

Catered Affair

FINE CATERING FOR ALL OCCASIONS



BORO CENTER
424 Route 206 South
Hillsborough, New Jersey 08844

908.874.7790

info@cateredaffair.net

Be sure to also pick up a copy of our
menu for **Fully-staffed BBQS!**
(available on our website also)

www.cateredaffair.net

— WELCOME —

This brochure has been designed to acquaint you with the services that Catered Affair can provide for you. If there is something special that you desire, our experienced catering staff can customize and prepare it for you. We offer a full line of custom catering that can meet the needs of any size corporate or private function.

We have built Catered Affair on the reputation of outstanding quality, sophisticated service, and consistently delicious food. We are confident that you will appreciate the care and precision given to every detail of your catered event.

We, along with our professional staff, invite you to stop by and discuss every detail to make your next "Catered Affair" a memorable one!

- Peter and Karen Bloom

DELIVERY AND SET-UP

There is a \$10 delivery charge for orders over \$100 in our local area. Deliveries outside of a 3-mile radius and orders under \$100 will incur an additional fee.

EQUIPMENT

All equipment must be returned by customer to Catered Affair. Equipment pick up can be arranged for an additional \$25 pick-up fee. All equipment must be rinsed clear of food for sanitary purposes. Disposable equipment is available for a nominal fee. Deluxe Chafing Units are available for a \$15 rental fee.

PROFESSIONAL SERVICE STAFF

Minimum 3 Hours at \$25 per hour each plus 15% insurance/service fee. Holiday staffing charges \$45 per hour each plus 15% insurance/service fee (includes holiday, holiday weekends, day prior and day after holiday). Staffing is not allowed, by insurance, to cook or serve any food items not prepared by Catered Affair.

(Gratuities not included.)

TENTS AND RENTALS ~ Please inquire.

— BREAKFAST SELECTIONS —

BREAKFAST TRAY

Delicious assortment of freshly baked muffins, flaky croissants, bagels and danish.

Buffet includes butter, cream cheese, preserves and disposable paperware.

\$6.95 Per Person

(Minimum 10 people)

ADDITIONAL ITEMS

Assorted Breakfast Juices	add \$2.25 per person
Fresh Fruit Salad or Fruit Wedges	add \$2.50 per person
Smoked Salmon Platter	market price
Assorted Homemade Quiches	\$15.95 each

COMPLETE CONTINENTAL BREAKFAST BUFFET

- Assorted Bagels
- Danish
- Muffins
- Croissants
- Butter, Cream Cheese & Preserves
- Freshly Brewed Coffee
(Choice of Regular or Decaf)
For both add \$1.50 per person
- Assorted Breakfast Juices
- Fresh Fruit Salad
- Disposable Paperware

\$12.95 Per Person

(Minimum 15 people)

HOT BREAKFAST BUFFET

- Scrambled Eggs
- French Toast and Syrup
- Bacon
- Breakfast Sausage
- Breakfast Potatoes
- Assorted Breakfast Juices
- Freshly Brewed Coffee
(Choice of Regular or Decaf)
For both add \$1.50 per person
- Disposable Paperware
- Chafing Units & Serving Utensils

\$15.95 Per Person *(25+ people)*

\$17.95 Per Person *(12-24 people)*

— BUFFET-STYLE APPETIZERS —

ANTIPASTO PLATTER

A deliciously appealing assortment of specialty delights, including imported provolone, imported prosciutto, soppressata, pepperoni, sun-dried tomatoes, fresh mozzarella, roasted red peppers and hot sliced peppers, juicy tomatoes and olives.

Served with crackers.

Small
Serves 10-12
\$55.00

Large
Serves 20-25
\$100.00

Extra Large
Serves 35-50
\$150.00

FRESH-CUT VEGETABLES WITH DIP

Artfully arranged selection of fresh seasonal vegetables presented in a dazzling rainbow of colors.

Small
Serves 10-12
\$35.00

Medium
Serves 15-20
\$45.00

Large
Serves 30-40
\$70.00

THE CHARCUTERIE BASKET

A lovely selection of Kielbasa, Knockwurst, Bratwurst, smoked Swiss and smoked mozzarella presented with whole grain mustard and spicy horseradish, garnished with grapes and whole fruits. Served with bread points.

One Size Basket \$125.00

(Serves 20-30)

OUR FAMOUS WINGS

Classic Buffalo Wings (or) Honey BBQ Wings

Hot and spicy chicken wings served with bleu cheese dressing and celery sticks.

