



our

MENU

chef prepared • scratch made
zalliefamilymarkets.com



ZALLIE'S

fresh kitchen

fresh ideas • fresh ingredients • fresh results

CATERING

1-855-ZFK™-MENU

48-Hour Notice Required

FREE DELIVERY
when available
on orders \$250 or more



order online

BREAKFAST

BREAKFAST SANDWICHES

Egg & cheese, with choice of sausage, bacon, ham or pork roll, on a freshly baked croissant, English muffin, bagel or brioche roll.

Minimum of 10 sandwiches.

\$3.99 for egg & cheese

\$4.99 for egg & cheese your choice of meat

Add \$0.50 for egg whites

BAGEL TRAY WITH CONDIMENTS

An assortment of freshly baked bagels, accompanied by butter, jelly, plain and flavored cream cheeses.

\$25.99 (serves 12)

BREAKFAST PIZZA

Garlic herb cream cheese layered with fluffy scrambled eggs, sausage, bacon and topped with mozzarella and cheddar cheese. \$19.99 (serves 8)

MINI DANISH TRAY

Assorted baked mini fruit danish, drizzled with a sugar glaze.

\$21.99 (serves 15-20)

BAKERY BREAKFAST SAMPLER

Assorted mini danish, strudel, croissants, and muffins.

\$34.99 (serves 15-20)

O'BRIEN POTATOES

Diced, seasoned potatoes with onions, peppers, and paprika.

\$35.99 (serves 10-12)

PROSCIUTTO, SPINACH & MOZZARELLA STRATA

Layered casserole made with Zallie's Italian bread, eggs, cheese, vegetables and prosciutto. \$49.99 (serves 8-10)

FRESH FRUIT BOWL

Seasonal fresh fruit salad. \$6.99 lb (minimum 3 lbs)

BERRY BOWL

Seasonal fresh assortment of berries. \$9.99 lb (minimum 3 lbs)

APPLE PRALINE BREAD PUDDING

French toast bread pudding with candied apples and pecan praline topping. \$39.99 (serves 10-12)

BROCCOLI CHEDDAR CASSEROLE

A delicious blend of fresh broccoli, cheddar cheese and eggs baked together for a perfect breakfast or brunch item.

\$35.99 (serves 8-10)

FRENCH TOAST CASSEROLE

Topped with a simple brown sugar glaze or a pecan praline, your choice. \$35.99 (serves 10-12)

BACON AND SAUSAGE FRITTATA

A savory combination of bacon, sausage, Swiss and cheddar cheese in a delicate egg custard. \$39.99 (serves 8-10)

ROASTED VEGETABLE FRITTATA

Roasted seasonal vegetables layered with Swiss & mild cheddar, all in an egg custard. \$39.99 (serves 8-10)

QUICHE

We offer Lorraine, asparagus, bacon & cheddar cheese, ham & Swiss, broccoli & cheddar cheese, spinach or cheese.

\$14.99 (serves 6-8)

NOVA & BAGEL TRAY

Includes whitefish salad with Nova, tomatoes, cucumbers, red onions, cream cheese & bagels. Garnished with black olives & lemons. \$16.99 per person (minimum of 10 people)

SMOKED FISH TRAY

Featuring a whole whitefish stuffed with whitefish salad, Nova or Regular Lox, Kipperd Salmon, creamed & chopped Herring with your choice of cream cheeses. Accompanied by cucumbers, tomatoes, red onions, and black olives. A separate platter of freshly baked sliced bagels completes this selection.

\$22.99 per person (minimum of 10 people)

This requires 72 hr. notice. Thank you.

BUSINESS PERSON'S SPECIAL

Includes coffee, orange juice, your choice of donuts, bagels, large buttered croissants, & muffins.

\$44.99 (12 count) (serves 8-10)

FRESH-BREWED COFFEE

Have your choice of regular or decaffeinated coffee in a disposable container. Includes sugar, sugar substitute, half & half, stirrers and cups.

