

Signature Starter Plates

Sallee's Italian Antipasto

A variety of our finest provisions, Genoa salami, prosciutto, sopressata, imported capicola and pepperoni along with fresh mozzarella and imported provolone cheese. We also include marinated mushrooms, artichoke hearts, assorted olives, plum tomatoes, roasted peppers, sweet & hot cherry peppers all topped with extra virgin olive oil and Italian seasoning.

12" tray- \$35 16" tray- \$50 18" tray- \$65

Snow Crab Claw Cocktail Platter

Ready to eat with shells opened, this stunning platter will impress all your guests. Served over a bed of lettuce with spicy cocktail sauce.

12" tray- \$65 16" tray- \$98 18" tray- \$130

Fresh Vegetable Platter

Assortment of fresh raw vegetables with a delicious dip.

12" tray- \$25 16" tray- \$35 18" tray- \$45

Jumbo Shrimp Cocktail

Jumbo shrimp, chilled and served with our delicious cocktail sauce over a bed of greens.

\$27 per dozen

Fresh Mozzarella Platter

Fresh mozzarella layered with sliced plum tomato and fire roasted peppers, seasoned with Italian spices and drizzled with extra virgin olive oil.

12" tray- \$35 16" tray- \$45 18" tray- \$55

Clams on the Half Shell

Oysters on the Half Shell

Served chilled with cocktail sauce and lemon wedges.

\$10 per dozen \$18 per dozen

Sushi, Sashimi and Maki Platter

Our sushi chef will delightfully prepare and plate a mixture of sashimi, sushi and rolls cut up.

12" tray- \$39 16" tray- \$68 18" tray- \$86

Maki Party Tray

A variety of rolls prepared by our sushi chef. This is always the first plate to go at the party.

12" tray- \$40 16" tray- \$50 18" tray- \$70

Sushi and Sashimi Party Tray

A fresh assortment of top grade sushi and sashimi masterfully displayed.

12" tray- \$45 16" tray- \$67 18" tray- \$90

Tuna Wasabi Nuda

Momentarily marinated, thinly sliced sashimi grade tuna, with a creamy wasabi sauce for dipping.

12" tray- \$28 16" tray- \$42

Ocean Bounty

Two chilled one lb. lobsters split, one pound Alaskan King crab legs, 16 jumbo shrimp cocktail, 24 clams on 1/2 shell, 16 oysters on 1/2 shell, and 24 New Zealand mussels plated with cocktail sauce and fresh lemon.

18" tray- \$169.99

Meat and Cheese Platter

Italian meats and assorted cheeses tastefully displayed and ready for your affair.

12" tray- \$35 16" tray- \$50 18" tray- \$65

Grilled Vegetable Platter Fresh Fruit Platter

12" tray- \$30 16" tray- \$45 18" tray- \$54

Tomato Bruschetta Platter

Chopped tomato, onion and garlic relish with Italian seasoning on individual garlic toasts.

12" tray- \$25 16" tray- \$35 18" tray- \$45

Sandwich Platters

Cocktail Sandwich Platter

House roast beef, turkey, ham and Swiss, and tuna salad sandwiches with lettuce and tomato on assorted breads. Sandwiches are quartered and arranged on platter with a side of mustard and mayonnaise.

\$60 (40 pieces)

Sloppy Sallee

Corned beef, pastrami and turkey double-decker sandwiches on rye dripping with cole slaw and Russian dressing. Quartered sandwiches.

\$36 (16 pieces)

Wha-ja-ma-call-it

Thinly sliced prosciutto, Genoa salami, imported capicola and sharp provolone cheese served on crisp Italian bread with sliced red onion, roasted red peppers and a special herb infused balsamic vinaigrette.

\$40 (16 pieces)

The Sallee Tee Reuben

A combination of our famous corned beef and pastrami stacked high on rye bread and topped with sauerkraut, Russian dressing and melted Swiss cheese.

\$35 (1/2 tray)

Chicken portabella Platter

Grilled chicken cutlet stacked with rosemary scented roasted Portobello mushrooms, grilled red onion, lettuce and provolone cheese on a hard roll flavored with honey mustard dressing. (10 sandwiches cut in halves)

\$80

Sub Platter

Roast beef, turkey and Italian subs are made with lettuce tomato and onion. Arranged on a platter with a side of mustard and mayonnaise.

\$43 (24 pieces)

Wrap Platter

12 assorted wraps plated with your choice of salad: macaroni, potato, cole slaw or pasta salad.

