## CMaricel's

## Catering - Cooking Classes Corporate Events - Food Trucks



111 Main Street - East Brunswick, NJ 08816
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848-391-2437
MaricelsKitchen.com

Full Service Bespoke Catering
For all Your Needs
$\star$ Cocktail Receptions

## Large Events

Buffets
Individually Packaged Meals
Corporate Meetings
Outdoor Events
$\star$ Elegant Functions
$\star$ Personalized, Intimate Events
$\star$ Breakfasts, Lunches, Dinners
$\star$ International Menu Choices
$\star$ Food Truck
$\star$ Cooking Classes / Demonstrations
$\star$ Fresh, Local Ingredients
$\star$ Vegetarian and Vegan Options


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## Catering Packages

Classic Buffet
Hot and Cold

House Salad

Choice of Two Cold Salads

Choice of One Hot Vegetable

Choice of One Starch

Choice of Two Hot Entrees

Bread Basket and Butter

*all buffets include plates, utensils, and napkins Prices subject to change without notice Drop off service only

## Hot Buffet

Choice of
House Tossed Salad or Ceasar Salad
Choice of One Hot Vegetable
Choice of One Starch
Choice of Three Entrees
Bread Basket and Butter

## Simple Buffet

Minimum of 40 Pax

House Tossed Salad
With Choice of Dressing
A Choice of One Starch Choice of One Entree

Bread and Butter

## Buffet Add Ons

Additional Entrees
Additional Starch or Vegetable or Action Stations


Kitchen

## Entree Options

## Arroz con Pollo

Penne Vodka
Chicken Parmesan
Kielbasa \& Sauerkraut
Chicken Marsala
Eggplant Rollatini
Pork or Chicken Lo Mein
Pork Rice Noodles
Green Chicken Curry
Tofu in Black Bean Sauce
Beef Stroganoff
Beef and Broccoli
Japchae( Korean Cellophane Noodles)
Vegetable Pad Thai
Menudo(Filipino Pork Stew)
Chicken Tenders
Baked, Dry Rub Chicken
Beef Stew
Kielbasa with Kraut
Beef Stroganoff with Egg Noodles
Kare Kare (Filipino Beef Peanut Stew)++
Chicken Katsu
Vegetarian or Beef Lasagna

Macaroni and Cheese<br>Sausage \& Peppers<br>Swedish Meatballs<br>Chicken Francaise<br>Penne with Bolognese Sauce<br>Italian Meatballs<br>Roasted Pork Shoulder<br>Chicken or Pork Adobo<br>Roasted Chicken<br>Chicken Teriyaki<br>Sweet and Sour Pork or Chicken<br>Pulled BBQ PorK<br>Pork Tonkatsu<br>Vegetarian Lo Mein<br>Pork Adobo (Filipino Style)<br>Japanese Chicken Curry<br>Pork Asado<br>Slow Roasted Turkey \& Gravy<br>Stuffed Pork Loin<br>Beef Brisket<br>Beef With Mushroom Sauce<br>Baked Ziti<br>Pancit Bihon (Chicken or Pork Rice Noodles)



Salad Choices

Caesar Salad
Red Bliss Potato Salad
Macaroni Salad
Mixed Greens
Potato Salad
Cole Slaw

Crunchy Broccoli House Green Salad Creamy Coleslaw Cucumber Salad Macaroni Salad Pasta Primavera

Green Beans Almondine
Caramelized Carrots
Peas and Carrots
Broccoli with Garlic and Oil
Peas with Pearl Onions
Spinach in Garlic Oil
Stir Fry Seasonal Vegetables


## Starches

Rice Pilaf
Roasted Red Bliss Potatoes
Jasmine Steamed Rice
Potato Wedge
Traditional Herb Stuffing
Garlic Mashed Potatoes
Baked Potato
Sweet Potatoes / Yams
Vegetable Fried Rice
Scalloped Potatoes
Kimchi Fried Rice
Vegetable Fried Rice

## Desserts

Cookies
Cake Slices
Cakes, Pies, Pastries

Fruit Platters

Turon (Banana Rolls)
Leche Flan
Filipino Fruit Salad Cassava Cake

## Action Stations

An action station adds excitement and choice to your buffet.