Half Pan \$50.00 • **Full Pan \$100.00**
Approx 55-60 Wings • *Approx 110-120 Wings*

CHEESE, FRUIT & CRACKERS

A selection of fresh imported cheese artfully arranged and garnished with an assortment of fresh fruits and crackers.

\$2.75 Per person

(Minimum 10 people)

— BUFFET-STYLE APPETIZERS —

RARE TENDERLOIN OF BEEF

Grilled tenderloin of beef, sliced and displayed with peppercorn sauce.
Served at room temperature with French bread.

\$24.00 Per lb.
(Minimum 8 lbs.)

GRILLED LONDON BROIL DISPLAY

Tender and succulent, served at room temperature with peppercorn sauce.
Served with French Bread.

\$15.50 Per lb.
(Minimum 8 lbs.)

TOMATOES & FRESH MOZZARELLA

Buffet Style

Juicy red tomatoes and fresh mozzarella sliced, plattered and drizzled with imported olive oil and fresh herbs.

\$2.95 Per Person

Hors D'oeuvre Style

Mini fresh mozzarella balls skewered with juicy cherry tomatoes and served with basil dipping sauce.

\$3.95 Per Person

(Minimum 10 people)

DELECTABLE SHRIMP COCKTAIL

Jumbo shrimp cleaned to perfection and poached til pink with white wine, fresh herbs and peppercorns. Chilled and presented on fresh greens with tangy cocktail sauce and lemon wedges.

\$4.95 Per Person
(Minimum 10 people)

MARINATED FRESH JUMBO SHRIMP

Jumbo shrimp lightly poached and marinated with savory fresh herbs, imported olive oil, herb vinegar and lemon. Presented on a garnished platter.

One Size Presentation \$145.00
(Serves approximately 25 people)

BRUSCHETTA DISPLAY

Chopped fresh plum tomatoes with fresh garlic, olive oil, fresh basil and seasonings. Served with garlic toasts.

One Size Presentation \$75.00
(Serves approximately 20 people)

— BUFFET-STYLE APPETIZERS —

SKEWERED CHEESE TORTELLINI

Mouth-watering, all-cheese tricolored tortellini, cooked to perfection, laced onto skewers and gracefully presented with parmesan and fresh basil dipping sauce.

One Size Presentation \$95.00

(Serves approximately 25 people)

STUFFED WHEEL OF BRIE

A wheel of creamy Brie, stuffed and garnished with your choice of filling. Served at room temperature. Choose from marmalade with fresh fruit or basil and roasted red peppers.

Whole Wheel \$80.00 • Third-Cut Wedge \$40.00

MELON & PROSCIUTTO

An assortment of fresh melon wedges wrapped beautifully with imported prosciutto slices. Presented and garnished with fresh herbs and lemon slices.

One Size Basket \$75.00

(Serves 20-25)

— READY TO HEAT & SERVE —

Hors D'oeuvres come on aluminum baking trays with heating instructions.

\$100.00 Per 100 Pieces

One selection per 100 pieces

- Assorted Miniature Quiches
- Cocktail Franks in Blankets
- Chinese Egg Rolls
- Mozzarella Sticks
- Spinach Puffs
- Tyropita (*Feta Cheese Triangles*)
- Miniature Pizza Bagels

\$180.00 Per 100 Pieces

One selection per 100 pieces

- Rumaki (*Chicken Livers in Bacon*)
- Miniature Crab Cakes
- Sea Scallops Wrapped in Bacon
- Sliced Rare Beef on Garlic Rounds with Red Onion
- Deluxe Stuffed Mushrooms
- Cocktail Franks in Bacon

—HOT & COLD LUNCHEON BUFFET—

YOUR CHOICE OF 2 HOT ENTREES AND 2 HOMEMADE SALADS.