All wraps cut in half.

\$90 (24 pieces)

Double Decker Party Subs

Every oven baked bread is sliced twice to create a super double-decker sandwich. Sold by the foot: 3', 4', 5', 6' and 3' round loaves. Sandwiches made with Boar's Head and imported Italian Provisions.

The Sicilian Subcontractor

Boar's Head ham, Genoa salami, ham cappicola, pepperoni and provolone layered with sliced tomato, lettuce, onion, seasonings and balsamic vinaigrette.

\$16/foot

The Average Joe

Store roasted top round of beef and fresh roasted turkey breast are sliced and decked out with American cheese, lettuce, tomato and chipotle mayonnaise.

\$17/foot

The New Yorker

Nation's Best's juicy smoked pastrami and slow cooked corned beef piled high on each layer with creamy cole slaw and Russian dressing.

\$16/foot

The Made Man

Imported prosciutto, sopressata, provolone, imported capicola, ham capicola and fresh mozzarella layered with tomato, basil, roasted peppers and balsamic vinaigrette.

\$20/foot

The Chicken Man

A single layer party sub of fried or grilled chicken cutlet stacked with rosemary scented, roast portobello mushrooms, grilled red onion, lettuce and provolone cheese flavored with honey mustard dressing.

\$19/foot

3 foot - 15 to 18 people 5 foot - 25 to 30 people
4 foot - 18 to 24 people 6 foot - 30 to 36

6 Lb. Cold Cut Tray

Roast beef, ham, Swiss cheese, Genoa salami, American cheese, turkey and provolone cheese platter served with 18 rolls and choice of one salad: macaroni, potato, cole slaw or pasta salad.

\$80

Sauces by the Quart

Marinara Sauce.....	\$8.99
Pomodoro Sauce.....	\$8.99
Pink Vodka Sauce.....	\$9.99
Hot and Spicy Sauce.....	\$8.99
Spiced Garlic Sauce.....	\$8.99
Marsala Sauce.....	\$9.99
Francaise Sauce.....	\$8.99
Demi-Glace.....	\$8.99
Turkey Gravy.....	\$8.99
Apple Pork Gravy.....	\$8.99

Dressings by the Pint

Caesar Salad Dressing.....	\$6.99
Blue Cheese Dressing.....	\$6.99
Balsamic Vinaigrette.....	\$6.99
Chipotle Mayonnaise.....	\$5.99
Honey Mustard Dressing.....	\$5.99
Orange Vinaigrette.....	\$6.99
Russian Dressing.....	\$5.99
Sun-dried Tomato Dressing.....	\$7.99
Raspberry Vinaigrette.....	\$7.99
Cocktail Sauce.....	\$5.99
Tartar Sauce.....	\$5.99
Buffalo Sauce.....	\$5.99

Deli Meats And Cheeses

Sold by the Pound

Roast Beef- House made rotisserie top round.....	\$12.99
Turkey Breast- made fresh daily.....	\$10.99
Prosciutto- imported San Danielle.....	\$14.99
Sharp Provolone- imported and aged.....	\$14.99
Pastrami- tender seasoned brisket.....	\$10.99
Corned Beef- slow cooked in our kitchen.....	\$10.99
Tongue.....	\$13.99

Boars Head Cold Cuts

Boiled Ham.....	\$8.99
Ham Cappy.....	\$8.99
Ham Cappy.....	\$8.99
Sopressata - Hot and Sweet.....	\$12.99
Dry Cappicola - Hot and Sweet.....	\$12.99
Genoa Salami.....	\$8.99
Pepperoni.....	\$6.99
Liverwurst.....	\$5.99
Swiss Cheese.....	\$7.99
American Cheese.....	\$5.99
Provolone.....	\$6.99

Special Requests

Advanced Notice Please

Appetizers

Served By the 1/2 tray

Coconut Shrimp.....	\$65
Shrimp Tempura.....	\$65
Hot & Spicy Shrimp.....	\$65
Bacon Wrapped Scallops.....	\$55
Mini Jumbo Lump Crab Cakes.....	\$95
Clams Oreganata.....	\$45
Clams in White Wine.....	\$50
Clams Casino.....	\$45
Mussels - Marinara or Diablo.....	\$40
Coconut Chicken.....	\$40
Sesame Chicken.....	\$40
Buffalo Wings.....	\$36
Spiced Garlic Wings.....	\$36
Chicken Fingers.....	\$45
Mini Reubens.....	\$39
Mozzarella Sticks.....	\$39
Pigs in a Blanket.....	\$38
Mini Meatballs.....	\$30
Artichoke Hearts Francaise.....	\$35
Eggplant Rollatini.....	\$40
Bacon Cheddar Potato Skins.....	\$20
Edamame - soy bean snack.....	\$15
Garlic Bread.....	\$10
Fried Ravioli.....	\$35

