

Sandola's Catering Menu

Always Made From Scratch. Always Fresh.

386-265-0066

Delivery Available
Orders over \$50 free delivery

Soups

French Onion: Vidalia yellow onions and red onions sliced, simmered, then caramelized, slow-cooked in freshly made beef broth. Served with Swiss Cheese. Pint \$6

Chicken Soup: Rotisserie chicken simmered overnight with fresh herbs and spices, served with celery, carrots and star pasta. Pint \$5

Country Mushroom Soup: Fresh cut mushrooms sliced and sauteed in butter, slow cooked with fresh herbs and spices in a chicken broth. Pint \$5

Pasta Fagilio: Chicken Broth with ditalini pasta with onions and red, pink and cannellini beans in a chicken broth. Pint \$5

Beef Barley Soup: Thick and robust soup with carrots, meat, barley, onions and celery. Pint \$6

New England Clam Chowder: Thick, potato based soup with mixed clams, small chunks of potatoes. Pint \$6

Creamy Onion Soup: Onion and pepper soup with a little bit of spiciness. Pint \$6

Italian Wedding Soup: Chicken broth with escarole, mini meatballs and pasta. Pint \$6

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Potato Soup: Fresh potatoes in a thick creamy chicken broth base. Served with grated cheese. Pint \$5

Garlic Soup: The "Miracle" Soup, made with nearly a whole head of garlic in every bowl, with chicken broth, onions and slow cooked to perfection. Pint: \$5

Appetizers

Stuffed Mushrooms (6)

Mushroom caps filled with mushroom stems, onions, spices and seasoned bread piled high. \$6

Parmesan Squares (2 dozen)

Bite sized squares of bread with imported parmesan cheese, blended herbs, topped with paprika and then baked. One of our most popular items! \$10

Pigs In a Blanket (12)

Steamed mini dogs wrapped in dough and dipped in poppy seeds, baked and served with honey mustard. \$8

Anne's Famous Buffalo Wings (12)

Fresh chicken wings marinated in hot sauce and herbs, air fried for a healthier alternative! \$8

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Main Courses

Pasta

Pricing Guide:

Individual / Half Tray (Serves approx. 4) / Full Tray (Serves Approx. 8)

**Gluten Free Alternative Available for \$1.50 upcharge*

Pasta and meatballs:

3 meatballs with generous portion of spaghetti, served with homemade sauce made with New Jersey tomatoes. Can make spicy upon request. \$11 / \$35 / \$60

Broccoli & Pasta:

Penne served with fresh broccoli and garlic in olive oil based sauce. \$9 / \$30 / \$55

Linguini & Clams:

Generous portion of chopped clams with linguini, choose either our white (olive oil & garlic) or red (tomato based) sauce. \$13 / \$49 / \$79

Manicotti

Freshly made manicotti shells stuffed with ricotta, romano and mozzarella cheese, covered in Italian New Jersey gravy, baked to perfection. A true Italian classic. Approx. 5 per serving. \$11 / \$35 / \$60

Spinach Manicotti

Our classic manicotti but with fresh spinach added! \$12 / \$40 / \$69

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Lasagna

Lasagna noodles layered with tomato sauce, ricotta, romano and mozzarella cheese and baked to perfection. \$13 / \$49 / \$79

Penne Vodka

Fresh penne served with vodka sauce (I promise you'll taste the vodka!), made with New Jersey tomatoes in our Italian sauce, lots of romano, heavy cream and vodka. \$14 / \$45 / \$80

Sauces available for purchase.