\$16.99 (serves 8-10)

\$24.99 (serves 12-15)



CHARCUTERIE

CHAMPAGNE BREAD BOARD

Brie, Champagne Cheddar, fig spread, strawberries and grapes on a flatbread board. \$29.99 (serves 10-12)



WINE & BRIE BOARD

Brie, Merlot Bellavitano and blue cheeses with Genoa salami, grapes and glazed walnuts. \$49.99 (serves 12-15)



THE HOLLAND

Assorted specialty cheeses from Holland such as Jarlsberg Swiss, Prima Donna Gouda and Smoked Gouda combined with dried fruit, fresh apple slices, pepperoni and caramelized pecans. \$49.99 (serves 12-15)



THE NEW YORKER

New York's favorite cheeses, featuring sharp cheddars from Adams, NY and the Great Lakes, mild yellow and white cheddar from Syracuse and Steakhouse Onion cheddar from Corfu, NY. Paired with grapes, honey mustard, pepperoni, soppressata and cashews. \$49.99 (serves 12-15)



FRUITCHEESEY PLATTER

Yellow cheddar, Monterey Jack, Pepper Jack and swiss with grapes & strawberries. Your choice sliced to cubed. \$49.99 (serves 12-15)



ITALIAN BREAD BOARD

Specialty Italian cheeses and meats with olives, assorted fig spreads and caramelized pecans on a flatbread board. \$39.99 (serves 10-12)



CHEESE CONTINENTAL

Gouda, Havarti, Jarlsberg Swiss, NY State cheddar, Pepper Jack, garlic & herb spread, pepperoni & salami garnished with strawberries & grapes.

\$59.99 (serves 8-10)

\$79.99 (serves 15-20)

\$99.99 (serves 25-30)



CHEESE AND PEPPERONI

White & yellow cheddar, Monterey and Pepper Jack cheeses with garlic & herb cheese spread and pepperoni. Garnished with grapes and strawberries.

\$49.99 (serves 8-10)

\$64.99 (serves 15-20)

\$79.99 (serves 25-30)



GOURMET CHEESE AND FRUIT

Brie, Red Wax Gouda, Manchego, Blueberry Vanilla goat cheese and Grana Padano with fresh & dried fruit combined with pepperoni, salami and assorted fig spreads. \$69.99 (serves 15-20) | \$89.99 (serves 25-30)



STARTERS

platters & trays

STROMBOLI TRAY

Made from scratch stromboli, pre-sliced. Your choice of pepperoni, Philly cheese steak, vegetable, Buffalo chicken cheese steak, or pulled pork.
Choose 3 - \$37.99 (serves 10-12)
Choose 5 - \$59.99 (serves 20-25)

DIP TRAY

Your choice of bruschetta, spinach, hoagie, Buffalo chicken, or taco.
\$8.99 (per pound)
\$14.99 (3 dips) (serves 4-6)
\$29.99 (4 dips) (serves 12-15)

DEVEILED EGGS

A traditional favorite, made from scratch.
\$18.99 (24 pcs) (serves 10-12)

MARYLAND-STYLE MINI CRAB CAKES

The perfect size for any cocktail party, made from scratch with jumbo lump crab meat.
\$68.99 (serves 6-8)
\$124.99 (serves 12-14)

CRAB BITE TRAY

A perfect blend of 100% crab meat and special seasons, fried golden brown and served with cocktail and tarter sauce.
\$69.99 (serves 6-10)
\$99.99 (serves 10-15)
\$129.99 (serves 15-20)

MUSHROOM CAPS STUFFED WITH CRAB IMPERIAL

Fresh button mushrooms with crab imperial.
\$16.99 lb (minimum 3 lbs)

MINI BEEF WELLINGTON

Seared filet topped with mushroom duxelle and wrapped in delicate puff pastry. \$59.99 (24 pcs) (serves 10-12)

GOAT CHEESE TARTLETS

Crispy phyllo tart shells filled with creamy goat cheese blended with dried cranberries. \$59.99 (30 pcs) (serves 10-12)

PREMIUM CHICKEN WINGS

Your choice of plain, mild, hot, BBQ, BBQ hot & honey, garlic Parmesan, Cajun, Italian, Teriyaki or sweet Thai Chili.
\$10.99 (minimum 3lbs per flavor)

QUESADILLA PLATTER

Made from scratch cheese quesadilla with your choice of one of the following: blackened chicken, chicken, or barbecued pulled pork served with salsa and sour cream.
\$34.99 (20 pcs) (serves 10-12)

FLATBREADS

Your choice of margherita, chicken bacon ranch, Buffalo chicken, southwestern, antipasta, prosciutto & fig, BBQ chicken, classic ricotta, or peach ricotta with bacon.
\$11.99 each

