



We are happy to present Our



Easter Menu

The Holiday is a very joyous part of the year. The ultimate culmination a festive, warm family dinner with the finest of holiday specialties. We could never come close to putting the ingredient of family closeness and love into your feast. We can though make it a little bit easier. This menu has a few of our most popular holiday favorites that will warm your holiday table. Easter is on Sunday April 20 all orders must be in BEFORE Thursday April 17, 2025

Easter Dinner

The traditional Easter Dinner, a celebration like no other. We've put together a delicious, very easy to serve selection of traditional Easter favorites.

Lamb, Ham or Pork Roast

Pernil **22.95** per person

HAM **24.95** per person

LAMB **29.95** per person

Stuffed Leg Of Lamb Or Smoked Ham or Pernil

Potatoes & Spring baby Peas

Manicotti

Roasted Asparagus

Hot Honey Thyme Roasted Carrots

Smash Roasted Yellow Potatoes

Brioche Rolls — Tira Mi Su

Salumi Misti Platter

Salumi sounds like salami but it means assorted Cured Meats in Italian. This Plate of Assorted Italian meats is extremely popular before dinner. We've created a very special plate of artisan style meats for you to enjoy. The selection includes Parma Prosciutto, Speck Smoked prosciutto, Finnochiona Salami, Fra mani Nostrano Salami, Pick Hungarian Salami, Nostrano and Fra mani Mortadella Serves 6-8.

99.00



Cheese & Charcuterie Boards

Deluxe (as shown) **295.00**

Serves 35

Medium **115.00**

Serves 10-12

Large **179.00**

Serves 15-20

Small **79.00**

Serves 6-8

Charcuterie Platter Have become very popular. These platters and Boards will keep everyone happy before the main dinner, or it could be just this the whole event. Featuring salumi, prosciutti, Nuts, olives, crackers, fruits, cheeses, pickles, mostardi, Honey, grain mustard, dips, glazes and crostini. Of course if what something specific let us know but these boards have it all. Everyone is a custom creation.



Online Ordering

www.cafassosfairwaymkt.com

Email Ordering catering@cafassosfairwaymkt.com

Delivery

Curbside Pickup

Parma Platter *Prosciutto e Parmigiano*

Our Best 24 month old Prosciutto di Parma together with Italian Imported Ferrani Parma Salami and chunks of our 36 month aged Parmigiano Reggiano cheese. Accompanied by Mini Tarrallini , Wine Crackers, fennel Crackers, mostardo di frutta and balsamic vinegar glaze Small Serves 6-8. **\$9.00** Large Serves 6-8. **1\$9.00**



Cheese Boards

Popular Selection

A selection of the more popular Cheeses presented on a platter and accompanied by crackers and fun stuff of the season

Small Serves 8 **49.00** Medium Serves 15 **\$9.00**
Large Serves 30. **165.00**



Jarlsberg

Danish Blue Cheese

Parrano Dutch made Gouda style Cheese with a hinting of Parmesan Flavor

Brie

Local Sharp Cheddar

Grana Padano

Artisan Selection A special selection of our worldly Artisan cheeses, crackers and fun stuff of the season

Small Serves 8 **79.00** Medium Serves 15 **129.00** Large Serves 30. **235.00**

Umbriacone

Reggiano Parmigiano

Delice de Bourgogne

Sottocenere

Aged Manchego



Olives Ascolana

Fried Ascolana olives are a cherished dish of the Italian march region. There are many variations of this great family style appetizer. Our version is stuffed with ricotta and seasoned with lemon and thyme before being coated with a batter and pan fried .

Serves 8 **79.00**



Mrs. Gafasso

Truffle Burrata Platter

You need to do a little preparation on the day of only because it's necessary. sixsmall Burrata on a tray and on the side you we have our own special Picante truffle drizzle creation for you top pour on top. Included is a bag of crostini Toasts that will help in mopping up the dish .What a fantastic Ap-petizer

serves 6 **69.00**



Mozzarella Caprese Platter



Our Mozzarella is handmade fresh every day. Our Caprese Platter contains thick slices of mozzarella accompanied by Fresh sliced tomato, sun dried tomato strips and our delicious Basil pesto sauce.

