Fried to Perfection. Served with Ketchup and Honey Mustard on the Side.

Chicken Cutlet Parmesan

Chicken Cutlets Fried to Perfection then Smothered in Our Homemade Marinara Sauce and Topped with Melted Fresh Mozzarella Cheese.

Chicken Francaise

Tender Chicken Breasts Sautéed in a Light Lemon Butter Sauce.

Chicken Marsala

Tender Chicken Breasts Sautéed in a Light Marsala Wine Sauce.

Chicken Rollatini

Lightly Pounded Chicken Breast Stuffed with Broccoli Rabe, Sun Dried Tomatoes & Fontina Cheese then Lightly Coated in Italian Bread Crumbs & Drizzled with Brown Sauce.

Chicken Oreganato

Tender Medallions of Chicken Breast Topped with Seasoned Bread Crumbs in a Garlic and White Wine Sauce.

Chicken And Broccoli

Tender Sliced Chicken Breast With Broccoli Florets, Tossed In A Garlic Hoisin Sauce.

Stuffed Chicken Breast

Chicken Breast Stuffed With Baby Spinach, Prosciutto And Fresh Mozzarella Cheese. Served In A Brown Sauce.

Chicken Cordon Bleu

Lightly Pounded Chicken Breast Stuffed with Virginia Ham and Swiss Cheese, Then Crusted in Italian Seasoned Bread Crumbs, Fried to Golden Perfection.

Chicken Sorrentino

Tender Chicken Breast Thinly Sliced Eggplant And Smoked Ham. Topped With Fresh Mozzarella Cheese And A Light Cognac Sauce.

Chicken Teriyaki

Tender Chicken Marinated in Our Homemade Teriyaki Sauce.

Grilled Chicken

Tender Chunks Of White Meat Chicken With Seasonal Mixed Vegetables Toast And A Garlic And White Wine Sauce.

Chicken and Artichokes

Savory Chunks of White Meat Chicken, Artichoke Hearts and Sun Dried Tomatoes, Tossed in a Light Lemon Butter Sauce.

Chicken Bianco

Tender Breast Of Chicken Lightly Sautéed In A Mushroom Garlic And Butter Sauce.

Chicken Arrabiata

Chicken Parts Braised With Cherry Tomatoes, Red Wine And Savory Herb.

Sesame Chicken

Tender Chunks of White Meat Chicken Tossed in a Plum Sesame Sauce.

Bacon Wrapped Chicken



Tender Bites of White Meat Chicken Wrapped in Apple Wood Smoked Bacon and Served with Honey Mustard Dipping Sauce.

Stuffed Chicken in Fig Sauce

Lightly Pounded Chicken Breast Stuffed with Seasoned Bread Crumbs and Goat Cheese, Then Drizzled with a Roasted Fig Reduction Sauce.

Chicken Cacciatore

Quartered Chicken Slow Cooked In Our Savory Tomato Gravy.



BEEF

HALF TRAY \$70 • FULL TRAY \$100

Pepper Steak

Thinly Sliced Beef Tenderloin with Assorted Bell Peppers Sautéed in Garlic and White Wine.

Meatballs In Sauce

Homemade Meatballs Served with Fresh Marinara Sauce.

Roast Beef with Mushroom Gravy

Our Homemade and Thinly Sliced Roast Beef with Caramelized Onions, Mushrooms and Brown Gravy.

Beef Teriyaki

Tender Strips of Beef Marinated in our Homemade Teriyaki Sauce and Grilled to Perfection.

Beef & Broccoli

Thin Sliced Beef Tenderloin & Broccoli, Tossed in a Garlic Hoisin Sauce.

Beef Rollatini

Sliced Beef Pounded Out Thin and Stuffed with Parmesan Cheese. Bread Crumbs & Mixed Herbs. Gently Braised in Brown Sauce.

Braised Short Ribs

In A Red Wine Demiglaze With Roasted Potatoes.

Beef Medallions

Tender Medallions of Beef Served in Wild Mushrooms Sauce.