ASIAN CHICKEN SKEWERS

Sesame, ginger, and soy-marinated grilled chicken, served with Thai peanut sauce. \$34.99 (24 pcs) (serves 10-12)

CHICKEN NUGGETS

Crispy breaded chicken nuggets served with honey mustard and barbecue dipping sauces.
Small Tray \$39.99 (3 lbs) (serves 8-10)
Large Tray \$64.99 (5 lbs) (serves 12-15)

CHICKEN TENDERS

Crispy breaded chicken tenders served with barbecue or honey mustard dipping sauces.
\$49.99 (serves 8-10) | \$64.99 (serves 15-20)

COCONUT CHICKEN TENDERS

Homemade chicken tenders with shredded coconut fried to perfection. Served with a sweet chile dipping sauce.
\$44.99 (24 count) (serves 10-12)

COCKTAIL FRANKS IN A BLANKET

Mini hot dogs wrapped in puff pastry and served with honey mustard. \$24.99 (24 pcs) (serves 8-10)

MOZZARELLA STICKS

Served with our scratch-made marinara. \$29.99 (36 pcs) (serves 10-12)



STARTERS

platters & trays

INSALATA CAPRESE SKEWERS

Fresh mozzarella, tomato, and basil on a skewer, finished with extra virgin olive oil, sea salt, and fresh-cracked pepper. \$34.99 (20 pcs) (serves 8-10) | \$49.99 (30 pcs) (serves 12-15)

SHRIMP MARINER

50 large, cooked, and cleaned shrimp, served with cocktail sauce. \$34.99 (serves 3-6)

SHRIMP TRAY

Extra jumbo gulf shrimp, peeled & deveined, and steamed plain, Old Bay, and Cajun, arranged on a bed of fresh greens, and served with cocktail sauce and garnished with fresh lemons.

\$54.99 (serves 6-10)
\$74.99 (serves 10-15)
\$94.99 (serves 15-20)

SHRIMP CLASSIC

100 large, cooked and cleaned shrimp served with cocktail sauce. \$54.99 (serves 8-10)

TITANIC TRAY

100 Jumbo shrimp cooked, peeled & deveined, served on a bed of fresh greens with cocktail sauce, and garnished with fresh lemons. \$84.99 (serves 10-12)

CRISPY COCONUT SHRIMP

Crispy colossal coconut breaded shrimp, served with a sweet chile dipping sauce. \$34.99 (24 pcs)

CRUDITÉS

Includes carrots, celery, assorted peppers, broccoli, cucumbers and your choice of a Marzetti dip ranch, or spinach. \$39.99 (serves 10-12) | \$59.99 (serves 20-25)

MEDITERRANEAN PLATTER

A delicious arrangement of hummus, tabouli, olive tapenade, feta, carrots, cucumbers, olives, and grilled Naan. \$59.99 (serves 15-20)

ANTIPASTA APPETIZER

Fresh mozzarella balls, artichokes, roasted red peppers, olives, prosciutto, salami, and pepperoni, topped off with cheese classics such as Parmigiano Reggiano and Grande provolone. \$54.99 (serves 8-10) | \$104.99 (serves 15-20)

BREAD DIP BOWL

Our freshly baked pumpernickel bread filled with your choice of bruschetta, spinach, hoagie, Buffalo chicken, or taco dip, surrounded with bread cubes and carrots.

\$29.99 (serves 8-10)
\$49.99 (serves 20-25)

E-Z PEEL SHRIMP TRAY

Large shrimp, seasoned or plain, ready-to-peel, served with cocktail sauce, on a bed of fresh greens, ganished with fresh lemons.

\$34.99 (serves 15-20)
\$59.99 (serves 25-30)

GRILLED CAJUN & LIME SHRIMP

Shrimp grilled to perfection and tossed in Cajun seasoning, finished with fresh lime & cilantro and served with sweet chili aioli. \$23.99 lb (minimum 3 lbs)

traditional & gourmet salads made from scratch

All salads sold by 3 pound minimum.