HOT ENTREES

CHOOSE 2 SELECTIONS

- Eggplant Parmesan
- Cavatelli and Broccoli
- Herb Roasted Chicken Pieces
- Honey Mustard Chicken Pieces
- Baked Ziti Parmesan
- Italian Meatballs
- Baked Macaroni and Cheese
- Sliced Roast Beef in Gravy
- Barbecue Chicken Pieces
- Sausage and Peppers
- Sliced and Glazed Baked Virginia Ham
- Sweet and Sour Meatballs
- Meatballs in Wine Gravy
- Kielbasa and Sauerkraut
- Meatloaf in Brown Gravy
- Buttery Parslied Potatoes
- Vegetable Medley with Orzo Pasta and Cheese
- Penne with Vodka Cream Sauce
- Sliced Turkey Breast in Gravy

HOMEMADE SALADS

CHOOSE 2 SELECTIONS

- Our Famous Cole Slaw
- Potato Salad
- Pasta Salad with Tomatoes and Basil
- Tomato Cucumber Salad
- Macaroni Salad
- Cucumber Salad
- Ziti Salad with Roasted Peppers and Broccoli

OR

Large, Crisp Tossed Salad and Dressing
(*\$.50 Additional Per Person*)

THE HOT & COLD LUNCHEON BUFFET ALSO INCLUDES DECORATED AND GARNISHED PREMIUM COLD CUT TRAYS

- Store Baked Roast Beef
- Oven-Roasted Turkey Breast
- Boiled Ham
- Hard Salami
- American Cheese
- Swiss Cheese

ALSO INCLUDED:

- Assortment of Fresh Baked Breads and Rolls
- Mayonnaise and Mustard
- Pickles and Olives
- Heavy Duty Paperware (*plates, forks, knives and napkins*)
- Serving Utensils
- Hot Entrees Set Up in Deluxe Chafing Dishes with Sternos

\$13.99 Per Person (*25+ people*)

\$15.99 Per Person (*12-24 people*)

Select a 3rd Hot Entrée for \$3.00 additional per person

— THE HOT BUFFET DINNER FEAST —

SELECT ANY TWO ENTREES FROM ANY GROUP

GROUP A

- Sliced Roast Beef in Gravy
- Cavatelli with Broccoli
- Eggplant Parmesan
- Herb Roasted Chicken Pieces
- Baked Ziti Parmesan
- Italian Meatballs
- Baked Macaroni and Cheese
- Sliced and Glazed Baked Virginia Ham
- Barbecue Chicken Pieces
- Honey Mustard Chicken Pieces
- Meatballs in Brown Gravy
- Buttery Parslied Potatoes
- Sliced Turkey Breast in Gravy

GROUP B

- Eggplant Rollatini
- Swedish Meatballs
- Stuffed Shells
- Tortellini Alfredo
- Stuffed Cabbage
- Sausage and Peppers
- Chicken Cacciatore
- Baked Lasagna
- Cheese Ravioli Marinara
- Fettuccine Alfredo
- Penne Vodka Sauce

GROUP C

- Chicken Piccata
- Chicken in Mushroom Wine Sauce
- Champagne Chicken
- Chicken Francaise
- Chicken Marsala
- Chicken Murphy
- Chicken Cutlet Parmesan
- Golden Breaded Chicken Tenders
- Chicken Scampi over Linguini
- Chicken Oreganato
- Manicotti Marinara
- All-Vegetable Lasagna
- Southern Fried Chicken Pieces
- Pork Tenderloin with Marsala Wine Gravy

GROUP D

- Veal Francaise
- Veal and Peppers
- Medallions of Veal in Mushroom sauce
- Veal Cutlet Parmesan
- Chicken Cordon Bleu with Mushroom Gravy
- Beef Burgundy
- Beef Stroganoff
- Chicken Kiev with Garlic and Herb Butter
- Stuffed Chicken Breasts with choice of Stuffing and Sauces
- Stuffed Filet of Sole Vin Blanc
- Fish Filet Francaise
- Steak Pizziola

SPECIALTY ENTREES

- Sauteed Shrimp Scampi
- Broiled Lemon Butter Filet of Flounder with Fresh Parsley
- Shrimp and Scallop Kabobs over Rice
- Seafood Provencal Sauteed with Tomatoes, Onions and Fresh Basil
- Prime London Broil
- Seafood Newburg
- Broiled Lobster Tails with Butter and Lemon Wedges
- Roasted Leg of Lamb Greek Style Au Jus with Fresh Mint Garni

— THE HOT BUFFET DINNER FEAST —

SELECT ONE SIDE DISH TO ACCOMPANY YOUR DINNER SELECTIONS

- Sautéed Fresh Vegetables
- Green Beans Almondine
- Glazed Carrots
- Buttery Parslied Roasted Potatoes
- Rice Pilaf
- Vegetable medley with Orzo Pasta

SELECT A FRESH SALAD

- Tossed Salad
- Caesar Salad
- Spring Mix Salad

THE HOT BUFFET DINNER FEAST ALSO INCLUDES

Freshly selected breads and butter. Heavy-duty paperware, including plates, forks, knives and dinner napkins. All entrees and vegetable selections presented hot in Deluxe Stainless Steel Chafing Units with sternos and serving utensils.