Beefsteak Tomato		Heirloom Tomato	
S Serves 8	29.00	S Serves 8	45.00
M Serves 12	59.00	M Serves 12	69.00
L Serves 25	85.00	L Serves 25	115.00

Crudite Platter

Serves up to 6	35.00
Medium Serves 15	59.00
Large Serves 30	99.00

Your Choice: Raw Veggies. Surrounded by Fennel celery, carrots, peppers, Daikon Radish, jicama, and cucumbers. Your choice of dip, Hummus, Olive Tapenade guacamole, Tuscan White Bean spread or garlic herb dip.



Colossal Our Biggest and best

Shrimp Platter

A perfect addition to any party. We have a platter for every budget. Every platter is arranged and includes plenty of lemon and tangy cocktail sauce

small Tray	Serves 10	2-1/4 LB	99.00
Large Tray	Serves 20	4-1/2LB	185.00
small Tray	Serves 10	2-1/4 LB	69.00
Large Tray	Serves 20	4-1/2LB	125.00
small Tray	Serves 10	2-1/4 LB	39.00
Large Tray	Serves 20	4-1/2LB	75.00

Jumbo British Guinea Whites. Firm

Large Asian Black Tigers.. 16- 20

Italian Hot Antipasto

A delicious Assortment ready to heat and enjoy. Eggplant Involtni, Stuffed Mushroom, Clams Oreganato, Stuffed Peppers, Roasted Plum Tomatoes, Mozzarella in Carozza
Small Tray serves 5 people **79.00** Large Tray serves 10 people **149.00**

Hot Horsdouvres

<i>Shrimp Oreganato 3lb tray</i>	79.00
<i>Stuffed Mushrooms Chorizo Or spinach</i>	45.00
<i>Fried Calamari 2lb</i>	49.00
<i>Breaded Cheese Ravioli 50 pc</i>	45.00
<i>Sausage Stuffed Peppedews 36 pc</i>	69.00
<i>Eggplant Involtni 12 pc</i>	59.00
<i>Eggplant Meatballs (Meatless) 3lb tray</i>	59.00

The Horsdourves you select will be placed in aluminum trays ready for you to heat. Trays serve up to 8

<i>Clams Oreganato 30 pc</i>	49.00
<i>Lamb Meatballs Balsamic Drizzle 3lb tray</i>	65.00
<i>Mini Crab Cakes 35pc 1 oz pc</i>	65.00
<i>Vegetable Dumpling 50 pc tray</i>	39.00
<i>Cocktail Mini Beef Franks 50 pc tray</i>	49.00
<i>Chicken Fingers 4lb w Honey Mustard</i>	45.00

Traditional Easter Favorites

Pizza Rustica

A Tradition of old. Some know it as the The Easter Meat pie or Pizza Rustica The story goes that before there existed refrigeration meats had to be dry cured in order to preserve. The Joyous Easter holiday would see the use of these meats usually left from X-mas. One way to enjoy, was to combine pieces of this meat with cheese, eggs and flour into a pie. Each family had their own way of preparing their version. Our variation of Pizza Piena is prepared using our own hand-made rustic crust, filled with an assortment of Italian Salami, Cappelletti, Mortadella, Prosciutto, Semi aged Cheeses, Milk, Eggs and fresh Basket Cheese. 6" **16.99** 8" **26.95**



Pastiere Di Grano

The Easter Wheat Pie A centuries-old dish that appears in innumerable versions, each made according to a closely guarded family recipe. Easter was the beginning of the new spring growing season and the wheat crop was a very cherished commodity. Our Version of this delicious Neapolitan Grain Pie features Shelled Wheat, Fresh ricotta and the spring time zest of Orange. Our Family Version has been enjoyed for three generations. We start with our hand made sweet crust, filling it with mixture of cracked wheat, eggs, ricotta, sugar, butter and orange zest. Your choice of our Campagna (rustic) or Venetian (creamy) version 8" **19.99**



