

Fadici Gourmet Catering

Fadici \fa-de-che\ n (2003): exceptional food and great service

What makes Fadici's catering so unique?

We are a family owned caterer using old family recipes and the same natural ingredients that we do in our own home.

We provide the freshest, highest quality foods from around the world and prepare them in unique and exciting ways.

We take great pride in preparing meals for our guests.

We always provide the highest possible level of service.

We're all that, and more. Fadici's Catering

Bringing something new to the table.

Following is our catering menu. This is not a limitation on what we can provide; it is a guide to enable you to see our versatility. Choose directly from this menu or have our noted personal chefs create a custom menu for your special occasion. We understand special diets and food allergies and can tailor a menu to address those needs.

Whether you have a vision of your own or want us to create a theme for your event, our catering professionals can coordinate party rentals, tents, valet parking, entertainment, gifts, bar equipment, linens, service staff, décor and more!

You can call on Fadici Gourmet Catering for everything from: office luncheons and holiday gatherings to formal dinner parties.

Fadici Gourmet, inc.

Serving the Lehigh Valley Since 2003

610 346 6216



ORDERING GUIDELINES

Ordering

Please call between 9 a.m. and 4 p.m. Monday -Friday.

To assure availability of your preferred selections, please give us as much advance notice as possible.

Many selections, however, are available – even at the last minute.

Pricing

Prices listed are for a single item, when purchasing several items, we provide a package discount.

The more you buy the more you save!

Pennsylvania sales tax will be added to all orders.

Prices listed are subject to change without notice.

Delivery

Free Delivery is available and includes setup at your location.

Normal delivery is 7:00 a.m. to 8:00 p.m. daily. Special arrangements are made for large catered events.

Table cloths and decorations are available at extra cost.

Delivery to locations outside of a 10 mile radius from our kitchens may incur a nominal delivery charge.

Payment

Fadici's accepts cash, corporate checks, VISA, MasterCard & American Express.

Credit cards must be recorded at the time the order is placed.

Gratuities are always welcome and will only be added to a bill at your request.

For large events, a 50% deposit is required at the time the order is placed.

Cancellation

We realize that schedules can change and that occasionally it may be necessary to cancel an order.

Given enough notice there may be no cancellation charges.

We will only charge for items that have been prepared or specialty items that have already been purchased.

Chafing Dishes

We are pleased to loan chafers to accompany any hot food we supply; we only charge for fuel.

Cost for the fuel is \$6.00 for each chafer.

We do however; require a refundable deposit of \$50.00 for each chafer.

The deposit will be refunded when you return the chaffers to us.

Fadici Gourmet will not be responsible for any damages caused by the misuse of chafers.

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BREAKFAST PLATTERS

Chef-crafted specialties beautifully displayed and ready to serve! (Minimum 10 people)

Sweet Tooth Platter - \$2.25 per person

Fresh-baked selection of muffins and mini-Danish, served with butter and specialty jam.

New York Bagel Platter - \$1.95 per person

Assorted New York bagels pre-sliced and served with cream cheese, flavored cream cheese and butter.

Combination Breakfast Platter - \$2.49 per person

Fresh-baked selection of assorted New York bagels, Muffins, Croissants and mini-Danish. Served with cream cheese, butter and specialty jam.

Muffin Platter - \$2.25 per person

Our Pastry Chef 's selection, chosen from blueberry, corn, cinnamon, seasonal flavors and more, served with butter and specialty jam.

Fresh-Cut Fruit Bowl - \$3.49 per person

Fresh-cut melon, seasonal fruits and chunks of extra-sweet pineapple, garnished with seasonal berries. Bowls included. (Subject to market price)

HOT BREAKFAST SPECIALTIES

Hot, hearty and delicious Frittatas (baked omelets) and scrambles served with assorted fresh baked breads, rolls, butter and specialty jam. Eggbeaters[®] may be substituted upon request. (Serves 10–12 people)

Western Scramble - \$32.95 (Serves 10 to 12)

Fresh eggs scrambled with smoked ham, bell peppers and onions, served with tomato salsa.

Loraine Frittata - \$32.95 (Serves 10 to 12)

Baked scrambled egg, crumbled bacon, onion and shredded aged Swiss cheese.

Broccoli & Cheddar Frittata - \$32.95 (Serves 10 to 12)

Scrambled eggs baked with broccoli florets and shredded sharp Cheddar cheese.