Grilled Skirt Steak

Half Tray \$80 Full Tray \$110

Half Tray \$90 Full Tray \$160

Half Tray \$100 Full Tray \$180

PORK

HALF TRAY \$70 • FULL TRAY \$100

Sausage & Peppers

Your Choice of Sweet or Hot Sausage Tossed with Caramelized Onions and Red and Green Bell Peppers.

Sausage & Broccoli Rabe

Sweet Fennel Sausage with Broccoli Rabe Tossed with Candied Garlic and Extra Virgin Olive Oil.

Baked Virginia Ham

Tender Slices of Savory Virginia Ham Served with Pineapple Slices.

Stuffed Loin of Pork

Tenderloin of Pork Stuffed with Spinach, Prosciutto and Fresh Mozzarella Cheese.

Pork Rollatini

Tender Pork Cutlets Stuffed with Prosciutto, Fresh Mozzarella Cheese & Broccoli Rabe.

Hawaiian Roast Pork

Slow Roasted Pulled Pork In A Spicy Pineapple Barbecue Sauce.

Pork and Mushrooms

Tender Medallions Of Pork And A Wild Mushroom Brown Sauce.

BBQ Ribs

Slow Roasted Pork Ribs Smothered In Smoky BBQ Sauce.

Boneless Pork Chops

Tender Pork Cutlets With Sautéed Hot Or Sweet Cherry Peppers.

Pork Cutlet Parmesan

Tender Pork Cutlets Crusted In Italian Seasoned Breadcrumbs And Fried To Golden Perfection Then Smothered In Marinara Sauce And Melted Fresh Mozzarella Cheese.

Pork Filet Marsala

Sautéed Pork Cutlets In A Light Marsala Wine Sauce.



SEAFOOD

HALF TRAY \$80 • FULL TRAY \$120

Calamari Marinara

Tender Rings of Tentacles of Calamari Tossed in Your Choice of Sweet or Hot Marinara Sauce.
Seasoned with Fine Italian Herbs.

Zuppa Di Mussels

P.E.I. Mussels Tossed in Well Seasoned Marinara Sauce.

Shrimp in Butter Sauce

Butterfly Shrimp Tossed in a Light Butter & Parsley Sauce.

Fried Calamari

Tender Rings and Tentacles of Calamari Tossed in Seasoned Flour and Fried Golden to Perfection.
Served with Your Choice of Sweet or Hot Marinara Sauce and Lemon Wedges On The Side.

Stuffed Fillet of Sole

Fresh Fillet of Sole Stuffed with Crab Meat and Seasoned Bread Crumbs, Drizzled with a Light Butter Sauce and Garnished with Slices of Lemon.

Shrimp Parmesan

Jumbo Shrimp Coated in Italian Bread Crumbs and Fried to Perfection then Smothered in Fresh Marinara Sauce and Topped with Melted Fresh Mozzarella Cheese.

Spicy Tomato Glazed Salmon

Tender Fillets of Salmon Glazed with our Homemade Spicy Tomato Glaze.

Tilapia & Broccoli Rabe

Tender Sautéed Tilapia Fillets Served on a Bed of Broccoli Rabe and Drizzled with Lemon Pepper Oil.

Lobster Fra Diavolo M/P

Panko Crusted Shrimp

Jumbo Shrimp Coated In Panic Bread Crumbs And Crispy Fried To Perfection. Served With Marinara Sauce And Lemon Wedges On The Side.

Sweet & Sour Calamari

Crispy Fried Calamari Tossed In Our Homemade Sweet And Hot Sauce.

Fried Tilapia

Beer Battered And Crispy Fried To Golden Perfection And Drizzled With A Light Lemon Butter Sauce.