**POTATO SALAD WITH OR
WITHOUT EGG**

MACARONI SALAD

COLE SLAW

CREAMED CABBAGE

**BLACK BEAN &
ROASTED CORN
PASTA SALAD**

**BROCCOLI
PASTA SALAD**

**ZITI WITH FETA &
SUNDRIED
TOMATO SALAD**

ROASTED BEET SALAD

ITALIAN PASTA SALAD

TOMATO MOZZARELLA

**TOMATO & CUCUMBER
SALAD**

**LEMON-DILL
CONFETTI SALAD**

**TORTELLINI WITH
PESTO SALAD**

**PENNE PASTA
TOMATO & BASIL**

We offer a wide variety of side salad options! Allow our Catering Specialist to help you decide.

SALADS

MIXED GREEN

Mixed baby greens, cucumbers, red peppers, tomatoes, and shredded carrots with your choice of dressing.

\$29.99 (serves 10-12) add grilled chicken \$12.99 | grilled shrimp \$23.99
\$39.99 (serves 15-20) add grilled chicken \$19.99 | grilled shrimp \$34.99

CAESAR

A classic salad with romaine, Romano cheese, creamy Caesar dressing, and croutons.

\$29.99 (serves 10-12) add grilled chicken \$12.99 | grilled shrimp \$23.99
\$39.99 (serves 15-20) add grilled chicken \$19.99 | grilled shrimp \$34.99

STRAWBERRY AND BLEU CHEESE

Mixed baby greens, romaine, fresh strawberries, and bleu cheese crumbles, topped with candied pecans and raspberry vinaigrette.

\$34.99 (serves 10-12) add grilled chicken \$12.99 | grilled shrimp \$23.99
\$44.99 (serves 15-20) add grilled chicken \$19.99 | grilled shrimp \$34.99

SIGNATURE SALAD

Mixed baby greens, dried cranberries, candied pecans, and creamy goat cheese, topped with a balsamic vinaigrette.

\$34.99 (serves 10-12) add grilled chicken \$12.99 | grilled shrimp \$23.99
\$44.99 (serves 15-20) add grilled chicken \$19.99 | grilled shrimp \$34.99

SPINACH

Baby spinach, crumbled bacon, hard-boiled eggs, tomatoes, and button mushrooms with honey mustard dressing.

\$34.99 (serves 10-12) add grilled chicken \$12.99 | grilled shrimp \$23.99
\$44.99 (serves 15-20) add grilled chicken \$19.99 | grilled shrimp \$34.99

GREEK

Romaine, feta, Kalamata olives, cucumber, stuffed grape leaves, and tomatoes with a Greek feta vinaigrette.

\$34.99 (serves 10-12) add grilled chicken \$12.99 | grilled shrimp \$23.99
\$44.99 (serves 15-20) add grilled chicken \$19.99 | grilled shrimp \$34.99

entrées

Each selection serves 10-12 unless otherwise noted.

BAKED ZITI

Ziti pasta with ricotta and mozzarella, made with our own marinara. \$45.99

LASAGNA

Traditional favorite with our homemade marinara, ricotta, and mozzarella cheeses.

Cheese - \$55.99

Meat - \$59.99

Vegetable - Roasted vegetables in creamy garlic Alfredo sauce. \$44.99

EGGPLANT ROLLATINI

Crispy fried eggplant filled with herbed ricotta cheese and topped with our homemade marinara. \$59.99 (24 pcs)

ITALIAN PULLED PORK IN AU JUS

Pork shoulder seasoned with a rich blend of Italian herbs and spices, and slow-roasted until tender. Perfect for entrées or sandwiches. \$69.99

PENNE WITH MARINARA

Our homemade marinara over penne pasta. \$29.99

MEATLOAF

A traditional family favorite served with rich brown gravy. \$59.99 (serves 8-10)

ORECCHIETTE WITH SAUSAGE & BROCCOLI RABE

Orecchiette pasta tossed with tender broccoli rabe and sweet or hot Italian sausage. \$49.99

PENNE A LA VODKA

A creamy blush sauce made with real vodka over penne. \$45.99

EGGPLANT PARMESAN

Crispy fried eggplant topped with our homemade marinara, mozzarella cheese and Parmesan. \$49.99

SAUSAGE AND PEPPERS

Sliced sweet or hot sausage, in your choice of marinara or olive oil and garlic. \$55.99 (serves 12-15)

ITALIAN MEATBALLS

Hand-rolled meatballs slow-cooked in our own marinara. \$59.99 (serves 15-20)

CAVATELLI & BROCCOLI

Fresh broccoli sautéed in garlic and olive oil and tossed with cavatelli pasta and tomatoes on the vine. \$45.99

RAVIOLI WITH SHRIMP & ASPARAGUS IN BLUSH SAUCE

Cheese filled ravioli with homemade blush sauce topped with shrimp. \$64.99

STUFFED SHELLS

A classic Italian favorite stuffed with ricotta and mozzarella and covered with our own marinara. \$45.99 (24 pcs)

ENTRÉES

Each selection serves 10-12 unless otherwise noted.