Fadici Toast - \$32.95 (Serves 10 to 12)

Thick sliced Challah bread dipped in rich egg batter, griddled and topped with cream cheese and sautéed bananas in syrup.

BREAKFAST SIDES FROM THE GRIDDLE

*Complement your hot breakfast selections with sides from our griddle. \$1.95 per person (Minimum order 10 per selection)
Choose from:*

Hickory-Smoked Bacon

Breakfast Sausage Links

Grilled Smoked Ham

Home Fries

Hash Brown Potatoes

Need plates, utensils and napkins? \$3.50 For 10

Need to borrow Chafing Dishes? See page 2

CHEF-DESIGNED COMPLETE LUNCHES

*Our chef created the perfect combinations for you; each offering is complete with Hellmann's® mayonnaise, deli mustard and pickle spears! Served with your choice of salad and a tray of luscious fudge brownies and cookies.
If you don't find just what you're looking for, let us customize a lunch buffet just for you.
(Minimum 10 of any one complete lunch)*

Combo Sandwich Solution

Something for everyone ... An assortment of hearty sandwiches and freshly made wraps, cut in pieces, with lettuce, tomato, the perfect cheese and dressing.. Our chef will create an impressive assortment for you. Served with your choice of salad and a tray of luscious fudge brownies and cookies.
\$8.95 per person

The Mini Solution

A fun variety of sandwiches assembled on mini-Kaiser rolls and mini-croissants beautifully arranged on a serving tray served with your choice of salad and a tray of luscious fudge brownies and fresh-baked cookies.
8.95 per person

The Sandwich Solution

A platter of freshly made hearty sandwiches with the appropriate cheese cut in half and plattered. We'll create an assortment for you or choose from: Turkey, Ham, Roast Beef, Bacon Lettuce Tomato, Tuna Salad and Chicken Salad. Includes your choice of one salad and a tray of fresh-baked cookies and brownies.
8.49 per person

The Wrap Solution

Delicious variety of meat and cheese wraps cut into serving size portions and beautifully arranged on a serving tray. Our Chef's choice of wraps with your choice of salad and a tray of luscious fudge brownies and fresh-baked cookies.
8.95 per person

BUILD YOUR OWN SANDWICH SOLUTION

We supply the ingredients; your guests assemble their own sandwich.
You get a tray of freshly sliced lean roast beef, cooked ham, turkey breast, aged Swiss and American cheeses arranged on a serving tray, garnished with olives. Accompanied by fresh sliced bread and rolls, macaroni salad and New York style potato salad, lettuce, tomato, pickles spears, Hellmann 's® mayonnaise and deli mustard and a tray of luscious fudge brownies and fresh-baked cookies..
\$9.95 per person

COMPLETE LUNCH SALAD CHOICES

Choose one from:

Macaroni Salad
German Potato Salad
New York Potato Salad

Tomato, Cucumber Salad
Four Bean Salad
Cole Slaw
Sweet Potato Salad

Pasta Salad
Tortellini Salad
Tossed Garden Salad

Other salads are available, just ask!

Need plates, utensils and napkins? \$3.50 for 10

SANDWICH PLATTERS

Freshly prepared sandwich and wrap platters complete with Hellmann's® mayonnaise, deli mustard, pickle spears and our famous bakery fresh breads and rolls (Pricing based on 10 people)

Traditional Sandwich Platter

A crowd-pleasing platter of freshly made hearty sandwiches with the perfect cheese, lettuce and tomato on fresh baked breads. We'll create an assortment for you or choose from: Turkey, Ham, Roast Beef, Bacon Lettuce Tomato, Tuna Salad and Chicken Salad

\$5.95 per person

Wrap Platter

A fun platter built with your choice of freshly made hearty wraps, cut in pieces, with lettuce, tomato, the perfect cheese and dressing. Choose from: Turkey, Roast Beef, Bacon Lettuce Tomato, Tuna Salad, Chicken Salad, Italian, Chicken Caesar, Turkey Club or have us make an assortment for you.

\$5.95 per person

Mini Sandwich Platter

Freshly made sandwich selections on mini-Kaiser rolls and mini-croissants with lettuce, tomato & sliced red onion. We'll make an elegant assortment for you.

\$5.49 per person

Hoagie Platter

An impressive array of hoagies with the appropriate cheese served with herbed vinaigrette dressing on the side. We'll create an assortment for you or choose from: Italian, Spanish, Turkey, Roast Beef, Tuna Salad and Chicken Salad

\$6.49 per person

Combo Sandwich Platter

Something for everyone ... An assortment of hearty sandwiches and freshly made wraps, cut in pieces, with lettuce, tomato, the perfect cheese and dressing. Our chef will create an impressive assortment for you.