PRICE PER PERSON ACCORDING TO GROUP SELECTIONS

Minimum 25 People

2 Entrees from GROUP A	\$13.99 per person
1 Entree from GROUP A / 1 Entree from GROUP B	\$14.99 per person
2 Entrees from GROUP B	\$15.99 per person
1 Entree from GROUP A / 1 Entree from GROUP C	\$15.99 per person
1 Entree from GROUP B / 1 Entree from GROUP C	\$16.49 per person
2 Entrees from GROUP C	\$16.99 per person
1 Entree from GROUP A / 1 Entree from GROUP D	\$18.99 per person
1 Entree from GROUP B / 1 Entree from GROUP D	\$19.49 per person
1 Entree from GROUP C / 1 Entree from GROUP D	\$19.99 per person
2 Entrees from GROUP D	\$20.99 per person
SPECIALTY ENTREES	Please Inquire for Pricing

PLEASE NOTE: Any entree can be purchased by the Half Pan or Full Pan on an A la Carte basis for parties under 25 people or as accompaniments to other menu ideas. Please inquire for individual pricing.

— COLD PLATTER BUFFET FEAST —

Your unlimited choice of premium meats and cheeses come ready to serve on artistically decorated and garnished trays!

PREMIUM MEAT & CHEESES

- Store-Baked Roast Beef
- Oven-Roasted Turkey Breast
- Imported Boiled Ham
- Hard Salami
- Corned Beef
- Pastrami
- Capicola
- Bologna
- Swiss Cheese
- American Cheese
- Sliced Provolone

CHOOSE 2 VARIETIES OF OUR HOMEMADE ORIGINAL SALADS

- Potato Salad
- Macaroni Salad
- Pasta Salad with Tomatoes & Basil
- Cole Slaw
- Cucumber Salad
- Tomato Cucumber Salad

OR choose a Large, Crisp Tossed Salad and Dressing.

COLD PLATTER BUFFET FEAST ALSO INCLUDES

An assortment of fresh bread and rolls, pickles, olives, mustard and mayonnaise. Heavy-duty disposable plates, forks, knives, napkins and serving utensils are also included.

\$7.50 Per Person *Minimum 10 people*

— GOURMET COLD BUFFET FEAST —

Your unlimited choice of premium meats and cheeses come ready to serve on artistically decorated and garnished trays!

PREMIUM MEAT & CHEESES

- Store Baked Roast Beef
- Corned Beef
- Soppressata
- Genoa Salami
- Prosciutto
- Virginia Baked Ham
- Oven-Roasted Turkey Breast
- Smoked Turkey Breast
- Honey Maple Turkey Breast
- Sliced Chicken Breast
- Imported Swiss Cheese
- Smoked Swiss
- Low-Salt Alpine Swiss
- American Cheese
- Jalapeno American
- Monterey Jack
- Sliced Provolone
- Fresh Mozzarella
- Smoked Mozzarella

CHOOSE 2 VARIETIES OF DELUXE SALADS

- Pasta Salad with Tomatoes & Basil
- Our Famous Cole Slaw
- Red Bliss Potato Salad with Mustard Vinaigrette
- Tortellini Marinara
- Tomato and Feta Cheese Salad
- Ziti with Garlic and Vegetables
- Tomato and Fresh Mozzarella
- Ziti with Spinach Pesto
- Tortellini Vinaigrette
- Potato Salad with Cheddar and Bacon
- Orzo Pasta Salad with Ham and Peas

GOURMET COLD BUFFET FEAST ALSO INCLUDES

An assortment of fresh bread and rolls, relish tray, herb mayonnaise, honey dijon, mustard and mayonnaise. Heavy-duty disposable plates, forks, knives, napkins and serving utensils are also included.

\$9.50 Per Person *Minimum 10 people*

— FRESH OFF THE SLICER —

THE ALL AMERICAN PREMIUM GARNISHED COLD CUT PLATTERS

CHOOSE FROM:

- Store-Baked Roast Beef
- Corned Beef
- Swiss Cheese
- Oven-Roasted Turkey Breast
- Pastrami
- American Cheese
- Imported Boiled Ham
- Capicola
- Sliced Provolone
- Hard Salami
- Bologna

\$5.95 Per Person

SPIRAL SLICED AND GLAZED HAM

Deliciously smoked honey glazed spiral ham presented on a bed of chilled greens, garnished with fruit slices and grapes.