TURKEY BREAST IN GRAVY

Thick-sliced, oven-roasted turkey with turkey gravy. \$59.99

BARBECUE BABY BACK RIBS

Slow-braised baby back ribs smothered with tangy barbecue sauce. \$54.99

SPICY BEEF & BROCCOLI

Tender flank steak with onions, carrots, garlic, and peppers, simmered in a spicy Szechuan sauce. \$54.99

SLICED TENDERLOIN TRAY

Marinated, slow-roasted tenderloin, sliced, with caramelized onions, roasted red peppers, and a mustard-horseradish cream. (market price)

CHICKEN MARSALA

Sautéed chicken filets simmered with fresh mushrooms in an authentic Marsala wine sauce. \$64.99

CHICKEN FRANCESE

Egg battered and sautéed with a lemon-butter sauce. \$64.99

GRILLED CHICKEN

Herb and garlic-marinated fresh chicken cutlets. \$54.99

CHICKEN PARMESAN

Parmesan-breaded chicken, prepared in our marinara and topped with mozzarella cheese. \$64.99

CHICKEN SALTIMBOCCA

Tender sautéed chicken filets topped with prosciutto, provolone, sage, and mushrooms. \$64.99

PARMESAN-BREADED CHICKEN CUTLETS

Fresh chicken cutlets, coated in our housemade bread crumbs and Parmesan, then lightly fried. \$35.99 (serves 10-12) | \$69.99 (serves 20-24)

BLACKENED CHICKEN

Chicken grilled with Cajun spices and topped with a Buffalo ranch sauce. \$54.99

FRIED CHICKEN

Hand-tossed, mixed fresh chicken in seasoned flour.
\$10.99 (8 pcs)
\$15.99 (12 pcs)
\$21.99 (16 pcs)
\$69.99 (50 pcs)
\$129.99 (100 pcs)

ROAST BEEF IN GRAVY

Fresh sliced store baked roast beef in a rich, brown gravy. \$65.99 (serves 15-20)

STORE BAKED GLAZED HAM

Our store baked ham, sliced and served with a cherry glaze. \$54.99 (serves 8-10)

MEDITERRANEAN CHICKEN

Grilled chicken topped with a fresh tomato, cucumber, feta, and olive salad. \$64.99

GRILLED CHICKEN CAPRESE

Fresh-grilled chicken topped with mozzarella, ripe tomatoes, and fresh basil. \$64.99

GRILLED ASIAN SALMON

Marinated & grilled North Atlantic salmon filet with hoisin and teriyaki glaze. \$75.99

ROASTED SALMON WITH PINEAPPLE SALSA

Roasted Atlantic salmon filet topped with a pineapple salsa made from fresh pineapple. \$75.99

SALMON CAKES WITH LEMON-HERBED BUTTER

Made with fresh Atlantic salmon filets, perfectly roasted, and topped with our own lemon-herbed butter. \$55.99 (serves 8)

JUMBO LUMP CRAB CAKES

Jumbo lump crab meat combined with our homemade breadcrumbs, lightly fried to perfection. \$7.99 each

MARYLAND STYLE CRAB CAKES

Our famous jumbo lump crab meat hand-formed and lightly broiled. \$12.99 each

VIRGINIA-STYLE CRAB CAKES

A sweet, claw crab meat, lightly breaded and fried. \$3.49 each

SHRIMP SCAMPI

Tender shrimp and linguini tossed with white wine, garlic, and fresh parsley. \$55.99

PORTABELLA MUSHROOMS STUFFED WITH CRAB IMPERIAL

Fresh portabella mushrooms stuffed with homemade Crab Imperial. \$16.99 lb (minimum 3 lbs)



SIDES

All sides serve 10-12 people unless otherwise noted.

