

We at Sheelen's Crossing are committed to delivering great food and service to all our guests and clients.

Call us and schedule an appointment with our event coordinator. Our team will work with you to create a special, customized experience that will be truly memorable.



Catering Menu

For inquiries: info@sheelenscrossing.com

200 South Avenue
Fanwood, NJ 07023
908.753.4500

www.sheelenscrossing.com



Frank Pascale

Frank leads the innovative culinary team at Sheelen's Crossing. Born and raised in New Jersey, this is his fifth concept after a successful start at La Pastaria in Red Bank, Café Vivace, and the Netherwood Bar & Grill in Plainfield.

Starting his career at age 15 in the hospitality industry, he has a complete grasp on every aspect of the restaurant industry. He studied Culinary Arts and Sciences and Restaurant Management at Florida International University in Miami. Frank worked under the guidance of Chef Haas, who is considered the innovator of new world cuisine. Combining his 30 plus years of restaurant experience with work in hospitality locales across the state and his concept development skills, Frank continues to create distinct flavor combinations that celebrate authentic regional cuisine.

Frank will customize a menu to match any affair onsite or in a location of your choice.



Signature Sandwich Platters (serves 10)

- ❖ **Pressed Cuban Sandwich**
Pickles, pork, ham, Swiss cheese | \$67.00
 - ❖ **Sloppy Joe Sandwich Platter**
Corned beef, slaw, turkey, Russian dressing on rye bread | \$65.00
 - ❖ **Vegetable and Cheese Quesadilla**
Guacamole, pico de gallo, sour cream | \$55.00
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Build your own Sandwich Platters (serves 10)

- ❖ Roasted red peppers, fresh mozzarella, basil, pesto | \$55.00
 - ❖ Chicken cutlet, broccoli rabe, lemon aioli | \$65.00
 - ❖ Grilled portabello mushroom, goat cheese, mixed greens | \$55.00
 - ❖ Cilantro and lime chicken, baby spinach | \$65.00
 - ❖ Grilled zucchini, yellow squash, baby arugula, brie cheese | \$60.00
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Homemade Salads

- ❖ Coleslaw | \$18.00
- ❖ Red potato and dill salad | \$18.00
- ❖ Tricolor tortellini and mozzarella salad | \$25.00
- ❖ Green beans, cherry tomatoes, roasted onion | \$20.00
- ❖ Seared brussels sprouts, red onion, red cabbage | \$25.00
- ❖ Cannelloni bean, red pepper, celery, gorgonzola cheese | \$18.00

*** All platters are served with napkins, serving spoons, and plates.**

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Salad Platters (serves 10)

❖ **Roasted Beet Salad**

Walnuts, goat cheese, mixed greens, balsamic vinaigrette | \$60.00

❖ **Grilled Pear Salad**

Blue cheese, walnuts, sun-dried cranberries, honey balsamic vinaigrette | \$60.00

❖ **Traditional Caesar Salad**

Romaine hearts, croutons, parmesan cheese | \$50.00

❖ **Grilled Seasonal Fruit Salad**

(Peach, plum, pineapple, melon) baby arugula, cherry tomatoes, herbed parmesan cheese | \$60.00

add salmon | \$50.00

add chicken | \$20.00

add shrimp | \$30.00

Signature Salad Platters (serves 10)

❖ **Tuna Nicoise**

Seared tuna steak, green beans, olives, tomatoes, egg, red wine vinegar gastric | \$140.00

❖ **Chicken Cobb Salad**

Onion, blue cheese, guacamole, tomatoes, avocado ranch dressing | \$85.00

❖ **Smoked Salmon Salad**

Capers, onions, baby spinach, honey mustard dressing | \$105.00

❖ **Grilled Korean Skirt Steak**

Shitake mushrooms, sesame, cabbage salad, rice vinegar, ginger dressing | \$120.00

❖ **Grilled Teriyaki Skirt Steak**

Asian vegetable noodle salad, sesame vinaigrette | \$120.00

❖ **Bourbon Glazed Salmon**

Couscous, mint, lemon salad, citrus vinaigrette | \$130.00

❖ **Seafood Salad**

Mussels, calamari, shrimp, octopus, lemon and olive oil dressing | \$150.00

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Signature Chicken Wing Platter (24 wings)

Served with celery, ranch, and blue cheese dressings | \$28.00

Glazes

- ❖ Buffalo mild
- ❖ Buffalo hot
- ❖ Asian scallion
- ❖ Orange bourbon
- ❖ Raspberry hoisin
- ❖ Chipotle
- ❖ Honey barbeque

Specialty Platters (serves 10)

- ❖ **Cheese Board** - Assortment of cheeses, olives, and fruit. Served with flat bread and toast points | \$45.00
- ❖ **Hummus and Grilled Pita Chips** | \$25.00
- ❖ **Tuscan Board** - Sliced dry meats and olives served with toast points | \$75.00
- ❖ **Tomato and Onion Bruschetta** | \$35.00
- ❖ **Fried Plantain Chips** | \$25.00

Signature Platters (serves 10)

- ❖ **Reuben Sandwich**
Swiss cheese, house made kraut, Russian dressing | \$65.00
- ❖ **Grilled Four Cheese Sandwich**
Smoked bacon and tomato squares | \$45.00
- ❖ **Lump Crab Cakes**
Arugula and remoulade sauce | \$110.00
- ❖ **Mini Potato and Onion Pierogis**
Sauerkraut and bacon | \$55.00
- ❖ **Coconut Chicken Satay**
Apricot dipping sauce | \$60.00
- ❖ **Pulled Pork Sandwich**
Raspberry barbecue, potato rolls, house made slaw | \$65.00

* **All platters are served with napkins, serving spoons, and plates.**



House Made Pasta (serves 10)

- ❖ **Gnocchi Bolognese**
Peas and mascarpone cheese | \$60.00
 - ❖ **Wild Mushroom Agnolotti**
Cream sauce | \$65.00
 - ❖ **Cheese Ravioli**
Tomato and basil | \$55.00
 - ❖ **Cavatelli**
Marinara and ricotta impastata | \$55.00
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Entrée Platters (serves 10)

- ❖ **Pan-seared Chicken Breasts**
Artichoke hearts, cherry tomatoes, white wine sauce | \$65.00
 - ❖ **Chicken Carbonara**
Bacon, onions, cream | \$65.00
 - ❖ **Meatloaf**
Bacon, mozzarella, porcini mushroom sauce | \$75.00
 - ❖ **Red Wine Short Ribs**
Root vegetable sauce | \$90.00
 - ❖ **Bourbon Salmon Squares**
Chickpea puree | \$115.00
 - ❖ **Garlic Shrimp**
Lemon and white wine sauce | \$120.00
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Sides

- ❖ Garlic mashed potatoes | \$25.00
- ❖ Blue cheese mashed potatoes | \$30.00
- ❖ Brussels sprouts with bacon | \$28.00
- ❖ Four cheese macaroni and cheese | \$30.00
- ❖ Roasted rosemary potatoes | \$25.00
- ❖ Lemon asparagus | \$40.00

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Beverages (serves 10)

- ❖ Flavored Pellegrino water | \$25.00
- ❖ Bottled water | \$10.00
- ❖ Canned soda | \$15.00