\$7.99 Per lb.

(Priced Per Pound / Average 7-9 lbs.)

CARVED ROAST TURKEY

Succulent roasted turkey presented re assembled on the frame in serving slices, as a dramatic buffet centerpiece, garnished with cranberry and assorted fruits.

\$4.99 Per lb.

TIED AND BAKED VIRGINIA HAM

Glazed with fresh fruit.

\$8.99 Per lb.

(Minimum 3 lbs.)

— SALADS AND SUCH —

(Minimum 10 people)

TOSSED SALAD Served with Italian vinaigrette.

\$2.95 Per Person

SPINACH SALAD Served with balsamic vinaigrette.

\$2.95 Per Person

CAESAR SALAD (No anchovies!)

\$2.95 Per Person

GREEK SALAD Served with balsamic vinaigrette.

\$2.95 Per Person

Add Grilled Chicken to any salad for \$2.95 per person.

— OUR SIGNATURE SANDWICH PLATTERS —

“OVERSTUFFED” SANDWICH PLATTER

An assortment of hearty sandwiches prepared on fresh, selected breads, soft tortillas and rolls, decorated and garnished. Perfect for luncheons and informal corporate meetings.

\$7.45 Per Person

All Wraps \$7.95 Per Person

Customized Sandwich Trays Starting at \$7.95 and Up

THE “HERO” PLATTER

A variety of our famous sub sandwiches with assorted meats and cheeses, lettuce, tomatoes, onions and spices. Heros are cut into serving slices and garnished with pickles and toothpicks. Oil and vinegar served on the side.

\$6.95 Per Person

“LUSCIOUS” SANDWICH PLATTER

A creative assortment of delicious specialty sandwiches prepared on selected breads, rolls and wraps, garnished with lettuce and tomatoes. These “luscious” sandwiches include specialty combinations of gourmet meats and cheeses, homemade sandwich salads, including garnishes such as marinated peppers, sprouts, sliced cucumbers, olives, etc. Sandwiches come dressed with assorted home-style dressings.

\$8.95 Per Person

MINIATURE COCKTAIL SANDWICHES

A lovely selection of Petite Sandwiches of meats, cheeses and salads on assorted fresh breads. Garnished with frilled toothpicks.

\$50.00 Tray of 50 Petite Sandwiches

TRIPLE-DECKER SLOPPY JOES

Extra thick triple-decker sandwich combinations of roast beef, turkey breast, ham, corned beef and Swiss, each garnished with cole slaw and Russian dressing. Sandwiches are handsomely decorated in pyramids with pickles and frilled toothpicks.

Full Tray \$100.00 (*Serves approximately 25 people*)

Half Tray \$50.00

SANDWICH SIDES

RELISH TRAY: \$2.00 Per Person

Includes sliced juicy tomatoes, onions, hot peppers, sliced pickles and black olives, arranged on a bed of crisp lettuce

TRAY OF POTATO CHIPS: \$20.00

— GIGANTIC SANDWICHES —

GIGANTIC RING-SIDE SANDWICH

Ring-shaped Italian bread packed with a selection of roast beef, turkey breast, ham, Swiss or American cheese, shredded lettuce, tomatoes and onions. The center is piled high with potato chips. Cut into wedges and sided by oil and vinegar.

\$65 .00 (Serves approximately 15 people)

MOUTH-WATERING, JAM-PACKED GIGANTIC SUB

Mounds of ham, salami, pepperoni, capicola, and provolone with shredded lettuce, juicy tomatoes, onions, fresh Italian seasonings and salt and pepper.

Sandwiches come tightly wrapped on a returnable wood cutting board.

Sided by oil and vinegar.