Pint / Quart

Red Sauce, aka The Gravy

\$6/ \$10

Vodka Sauce

\$9 / \$14

Red Clam Sauce

\$9 / \$14

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Chicken

Chicken Parmigiana

Fresh chicken breasts sauteed in imported EVOO, covered in Italian gravy with mozzarella and romano cheese, and then baked. Served with pasta. \$13 / \$49 / \$79

Chicken Francese

Fresh chicken cutlets, dredged in seasoned flour and egg, quickly seared in EVOO, covered with our famous lemon, butter, garlic and olive oil francese sauce, baked to perfection. \$13 / \$49 / \$79

Chicken Sandola

Chef Anne's Signature Dish. Chicken cutlets, dipped in seasoned flour and egg, sauteed in EVOO, combined with mushrooms, chicken broth and white wine, served with quartered artichoke hearts. \$13 / \$49 / \$79

Buffalo Chicken Lasagna

Another one of our signature dishes. This is a blend of ground chicken, lasagna noodles, Italian imported grating cheese, hot sauce and fresh mozzarella cheese. Leftovers are even better! \$13 / \$49 / \$79

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Beef

Swedish Meatballs & Egg Noodles

Our 150-year-old recipe has been handed down through Chef Anne's family, these are original Swedish meatballs in a rich brown gravy slowly cooked for hours. Just before serving we fold in fresh sour cream for an unbelievably rich flavor. Served over egg noodles. Approx. 10 meatballs per serving. \$13 / \$49 / \$79

Nan's Meatloaf

A combination of fresh ground beef, onions, spices, baked in the oven and served with homemade garlic mashed potatoes. \$9 (available only as a single portion)

Stuffed Cabbage

Fresh stuffed cabbage with a combination of Swedish and Slavic recipes we've formed to make a unique experience for your tastebuds. Served in a rich beef broth.

\$13 / \$49 / \$79

Desserts

Personal Pies

All of our pies are individually wrapped in a beautiful presentation.

Great for a hostess gift!

8" Pies

All pie crusts are made fresh and are light and flaky.

Apple Pie

Fresh apples, sugar, cinnamon, then baked. \$10

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Apple Crumb Pie

Fresh apples, sugar, cinnamon, then topped with crumb topping piled high with our almond confectionary glaze. \$12

Lemon Meringue

Lemon pudding made with fresh eggs, whipped high with our delicious meringue topping. \$12

Lemon Chiffon

Lemon pudding made with fresh eggs, with our meringue folded into the lemon pudding, whipped heavy sweet cream generously piled on top! \$14

Pumpkin Pie

Traditional pumpkin pie with cinnamon, nutmeg, cloves. Creamy, delicious, and perfect for the holidays! \$10

Cakes

Aunt Betty's Chocolate Cake, 8" round

A family recipe from Chef Anne. Four layers of chocolate cake. Thick. Fudgy. Rich. Delicious. This one's for the chocoholics out there. You don't want to miss this one. \$20

7-Up Cake, 8" bundt

This cake travels well, freezes well, and can be used for breakfast, lunch or dinner desserts. Just add coffee!

\$16

Jelly Roll, serves approx. 8

This can be white or chocolate cake. Rolled with fresh heavy cream. Choose two of the following for filling: strawberries, bananas, peaches, blueberries, raspberries, blackberries. \$15

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Carrot Cake

Made with flour, eggs, freshly grated carrots, lots of walnuts, served with cream cheese butter icing.

Small (8 servings): \$20

Large (12 servings): \$30

Walnut Cake:

2 cups of ground walnuts are folded into a batter, which makes this cake extremely heavy. Fresh walnuts on top of a rich, creamy icing. One of our most popular cakes!

Serves 10-12 \$30

Other Sweets & Treats

Milano Cookies (1 lb)

Butter cookies half dipped in chocolate then rolled in sprinkles \$11/lb

Jelly Cookies (1 lb)

Thumb butter cookies with raspberry or apricot preserves in the center. \$11/lb

Pignoli Cookies (1 lb)

Almond paste cookie surrounded by pignoli nuts. \$20/lb

Cherry Danish (12)

Yeast-based Danish, allowed to rise overnight, stuffed with a cherry filling, with our almond confectionary glaze drizzled on top. \$10

Pecan Buns (12)

Loaded with pecans, with a caramel topping, best served warm! \$18

Sticky Buns (12)

Another favorite, served with a caramel topping, best served warm! \$15

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Cinnamon Buns (12)

Yeast-based buns, with butter, cinnamon and brown sugar. Rolled and sliced, glazed and topped with baker's sugar. \$12

Raisin Bread Load

Moist and tasty loaf with a light frosting on top. Have a slice in the morning toasted!
\$12