\$5.95 per person

SALAD BOWLS

Freshly prepared salads complete with dressing and our famous bakery fresh rolls (Pricing based on 6 people)

Antipasto Salad

An impressive assortment of meats, cheeses and marinated vegetables on a platter mixed lettuce with tomato wedges and olives. Balsamic dressing and Italian dressing served on the side.

\$5.95 per person

Grilled Chicken Caesar Salad

Sliced grilled chicken breast tossed with mixed lettuce, croutons, parmesan cheese and Caesar dressing on the side.

\$5.95 per person

Complete your luncheon with a cookie and brownie tray for only \$1.95 per person.

ROUNABOUT HOAGIES (SUBS)

*Impressive large round hoagies (about 18") built on our famous bakery fresh Italian bread topped with lettuce, and tomato. Served with: sliced red onion, pickles, olives, deli mustard, Hellmann's® mayonnaise, and oil and vinegar dressing.
(Each roundabout hoagie serves 12 to 15)*

Roundabout Hoagie

Turkey Breast and aged Swiss cheese \$49.95

Roast Beef and Cheddar cheese \$49.95

Italian Roundabout Hoagie

Cappicola, Genoa salami, imported ham and provolone cheese \$49.95

BUILD YOUR OWN SANDWICH BUFFET

We supply the ingredients; your guests assemble their own sandwich.
You get a tray of freshly sliced lean roast beef, cooked ham, turkey breast, aged Swiss and American cheeses arranged on a serving tray, garnished with olives.
Accompanied by fresh sliced bread and rolls, lettuce, tomato, pickles spears, Hellmann's® mayonnaise and deli mustard.
\$6.95 per person

ADDITIONS TO ACCOMPANY YOUR PLATTERS

*Add salads to your sandwich platter for \$1.50 per person for the first salad and \$1.25 per person for each additional salad. (Minimum 6 people per salad).
Choose from:*

Macaroni Salad
German Potato Salad
New York Potato Salad

Tomato, Cucumber Salad
Four Bean Salad
Cole Slaw
Sweet Potato Salad

Pasta Salad
Tortellini Salad
Tossed Garden Salad

Other salads are available, just ask!

*Prices listed are for a single item, we discount the price when you purchase several items.
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APPETIZERS & PARTY PLATTERS

COLD PARTY CLASSICS

Antipasto Platter

Cured Italian meats, cheeses, marinated vegetables and Kalamata olives, on a bed of lettuce with tomato and red onion accompanied by fresh baked Italian bread

\$64.95 (Serves 12)

Smoked Salmon Platter

Thinly sliced smoked Atlantic salmon, displayed with chopped eggs, cream cheese, sliced Bermuda onion, cucumber slices, capers and lemon wedges.

Served with assorted New York bagels .

\$74.95 (Serves 12)

Jeweled Brie Platter

Wheel of Brie topped with raspberry preserves and sliced almonds, accompanied by fresh sliced baguettes.

\$49.95 (Serves 15)

Imported & Domestic Cheese Platter

Assorted Imported and domestic cheeses served with assorted crackers.

\$55.95 (Serves 12)

Sliced Fruit Platter

Slices of seasonal fruits, melons and berries in an elegant presentation.

\$38.95 (Serves 12)

Fruit and Cheese Platter

Arrangement of cheese including cheddar and Brie nestled with sweet pineapple chunks, melon slices and more. Served with crackers.

\$55.95 (Serves 12)

Seasonal Raw Vegetable Platter

We blanch our veggies so they look and taste better. Served with Fadici's garlic-herb dip.

\$34.95 (Serves 12)

HOT PARTY FAVORITES

Ready to heat and serve.

Baked Spinach and Artichoke Dip

Fresh spinach, onions and artichoke hearts baked in creamy cheese sauce with crumbled cracker topping accompanied by our sliced baguettes.

\$25.95 (Serves 12)

Spicy Buffalo Wings

Tender boneless chicken tossed in our spicy wing sauce served with celery sticks and bleu cheese dressing.