Asparagus Sausage Frittata

Another Traditional Favorite and understandably always because these were the ingredients of the season. Spring was the beginning of Asparagus season. Spring also brought plenty of eggs from the home's own flock of chickens. To make it extra special dried sausage made from the trimmings of the Christmas Pork were added. Again every family had their own recipe that was carried on for generations. Ours is prepared using hot sausage, eggs and fresh thin asparagus. 6" **17.95**



Handmade Arancini

Chef Mike Cafasso traveled Italy. He was amazed on how popular and uniquely different they are from region to region. He quickly created 3 regional recipes both prepared using Italian Arborio rice, parmigiano cheese and fresh mozzarella stuffed in the center. They're excellent as a side dish or appetizer. Tray serves up to 8 with 16 pc. **39.00**

Bolognese prepared with a Bolognese Tomato sauce

Campagna porcini mushroom and peas

Romano prepared with ground beef and sausage

Piedmontese prepared with mushrooms and truffles

Parma prepared with Parma Prosciutto, mozzarella, lemon zest



Easter Bread

A sweet bread that is prepared using a brioche dough and of course the Traditional Hard Boiled Egg. The bread was the symbol of new life, as the bread rose from just flour and water during the rough economic time of the early 1900's. It seems there is now more interest in the traditions of our early families. Reminiscing about old times and our heritage is common these days. Let's face it we are all proud of the way Grandma used to make it. **15.99 ea**



Torta Pasqualina

Traditional Easter Torta layered with Spinach Ricotta and egg. **16.99 ea**



Handmade Fresh Mozzarella

We were one of the very first to start making fresh Mozzarella in the area. Since 1969 with respect to tradition we've been making flavorful, super tender Fresh Mozzarella. Our Mozzarella Master and his helper make cheese all day long because Mozzarella is best enjoyed within hours of it being made. You can rest assured that yours will always be super fresh and delicious. So many ways to enjoy it, but I've found that just simply cutting it into 1/2 "slices, by itself with a little Extra Virgin olive oil or Balsamic glaze is fabulous. We make it 3 different ways, large round balls (great for slicing), Braided (great presentation) or small round bite size Bocconcini (for convenience). All fantastic **9.59 lb** avrg pc weighs 1 lb



Quiche Lorraine

Quiches starting with premium quality cage free eggs and all natural ingredients. Ready to heat. Made with Applewood Smoked Bacon, Onions & Parmigiano Cheese

9 " quiche **15.99**



Struffoli



At first we traditionally would only make these Italian Honey drizzled balls during the Christmas season. They have become so enormously popular, that we now make them at Easter too. Our family recipe is one handed down from Grandma Cafasso 40 years ago. the tiny pastry balls are made by hand and drizzled with premium clover honey. They're then finished with traditional confetti sprinkles. We must warn you they're addicting. **15 oz 13.99**

Meze Platter

The main attraction here is the deliciously flavored Zahtar Pita chips that we make ourselves. The chips are then accompanied by Hummus, a seasoned Olive oil labne, baba ghanoush, assorted olives, stuffed grape leaves, , dry apricots, Fresh cucumber chips, dates, spicy almonds .

