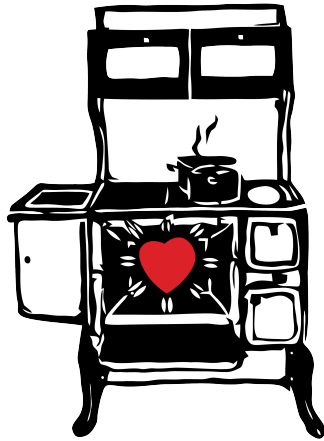


LOVIN' OVEN



CATERING MENU

Lovin' Oven
62A Trenton Ave
Frenchtown, NJ 08825
(908) 996-7714

www.LovinOvenFrenchtown.com

Appetizers

- Baked Brie wrapped in Puff Pastry** \$45
w/ raspberry preserves (8 in. round)
- Fruit & Cheese Platter** (serves 10-12) \$120
local cheese, chutneys, house pickled veggies and bread
- Skewers** (2 dozen minimum per variety) \$30 / dozen
- Cajun Grilled Shrimp Skewers** (green goddess dipping sauce)
 - Marinated Flank Steak Skewers** (horseradish dipping sauce)
 - Seitan Skewers** (with chimichurri dipping sauce) ✓
- Crostini Tray** (serves 10-15) ✓ \$40
bruschetta and caponata with garlic baked crostini
- Seasonal Vegetable Latkes** (min order 2 dozen) \$18 / dozen
w/ apple chutney and preserved lemon sour cream
- Mediterranean Platter** (serves 10-12) ** \$90
hummus, tapenade, feta cheese, seasonal grilled vegetable and pita
- Mixed Sandwich Platter** (serves 12) \$108
Choice of 3
- Grilled Veggie w/ Black Olive Tapenade** on pita
 - Avocado BLT** on mini pumpernickel roll
 - Ham, Cheddar and House Made Mustard** on Italian roll
 - Grilled Chicken, Apple Chutney, and Brie** on Italian roll
 - Smoked Salmon**
w/ herbed cream cheese, red onion and caper on pumpernickel roll

Salads (serves 10-12)

- Local Greens topped with Fresh Vegetables** ✓/GF \$65
served w/ balsamic vinaigrette
- Crunchy Romaine Caesar Salad** \$65
w/ house made croutons, locatelli cheese, caesar dressing and anchovies
- Greek-Style Kale Salad** GF \$84
pickled red onion, cucumber, feta, kalamata olives, and lemon vinaigrette

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Asian Slaw	\$65
red and green cabbage, carrot, tossed with edamame and scallions	
Quinoa Tabouli	\$84
w/ lemon vinaigrette, cucumber, olives, tomato and herbs	
Seasonal Fruit Salad <i>GF **</i>	\$84
w/ lemon yogurt dipping sauce	
Black Bean and Corn Salad <i>V/GF</i>	\$84
w/ organic brown rice, red onion and cilantro lime vinaigrette (add avocado \$12)	

Entrees (serves 10-12)

Marinated Grilled Flank Steak Platter <i>GF</i>	\$195
w/ grilled scallions and fresh horseradish dipping sauce	
Free-Range Chicken Breast <i>GF</i>	\$170
Battered and pan fried, topped with bruschetta and reggiano parmigiana	
Caponata with Herbed Polenta <i>V/GF</i>	\$110
Eggplant, celery, onions, olives, capers, tomatoes and grated locatelli	
Wild Mushroom, Roasted Tomato & Kale Lasagna	\$95
w/ a three cheese cream sauce and side of marinara	
Slowcooked Pulled Pork BBQ	\$120
w/ house made corn bread	

Sides (serves 10-12)

Creamy Mashed Potatoes <i>GF</i>	\$60
Maple Sweet Potato Mash <i>GF</i>	\$60
Grilled Veggie Platter <i>V/GF</i>	\$72
Sautéed Kale in garlic and olive oil <i>V/GF</i>	\$60
Roasted Root Vegetables <i>V/GF</i>	\$72

Extras

Vegetable Quiche (seasonal) – 9 inch	\$24
Sweet Potato Biscuits (2 dozen)	\$48
Buttermilk Biscuits (2 dozen)	\$36

Desserts

Chocolate Caramel Tart	\$60
Lemon Curd and Seasonal Fruit Tart	\$50
in a sweet crust or gluten free cornmeal crust (gluten free)	
Peanut Butter Mousse Pie (serves 8-10)	\$45
w/ chocolate ganache and graham cracker crust	
Key Lime Pie (serves 8-10)	\$45
w/ graham cracker crust	
Pies (9" serves 6-8)	\$24
seasonal Fruit Pie w/ crumb topping	
Chocolate Cream Pie	\$35
homemade chocolate pudding with fresh whipped cream	
Cookie Platter (3lb minimum) (can be vegan / gluten free)	\$16/lb

Layer Cakes

our famous old fashioned layer cake!

Two Layer (serves 15)	\$50
Four Layer (serves 25)	\$75

Choice of Cake:	Chocolate, Vanilla, Orange, Almond
Choice of Filling:	Raspberry Preserves, Hazelnut Cream
Choice of Buttercream Icing:	Chocolate, Vanilla, Coffee, Orange, Lemon, Almond, Creamy Cheese, Maple

*V=vegan GF=gluten free **=can be made vegan*