

Appetizers

Sweet Italian Sausage

With Crispy Potatoes and Long Hot Peppers
110

Crab Wontons

With a Sweet and Sour Dipping Sauce
100

Steamed Mussels

In White Wine and Garlic Sauce
70

Steamed Clams

In White Wine Garlic Sauce
110

Chicken Wings

Traditional Crispy Chicken, Tossed in Your choice of Hot, BBQ, or Teriyaki Sauce
100

Kid's Catering

Chicken Fingers

With French Fries
90

Cheese Burgers

With French Fries, On Pretzel Buns
90

Mozzarella Sticks

With Marinara Sauce
80

Executive Chef:

Ryan Henry

**Pricing is Based on a Full Tray,
Serves approximately 15-20 People**

(Except Where Noted)

Please Inquire About Any Other Favorite The Montville Inn Dishes You May Wish To Order!

Please Allow 72 Hours' Notice for the Fulfillment of Catering Orders

For Catering Inquiries and Questions Regarding Your Order, Please Contact:

Events Manager:

Courtney Best.

Email:

Courtney@TheMontvilleInn.com



The Montville Inn

167 Main Road (Rt.202)
Montville, NJ 07045

themontvilleinn.com



Catering Menu



Hours of Operation

Tuesday – Thursday:

12 PM – 10 PM

Friday & Saturday:

12 PM – 10:30 PM

Sunday 4 PM – 9 PM

Closed Mondays

Salad

Garden

Mixed Greens, Balsamic Vinaigrette,
Cherry Tomato, Cucumber, & Carrot
40

Caesar

Romaine Lettuce, House Made Caesar
Dressing, Shaved Parmesan, House
Made Croutons
60

Baby Arugula Salad

Shaved Parmesan, Red Onion, Lemon &
Olive Oil
70

Pasta

Gluten Free and Whole Wheat Options
Available

*Penne, Rigatoni, Fusilli, Orquette or
Farfalle*

Tomato & Basil Sauce

80

Vodka Sauce

80

Pork & Beef Bolognese Sauce

85

Alfredo Sauce

80

Garlic, Olive Oil & Broccoli

80

Vegetables & Potatoes

Priced By Half Tray , Serves 20 People

Broccoli

50

Asparagus

70

Carrots & Peas

60

Roasted Potatoes

50

Green Beans

60

Mashed Potatoes

50

Salmon

Drizzled with Aged Balsamic Vinegar

75

Wasabi Encrusted

75

Picatta or Lemon Butter Sauce

75

Chicken

Marsala

Marsala Wine & Wild Mushrooms
130

Milanese

Breaded, Fried and Topped with an Arugula
Salad with Lemon, Olive Oil, Parmesan
Cheese & Tomato Bruschetta
120

Francaise/ Piccata

Breaded and Sautéed with
Lemon & White Wine
120

Scarpariello

Wild Mushrooms, Crispy Garlic Potatoes,
Sweet Italian Sausage & Onion
120

Parmesan

Breaded topped with Tomato Sauce &
Mozzarella
120

Taverna

Pan Roasted with Fresh Herbs, Garlic Clove,
and White Wine
135

Saltimbocca

Egg Battered, Mozzarella, Spinach,
Prosciutto, in a Brandy Cream Sauce
125

Veal

Marsala

Marsala Wine & Wild Mushrooms
150

Milanese

Breaded, Fried and Topped with an
Arugula Salad with Lemon, Olive Oil,
Parmesan Cheese & Tomato Bruschetta
140

Scarpariello

Wild Mushrooms, Crispy Garlic Potatoes,
Sweet Italian Sausage & Onion
140

Veal Parmesan

Breaded Veal, Tomato Sauce, Mozzarella
140

Veal Saltimbocca

Spinach, Prosciutto, Mozzarella,
Brown Sauce
145

House-Made Desserts

Assorted Cookies:

\$1 Per Cookie

Chocolate Chip

Red Velvet

S'mores

Sugar

Assorted Pastries:

\$2.50 Each:

Cannoli

\$3.50 Each:

Cheesecake

Dessert Trays:

\$50 for Half Tray, \$100 for Full Tray
(Up to 40 People Per Full Tray)

White Chocolate Bread Pudding
With House Made Butterscotch Sauce