



Monte Lauro European Gourmet
CATERING
Delivery & In-Store Pickup Menu

History

Established in 1996, Monte Lauro is a family-owned gourmet marketplace specializing in a wide range of authentic gourmet foods. We create traditional dishes from a rich resource of our ancestors recipes along with our own creations accumulated in our travels to Ascoli Piceno in Le Marche region, along with Abruzzo, Tuscany and Puglia.

Our family staff prepares all dishes with passion and care, selecting the best and freshest ingredients available. In recent years we have expanded on our bounty by adding our son Chef Luigi Candelori whom is a Culinary Institute of America Graduate '02 and also studied abroad in Jesi Italy as part of a Slow Food course on Regional Italian Cooking. He then worked as an apprentice in Abruzzo and Ascoli Piceno. Monte Lauro also offers a wide range of fine imported gourmet products and gift items from Italy and other European origins.

Goal

Serve our valued customers with the same quality and standards that we expect at our own dinner table

Order Details:

We kindly request 72 hours notice on all orders. Please call either (610)929-1222 or (610)939-0446 or email info@montelauro.com to place your order. We accept cancellations up to 24 hours in advance for no additional charge. Same day cancellations are subject to a fee.

Pick up Details:

Order Pick ups are available at our Fairgrounds Farmers Market Location Thursday-Saturday and at our 1114 Mt. Laurel location Sunday and Tuesday-Thursday.

Delivery Details:

We offer Delivery Services on all orders over \$100.00. Delivery charges vary.

Catering Service:

Servers are available at \$16.00/hr. With no less than 10 days notice.

Reheating:

All Items are served cold with reheating instructions and can ready hot with an additional 8% Service Charge upon request.

Seasonality:

Additional menu items are available based on the season. Please inquire with one of our wait staff when placing your order.

Sandwich Platter

Small 20 Pieces and Large 36 Pieces

Traditional Sandwich Platter

Choice of up to 3:

**Italian, Roasted Turkey and Cheese, Tuna, and
Baked Ham and Cheese**

Small:\$36.00 Large:\$52.00

Specialty Hoagie Platter

Choice of up to 3:

**Luigi Special, Rosemary Ham and Sharp
Provolone, Vero, Toscano, and Caprese and
Arugula Hoagie**

Small:\$42.50 Large:58.95

Assorted Ciabatta Sandwich Platter

Choice of up to 3:

**Italian, Caprese, Roasted Turkey and Cheese,
Grilled Vegetable, Portabello and Sharp
Provolone**

Small:\$42.50 Large:58.95

Monte Lauro Signature Wrap Platter

Choice of up to 3:

**Italian, Chicken Caesar, Roasted Turkey and
Bacon, Chef's Seasonal Selection**

Small:\$36.00 Large:\$52.00

Green Salads

Small Serves up to 12 and Large Serves up to 24

Monte Lauro Signature Salad

Romaine Lettuce tossed with a Creamy Balsamic Dressing

Served with Diced Fresh Tomatoes, Chopped Sweet Onions and Shredded Mozzarella

Small:\$20.00 Large:38.95

Caesar Salad

Romaine Lettuce tossed with our House Made Caesar Dressing topped with Toasted Garlic and Herb Croutons and Shaved Parmigiano Reggiano Cheese

Small:\$24.50 Large:\$45.95

Creamy Blue Cheese

Romaine Lettuce tossed with House Made Blue Cheese Dressing Topped with Diced Applewood Smoked Bacon , Diced Tomatoes, and Crumbled Blue Cheese

Small:\$24.50 Large:\$45.95

Soups:

Pasta e Fagioli

Pint:\$2.95 Quart:\$5.95

Italian Wedding Soup

Pint:\$2.95 Quart:\$5.95

Chicken Noodle Soup

Pint:\$2.95 Quart:\$5.95

Minestrone (Seasonal)

Pint:\$3.95 Quart:\$7.95

Seasonal Chefs Soup

Market Price

Specialty Salads

Small Serves up to 12 and Large Serves up to 24

Chick Pea Salad

Tender Chick Peas tossed with Kalamatta Olives, Sun-dried Tomatoes and a Herb Balsamic Dressing

Small:\$17.50 Large:\$32.50

Orzo Salad

Orzo Pasta Tossed with Grilled Artichokes, Sun-dried Tomatoes and a Parsley Herb Vinaigrette

Small:\$18.25 Large:\$33.25

Traditional Farro Salad

Farro Grain, Toasted Pine Nuts, Baby Arugula, Mild Provolone tossed with a Creamy Balsamic Vinaigrette

Small:\$20.50 Large:\$38.25

Tomato and Fresh Mozzarella Salad

Diced Tomatoes tossed with Mini Fresh Mozzarella Balls topped with chopped Fresh Basil and Extra Virgin Olive Oil.