Small Tray serves 8 **69.00** Large Tray serves 20 **125.00**



Hummus and Pita Chips

We present for your dipping enjoyment our Fresh Zahtar Pita Chips and Homemade chunky garlic Cilantro hummus . A real favorite at outdoor party's

Small Tray serves 8 **39.00**



Dinner Centerpieces

These selections are approx 90% ready , presented cold in aluminum trays for you to minimally heat up and enjoy. Instructions included

Stuffed Boneless Leg Of Lamb (Abbacchio)

Whole genuine American Spring Leg of Lamb, deboned and stuffed with a delicious blend of Fresh Spinach, Porcini Mushrooms caramelized onions and spices. We then dusted the roast with sprigs of Fresh Rosemary before roasting it along with Baby Red Bliss potatoes. Heating Instruction Whole serves 8 to 10 Half serves 5

125.00
69.00

SLICED Half Tray serves 8

89.00



Boneless Lamb Shoulder Roast

Whole genuine American Spring Leg of Lamb, deboned , herb seasoned , slow roasted and sliced . Serves 5

69.00

Boneless Prime Rib

Seasoned and slow roasted. (MediumTemp) with a savory gray, Half serves 6-7

199.00

SLICED Half Tray serves 6

99.00



Beef Wellington Roast

Traditional Filet Mignon wrapped in bacon Mushroom and pastry Half serves 4 Full Serves 8

140.00
260.00

Filet Mignon Roast

Deliciously Seasoned and roasted to a flavorful tenderness. Red Wine reduction Gravy Half serves 4 Full Serves 8

125.00
239.00



Suckling Pig

If you really want to do it up. This is the ultimate . Different Sizes Available

Market Price

Standing Heritage Pork Roast

Berkshire Heritage Pork Roast seasoned and slow roasted to a delicious tenderness Small Serves 6 Large Serves 12

69.00
120.00



Braised Lamb Shanks

Each genuine Spring Lamb Shank a portion. Slow roasted in a host of fresh vegetables extremely tender and very delicious.

79.00
4 pc



Cedar Plank Salmon

Scottish King Salmon seasoned in spring herbs and roasted on cedar plank. Half side serves 7

95.00

Veal Ossobucco

4 Jumbo Veal Shanks slo braised in vegetable and veal demi glace . Served with a reduction sauce and risotto

89.00
4pc



Braised Brisket

Slow Smoked over natural hardwood Coals. Tremendous Flavor and tenderness 2lb tray

69.00

Braised Shoulder Lamb Chops

Colorado Lamb Shoulder Chops slow roasted with peas and Potatoes Option Small tray serves 5 Lrg Serves 10

65.00
119.00

Roast Pernil

A savory Latin Style Pork Roast , tremendous flavor. Serves 8 people

89.00

Stuffed Pork Loin Roast

Center Cut Pork Loin on the bone stuffed with a Savory Truffled Multi Grain stuffing Sm Half Serves 6 Lrg Whole Serves 12

49.00
85.00



Hickory Smoked Spiral Ham

Great smokehouse flavor. Fully cooked and ready to heat . Serves 8

79.00



Roasted Red Snapper Filet

Large side of American Red snapper seasoned with Herbs and garlic Serves 3

79.00

Roasted Halibut Filet

Prime Quality Fresh Halibut Seared and Roasted with a delicious cilantro lime Marinade Tray serves 4

99.00

Roasted Greek Style Branzino

Roasted with salt and fresh herbs . Serves 3-4

99.00



Dinner Entrees

Skirt Steak Tagliata *Churassco style Skirt Steak grilled with herbs and cut up ready to enjoy . Small Serves 4 Medium serves 8*

95.00
159.00



Steak Fiorentina *Boneless Rib steak with Tuscan herbs and Garlic . Small Serves 4 Medium serves 8*

85.00
149.00



Chicken Marbella *Bone in Chicken Prepared roasted with herbs , olives and fruit . Serves 8*

59.00

Chicken Cordon Blu *Boneless Chicken breast stuffed with Smoked Ham, and gruyere serves wit a mustard parmesan sauce . Serves 8*

65.00



Roasted Mustard Salmon *Scottish King Salmon filet seasoned and roasted with a whole grain mustard crust tray portion size Serves 8*

89.00

Lasagna

Our Lasagna are all traditionally prepared using a Bechamel sauce ,a small amount of ricotta together with the sauce you choose. Heat and Enjoy

*Half Tray serves 8-10. **59.00***

*Full Tray serves 20. **99.00***

Bolognese (Meat Sauce)

