



TOP TOMATO

AUTHENTIC ITALIAN SUPERMARKET & CATERING

CATERING FOR ALL OCCASIONS
"ALWAYS FRESH, NEVER FROZEN" DELIVERY & PROFESSIONAL SETUP



OPEN 7 DAYS A WEEK

4045 AMBOY RD.
STATEN ISLAND, NY 10308
(718) 605.3200

3579 VICTORY BLVD.
STATEN ISLAND, NY 10314
(718) 477.7978

1071 BAY STREET
STATEN ISLAND, NY 10305
(718) 816.1100

240 PAGE AVE.
STATEN ISLAND, NY 10307
(718) 608.0044



WWW.TOPTOMATOSUPERSTORE.COM



HEROS

WE OFFER SYMPATHY, GET WELL SOON, HAPPY BIRTHDAY AND MANY MORE CARDS.

3 FOOT.....\$55.00 • 4 FOOT.....\$70.00 • 5 FOOT.....\$85.00 • 6 FOOT\$100.00

ALL HERO'S INCLUDE PAPER GOODS

Vegetarian Delight

Sautéed Broccoli Rabe, Grilled Eggplant, Fresh Sliced Mozzarella, Fire Roasted Peppers. Served with Olive Oil and Balsamic Vinegar on the side.

All American Hero

Boars Head Thinly Sliced Roast Beef, Turkey, Virginia Ham, Yellow American and Swiss Cheese. Topped off with Shredded Lettuce & Thinly Sliced Tomatoes Served with Mayonnaise and Mustard on the side.

Chicken Cutlet Hero

Chicken Cutlets, Topped with Thinly Sliced Fresh Mozzarella Cheese, Fire Roasted Pepper and Baby Field Greens. Served with Olive Oil and Balsamic Vinegar on the side.

Grilled Chicken

Marinated Grilled Chicken Breast, Thinly Sliced and Topped Fresh Mozzarella Cheese & Fire Roasted Peppers. Served with Olive Oil and Balsamic Vinegar on the side.

Italian Hero

Layers of Thinly Sliced Genoa Salami, Mortadella Pepperoni Ham Capicola, Provolone & Fresh Mozzarella Cheese, Topped with Fire Roasted Peppers and Baby Field Greens. Served with Olive Oil and Balsamic Vinegar on the side.

Eggplant Hero

Crispy Panko Crusted Eggplant, Thinly Sliced Fresh Mozzarella Cheese, Fire Roasted Peppers and Shredded Lettuce. Served with Our Homemade Balsamic on the side. Served with Olive Oil and Balsamic Vinegar on the side.

SPECIALTY HEROS

ALL HERO'S INCLUDE PAPER GOODS

Specialty Grilled Chicken....\$19.99 Per Foot

Marinated Grilled Chicken Breast, Thick and Juicy Grilled Portobello Mushrooms and Sliced Roasted Zucchini Topped With Fresh Mozzarella Cheese. Served with Olive Oil and Balsamic Vinegar on the side.

Veal Milanese.....\$19.99 Per Foot

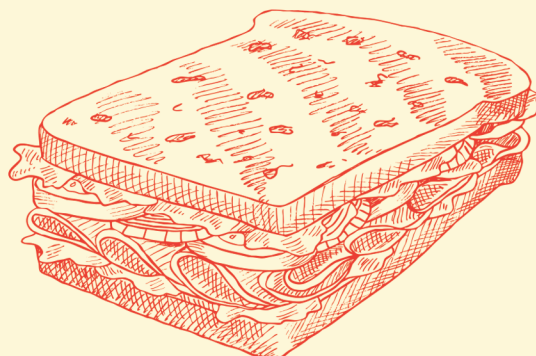
Crispy Panko Crusted and thinly Sliced Veal Cutlet and Melted Fontina Cheese. Topped with Plum Tomatoes and Arugula. Served with Olive Oil and Balsamic Vinegar on the side.

Top Tomato Roast Beef Specialty...\$19.99 Per Foot

Our Homemade and Thinly Sliced Roast Beef, Melted Swiss Cheese, Caramelized Onions and Crispy Arugula Horseradish Cream Sauce on the side. Served with Olive Oil and Balsamic Vinegar on the side.

The Healthy Choice\$19.99 Per Foot

Low Salt Ham, Low Salt Turkey, Low Salt Swiss, Low Salt American, Sliced Tomatoes, Field Greens. Served with Olive Oil and Balsamic Vinegar on the side.



