

ALLORA

Allora Catering

892 Rt 73 North
Marlton NJ 08053

856.596.6882

allorafood.com

alloracateringmarlton@gmail.com

Banquet & Event

Menu

available for 20 or more guests

Appetizers packages

Choose 2

\$5 pp

Sausage, Rabe, and
White Beans

alio-olio

Arancini

Assorted Sliced Stromboli

pepperoni, cheesesteak,
spinach and ricotta

Fried Calamari

marinara dipping sauce

Buffalo Cauliflower

side of blue cheese

Additional Appetizers

Roasted Peppers & Mozzarella

\$ 5 PP

Italian Antipasto

\$6 PP

Bruschetta

\$2 EA

Clams Casino

\$3.50 EA

Cheese Steak Egg Rolls

spicy marinara sauce

\$3.50 EA

Shrimp wrapped in bacon

honey mustard sauce

\$4.25 EA

Lunch Events \$24

Package Includes
bread and pesto oil, no-alcoholic
beverages, coffee

Salad

Classic Caesar Salad
Crisp romaine lettuce, croutons,
house made caesar dressing

Entrees

choose 3

Chicken Parmigiana

breaded chicken cutlet baked with
marinara sauce and mozzarella
cheese

Chicken Piccata

lemon butter white wine sauce with
capers

Herb Crusted Chicken

with tomatoes, artichokes, and white
wine sauce

Baked Salmon Filet

finished with homemade herb
pesto add \$2

Tortellini Romano

crispy prosciutto, peas, pecorino
romano cream sauce

Eggplant Parmigiana

breaded eggplant, marinara sauce
and mozzarella cheese (vegetarian)

Rigatoni Primavera

diced tomato, zucchini, carrot, and
spinach garlic white wine sauce with
a splash of red sauce (vegan)

Rigatoni Primo

sweet sausage, sun-dried tomato,
blush sauce

Braised Beef Short Rib

our signature dish, boneless beef
short rib finished with red wine pan
sauce add \$6

*optional pasta course
served after salad course*
\$2pp

Rigatoni Genovese

Tossed in our San Marzano tomato
cause with cream

Desserts

Cake Cutting Fee

cut and plate your specialty
cake \$1.25 pp

Biscotti & Cannoli \$4 pp

Tiramisu \$6pp

Italian rice pudding \$4 pp

Scoop of Vanilla or Chocolate
ice cream \$2 pp

All Lunches are 4 hour
events

Set-up is 1 hour prior
to event

No set-up night before
event,

\$100 fee to set up
favors and decorations
We reserve the right to
not refund deposit if
room and bathrooms
are left unsatisfactory

Minimum group of 20

Final menu selections must be confirmed
one week prior to event.

ALLORA

Allora Bruno

892 Rt 73 North
Marlton NJ 08053
856.596.6882
allorafood.com

Banquet & Event

Menu

available for 20 or more guests

Additional Appetizers

Roasted Peppers & Mozzarella
\$5 PP

Italian Antipasto
\$6 PP

Bruschetta
\$2 EA

Clams Casino
\$3.50 EA

Shrimp Wrapped with Bacon
side of honey mustard
\$4.25 EA

Desserts

Biscotti & Cannoli \$4 pp

Tiramisu \$6 pp

Italian rice pudding \$4 pp

Scoop of Vanilla or chocolate
ice cream \$2 pp

Sodas, tea and coffee
are included with all
events.

Cake cutting fee-
fee only applicable
when staff cuts cake

Dinner Events (4.00 - 9.00)

Calabrese \$36

Salad

Classic Caesar Salad
Crisp romaine lettuce, croutons,
house made caesar dressing

Pasta

Rigatoni Genovese
tossed in our San Marzano tomato
sauce with cream

Entrees

choose 3

Chicken Parmigiana
breaded chicken cutlet, marinara
sauce and mozzarella cheese

Chicken Piccata
chicken breast sauteed in a lemon
butter white wine sauce with capers

Herb Crusted Chicken
with tomatoes, artichokes, and white
wine sauce

Baked Salmon Filet
finished with homemade herb

**Eggplant Parmigiana
(Vegetarian)**

breaded eggplant baked with
marinara sauce and mozzarella
cheese

Pork Milanese
breaded pork cutlet topped with
lemon extra virgin olive oil and
Romano cheese

Rigatoni Primavera (Vegan)
with diced tomato, zucchini, carrot,
and sautéed spinach garlic white
wine sauce with a splash of red
sauce

Sicilian \$39

Family style appetizers

Arancini, Sausage-Beans &
Greens, Fried Calamari

Salad

Classic Caesar Salad
Crisp romaine lettuce, croutons, house
made caesar dressing

Pasta

Rigatoni Genovese
tossed in our San Marzano tomato
sauce with cream

Entrees

choose 3

Chicken Parmigiana
breaded chicken cutlet, marinara
sauce and mozzarella cheese

Chicken Piccata
lemon butter white wine sauce with
capers

Herb Crusted Chicken
with tomatoes, artichokes, and white
wine sauce

Baked Salmon Filet
finished with homemade herb

**Eggplant Parmigiana
(Vegetarian)**
breaded eggplant baked with
marinara sauce and mozzarella
cheese

Pork Milanese
breaded pork cutlet topped with
lemon extra virgin olive oil and
Romano cheese

Rigatoni Primavera (Vegan)
with diced tomato, zucchini, carrot,
and sautéed spinach garlic white
wine sauce with a splash of red
sauce

Minimum group of 20
Final menu selections must be confirmed
one week prior to event.