Pomodoro (No Meat)

Whole Wheat (Pomodoro No Meat)

Vegetable Red Pepper sauce

Butternut Squash



Pasta

Our Pasta dishes our presented to you in Aluminum trays ready to heat and enjoy Each Tray serves 8. Half Tray

*Cavatelli w/ Broccoli Rabe Sausage **49.00***

*Penne Vodka **45.00***

*Gnocchi Pomodoro **49.00***

*Spaghetti Carbonara (Pancetta, Peas & Onions) **49.00***

*Paccheri Genovese Grandma's sweet tomato onion sauce **49.00***

*Pasta Amaticana (Pancetta , Tomato ,Onions) **49.00***

*Round Cheese Ravioli (Bolognese or Pomodoro) **49.00***

*Crepe Style Cheese Manicotti(Bolognese or Pomodoro) **49.00***

*Trofie Pasta Pesto Sauce **49.00***

*Spaghetti Pomodoro **45.00***



Vegetable Sides

Our Vegetable sides are all prepared, fully cooked presented in aluminum trays, ready for you to heat. Each Tray serves 6-8



<i>Grilled Vegetables</i>	49.00	<i>Pepperonata (Peppers, Onions, blistered Tomatoes, olives)</i>	45.00
<i>Lentil Pilaf</i>	39.00	<i>Roasted Vegetables (assorted vegetables)</i>	49.00
<i>Broccoli au Gratin</i>	49.00	<i>Braised Brussel Sprouts (Honey Balsamic)</i>	49.00
<i>Crackiling Cauliflower</i>	49.00	<i>String Beans Pomodoro (cherry Tomatoes)</i>	45.00
<i>Cilantro Lime Corn Niblets</i>	45.00	<i>Creamed Gruyere Spinach</i>	49.00
<i>Sautéed Broccoli Rabe</i>	49.00	<i>Eggplant Caponata (Eggplants, tomatoes, olives, capers)</i>	59.00
<i>Steamed Asparagus</i>	49.00	<i>Zucchini Scarpance (Oven Dried Thin sliced Zucchini)</i>	49.00
<i>Balsamic Roasted Tomatoes</i>	45.00	<i>Zucchini Fritters 12 pc</i>	49.00

Potato Sides

Our Potato sides are all prepared, fully cooked presented in aluminum trays, ready for you to heat. Serves up to 8

<i>Yukon Truffle Mashed</i>	45.00
<i>Mini Potato Croquettes 25pc</i>	42.00
<i>Potatoes Au Gratin</i>	49.00
<i>Rstd Smashed Yukon Potatoes</i>	39.00
<i>Pan Roasted Confetti Marble Potatoes</i>	39.00



La Parmigiana

Our Eggplant Parmigiano is another one of Mrs Cafasso's Old Recipes that she takes great pride in. She creates a Parmigiano that is not only delicious but also elegant. Serves up to 8 people **69.00**

Stuffed Artichokes

Let Us do all the work. Holiday favorite with our prepared using our family recipes Mrs. Cafasso makes each and every one of these. With over 65years experience at making them she's an expert at it . Order as many as you wish **8.99 ea**



Salads

serves 8

Grilled sliced Octopus Salad Serves 6 Sliced thin carpaccio style and seasoned with Mediterranean herbs **59.00**

Sunflower Vegetable Crunch Salad Chopped Crunchy style veggies including Broccoli in a delicious slaw style dressing **39.00**

Mediterranean Cracked Wheat Salad A delicious high fiber and super delicious salad to enjoy at room temp. or heated prepared with tomato, onions and spices **39.00**

Mozzarella Caprese Salad Baby Grape tomatoes together with bite fresh Mozzarella, basil, spices and olive oil **39.00**



Green Salads

serves 6-8

Raspberry Walnut Salad Roasted beets, watercress orange sections, watercress, walnuts with A raspberry Vinaigrette **35.00**