COLD BUFFET

Choice of 4 Meats & 2 Cheeses

Cold Cut Platters Appetizingly Arranged with Our Finest Cold Meats and Cheeses
8.99 Per Person (Minimum 20 People)

MEAT OPTIONS

Roast Beef
Turkey Breast
Virginia Ham
Roast Pork
Boiled Ham
Salami
Capicola
Pepperoni
Mortadella

CHEESE OPTIONS

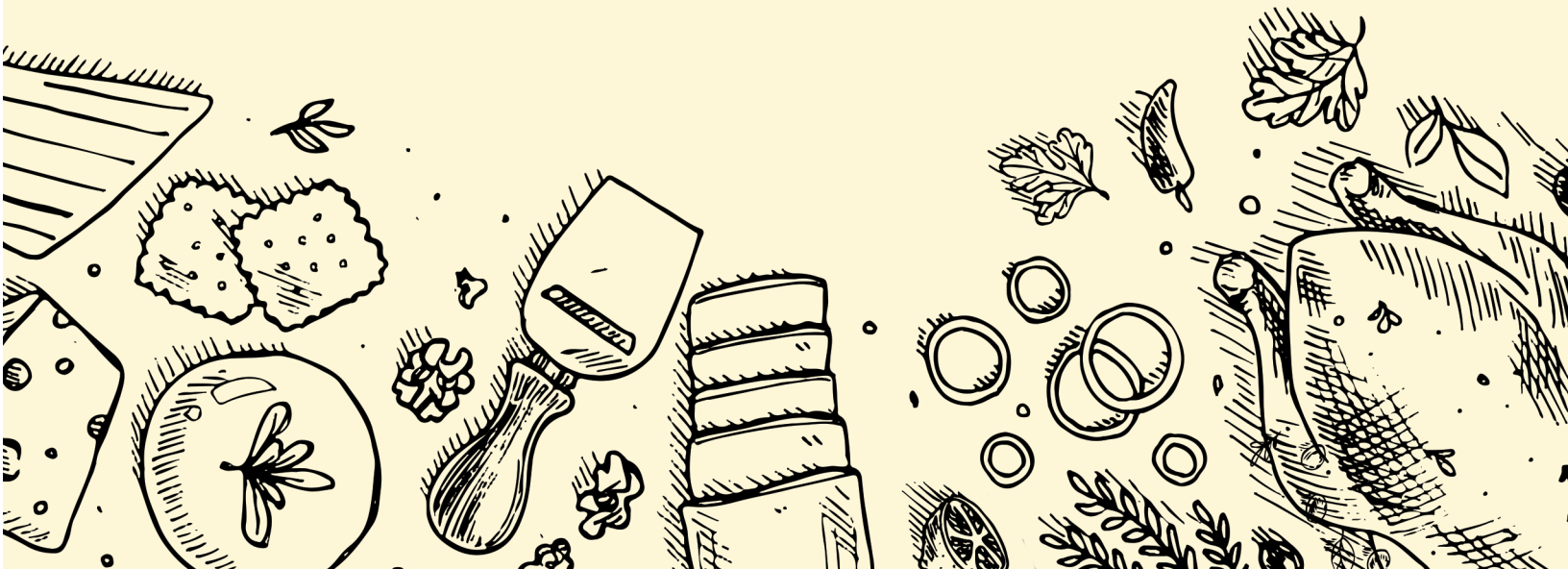
Swiss Cheese
American
Mozzarella
Alpine Lace Provolone
Imported Auricchio Provolone Cheese
Jarlsberg
Muenster
Pepperjack
Alpine Lace Swiss Cheese
Alpine Lace Muenster Cheese



ALSO AVAILABLE IN A WIDE VARIETY OF LOW SALT, LOW FAT MEATS AND CHEESES FROM BOARS HEAD AND ALPINE LACE BRANDS

OUR DELICIOUS COLD CUT TRAYS ALSO INCLUDE:

FRESH BAKED ROLLS, RYE BREAD, WHITE BREAD, PLATES, FORKS, KNIVES, TABLECLOTH, SALT & PEPPER, SERVING SPOONS, MUSTARD, MAYONNAISE, OIL AND VINEGAR, AND OUR FINEST DELI FRESH SALADS: HOMEMADE POTATO, MACARONI AND COLESLAW



