



Enjoy 618's most popular dishes using our a la carte style Catering Services.  
\*No order minimum.

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The logo for 618 Restaurant, featuring the numbers '618' in a large, stylized, metallic font with a 3D effect. The numbers are set against a white background with a black border.

RESTAURANT  
BANQUETS  
CATERING

**CATERING MENU**

618 Park Ave  
Freehold, NJ 07728



## APPETIZERS

### SERVED BY THE DOZEN

Chorizo Empanadas - Mango Lime Mojo	\$29
Lump Crabcakes - Chipotle Aioli	\$39
Stuffed Mushrooms - Sausage, Broccoli Rabe and Pecorino	\$26
Argentinean Beef Skewers - Chimichurri Sauce	\$28
Wild Mushroom Arancini	\$26
Coconut Shrimp - Coconut Lime Sauce	\$34
Spanakopita - Baby Spinach, Grecian Feta	\$28

## PLATTERS

### SERVED COLD OR ROOM TEMPERATURE SMALL 8-10 GUESTS/LARGE 16-20 GUESTS

Bruschetta - Tomatoes, Mozzarella, White Balsamic	\$55/\$105
Antipasto - Assorted Meats, Roasted Peppers, Olives, Artichokes	\$90/\$175
Assorted Cheese Platter - Dried Fruits, Nuts, Crackers	\$85/\$165

## TRAYS

### SMALL 8-10 GUESTS/LARGE 16-20 GUESTS

Tuffle Pasta Purses - Kale & Sunflower and Pumpkin Seed Pesto, Heirloom Tomatoes	\$105/\$205
Rigatoni Bolognese - Pork, Veal, Pancetta, Pecorino, Parsley	\$90/\$175
Chicken Breast- Marsala Wine, Portobello Mushrooms	\$70/\$135
Granny's Meatballs - San Marzano Sauce	\$65/\$125
Adobe Roast Porkloin - Charred Pineapple Salsa	\$70/\$135
Filet Mignon - Marsala Mushroom Sauce	MP
Shrimp, Angry Sauce, San Marzano Tomatoes, Chilis, White Wine	\$115/\$225
Grilled Salmon - Mango Ginger Relish	\$100/\$195
Short Rib Ravioli - Cream, Oven Dried Tomatoes, Peas, Parmesan	\$110/\$215
Rosemary & Garlic Grilled Sirloin - Horseradish Aioli	\$90/\$165

## SALADS

### SERVES UP TO 10

Baby Greens - Hearts of Palm, Tomatoes, Feta, White Balsamic Vinaigrette	\$60
Caeser - Romaine, Creamy Caesar Dressing, Parmesan, Croutons	\$55

## SIDES

### SMALL 8-10 GUESTS/LARGE 16-20 GUESTS

Butter Whipped Potatoes	\$65/\$125
Rosemary and Garlic Roasted Potatoes	\$45/\$85
Haricot Vert - Toasted Almonds, EVOO	\$55/\$105
Gemelli Pasta - Tomatoes, Garlic, Cream, Basil, Parmesan	\$55/\$105
Jasmine Rice	\$45/\$85
Seasonal Vegetable Saute - Garlic, Parsley	\$55/\$105
EVOO Roasted Asparagus	\$65/\$125
Chorizo Mac and Cheese - Buttered Breadcrumbs	\$60/\$115

## DESSERT PLATTERS

### SMALL 8-10 GUESTS/LARGE 16-20 GUESTS

Cookies and Brownies - Chocolate Chip, White Chocolate	\$65/\$135
Macadamia, Chocolate Chunk Brownie	
Cannolis - Sweet Ricotta, Chocolate Chips	\$65/\$125
Fresh Seasonal Fruit and Berries	\$70/\$135
Assorted Petit Fours	\$80/\$155

*Menu and prices are subject to change without notice\**

*We do not provide wire racks or sternos\**