

**Barbecue Glazed Chicken**, olive oil mashed potatoes, red cabbage slaw, housemade honey barbecue sauce.....\$60/\$115

**24 hr Marinated Grilled London Broil**, marinated in garlic, herbs, spices, & olive oil, sautéed seasonal vegetables, orzo salad, marinade reduction.....\$70/\$135

**Grilled Flank Steak**, spice rubbed, sautéed peppers & onions, chimichurri.....\$70/\$135

**Whole Roasted Beef Eye Round**, herb roasted potatoes, roasted broccoli & cauliflower, natural red wine reduction (*Upgrade to ribeye or filet mignon for an extra charge*) .....\$70/\$135

**Braised Barbecue Beef**, red bliss german style potato salad, smoked collard greens, housemade barbecue sauce .....\$70/\$135

**Shortrib Shepherds Pie**, carrots, peas, onion, thyme, mashed potato crusted .....\$90/\$175

**Pork Schnitzel**, sauerkraut, bratwurst, herb roasted potatoes, beer mustard .....\$70/\$135

**Pulled Pork**, red cabbage slaw, caramelized onions, potato rolls, duo of barbecue sauce .....\$70/\$135

**Hawaiian Roast Porkloin**, 7 spice rubbed, cilantro lime rice, pineapple marmalade .....\$70/\$135

**Italian Roast Pork**, long hot peppers, sautéed onions, herb roasted potatoes, garlic olive oil .....\$70/\$135

**Cuban Style Pork**, housemade pickles, red beans, white rice, gruyère cheese sauce.....\$70/\$135

### VEGETARIAN

\***Vegetable Fricassee**, polenta, roasted mushrooms, lima beans, roasted seasonal vegetables, vegetable au jus.....\$30/\$55

\***"Tofu Teriyaki,"** teriyaki marinated tofu, red peppers, onions, pickled vegetables, coconut rice.....\$40/\$75

\***Curry Spiced Seitan**, tahini marinated vegetables, lentils, madras curry broth .....\$35/\$65

\***Stuffed Poblano Peppers**, faro, grilled seasonal vegetables, carrots, onions, mole sauce .....\$50/\$95

**Eggplant Rollatini**, ricotta, spinach, pine nuts, parmesan, mozzarella, marinara.....\$50/\$95

\*Vegan

### SIGNATURE TRAYS

**Chicken Marsala** .....\$45/\$85

**Chicken Parm**.....\$45/\$85

**Fried Chicken**.....\$45/\$85

**Chicken Francaise** .....\$45/\$85

**Penne or Linguine w/Tomato Sauce**.....\$25/\$45

**Penne or Linguine w/Vodka Sauce**.....\$35/\$65

**Chicken/Pork Cutlet**.....\$45/\$85

**Sausage, Peppers & Onions** .....\$45/\$85

### SANDWICHES

*Minimum order of 10 sandwiches \$6.95 per sandwich  
choice of baguette, sesame seed roll, brioche bun,  
flavored wrap, lettuce wrap*