GLUTEN FREE OPTIONS

	Half Tray	Full Tray
Penne Alla Vodka Penne Pasta Tossed In A Pink Tomato And Cream Sauce Topped With Shredded Parmesan Cheese.	60	90
Rigatoni Di Pomodoro Al Dente Pasta Tossed In A French Chopped Plum Tomato Sauce With Prosciutto and Onions.	60	90
Chicken Francaise Tender Chicken Breasts Sautéed in a Light Lemon Butter Sauce.	80	110
Chicken Cutlet Parmigiana Chicken Cutlets Fried to Perfection then Smothered in Our Homemade Marinara Sauce and Topped with Melted Fresh Mozzarella Cheese.	80	110
String Bean Almondine Fresh Green Beans With Candied Garlic And Toasted Almond Slices.	60	90
Eggplant Parmigiana Thinly Sliced Eggplant Fried to Golden Perfection. Then Layered with Our Homemade Marinara Sauce and Melted Fresh Mozzarella Cheese	60	90
Sausage & Peppers Your Choice of Sweet or Hot Sausage Tossed with Caramelized Onions and Red and Green Bell Peppers.	80	110
Broccoli Rabe Sautéed Broccoli Rabe With Candied Garlic Slices And Extra Virgin Olive Oil.	60	90
Grilled Skirt Steak Grilled Skirt Steak With Seasonal Mixed Vegetables Toast And A Garlic And White Wine Sauce.	100	180
Grilled Chicken Tender Chunks Of White Meat Chicken With Seasonal Mixed Vegetables Toast And A Garlic And White Wine Sauce.	80	110
Pepper Steak Thinly Sliced Beef Tenderloin with Assorted Bell Peppers Sautéed in Garlic and White Wine.	80	100

SIDE DISHES

HALF TRAY \$50 • FULL TRAY \$80

Broccoli Oreganato

Tender Broccoli Florets Sprinkled With Seasoned Bread Crumbs In A Light Garlic And White Wine Sauce.

Baby Carrots In Butter Sauce

Sweet Baby Carrots Tossed In Light Butter And Parsley.

String Bean Almondine

Fresh Green Beans With Candied Garlic And Toasted Almond Slices.

Sautéed Spinach

Sautéed Baby Spinach With Candied Garlic Slices & Extra Virgin Olive Oil.

Sautéed Peas & Mushrooms

Fresh Green Peas & Wild Mushrooms Sautéed In A Light Garlic And White Wine Sauce.

Broccoli Rabe

Sautéed Broccoli Rabe With Candied Garlic Slices And Extra Virgin Olive Oil.

Broccoli With Garlic And Oil

Tender Broccoli Florets Tossed With Savory Garlic & A Light White Wine Sauce.

Whipped Potatoes

Creamy Mashed Potatoes Whipped With Roasted Garlic And Fresh Rosemary.

Roasted Potatoes

Crispy Roasted Red Skin Potatoes Tossed In Extra Virgin Olive Oil And Fresh Herbs.

Wild Mushrooms

A Delicate Blend Of The Seasonal Wild Mushrooms, Sautéed To Perfection With Garlic White Wine & Fresh Herbs.

Roasted Vegetables

An Assorted Blend Of Seasoned Vegetables Roasted To Perfection With Fresh Garlic And Savory Herbs.

Mashed Sweet Potatoes

Sweet Potato Roasted With Cinnamon And Brown Sugar Than Mashed And Whipped To Perfection.

Couscous

Large Pearl Couscous Toasted & Tossed With Roasted Vegetables & Fresh Herbs.

Mini Rice Balls Or Prosciutto Balls

Or Potato Croquettes

Mix & Match or Trio!

BREAKFAST

Top Tomato's Continental Breakfast \$10.00 Per Person

Muffins & Danishes, Assorted Bagels, Fresh Baked Croissants, Assortment Of Fresh Fruit, Coffee, Tea & Fresh Squeezed Orange Juice. Minimum 20 Ppl. Includes Paper Goods.

Breakfast Bar \$50.00

Strawberry Or Vanilla Yogurt, Fresh Granola, Strawberries & Blueberries, Sliced Almonds & Chocolate Chips. Includes Spoons And Cups.

Top Tomato Breakfast Buffet \$14.00 Per Person

Muffins & Danishes, Assorted Bagels, Fresh Baked Croissants, Coffee, Tea & Fresh Squeezed Orange Juice.

Choice Of One: Home Fries, Bacon Or Breakfast Sausage

Choice Of Two: French Toast, Homemade Fluffy Pancakes, Scrambled Eggs Or

A Top Tomato Over Stuffed Breakfast Wrap.

Includes Eggs Scrambled, Bacon, Cheese Of Your Choice & Tomato. Minimum 20 People. Includes Paper Goods.