Small:\$18.25 Large:\$30.00

Fresh Vegetable Tortellini Salad

Artisan made Cheese Tortellini Tossed with Fresh Broccoli, Cauliflower, Sweet Peppers, Snow Peas, and Diced Sweet Red Onion Tossed in a Basil Lime Vinaigrette

Small:\$18.50 Large:\$36.95

Mamma Mae's Potato Salad

Red Bliss Potatoes Mixed with Celery, Onions, and Hard Boiled Egg tossed with a White Wine Mayonnaise Dressing

Small:\$19.50 Large:\$38.95

Italian Potato Salad

Diced Red Bliss Potatoes Mixed with Celery, Carrots, Onions, Black Olives and Pimento Olives Tossed in a Sweet White Wine Vinaigrette

Small:\$19.25 Large:\$38.50

Specialty Platters

Small Serves up to 12 and Large Serves up to 24

Traditional Antipasto

Prosciutto di Parma, Sweet Soppressata, Grilled Portabellos, Artichokes, Hand-Stuffed Pepper Shooters, Sharp Provolone, imported olives

Small:\$44.25 Large:\$74.50

Caprese Platter

Sliced Tomatoes Layered with Sliced Fresh Mozzarella Served over Arugula Greens topped with a Fresh Basil Pesto and Extra Virgin Olive Oil

Small:\$24.50 Large:\$48.95

Roasted and Grilled Vegetable Platter

Assorted Seasonal Grilled and Roasted Vegetables Topped with a Lemon Olive Oil Drizzle

Small:\$42.00 Large:\$68.00

Bruschetta Platter

Fresh Tomato Bruschetta Served with Toasted Crostini

Small:\$18.50 Large:\$28.25

Monte Lauro Special Platter

Roasted Sweet Peppers, Marinated Artichokes, Piave Cheese, Pecorino Toscano Fresh, Parma Prosciutto, and Sweet Soppressata with Assorted Olives in the Middle

Small:\$43.50 Large:\$73.25

European Cheese Sampler

Prima Donna Aged Gouda, Aged Gruyere, Manchego Cheese, and a wedge of Eiffel Tower Brie accompanied with Marcona Almonds, Seasonal Jam and Crackers

Small:\$44.95 Large:\$74.25

The Parma Delight

18 Month Parma Prosciutto, Parma Style Imported Salami, 24 Month Parmigiano Reggiano, Accompanied with a Balsamic Fig Jam and Crackers

Small:\$42.50 Large:\$72.25

The Great Toscano

Peccorino Toscano Aged, Peccorino Toscano Medium, Peccorino Toscano Fresh Accompanied with Acacia Honey, Candied Pecans, and Crackers

Small:\$44.50 Large:\$74.95

Divine Italian Sampler

Prima Donna, Piave, Parmigiano Reggiano, Alta Badia, Genoa Salami, Dry Italian Salami w/Fennel, Sweet Soppressata

Small:\$48.00 Large:\$88.50

Gino's Choice Sampler

(Per your request we will have Gino the cheese wizard himself recommend a cheese/meat platter that will tantalize your taste buds)

Small:\$50.00 Large:\$92.00

MAIN COURSES:

Small Serves up to 12 Portions/Large Serves up to 24 Portions

***Chicken Parmiggiana
(chicken breast, mozzarella, tomato sauce)
Small:\$32.50 Large:\$65.25***

***Chicken Marsala
Small: \$35.50 Large:\$70.50***

***Chicken Vodka
Small: \$36.25 Large:\$71.75***

***Chicken Florentine
(Stuffed with Spinach & Cheese)
Small: \$52.50 Large:\$110.00***

***Chicken Cordon Blue
(Stuffed with Ham & Swiss)
Small: \$52.50 Large:\$110.00***

***Chicken Bolognese
(Stuffed with Parma Prosciutto and Aged Provolone)
Small: \$54.75 Large:\$115.50***

***Chicken Piccata
Small: \$36.25 Large:\$71.75***

***Sweet or Hot Homemade Sausage
Small:\$38.25 Large:\$76.50***

***Meatballs
(100% all Beef Meatballs)
Small:\$39.95 Large:\$79.95***

***Sausage w/Peppers and Onions
Small:\$40.25 Large:\$80.50***

***Herb Roasted Pork Loin
Small:\$64.00 Large:\$128.00***

***Italian Style Roast Beef
Small:\$74.50 Large:\$148.25***

***Braised Beef Piedmontese
(Braised Chuck Roast with Red Wine, Beef Gravy and San Marzano
Tomatoes)
Small:\$65.50 Large:\$132.00***

Pasta:

Small Serves up to 6 Portions/Large Serves up to 12 Portions

Homemade Cheese Lasagna

Small:\$20.00 Large:\$42.00

Homemade Meat and Cheese Lasagna

Small:\$20.00 Large:\$42.00

Homemade Vegetable Lasagna

Small:\$25.00 Large:\$50.00

3-Cheese Baked Ziti

Small:\$18.00 Large:\$38.00

Meat and Cheese Baked Ziti

Small:\$18.50 Large:\$38.95

Creamy Parmigiano Risotto

Small:\$24.50 Large:\$50.00

Sausage and Zucchini Risotto

Small:\$25.75 Large:\$52.50

Creamy Crab and Roasted Corn Risotto

Small:\$36.50 Large:\$75.50

Baked Pasta Alfredo

Small:\$22.50 Large:\$45.00

Baked Pasta Alfredo with Broccoli

Small:\$24.75 Large:\$51.50

Baked Mac and Cheese

Small:\$18.00 Large:\$38.00

Pasta with Sausage and Sauteed Broccoli Rabe

Small:\$26.00 Large:\$52.00

SIDES:

Small Serves up to 6 Portions/Large Serves up to 12 Portions

Mashed Cauliflower

Small:\$14.50 Large:\$32.00

Root Vegetable Mash

Small:\$18.50 Large:\$38.00

3-Cheese Potato Au Gratin

Small:\$21.00 Large:\$42.00

Roasted Garlic Mashed Potatoes

Small:\$15.50 Large:\$30.00

Tuscan Roasted Potatoes

Small:\$14.75 Large:\$28.00

Parsley Roasted Red Potatoes

Small:\$15.50 Large:\$32.00

Sauteed Broccoli Rabe

Small:\$20.00 Large:\$40.00

Grilled Asparagus

Small:\$28.00 Large:\$52.00

Green Bean Almondine

Small:\$18.50 Large:\$37.50

***Broccoli and Panchetta Aglio Olio
(Olive Oil and Roasted Garlic)***

Small:\$16.50 Large:\$32.75

Balsamic Glazed Brussel Sprouts

Small:\$21.00 Large:\$42.00

Cheddar Roasted Cauliflower

Small:\$18.50 Large:\$36.95

Stir Fried Vegetables

Small:\$17.50 Large:\$35.00

DESSERT:

Small serves up to 12 portions Large Serves up to 24 portions

Tiramisu

Small:\$36.95 Large:\$73.50

Rum Cake

Small:\$32.00 Large:\$64.00

Ciambellone

Small:\$24.50 Large:\$49.00

Strawberry Pound Cake

Small:\$20.00 Large:\$39.50

Apricot Pound Cake

Small:\$20.00 Large:\$39.50

Mini Cannoli

(Plain and Chocolate Chip)

Small:\$28.50 Large:\$58.00

Homemade Biscotti

(Anice, Vanilla, Almond)

Small:\$27.50 Large:\$55.00

Homemade Italian Wedding Cookies

Small:\$29.95 Large:\$59.75

Assorted Cookie Tray

(Chocolate Chip, Oatmeal, Brownie)

Small:\$19.50 Large:\$39.00

Assorted Breakfast Platter

(Danish, Coffee Cake and Croissants)

Small:\$22.00 Large:\$41.50

Carrot Cake with Cream Cheese Icing

Small:\$19.50 Large:\$38.00

Dark Chocolate Cake with a Raspberry Icing

Small:\$21.00 Large:\$42.00