**Housemade Herb Roasted Turkey Breast**, smoked gouda, arugula, tomato, honey mustard aioli

**Chicken Salad Sandwich**, chilled roasted chicken, garlic aioli, celery, red onion, spinach

**Egg Salad**, lettuce, tomato, onion

**Italian Roast Pork**, provolone, roasted red pepper, broccoli rabe, garlic, balsamic

**Roast Beef Au Jus**, caramelized onions, swiss cheese, natural jus

**Grilled Chicken**, roasted red peppers, spinach, mozzarella, balsamic

**Chicken Caesar**, romaine, parmesan, tomato, red onion, housemade caesar

**Roast Beef**, horseradish cream, melted swiss, crispy onions

**Pulled Pork**, crisp onion cabbage slaw, barbecue sauce

**Braised Beef**, caramelized onion, melted gruyere, natural jus

\***Lobster Roll**, lobster salad, tomato, romaine, citrus aioli

\***Crabcake Sandwich**, romaine, tomato, lemon caper aioli

\*Additional \$3 per sandwich

# Artisanal Catering

2637 Main Street  
Lawrenceville, NJ 08648

(609) 895-9885

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## Menu

BY



RESTAURANT

## Butlered Hors'Douevres / Appetizers

### SEAFOOD

Fried Lobster Ravioli w/ diavolo sauce .....	\$3 pp
Tuna Tartare, sesame crackers .....	\$2.50 pp
Sweet Sea Scallops wrapped w/pea pods & hickory smoked bacon.....	\$3 pp
Honey Drizzled Coconut Shrimp served w/orange marmalade .....	\$3 pp
Petite Maryland Style Crab Cakes served w/lemon caper aioli .....	\$5 pp
Lobster-Asparagus and Brie Baked Phyllo Cups.....	\$3 pp
Grilled Swordfish Skewers served w/Pineapple-Mango Salsa .....	\$3 pp
Chili Lime Glazed Shrimp .....	\$3 pp
Applewood Bacon Wrapped Shrimp .....	\$4 pp
Cured Salmon on Cucumber, tzatziki.....	\$2 pp
Rosemary Skewered Shrimp, fire grilled & drizzled w/ roasted pepper coulis sauce .....	\$4 pp

### BEEF, POULTRY AND PORK

Black Angus Meatballs in plum tomato basil sauce.....	\$2 pp
Grilled Rib-Eye Beef Skewers served w/horseradish & chive sauce .....	\$3 pp
Slow Cooked Pulled Bbq Pork served on mini corn muffins topped w/apple smoked cheddar cheese.....	\$2.5 pp
Chicken Pot Pie .....	\$2 pp
Chicken Teriyaki Skewers.....	\$2 pp
Baked Sausage Polenta .....	\$2 pp
Chilled Asparagus & Prosciutto Bundles.....	\$3 pp
Lollipops of Australian Lamb .....	\$4 pp
Filet Wellington, mustard sauce .....	\$4 pp
Ham Wrapped Melon Skewer.....	\$1.50 pp
Asian Sesame Crusted Beef Sirloin Skewers w/oyster sauce.....	\$2.50 pp
Apricot & Citrus Glazed Chicken Skewers .....	\$2 pp
Crispy Chicken Thighs, buffalo bleu cheese .....	\$2 pp
Smoked Duck, plum sauce .....	\$3 pp
Chicken Liver Pâté, toasted brioche.....	\$2 pp

### VEGETARIAN

Spinach & Eggplant Fritters, orange tahini sauce.....	\$2 pp
Spinach & Parmesan Stuffed Mushrooms w/roasted red peppers .....	\$2 pp
Cucumber-Tomato & Avocado Chutney served on blue corn chips .....	\$2 pp
Potato Croquettes, paprika aioli.....	\$2 pp
Tacquito Spring Rolls, smoked chipolte .....	\$3 pp
Sweet Dates filled Boursin Cheese .....	\$2.50 pp
Stuffed Jalapenos .....	\$2 pp

### BRUSCHETTA SELECTION -\$2.50 per person

Our Bruschetta is made from fresh baked crusty bread, hand-cut and tossed in fresh herbs & olive oil then baked golden brown and topped with the freshest ingredients possible for an unforgettable experience. **(Please Select Four)**

**Tuscan Style** - Diced plum tomatoes, sweet onions, minced garlic & chopped basil topped w/herbed chèvre

**Mediterranean Style** – Roasted pepper, black & green olive compote w/olive oil & garlic

**Caprese Style** - Thinly sliced marinated plum tomatoes & fresh mozzarella cheese drizzled w/balsamic glaze & ripped basil

**Sausage & Broccoli Rabe** - w/shaved reggiano

**Prosciutto & Arugula** - w/thinly shaved parmesan cheese

**Caramelized Red & White Onions** - w/walnuts topped w/chèvre

**Shrimp & Artichoke** - topped w/soft fontina cheese

**Cannellini Bean** - basil, red onion, red, yellow & green peppers finished w/crumbled gorgonzola cheese

## Small Trays (serves 10-14)

## Large Trays (serves 20-24)

### SALADS

**Classic Caesar**, chopped romaine hearts, herb croutons, parmesan, black pepper, caesar dressings.....\$30/\$55

**Mesclun Salad**, roasted red peppers, red onion, kalamata olives, cherry tomatoes, red wine vinaigrette .....| ..... | \$30/\$55 |

**Pear Salad**, spring mix, dried cranberries, diced pears, goat cheese, honey balsamic.....\$40/\$75

**Chopped Wedge**, chopped iceberg, crispy crumbled bacon, roasted tomatoes, red onions, bleu cheese, buttermilk ranch dressing .....| ..... | \$35/\$65 |