GREEN BEAN ALMONDINE

Fresh green beans tossed with olive oil, sea salt and fresh cracked black pepper. With or without almonds. \$35.99

ROASTED ASPARAGUS

Fresh asparagus tossed with extra virgin olive oil. \$39.99
Topped with sautéed shrimp. \$59.99

GRILLED VEGETABLES

Assorted seasonal grilled vegetables. \$10.99 lb (minimum 3lbs)

HERB-ROASTED POTATOES

Red bliss potatoes with fresh herbs, paprika and oil. \$35.99

WHIPPED SWEET POTATOES

Whipped with brown sugar, cinnamon and honey, topped with mini marshmallows. \$35.99

BROCCOLI RABE

Tender broccoli rabe tossed with garlic, red pepper flakes, and olive oil. \$49.99

BROCCOLI IN OLIVE OIL & GARLIC

Tender steamed broccoli tossed with fresh garlic and extra virgin olive oil. \$35.99

CAULIFLOWER, SPINACH & GOAT CHEESE GRATIN

Fresh cauliflower, spinach and creamy goat cheese baked with cream and parmesan cheese. \$44.99

ROASTED BRUSSELS SPROUTS

Fresh Brussels sprouts roasted with shallots and garlic. \$44.99

ROASTED POTATOES AND CARROTS

Red bliss potatoes, carrots, rosemary oven roasted to perfection with sea salt and fresh cracked black pepper. \$35.99

VEGETABLE MEDLEY

Zucchini, yellow squash, carrots, peppers, onions, eggplant, and garlic tossed with fresh dill and parsley, and steamed to perfection. \$39.99

OVEN-ROASTED VEGETABLES

Eggplant, zucchini, squash, onions, peppers, and herbs tossed with garlic and oil and roasted. \$39.99

CREAMY YUKON GOLD MASHED POTATOES

A classic side dish made with butter and cream - traditional or with roasted garlic. \$35.99

MACARONI & CHEESE

Your choice of our rich and creamy style or house baked with toasted bread crumbs.

Extra creamy: \$39.99

Baked: \$39.99

CREAMED SPINACH SOUFFLE

Rich and creamy spinach with caramelized onions, garlic and Romano cheese. \$39.99

PINEAPPLE SOUFFLE

Juicy pineapple combined with a delicate sweet bread custard, baked until golden brown. \$35.99

SMASHED RED BLISS POTATOES

Tender red bliss potatoes smashed with potato skin, with or without garlic. \$35.99

deli cold cut platters

Specialty platters.

ITALIAN CLASSIC

Genoa salami, soppressata, hot or sweet capicola, provolone cheese, and fresh mozzarella, with an olive medley and roasted peppers.

\$64.99 (serves 8-10)

\$84.99 (serves 15-20)

\$104.99 (serves 25-30)

Add salads and rolls.

Choose from storemade potato salad, macaroni salad, or coleslaw.

\$79.99 (serves 8-10)

\$114.99 (serves 15-20)

\$144.99 (serves 25-30)

CLASSIC PLATTER

Domestic ham, roast beef, turkey breast, American cheese, domestic Swiss, pickles, and olives.

\$64.99 (serves 8-10)

\$84.99 (serves 15-20)

\$104.99 (serves 25-30)

Add salad and rolls.

Choose from storemade potato salad, macaroni salad, or coleslaw.

\$79.99 (serves 8-10)

\$114.99 (serves 15-20)

\$144.99 (serves 25-30)

SANDWICHES

specialty sandwiches

SPECIALTY SANDWICH PLATTER

Choose up to three of these delicious options:
\$8.99 per person (10 person minimum)

The New Yorker

Premium turkey, 1st-cut corned beef, and roast beef, with Swiss and cole slaw, on fresh-baked rye bread.

Store-baked Roast Beef

Our own roast beef, provolone & horseradish on an onion roll.

Caprese

Fresh mozzarella, tomato, basil & balsamic on a ciabatta roll.

Turkey and Brie

Sliced turkey, brie, Granny Smith apple slices and honey mustard on a French baguette.

California

Grilled chicken, avocado, bacon, lettuce, tomato, and mayonnaise on a fresh-baked ciabatta roll.

Hummus & Veggie Sandwich

Grilled vegetables & hummus on a rosemary ciabatta roll.