Appetizers may also be purchased by the dozen or

Select Any 3 Appetizers

for \$6.99 per person (90 pieces, minimum 20 people)

Ala Carte Entrees

Priced By the 1/2 tray

Poultry

Chicken Parmagiano.....	\$43
- breaded fried with mozzarella & sauce	
Chicken Marsala.....	\$43
- Marsala wine sauce with mushrooms	
Chicken Francaise.....	\$43
- lemon butter, white wine sauce	
Chicken Oreganata.....	\$43
- topped with seasoned breadcrumbs	
Chicken Picatta.....	\$43
- white wine olives and capers	
Chicken Murphy.....	\$43
- vinegar peppers, potato and onion	
Chicken Saldina.....	\$45
- lemon butter, artichoke, prosciutto and tomato	
Chicken Scampi.....	\$43
- white wine garlic and butter	
Chicken Scorpions.....	\$43
- scampi style with tomato and feta cheese	
Chicken Carbonara.....	\$43
- Alfredo style with prosciutto and peas	
Chicken, Peppers and Onions.....	\$43
- sautéed with Italian seasoning	
Chicken Rollatini.....	\$40
- stuffed with prosciutto and provolone	
Sliced Turkey Breast with Gravy.....	\$45

Beef, Veal and Pork

Prime Rib of Beef.....	market per lb.
- whole or 1/2 rib	
Sliced Filet Mignon.....	market per lb.
- mushroom demi glace, whole or 1/2	
Steak Pizzaiola - sliced grilled NY strip.....	market per lb.
w/ garden tomato sauce	
Sliced Garlic Sirloin.....	market per lb.
Sliced London Broil.....	\$55
Veal - milk fed thin cutlets.....	\$60
Marsala, Francaise, Parmagiano	
Veal and Peppers.....	\$55
Veal Saltimboca.....	\$60
Sausage, Peppers and Onions.....	\$35
- sautéed with Italian seasoning	
Sausage, Broccoli Rabe and Sun-Dried Tomato.....	\$45
- garlic and oil	
Sausage Pomodoro - in chunky tomato sauce.....	\$40
Sliced Pork Loin with apple gravy.....	\$40
Boneless Pork Chop Murphy.....	\$46
- vinegar peppers, potato & onion	
Baby Back Ribs - St. Louie Style with BBQ sauce.....	\$46

Pasta

Penne or Rigatoni - Pomodoro, Marinara, Fra Diablo.....	\$32
Penne or Rigatoni - Pink Vodka sauce.....	\$35
Penne, Sausage and Broccoli Rabe.....	\$40
Linguini - Scampi, Fra Diablo or Hot and Spicy sauce.....	\$32
Cheese Ravioli - Marinara, Vodka sauce.....	\$35
Tortellini Carbonara.....	\$35
- creamy cheese sauce with prosciutto & peas	
Pasta Primavera.....	\$35
- mixed fresh vegetables with bowtie pasta	
Baked Ziti.....	\$35
Cheese Lasagna.....	\$35
Meat Lasagna.....	\$40
Fettucini Alfredo.....	\$35
Meatballs in Mama Mia Sauce.....	\$43
with your choice of pasta	
Linguini Aglio Olio with Chicken & Broccoli Rabe.....	\$40
Linguini Aglio Olio - garlic and oil.....	\$30

Seafood

Linguini - White or Red Clam Sauce.....	\$40
Zuppa Di Pesce.....	\$60
- clams, calamari, shrimp and mussels in broth	
Shrimp or Scallops - with linguini.....	\$65
Scampi - garlic, butter, herbs and cheese	
Hot and Spicy - Cajun, scampi cross	
Scorpions.....	
- scampi style with plum tomato and feta cheese	
Fra Diablo.....	
- pomodoro sauce with red crushed chilies	
Fried or Broiled Shrimp or Scallops.....	\$65
Shrimp Francaise - lemon butter over capellini.....	\$65
Pan Seared Scallops.....	\$65
- mixed veggies & orange reduction sauce	
Flounder Florentine.....	\$60
- stuffed w/ spinach, asparagus, roast peppers	
Broiled Flounder - butter, lemon, white wine.....	\$60
Stuffed Flounder Nicole.....	\$65
- topped with creamy seafood mix	
Pecan Crusted Salmon.....	\$60
Sesame Crusted Tuna.....	\$55
Alaskan King Crab Legs.....	market per lb.
- steamed and split, with scampi butter	
Maine Lobster - steamed or broiled.....	market per lb.