Choose from:

ITALIAN

HAM & PROVOLONE

TURKEY & PROVOLONE

. Available in 3, 4, 5 or 6 Foot Size

<u>6 FOOT SUBS</u>	<u>5 FOOT SUBS</u>	<u>4 FOOT SUBS</u>	<u>3 FOOT SUBS</u>
Serves approx. 30 people	Serves approx. 25 people	Serves approx. 20 people	Serves approx. 15 people
\$100.00	\$84.00	\$67.00	\$50.00

— OTHER GIGANTIC IDEAS —

OUR FAMOUS "LETTER R" in gigantic form \$30.00 Per Foot

BREADED CHICKEN with roasted peppers, fresh mozzarella, lettuce, balsamic and seasonings \$30.00 Per Foot

MONSTER-SIZED SLOPPY JOE layers of freshly cut roast beef, turkey breast, ham, corned beef and Swiss Cheese topped with cole slaw and Russian dressing on a GIANT hero roll!! \$25.00 Per Foot

TUNA SALAD with lettuce, tomatoes, onions, oil and vinegar and seasonings \$30.00 Per Foot

OR...WE'LL MAKE IT YOUR WAY! Customize your own sub for an additional cost

There will be a \$10.00 returnable deposit on cutting boards.

— CORPORATE LUNCHEON SELECTIONS —

SANDWICH LUNCHEON PACKAGE INCLUDES:

- **PLATTER OF ASSORTED OVERSTUFFED SANDWICHES**

- **CHOICE OF 2 SALADS**

- Our Famous Cole Slaw
- Tomato Cucumber Salad
- Pasta Tomato Basil Salad
- Red Skinned Potato Salad
- Macaroni Salad
- Danish Cucumber Salad

- **ALSO INCLUDES**

- Assorted Cans Sodas, Bottled Waters, Cups and Ice
- Freshly baked Cookies and Brownies
- Disposable Paperware

WHOLE PACKAGE: \$15.95 PER PERSON

All Wraps Add \$1.00 Per Person

(Minimum 10 people)

A LA CARTE LUNCHEON SELECTIONS

Platter of "Overstuffed" Sandwiches.....	\$7.45 pp
Platter of "All Wraps" Sandwiches	\$7.95 pp
Platter of "Luscious" Gourmet Sandwiches.....	\$8.95 pp
Platter of Assorted Hero Sandwiches	\$6.95 pp
Customized Sandwich Trays	starting at \$7.95 pp
Fruit Salad	\$2.50 pp
Tray of Potato Chips.....	\$20.00
Disposable Paperware.....	\$.75 pp
Can Sodas & Bottled Water (Includes Cups & Ice).....	\$2.50 pp
Cookies & Brownies.....	\$2.50 pp

— TEMPTING TREATS —

CHOCOLATE DIPPED JUMBO STRAWBERRIES

Large luscious strawberries, hand-dipped in dark chocolate and irresistibly arranged.

(Minimum 25 pieces)

\$2.50 Per Strawberry
(In Season)

MINIATURE PASTRIES

Eclairs, cream puffs and cannoli.

\$4.95 Per Person
(Minimum 10 people)

COOKIE & BROWNIE TRAY

Our freshly-baked cookies and brownies, plattered and decorated.

\$2.50 Per Person
(Minimum 10 people)

FRESH FRUIT WEDGES

Served on the rind, cut to perfect finger size, plattered and decorated in a mouth-watering array.

\$2.50 Per Person
(Minimum 10 people)

HOMEMADE RICE PUDDING

Sprinkled with cinnamon.

\$4.99 Per lb.

FRESH FRUIT SALAD

Light and refreshing selection of choice ripe cut fresh fruits. (No sugar added!)

\$4.99 Per lb.

WATERMELON BASKET

A gorgeous, hollowed watermelon overflowing with delicious, fresh-cut fruits spilling onto a garnished fruit filled tray. Guaranteed to make mouths water at first sight!

\$125.00
(In Season)

WATERMELON BABY BUGGY

An ideal centerpiece for baby showers or christenings! A real conversation piece!

\$150.00
(In Season)

ALL OCCASION SHEET CAKES & WEDDING CAKES

Please inquire.

— COFFEE & TEA —

COFFEE • REGULAR AND DECAF

30-Cup Urn.... \$45.00 50-Cup Urn.... \$75.00 90-Cup Urn... \$135.00

PIPING HOT TEA 30-Cup Urn \$15.00

Price includes milk, sugar, sweeteners, cups and stirrers.



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HOURS:

Monday - Friday 6:30 am - 6:00 pm

Saturday 7:00 am - 6:00 pm

Sunday 7:30 am - 4:00 pm

Courier News



**Best
OF THE
Best**

IN CENTRAL JERSEY

We accept all Major Credit Cards



Corporate Charge Accounts Welcome!