Ham & Honey Mustard

Store-baked ham & honey mustard on a rosemary ciabatta roll.

Blackened Chicken

Cajun seasoned chicken, grilled, topped with roasted peppers, tomatoes, buffalo ranch sauce on a kaiser roll.

Italian Chicken

Scratch-made crispy chicken cutlets with broccoli rabe, roasted peppers, shaved provolone served on a crusty French baguette.

TRADITIONAL HOAGIES

American, Italian, roast beef, ham, veggie, Sriracha chicken, or turkey.

\$69.99 (serves 8-10)

\$99.99 (serves 15-20)

\$129.99 (serves 25-30)

CIABATTA SANDWICH PLATTER

A combination of three delicious sandwiches made on ciabatta bread; prosciutto, provolone & roasted peppers; Italian roast beef with provolone; capicola, Genoa salami, provolone & roasted peppers. \$69.99 (serves 12-15)

WRAP PLATTER

A variety of over-stuffed specialty wraps. Choose from smoked Virginia ham, Italian, turkey & asparagus, roast beef & cheddar, NY deli, chicken Caesar, Buffalo chicken & grilled veggie.

\$89.99 (serves 15-20) (Maximum of 5 varieties)

ROLL-UP TRAY

Assorted pinwheels with a variety of ham & Swiss, roast beef & cheddar and turkey & Swiss cheese. \$49.99 (serves 10-12)

KIDS' KAYAK & TRIANGLE SANDWICHES

White & wheat bread with crusts removed.

"Kayaks" filled with peanut butter and fresh sliced strawberries, hazelnut spread, and bananas.

Triangles made with sliced oven-roasted turkey or ham with American cheese.

\$29.99 (serves 20-25)

FINGER SANDWICHES

Turkey, roast beef or ham; chicken salad, tuna salad, or shrimp salad, on your choice of dinner rolls or mini croissants.

\$49.99 (serves 8-10)

\$69.99 (serves 15-20)

GRILLED CHICKEN MEDITERRANEAN

Grilled chicken breast, pesto, roasted red peppers, and romaine lettuce on a hoagie roll. \$89.99 (serves 12-15)

RING HOAGIES

Seeded braided Italian bread with your choice of American, Italian or turkey & cheese. \$19.99 (serves 6-8)

DELUXED ITALIAN RING HOAGIES

includes specialty Italian meats, Olive Tapenade & sweet peppers. \$26.99 (serves 6-8)

BOXED LUNCHES

Available Upon Request.



DESSERTS

featuring our authentic Italian line & specialty cakes

Specialty cakes available in different sizes upon request.

CLASSIC COOKIE ASSORTMENT

Fresh-baked chocolate chip, peanut butter, double chocolate, M&M's, oatmeal raisin, and sugar cookies.
\$22.99 (72 cookies / serves 10-15)
\$27.99 (96 cookies / serves 20-25)

BROWNIE TRAY

Served with fudge icing, with or without nuts.
\$18.99 (24 pieces / serves 10-15)

AMBROSIA

A traditional favorite made with mini marshmallows, coconut, mandarin oranges, and pineapple. \$5.99 lb (minimum 3 lbs)

RICE PUDDING

Rich & creamy rice pudding, with or without raisins.
\$6.99 lb (minimum 3 lbs)

KIDS FRUIT RAINBOW

A fun rainbow of strawberries, grapes, pineapple, orange smiles, and blueberries with or without a side of coconut.
\$39.99 (serves 20-25)



ITALIAN RUM CAKE

Three layers of sponge cake infused with rum, filled with vanilla and chocolate custard, and enrobed with toasted almonds.
\$26.99 (serves 8-10)

CHANTILLY CAKE

Three layers of Meyer's Rum-infused sponge cake, layered with fresh strawberries and fresh whipped cream.
\$26.99 (serves 8-10)

CANNOLI CAKE

Sponge cake with orange liqueur and layered with Italian cannoli cream. \$26.99 (serves 8-10)

TIRAMISU CAKE

Sponge cake infused with coffee liqueur, layered with mascarpone cheese surrounded by lady fingers, and dusted with cocoa. \$26.99 (serves 8-10)

CARROT CAKE

Flavorful carrot cake layered with real cream cheese frosting.
\$26.99 (serves 8-10)