Shaved Fennel Salad A delicious unique tasting crispy salad featuring thinly sliced fennel, fennel seed, truffle oil thyme lemon juice, shaved parmigiano, orange sections **45.00**

Greek Salad Prepared with all the traditional Mediterranean vegetables , feta and avocados. With a simple Olive oil dressing **39.00**

Chopped Italiano Salad Chopped Romaine and Iceberg together with finely chopped peppers, cucumbers, cherry tomatoes and robust Italian Dressing **35.00**



Stuffed Breads

Handmade Breads sliced and presented in Aluminum trays ready to heat and serve

Small Serves 8 **45.00**

Small Serves 18 **75.00**

Stromboli Bread Assorted Mixed Salumi and Cheese rolled into a delicious bread dough. Great appetizer 1lb loaf

Sausage Bread two delicious sausages spark up the flavor of this exciting bread. 1.lb loaf

Truffle Strombolino A new favorite that we just started baking this year. Small Roll size creation featuring Truffled Mortadella and Mozzarella. . Delicious! 6pc tray



Bread Baskets

Bread Basket A assortment of Dinner rolls , ciabatta and focaccia from our fresh selection of daily breads . Our seasoned dipping olive oil included Serves up to 8

35.00



Chef Mike's Focaccia Bread Basket Chef Mike bakes 3 varieties of this delicious ligurian style bread fresh daily He uses a unique Potato flour recipe to create your choice of Tomato-Olive, Rosemary or Onion .Serves up to 6 people

39.00



Salumi Rolls Just Fabulous fabulous . A delicious bread dough enhanced with diced assorted salumi s baked right into the bread. Serves 6

19.00

Filled Sfogliatelle Lobster Tail

Crispy Naples style sfogliatelle hand filled with a delicious pastry cream. Half Dozen **22.95** Dozen **39.95**



Fresh Cannoli Dip Tray

The shells and the cream separate this way they don't get soggy. Mini cannoli shells that you just dip into the delicious fluffy ricotta cream. Serves up to 10 **39.00**



Creme or Cannoli Filled Zeppole

Delicious Handmade pastry filled with your choice of cream or cannoli filling. Half Dozen **29.95**



Zuppa Inglese

Otherwise known as a Trifle with berries, Cream ,panetone and Blackberry Brandy. Super delicious serves 8 **49.00**



Chef Mike's Tira Mi Su

Chef Michael creates his own Easter Tira Mi su . Made with a whole lot of love for what he does this Tira Mi Su is simply outstanding. The Real Italian marscapone makes all the difference. Light airy and able to be enjoyed without that full feeling.

Sheet serves 8-10 **39.00**



Fruit Platter



It's our specialty. The fruit for your platter is all hand picked with only the best of seasonal selections. Artistically arranged with probably some guests just wanting to look

Small serves 7	39.00
Medium serves 15	79.00
Large serves 25	125.00
Deluxe serves 50	195.00

Watermelon Dip Platter

Fresh Watermelon served with a mint and hot honey dip

Serves 8 **39.00** Serves 15 **75.00**



Chocolate Covered Strawberries

Our specialty. Your choice of Premium Long stem Strawberries or California Short Stem Strawberries dipped in French Valrhona Brand Chocolate. A rich 67% blend, a perfect contrast to the sweetness of the berries. Dipped Fresh

9 Long Stems 17.95 ea

Short Stems



Fruit Tart

A French Style Tart with a layer of crème and a whole lot of fresh fruits and berries

Serves 6-8 **26.95**



Dessert Tray

An assortment of treats to finish off the perfect event

Small Serves 8 people **69.00**

Large Serves 15 people **129.00**



Cookie Tray

An Assortment of Delicious Fresh baked Cookies.

Serves 10 people **39.00**



Cafasso's Fairway Mkt.

1214 Anderson Ave Fort Lee, NJ. 07024 201-224-7900 fax 201-224-7159

email catering@cafassofairwaymkt.com

Online Ordering at Cafassos.com