Breakfast Basket \$60.00

Assorted Muffins, Croissants & Crumb Cake Danishes.



SALADS

ALL DRESSING SERVED ON THE SIDE WITH SERVING SPOON.
SMALL GOURMET BOWL \$40 | LARGE GOURMET BOWL \$70

Mediterranean Pasta

Spiral Pasta, Red Onion, Spinach, Sweet Pepper Hulls, Crumbled Feta Drizzled With Our Special Olive Oil Dressing.

Tossed Salad

Crisp Romaine Lettuce, Cherry Tomatoes, Olives, Cucumbers with a Side of Our House Dressing.

Caesar Salad - The Classic

You Make the Call: With or Without Chicken.

Danielle Salad

Romaine Lettuce, Arugula, Red Onions, Walnuts, Cubed Oranges, Crumbled Goat Cheese With A Raspberry Vinaigrette Dressing.

Top Tomato's Special Salad

Romain And Iceberg Lettuce, Pepper Hulls, Marinated Artichoke Hearts, Green And Black Olives, Celery, Red Onions With A Balsamic Vinaigrette.

Waldorf Salad

Mesclun Salad, Walnuts, Dried Cranberries, Crumbles Gorgonzola Cheese and Sliced Granny Smith Apples with a Touch of Lemon and a Raspberry Vinaigrette Dressing.

Chef Salad

Romain And Iceberg Lettuce, grape tomatoes, red onions, cucumbers, black olives with a premium deli pinwheel.

Amboy Special Salad

Baby Arugula, Walnuts, Pears, And Dried Figs Topped With Crumbled Goat Cheese And Balsamic Vinaigrette.

Mediterranean Salad

Mediterranean pasta - rotini pasta salad with baby spinach, red bell peppers, red onions. With greek Feta cheese & black olives.

Cavatelli Pasta

Cavatelli pasta with Baby Arugula, Chunks of Fresh Mozzarella, Drizzled in Pesto Sauce.

Gentleman's Bowtie

Bowtie Pasta, Sun Dried Tomatoes and Thinly Sliced Fried Eggplant.

Tri-Color Tortellini

Cheese Tortellini with Yellow Peppers, Baby Spinach & Olive Oil.

Farfalle Pasta Salad

Farfalle Pasta, With Diced Prosciutto, Chopped Basil & Extra Virgin Olive Oil.

Enny Benny's Salad

Bowtie Pasta, Cherry Tomatoes, Black Beans, Corn, Avocado And Cilantro With A Lime Dressing On The Side.

KIDS CORNER

Chicken Fingers	40	70
Mac & Cheese	40	70
French Fries	40	70
Spaghetti & Meatballs	40	70
Mozzarella Sticks	40	70

BAKERY

Brownie & Cannoli Platter **Small \$70 | Large \$100**

A Mix Of Our Homemade Cannolis & Our Delicious Chocolate Brownies. Sprinkled With Powdered Sugar.

Top Tomato Cookie Tray **Small \$70 | Large \$90**

An Assortment Of Mini Black & White Cookies, Lemon Drop Cookies, Cannoli Cookies & 7 Layer Cookies.

Assorted Mini Pastries **Small \$80 | Large \$100**

Mini Cannolis, Mini Eclairs, Mini Cream Puffs, Mini Red Velvet Cakes, Mini Carrot Cakes & Mini Napoleon Cakes.



PARTY PLANNING NEEDS

We Offer A Full Line Of Your Party Planning Needs From Tables & Chairs
To Tents & Linens As Well As Bartenders, Cooks For The Bbq & Much More. Please Inquire Within.

NOTICE TO ALL OUR VALUED CUSTOMERS

- A 50% deposit is required on all orders. Final payment must be made in cash or credit card.
- Cancellations or changes on all orders must be made no later then 3 days prior to pick up or delivery.
- Rack and board deposits will be required. As long as returned within 1 week you will receive your full refund on deposits.
- All prices are subject to NYS sales tax.
- Prices are subject to change.
- 10% Cancellation Fee on charge card orders.





718-605-3200 | 4045 Amboy Rd.

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