



**MJ INGRIBELLI**  
**CATERING**  
**MENU**

---

**2026**



# Appetizers

**Cranberry Brie Bites**

**Prosciutto & Apricot Crostini**

**Tomato Bocconcini Skewers**

**Smoked Salmon on Rye**

**Mini Yorkshire Pudding**

With Shaved Beef & Caramelized Onions

**Stuffed Mushrooms**

With Cheese or Crab & Artichoke

**Chicken Caesar Salad in Parmesan  
Cheese Basket**

**Antipasto Skewers**

**Jumbo Shrimp Skewers**

**Mini All-Beef Meatballs**

In our homemade tomato sauce

**Bruschetta Crostini**

**Mini Quiche**

**Cheese-Stuffed Dates**

Wrapped in prosciutto

**Vegetable Rice Paper Rolls**

**Sausage Rolls**

**Lamb Lollipops+**

---

**Grazing Table**

An abundant spread of meats, cheeses, crackers, artisan breads, pickled vegetables, olives, dried and fresh fruit and a crudité platter with dips

**contact for pricing**



# Salads

Serves 20-25 people

## House Salad

A fresh mix of seasonal greens, cherry tomatoes, cucumbers, tri-colour peppers, and red onions tossed in a housemade vinaigrette dressing  
**\$70**

## Caesar Salad

Crisp romaine lettuce, in a classic creamy Caesar dressing, topped with croutons, bacon, fresh lemons and shaved parmesan  
**\$90**

## Greek Salad

Romaine lettuce, cucumbers, red onion, kalamata olives, tri-colour peppers, creamy feta cheese tossed in a housemade Greek dressing  
**\$90**

## Pasta Salad

Rotini pasta, tri-colour peppers, tomatoes, cucumbers, red onions in a light housemade vinaigrette dressing  
**\$80**

## Potato Salad

Tender baby potatoes, chopped celery, tri-colour peppers, red and green onions with a creamy dressing and fresh herbs  
**\$80**

## Berry Spinach Salad

Baby spinach and mixed greens, topped with fresh berries, cucumbers, red onions, and goat cheese, all tossed in a poppy seed dressing  
**\$90**

## Coleslaw

Crisp shredded cabbage and carrots, served your way - tossed in a creamy dressing or with an apple ginger vinaigrette  
**\$50**

## Citrus Salad

Heritage mixed greens with mandarin oranges, chopped pinenuts and a housemade citrus vinaigrette  
**\$90**



# Sides

Serves 20-25 people

## Roasted Seasonal Vegetables

A medley of in-season vegetables oven-roasted with fresh herbs

**\$115**

## Roasted Root Vegetables

Oven-roasted carrots, parsnips, turnips, rutabagas, and onions, finished with fresh herbs

**\$120**

## Honey Glazed Carrots

Heirloom carrots roasted and finished in a honey glaze with fresh herbs

**\$115**

## Corn on the Cob

Fresh corn topped with melted butter

**contact for pricing**

## Roasted Red Skin Potatoes

Red skin potatoes oven-roasted and topped with fresh thyme and rosemary

**\$60**

## Baby New Potatoes

Baby potatoes oven-roasted until crispy and tossed in parsley butter

**\$60**

## Mashed Potatoes

Creamy mashed potatoes whipped until smooth with a touch of butter & cream; also offered as sweet potatoes+

**\$70**

## Scalloped Potatoes

Thinly sliced potatoes layered in a creamy sauce and baked until golden and crispy

**\$80**

## Fingerling Potatoes

Crispy fingerling potatoes roasted with olive oil and fresh herbs

**\$70**

## Homemade Meatballs (1.5oz)

Chef's signature meatballs topped with a housemade tomato sauce

**25 meatballs - \$50    50 meatballs - \$85**

## Homemade Arancini Balls

Golden risotto balls filled with cheese, lightly fried and topped with housemade tomato sauce

**\$2.10 each**



# Pastas

Serves 20-25 people

## **Penne with Tomato Sauce**

Penne topped with our housemade tomato basil sauce

**\$95**

## **Penne ala Vodka**

Penne tossed in a creamy tomato-vodka sauce with fresh garlic and herbs

**\$100**

## **Cheese Tortellini**

Cheese-filled tortellini served with rose sauce

**\$100**

## **Gnocchi with Gorgonzola**

Housemade potato gnocchi served in a rich Gorgonzola cream sauce

**\$135**

## **Mac & Cheese**

Creamy macaroni tossed with a homemade cheese sauce, topped with breadcrumbs and baked for a crispy crust

**\$110**

## **Pasta Primavera**

Pasta tossed with fresh seasonal vegetables in a garlic and olive oil sauce, topped with parmesan