\$29.95 (Serves 12)

HORS D'OEUVRES

COLD HORS D'OEUVRES

(Minimum 2 dozen)

Artichokes, tomato and onion with a hint of lemon, herbs and Parmesan baked on puff pastry	12.00/doz.
Asiago & pepperoni pinwheels	10.00/doz.
Asparagus spears wrapped with thinly sliced Prosciutto and goat cheese	15.50/doz.
Creamy Brie with raspberry preserves on toasted baguette	10.50/doz.
Cucumber rounds topped with Boursin cheese and smoked salmon	20.50/doz.
Deviled Eggs	12.00/doz.
Fresh-baked baguette topped with goat cheese and tomato-basil tapenade	12.50/doz.
Grilled Chorizo Sausage served with tangy Cilantro pesto	14.80/doz.
Ripe seasonal Melon wrapped in Prosciutto	14.50/doz.
Shrimp on baguette with wasabi cream	15.50/doz.
Skewered melon, berries & ripe pineapple with house special yogurt sauce	14.50/doz.
Smoked salmon on toast with cracked pepper and dill mustard	20.50/doz.

HOT HORS D'OEUVRES

(Minimum 2 dozen)

Breaded Artichoke heart w/ Boursin cheese	23.50/doz.
Ripe dates wrapped in crispy smoked bacon	11.50/doz.
Brie with raspberry & almonds in Filo	23.50/doz.
Cheese straws (Cheddar)	19.50/doz.
Egg Roll	12.00/doz.
Frank (Pig) in a blanket	12.25/doz.
Mini Beef Wellington with horseradish cream	27.50/doz.
Mushroom caps bread-stuffed	12.00/doz.
Mushroom caps Crab-stuffed	21.50/doz.
Mushroom caps Sausage-stuffed	15.00/doz.
Mini Quiche Lorraine	14.80/doz.
Scallops wrapped in bacon	24.50/doz.
Spanokopita (Spinach & Feta wrapped in Filo)	17.00/doz.
Wild mushroom tart w/ Swiss cheese	20.50/doz.

*Prices listed are for a single item, we discount the price when you purchase several items.
The more you buy the more you save!*

DESIGN YOUR OWN PASTA BAR

*Go wild and design your own pasta bar for your guests! Each creation is served with grated Imported Parmesan cheese!
\$6.49 per person (Minimum 12 persons)*

Choose Your Noodle

(choose two)

Spaghetti
Ziti
Penne
Rigatoni
Linguini
Fettuccini
Gemelli
Cheese Ravioli

Choose Your Sauce

(choose two)

Alfredo
Basil Pesto
Bolognese (Meat Sauce)
Creamy tomato basil
Marinara
Mushroom
Red Clam

Choose Your Toppings

*(choose up to three)
(Extras \$1.00 per person)*

Sliced black olives
Steamed broccoli
Sautéed button mushrooms
Roasted vegetable medley
Marinated artichoke hearts
Julienne sun-dried tomatoes
Capers

Perfect With Your Pasta

(Minimum 12 servings of any item)

Italian meatballs
\$1.95 per person

Herb-grilled chicken
\$3.75 per person

Italian Sausage
\$1.95 per person

Caesar Salad
\$2.35 per person

Fresh-Baked Garlic Bread
\$1.00 per person

Bread Platter

Large fresh-baked crusty Italian breads.

12" serves 5 to 8 \$8.95

16" serves 10 to 14 \$10.95

CHEF-DESIGNED COMPLETE HOT BUFFETS

(Minimum 12 people)

Paul's Baked Ziti

Ziti pasta baked with mozzarella and ricotta cheeses, served with Caesar salad, baked garlic bread and our pastry chef's selection of fabulous cake and pie slices.

\$9.95 per person

Rigatoni Primavera

Rigatoni pasta with vegetables served with tomato, cucumber and onion salad, fresh baked Italian bread and a selection of fabulous cake and pie slices.

\$8.95 per person

Roasted Chicken

Herb roasted chicken pieces served with rosemary potatoes, honey-glazed carrots, Caesar salad, and a selection of fresh-baked cookies and brownies.

\$11.95 per person

Fadici's Meatloaf

Our family recipe meatloaf served with mushroom pan gravy, red skin mashed potatoes, green beans almandine, tossed salad with balsamic vinaigrette, and our pastry chef's selection of fabulous cake and pie slices.