Antipasto Bar<br>Selection of Cheeses and Deli Meats An Assortment Breads and Crackers Hummus, Dill Pickles, Red Roasted Peppers Condiments

## Ramen Station

Choice of Two Ramen Broths and selection of sliced pork tenderloin, soft boiled eggs, peppers, mushrooms, sliced scallions, bamboo shoots, pan-fried tofu and seasonal vegetables.

## Potato Bar

Baked Potato, Bacon Bits, Broccoli,Onions Scallions, Chives, Cheddar Sauce, Sour Cream, Butter


Yakitori Grill Station
Chicken, Shrimp, Beef, Pork, Vegetables (Eggplants, zucchini, onion, seasonal vegetables)

## Asian Noodle Bar

Choice of Lo Mein, Rice Noodles, Pad Thai, Japchae Noodles. Seasonal Vegetables.


Choice of Two Meats
Hotdog, Beef Burger, Veggie Burger, Pulled Pork. Includes House Salad with Choice Dressings. Pasta Salad, Baked Beans, Buns \& Condiments

## Bulgogi Bar

Marinated Korean bulgogi beef and chicken. Choice of seasonal banchan (side dishes) including kimchi, bean sprouts, gim, gamja (potatoes), green onion pancakes, and danmuji (pickled yellow daikon).

## Action Stations

An action station adds excitement and choice to your buffet.

## Hot Pot Station

Vegetarian mushroom and pork broth. Choice of sliced beef, sliced pork, cabbage, mushrooms, broccoli, tofu, udon noodles, glass noodles, seasonal vegetables and greens.

## Mac \& Cheese Bar

Everyone's Favorite Comfort Food! Homemade MAC \& Cheese with assortment of topping choices.


## Grilled Cheese Station

Traditional grilled cheese with Vermont cheddar and French Brie with fig jam \& prosciutto

Taco Bar

Choice of Ground Beef, Shredded Southwest Chicken, Or Pulled Pork Served on Hard or Soft

Tacos. Lettuce, Tomatoes, Onions, Cheddar Cheese, Sour Cream, Guac, Nachos

Salsa and Spanish Rice

## Pasta Bar

Choice of Two Pasta
Three Sauces: Marinara, Alfredo and Garlic and Oil. Italian, Sausage, Meatballs, Grilled Chicken Broccoli, Peas, Red/Green Peppers, Onions, Grape Tomatoes Mushrooms, Ham, Shrimps, Parmesan Cheese and Ricotta Cheese

## Individually Packed Meals

## Cold Lunches

Includes: choice of one wrap or sandwich, tossed salad Pickle, condiments, Fruit or chips

## Choices:

Tuna and Tomatoes
Chicken Salad
Ham and Cheese Roast Beef and Cheese Grilled Vegetables Hummus on Vegan Wrap

Turkey and Cheese

We can customize meals to your needs. We have vegan and gluten free options


## Hot Lunches

Includes: choice of one hot entree Side vegetable,Jasmine Rice Condiments

## Choices:

Chicken Teriyaki
Chicken Adobo
Pulled BBQ Pork
Pork Asado
Thai Chicken Curry
Tofu in Black Bean Sauce
Stir Fry Vegetables
Vegetable Lo Mein

## Maricel Gentile

Maricel is Chef/Owner of Maricel's Kitchen. With over thirty years of professional food service experience Maricel has a passion for Asian food. Maricel attributes her most important cooking lessons to the ones she received as a child from her grandmother. Growing up in the Philippines with her grandmother meant fresh vegetables, fresh fruits, and trips to the market for meats and fish. She taught Maricel the essence of flavors and instilled in her a passion for cooking. The Philippines is the crossroads of Asia and it's cuisine is infused with flavors from all over the world.

Maricel's food service career started in New York City in the front-of the house. Maricel was on the team at San Domenico that achieved 3-Stars. She then went on to Lespinasse at the St. Regis where the team earned 4-Stars and 5-Diamonds. Maricel brought that pension for high standards and hard work with her to the corporate food services side of the business, running large-scale corporate and multi-channel food operations. Again, delivering and receiving awards for quality and customer satisfaction.

Maricel started Maricel's Kitchen in 2017 because she has a passion for food - especially Filipino and Asian foods. She has been featured on PBS, as well as at The Ultimate Women's Expo, The Great Food Expo, has competed and won awards, and has been chosen by the South Korean Government to be a K-Seafood Chef Ambassador.

Maricel brings together eastern and western cuisines to blend new with old, trend with tradition, and familiar with exotic.


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