COLD PLATTERS

SMALL PLATTER SERVES 10-12 PEOPLE • LARGE PLATTER SERVES 15-20 PEOPLE

	SMALL PLATTER	LARGE PLATTER		SMALL PLATTER	LARGE PLATTER
1. Grilled Vegetable Platter	49.99	79.99	8. Fresh Fruit	39.99	59.99
An Array of Marinated & Grilled Eggplant, Portobello Mushroom Caps, Zucchini, Bell Peppers and Asparagus. with Our Homemade Balsamic Glaze.			An Array of Fresh Cut Seasonal Fruits and Seasonal Berries All Beautifully Arranged.		
2. Cold Antipasto Platter	49.99	79.99	9. Shrimp Cocktail	69.99	119.99
Juicy Roasted Peppers, Marinated Olives, Marinated Artichoke Hearts, Cubed Provolone and Mozzarella Bocconcini Salad, Sweet Soppressata and Dried Pepperoni.			Tender Poached Jumbo Shrimp Served with Lemon Wedges and Our Homemade Cocktail Sauce.		
3. Garden Fresh Vegetable Platter	29.99	49.99	10. Hummus and Pita	29.99	39.99
Beautifully Arranged Fresh Cut Vegetables that include Broccoli, Celery Cucumber, Carrots, Cauliflower, Cherry Tomatoes and Zucchini Sticks. Served with our Savory Vegetable Dip.			Ground Boiled Chickpeas, Creamed Tahini Sauce Lemon Juice, Garlic and a Touch of Olive Oil, Fresh Toasted Pita Chips Sprinkled with Zaatar Herbs.		
4. Caprese Platter	39.99	69.99	11. Filet Mignon with Horseradish Cream Sauce	69.99	129.99
Beautiful Layers of Thinly Sliced Mozzarella Cheese, Heirloom Tomatoes and Freshly Basil Leaves, and Drizzled with Extra Virgin Olive Oil.			Thinly Sliced Filet Mignon, Served rare with Horseradish Cream Sauce.		
5. Assorted Finger Sandwiches	39.99	69.99	12. Cannoli and Brownie Platter		
Assorted Sliced Breads with your Choice of Cold Cuts Served with Appropriate Condiments.			13. Artisan Sandwich Platter	39.99	69.99
6. Assorted Wrap Platter	49.99	79.99	Assortment of mini baguettes, foccacia bread and panini Sandwiches with your choice of cold cut combinations.	49.99	79.99
Beautifully Arranged Wraps Consisting of any 3 of the Following: Tuna Salad, Seafood Salad, Crispy Chicken Breast with Roasted Peppers and Fresh Mozzarella Cheese, Grilled Eggplant with Sun dried Tomato's and Pesto Sauce, Grilled Seasonal Vegetables with Crumbled Feta Cheese, Oven Roasted Turkey Breast, Bacon, Arugula and Diced Tomatoes or Our Homemade Roast Beef with Swiss Cheese and Onions.			14. Cold Cut Platter	39.99	69.99
7. International Cheese Platter	49.99	79.99	Your Choice. 4 Meats and 2 Cheeses. Beautifully arranged on a platter.		
A Fine Selection of Quality Imported and Domestic Cheese Beautifully Arranged and Served with Fresh Grapes and Strawberries			15. Bruschetta Platter	29.99	49.99
			Dried tomatoes, red onions & Olive oil, Served with homemade crostini toast.		
			16. Panini Platter	49.99	79.99
			Choice of 3 sandwiches:		
			Chicken cutlet, fresh mozzarella, & roasted peppers Freshly grilled & seasoned vegetables, Grilled chicken, fresh mozzarella & pesto sauce, Prosciutto, mozzarella, roasted peppers & balsamic glaze, Roast beef, Swiss cheese, chipotle mustard		