Veggies & Starches

Eggplant Parmagiano.....	\$35
Eggplant Rollatini.....	\$40
Sautéed Broccoli Rabe.....	\$30
Steamed Julienne Vegetables.....	\$22
Sautéed Spinach and Mushrooms.....	\$25
Stuffed Artichokes 5 pieces.....	\$30
Broccoli Aglio olio.....	\$22
String Bean Almondine.....	\$30
Peppers, Onions & Mushrooms.....	\$20
Artichoke Hearts Francaise.....	\$35
Stir Fry Veggies.....	\$25
Steamed Asparagus.....	\$30
Whole Sautéed Mushrooms.....	\$25
Escarole and Beans.....	\$22
Candied Sweet Potatoes.....	\$25
Yukon Gold Mashed Spuds.....	\$25
Garlic Mashed Potatoes.....	\$25
Herb Roasted Potatoes.....	\$25
Herbed Rice.....	\$22

Salads by the Pound

Farfale Pasta Salad.....	\$3.99
Shrimp Salad.....	\$12.99
Chicken Salad.....	\$8.99
Tuna Salad.....	\$10.99
Cole Slaw- Regular or pickled.....	\$3.99
Macaroni Salad.....	\$3.99
Potato Salad- Reg. or Italian.....	\$3.99
Italian Tuna Salad.....	\$10.99
Mozzarella and Tomato Salad.....	\$9.99
String Bean Salad.....	\$6.99

Garden Greens

Caesar Salad.....	\$25.00
Bleu Cheese Salad.....	\$25.00
Roma Arugula Salad.....	\$25.00
Greek Salad - Feta Cheese.....	\$25.00
Garden Salad.....	\$25.00

Pickle Bar by the Pound

Pickles.....	\$3.99
Plain Lettuce and Tomato.....	\$3.99

Breads

All large bread orders must be placed **48 hrs. in advance**

Italian Bastone.....	\$3.19
Dinner Rolls.....	\$3.99/doz
Sliced Panella.....	\$5.00
3lb. Rye Bread.....	\$8.00
1/2 Loaf Rye.....	\$4.00
Split Loaf.....	\$1.49
8" Sub Roll.....	\$1.00 ea.
Hard Roll.....	.60

Soups by the Quart

Lobster Bisque.....	\$13.99
Onion Soup.....	\$6.99
Pasta Fagiolo.....	\$6.99
Soup of the Day.....	-

Sallee Tee's

G • R • I • L • L • E
STEAKS • SEAFOOD • SUSHI • DELI

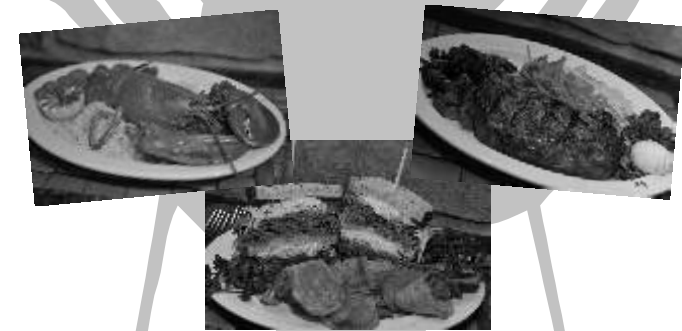
33 WEST STREET
MONMOUTH BEACH, N.J. 07750
ON SITE FACILITIES AND
PREFIXED MENUS ARE AVAILABLE

PHONE (732) 870-8999

FAX (732) 870-8333

salleeteesgrille.com

Catering Menu



Fresh Wholesome Cooking

All meals are cooked on premises using only the freshest quality ingredients with no preservatives and no pre-freezing. Our chef Nick Kouvel will help you plan any size gathering from start to finish. You can always depend on the consistency and flavor of the food at Sallee Tee's. Our appetizer trays will astound your guests. Tell them, you got them at Sallee Tee's!!

All catering orders can be placed by phone at 732-870-8999.

Please ask for Nick Kouvel