**\$100**

## **Rigatoni with Bolognese**

Rigatoni topped with our housemade bolognese sauce

**\$110**

## **Gemmelli with Lemon Cream Sauce**

Gemmelli served with a homemade lemon cream sauce

**\$95**

## **Cannelloni**

Cannelloni filled with ground beef and spinach, baked in our tomato sauce and melted mozzarella

**12 piece - \$45**

**20 piece - \$110**

## **Manicotti**

Manicotti filled with a savoury ricotta and spinach mixture, baked in our tomato sauce and topped with melted mozzarella

**12 piece - \$45**

**20 piece - \$110**

## **Lasanaga**

Classic lasagna layered with our tomato sauce and cheese blend of ricotta, mozzarella, and parmesan - offered with meat or vegetables

**1/2 tray (6-8 people) - \$50**

**full tray (12 - 14 people) - \$100**

## **Eggplant Parmesan**

Eggplant layered with our tomato sauce and cheese blend of ricotta, mozzarella, and parmesan

**1/2 tray (6-8 people) - \$65**



# Poultry & Fish

10lbs serves approx. 20-25 people

## Lemon Chicken

Skin on boneless roast chicken served with charred lemon and fresh herbs

**10lbs - \$195**

## BBQ Chicken with Pineapple

Skin on boneless BBQ chicken served with our tangy BBQ sauce and grilled pineapple

**10lbs - \$200**

## Roast Chicken

Whole roast chicken with fresh rosemary and thyme

**10lbs - \$190**

## Fried Chicken

Crispy fried chicken seasoned with a blend of spices

**10lbs - \$190**

## Chicken Cutlets

Tender chicken cutlets coated in seasoned breadcrumbs and pan-fried until light and crispy

**\$8 per piece**

## Chicken Parmesan

Breaded chicken cutlets topped with our housemade tomato sauce and melted mozzarella, baked until golden

**\$9 per piece**

## Chicken Supreme

Pan-seared chicken breast coated in a rich Pommery mustard cream sauce

**\$9.50 per piece**

## Grilled Salmon

Atlantic salmon grilled and topped with fresh herbs - can be served plain, with lemon dill butter, or our mango salsa+

**25 (3oz) portions - \$190**

## Halal Chicken

Any chicken dish can be made with halal chicken upon request

**contact for price**

# Pork, Lamb, & Beef

10lbs serves approx. 20-25 people

## Crackling Pig Roast

Slow-roasted pig with crisp golden skin, hand-carved

**contact for pricing**

## Pulled Pork

Slow-cooked pulled pork, tossed in a rich smoky BBQ sauce

**10lbs - \$190**

## BBQ Pork Ribs

Slow-roasted pork ribs rubbed in our spice blend with a BBQ glaze

**contact for pricing**

## Lamb Rack

Roasted rack of lamb, served with a chimichurri mint sauce

**1/2 rack - \$32**

## Veal Parmesan

Breaded veal cutlet, fried and topped with our housemade tomato sauce and melted mozzarella

**\$10.50 per piece**

## Smoked Beef Brisket

Slow-smoked brisket rubbed with our spice blend, hand-carved

**10lbs - \$200**

## NY Strip\*

Slow-roasted NY strip with a Dijon crust, carved on site

**contact for pricing**

## Beef Tenderloin\*

White pine crusted beef tenderloin with a cabernet reduction, carved on site

**contact for pricing**



# Platters

Serves 10-20 people

## Antipasto Platter

Assortment of meats, cheeses, crackers, pickled vegetables, dried and fresh fruit

**\$160**

## Crudité Platter

Selection of seasonal vegetables served with creamy ranch dressing

**\$50**

## Fruit Platter

Selection of seasonal fruits served with a yogurt dip

**\$70**

## Dessert Platter

Selection of homemade dessert squares and cookies

**3 dozen - \$90**

## Sandwich Platter

Selection of 3-4 sandwich options or chefs choice

**10 sandwiches - \$80**

## Sandwich Options

Served only as a platter

**Ham & Swiss**

**Turkey Cranberry**

**Roast Beef & Cheddar**

**Tuna Salad**

**Egg Salad**

**Vegetable Wrap**



We cater to any occasion.  
Service options range from To-Go to  
Full-Service.

**For inquiries contact  
[mjingribelli@gmail.com](mailto:mjingribelli@gmail.com)**

Add-ons:

- Chef on Site
- Servers
- Chafing Rentals
- Paper, Bamboo or China Plates and Utensils
- Beverages & Bar Service
- & more

Almost all items can be modified to suit  
dietary needs or allergies.