**Baby Kale**, assortment of dried fruits, sliced apples, toasted chopped walnuts, shaved parmesan, apple cider vinaigrette .....| ..... | \$40/\$75 |

**Arugula**, citrus segments, grapefruit, mandarin orange, crispy pancetta, toasted sunflower seeds, citrus vinaigrette .....| ..... | \$40/\$75 |

**Chopped Antipasto**, mesclun spring mix, kalamata olives, roasted red peppers, pepporincini, genoa salami, provolone, olive oil, red wine vinaigrette.....\$45/\$85

**Baby Spinach**, pickled onions, shaved fennel, roasted mushrooms, roasted red pepper, grated parmesan, balsamic vinaigrette .....| ..... | \$40/\$75 |

**Radicchio & Endive**, frisee, spinach, crispy bacon, hard boiled egg, bacon vinaigrette.....\$40/\$75

**Cobb Salad**, romaine, iceberg, bacon, sliced avocado, cherry tomatoes, hard boiled egg, bleu cheese red wine vinaigrette.....\$40/\$75

### SIGNATURE ARTISANAL PASTA

*All of our pasta is made in house, and we incorporate seasonal ingredients such as pumpkin, tomato, spinach, etc. Choices include:*

*Tagliatelli, Cavatelli, Penne, Spaghetti, Linguini, Fettucini, Pappardella, Gnocchi\*, Ravioli\**

### Local Plum Tomato Basil

#### Fresh Herb Pesto

#### Carbonara

#### Amatriciana

#### Vodka Sauce

#### Prima Vera

**\$50/\$95**

**\*Add \$10 for small tray and \$20 for large**

## Specialty Entrées

### SEAFOOD

**Maryland Style Crabcakes**, old bay scented potatoes, remoulade sauce.....\$90/\$175

**Baked Salmon**, topped w/warm tabouleh, quinoa, cauliflower, raisins, walnuts, fresh herbs, rosemary gorgonzola cream.....\$70/\$135

**Spice Rubbed Shrimp**, patatas bravas, roasted red peppers, spiced tomato sauce, lemon aioli .....| ..... | \$70/\$135 |

**Seafood Paella**, mussels, clams, shrimp, scallops, yellow rice, chorizo, tomato, green pepper, saffron .....| ..... | \$70/\$135 |

**Almond Crusted Flounder**, sautéed spinach & garlic, celery root mash, beurre blanc .....| ..... | \$70/\$135 |

**Lobster Americaine**, carrot, celery, onion, white rice, white wine tomato sauce .....| ..... | \$110/\$215 |

**Roasted Halibut**, brown rice, seasonal baby vegetables, lemon garlic champagne sauce .....| ..... | \$90/\$175 |

**Scallop Picatta**, rice pilaf, lemon, mushrooms, onion, white wine caper .....| ..... | \$90/\$175 |

**“Clam Bake,”** grilled corn, red bliss potatoes, sweet italian sausage .....| ..... | \$70/\$135 |

**Seafood Cioppino**, flounder, mussels, clams, crabmeat, onions, peppers, potatoes, paprika tomato sauce .....| ..... | \$90/\$175 |

### BEEF, POULTRY & PORK

**Fried Chicken**, honey butter, coleslaw, housemade buttermilk ranch.....\$60/\$115

**Rosemary Chicken**, herb roasted potatoes, honey glazed root vegetables, herb infused olive oil .....| ..... | \$60/\$115 |

**Balsamic Glazed Chicken**, rice pilaf, eggplant caponata, balsamic reduction.....\$60/\$115

**Chicken Teriyaki Stir-Fry**, snap peas, red pepper, onions, carrots, water chestnut, housemade teriyaki sauce.....\$50/\$95

**Chicken Enchiladas**, shredded chicken, onion, garlic, jalapeno, jack cheese, rice, homemade enchilada sauce.....\$60/\$115

**Gorgonzola Stuffed Chicken Breast**, sautéed spinach, ham, seasonal vegetables, orzo, gorgonzola cream sauce.....\$60/\$115

**Barbecue Glazed Chicken**, olive oil mashed potatoes, red cabbage slaw, housemade honey barbecue sauce.....\$60/\$115