\$11.49 per person

Need to borrow Chafing Dishes? See page 2

DESIGN YOUR OWN BUFFET

*Great for brunch, lunch or dinner. Our chefs suggest selecting two entrees, one vegetable, one salad and one starch.
Priced per person (Minimum 10 people). Prices subject to change due to market fluctuations.*

ENTRÉES

Beef and Pork

Grilled marinated flank steak	\$6.75
Meatloaf with mushroom pan gravy	\$4.95
Stuffed Pork tenderloin	\$6.50

Seafood

Teriyaki-marinated salmon filet	\$8.25
Maryland crab cakes with Jalapeño tartar sauce	\$11.95
Grilled tuna filet	\$7.95

Poultry

Herb-grilled chicken breast filet	\$4.75
Apricot marmalade glazed chicken	\$5.25
Roasted turkey breast with cranberry relish	\$5.49
Chicken Cordon Bleu	\$6.95
Chicken Marsala	\$5.75
Chicken Picatta	\$5.75

Pasta, Etc.

Pasta'n Sauce (see "Design Your Own Pasta")	
Baked Ziti with ricotta, fresh mozzarella and sauce	\$5.95
Rigatoni primavera	\$4.95
Lasagna – three cheese	\$6.95
Cheese manicotti	\$6.49
Eggplant Parmesan	\$4.95

Mediterranean

Moussaka – Greek vegetable & meat lasagna	\$6.49
Pastitio – Greek meat & pasta lasagna	\$5.49
Paella – Spanish chicken, sausage, seafood and rice	\$6.49

ACCOMPANIMENTS

Vegetables

Steamed broccoli	\$1.65
Steamed broccoli-rabi	\$1.85
Confetti corn	\$1.50
Honey-glazed carrots	\$1.50
Green beans almondine	\$1.95
Seasonal vegetable medley	\$2.65

Salads

Tossed Salad with balsamic vinaigrette	\$2.35
Caesar salad	\$2.35
Greek salad	\$2.75
Caprese (fresh mozzarella, tomato and basil)	\$3.35
Tomato, cucumber and onion salad	\$2.00

Potatoes & Grains

Spanish rice	\$1.95
Cheddar scalloped potatoes	\$2.50
Rosemary oven browned potatoes	\$2.25
Mashed red-skin potatoes	\$2.00

Bread Platters

Italian

Large fresh-baked crusty Italian breads.

12" serves 5 to 10	\$8.95
16" serves 10 to 14	\$10.95

Assorted

Our chef's selection of assorted breads and rolls.

12" serves 10 to 12	\$12.95
16" serves 16 to 18	\$18.95

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The more you buy the more you save!*

SWEET ENDINGS

Cookie & Brownie Tray

Selection of fresh-baked cookies and fudgy brownies
\$2.49 per person
(10 people Minimum – 3 pcs per person)

The Pastry Tray

A luscious variety of miniature eclairs and cream puffs.
\$2.49 per person
(10 people Minimum – 3 pcs per person)

PIES

All our pies are 10" and serve 10 to 12 people

Lemon Meringue

Lemon custard baked in a flaky crust, topped with meringue.
\$16.95

Old-Fashioned Apple

Sweetened apples and traditional spices encased in our glazed flaky pie crust.
\$16.95

Cherry Crumb

Cherry filling baked in a flaky crust combined with a crumb topping
\$16.95

Blueberry Crumb

Rich, gooey and baked in a flaky crust, topped with loads of crumbs.
\$16.95

WHOLE CAKES

All our cakes (except cheesecake) are multi-layered 12" cakes and serve about 20 people

Chocolate Buttercream

Moist Devil's food cake layered with rich chocolate buttercream
\$39.95

Strawberry Shortcake

Moist white cake, topped with whipped cream then covered with fresh strawberries
\$39.95

Carrot Cake

This American favorite is layered with rich cream cheese icing.
\$39.95

Cheesecake

This is real NY cheesecake, brought in from the Big Apple just for you. This 10" cake will serve about 12
\$39.95

BEVERAGES

Cups and disposables available at additional cost

Coffee Service

Freshly brewed Green Mountain Coffee served with Half- &-Half and assorted sweeteners. We offer Regular, Decaffeinated and flavored coffees
\$12.00 per 96 oz disposable carafe

Tea Service

Assorted Taylor's of Harrogate, and Lipton hot tea selections served with Half- &-Half and assorted sweeteners and fresh lemon.
\$12.00 per 96 oz disposable carafe

Refreshing Choices

Choose from: Individually bottled Nantucket Nectars, Snapple beverages, assorted Coca-Cola and Stewart's soft drinks, spring water, iced tea, milk and chocolate milk. Diet available in most items.

Price varies by item