GOURMET COOKIE ASSORTMENT

An assortment of scrumptious chocolate chip, oatmeal-raisin, and white chocolate Macadamia cookies.
\$34.99 (72 cookies / serves 10-15)
\$39.99 (96 cookies / serves 20-25)

DOLCI ITALIANO

A delicious assortment of miniature cream puffs, cannoli, fruit tarts and eclairs. \$49.99 (serves 15-20)

FRESH-CUT OR SLICED FRUIT TRAY

Includes watermelon, honey dew, cantaloupe, pineapple, strawberries, blueberries, & grapes with Marzetti's cream cheese dip.
\$39.99 (serves 10-12)
\$59.99 (serves 20-25)

FRESH-CUT FRUIT

Seasonal fresh-cut fruit. \$6.99 lb (minimum 3 lbs)



DESSERT SHOOTERS

Individual dessert cups, your choice of: Chantilly, Cannoli, Tiramisu, Italian Rum or Pumpkin Cheesecake Mousse. \$3.00 each (1 dozen minimum per flavor)

RICOTTA CHEESE PIE

An authentic Italian favorite, made with fresh ricotta and cream, topped with cinnamon. \$10.99 (serves 8-10)

NEW YORK CHEESECAKE

Creamy cheesecake made from scratch in our bakery departments. \$12.99 (serves 4-6)

Topped with fruit filling: \$13.99 (serves 4-6)

FRESH FRUIT TART

Butter tart covered with pasty cream and topped with fresh seasonal fruit. \$14.99 (serves 4-6) | \$24.99 (serves 10-12)

SWEETS & DESSERTS

all occasion decorated cakes

ALL-OCCASION DECORATED CAKES

Storemade pound cake made from scratch and artfully decorated with fresh, housemade buttercream icing.

7" single layer	\$10.99	(serves 6-8)
7" double layer	\$22.99	(serves 8-10)
10" double layer	\$32.99	(serves 16-22)
10" triple layer	\$36.99	(serves 16-22)
1/4 sheet	\$32.99	(serves 15-20)
1/2 sheet	\$52.99	(serves 35-40)
full sheet	\$92.99	(serves up to 70)



SPECIALTY ITALIAN CAKES

Your choice of Italian Rum, Chantilly, Cannoli or Tiramisu Cake.

7" double layer	\$26.99	(serves 8-10)
10" triple layer	\$49.99	(serves 16-22)
1/4 sheet	\$49.99	(serves 15-20)
1/2 sheet	\$79.99	(serves 35-40)
full sheet	\$129.99	(serves up to 70)



WEDDING CAKES & SPECIAL OCCASIONS

Our pastry chefs will create anything your heart desires. Our catering experts will guide you through your order, creating the cake of your dreams. Speak with our Catering Specialist for more information.

fruit baskets

EXECUTIVE BASKET

Our Office Executive Basket comes filled with an assortment of Red Delicious apples, Golden Delicious apples, oranges, grapefruit, pears, bananas, and red grapes. \$49.99



LARGE EXECUTIVE BASKET

Our Large Office Executive Basket is as beautiful as it is delicious!

Comes with an assortment of fresh fruit, Red Delicious apples, Golden Delicious apples, oranges, grapefruit, pears, bananas, and red grapes. Completed with Adams Reserve cheddar cheese, Wellington water crackers and gourmet Polaner jam. \$59.99





ZALLIE'S

fresh kitchen

fresh ideas • fresh ingredients • fresh results

CATERING

ZALLIE'S FRESH KITCHEN LOCATIONS

*Center Square
Plaza*
65 Center Square Road
Woolwich, NJ 08085

Laurel Hill
1224 Blackwood – Clementon Road
Clementon, NJ 08021

West Berlin
200 NJ-73,
West Berlin, NJ 08009

Chews Landing
1200 Chews Landing Road
Laurel Springs, NJ 08021

Lawnside
130 North White Horse Pike
Lawnside, NJ 08045

West Deptford
Route 45 & Parkville Station Road
West Deptford, NJ 08097

glassboro
201 Dalton Drive
Glassboro, NJ 08028

Medford
208 Route 70 East
Medford, NJ 08055

Williamstown
Black Horse Pike At Gordon Ave
Williamstown, NJ 08094



ShopRite

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48-Hour Notice Required

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