HOT PLATTERS

SMALL PLATTER SERVES 10-12 PEOPLE • LARGE PLATTER SERVES 15-20 PEOPLE

	SMALL PLATTER	LARGE PLATTER		SMALL PLATTER	LARGE PLATTER
1. Finger Licking Wings Platter	39.99	69.99	6. Mini Fried Finger Food Platter	39.99	69.99
Savory Seasoned and Fried Chicken Wings With Your Choice of Honey BBQ, Jack Daniels BBQ or Buffalo Sauce.			Homemade Miniature Rice Balls, Miniature Potato Croquets, Miniature Prosciutto Balls, Mini Fried Cheese Ravioli and Crispy Miniature Mozzarella Sticks. Served with Marinara Sauce.		
2. Hot Antipasto Salad	39.99	69.99	7. Pigs in a Blanket Platter	39.99	59.99
This Delicious Platter Consists of Eggplant Rollatini, Mozzarella Sticks, Cheese and Bread Crumb Stuffed Mushroom Caps, Baked Little Neck Clams, Fried Broccoli Florets, Zucchini Sticks and Mini Rice Balls. Served with Marinara Sauce and Fresh Lemon Wedges on the side.			Cocktail Sized Franks Wrapped in Delicate Puff Pastry. Served with a Side of Deli Mustard.		
3. Top Tomato's Over the Top Hot Antipasto Platter	49.99	79.99	8. Stuffed Mushroom Platter	39.99	69.99
A Wonderful Combination of Eggplant Rollatini, Fresh Mozzarella Sticks, Homemade Rice Balls, Baked Little Neck Clams, Crab Meat Stuffed Mushroom Caps, Zucchini Sticks and Fried Coconut Shrimp. Served with Marinara Sauce and Fresh Lemon Wedges.			Tender Cremini Mushrooms filled with our homemade Crab Meat Stuffing.		
4. Seafood Antipasto Platter	59.99	99.99	9. Spinach and Artichoke Dip	29.99	39.99
A Savory Combination of Miniature Crab Cakes Coconut Crusted Shrimp, Bacon Wrapped Scallops and Sesame Seared Tuna. Served with Lemon Wedges.			Fresh Baby Spinach and Marinated Artichoke Hearts Blended Together with Asiago and Parmesan Cheese along with Savory Spices. Served with our Homemade Herb Crusted Tortilla Chips.		
5. Miniature Quesadilla Platter	39.99	59.99	10. Spedini Alla Romano	39.99	59.99
An Assorted Variety of Chicken, Beef and Vegetable Quesadillas. Sour Cream and Guacamole on the side.			Battered and Fried Mozzarella and Prosciutto Squares, Beautifully Arranged on a Platter with a Lemon Caper Dipping Sauce.		



A LA CARTE MENU

In Addition to Our A La Carte Menu We Also Have The Following Packages Available:

HOT BUFFET

\$10.95 Per Person(Plus Tax) Minimum 20 People

Hot Buffet Includes: Tossed House Salad, Grated Cheese, Dinner Rolls, Extra Sauce, Plates, Forks, Knives, Napkins, Serving Spoons, Tablecloths, Racks, Sternos and Water pans with Deposit (Refundable Upon Return of Racks and Water Pans) Fish and Veal \$ 2.00 more Per Person

Choice of ONE Pasta, THREE Entrees & ONE Vegetable Dish

Fish and Veal \$ 2.00 more Per Person

DELUXE HOT BUFFET

\$12.95 Per Person (Plus Tax) Minimum 20 People

Hot Buffet Includes: Tossed House Salad, Grated Cheese, Dinner Rolls, Extra Sauce, Plates, Forks, Knives, Napkins, Serving Spoons, Tablecloths, Racks, Sternos and Water pans with Deposit (Refundable Upon Return of Racks and Water Pans)

Choice of TWO Pastas, ONE Eggplant, THREE Entrees and ONE Vegetable Dish

Fish and Veal \$ 2.00 more Per Person

All Hot Food Trays come fully cooked and require heating before serving. Preheat oven to 350 & heat food for 30 mins. If using chafing racks heat food for 2 hours.

PASTA OPTIONS

HALF TRAY SERVES 8-12 PEOPLE • FULL TRAY SERVES 15-20 PEOPLE

HALF TRAY: \$40.00 | FULL TRAY: \$60.00

1. Linguini \$ Clams

Al Dente Linguini and Chopped Clams in your Choice of Red or White Sauce

2. Stuffed Shells

Tender Shells Stuffed with Creamy Seasoned Ricotta Cheese and Topped with Fresh Marinara Sauce and Shredded Parmesan Cheese

3. Baked Ziti

Al Dente Pasta Mixed with Seasoned Ricotta, Mozzarella and Parmesan Cheeses, Baked to Perfection.

4. Meat Lasagna

Layers of Al Dente Lasagna and Creamy Ricotta Cheese, Seasoned Grounded Beef and Melted Fresh Mozzarella Cheese

5. Cheese Lasagna

Layers of Al Dente Lasagna and Creamy Ricotta Cheese, Tomato Sauce and Melted Fresh Mozzarella Cheese

6. Rigatoni Alla Vodka

Tender Rigatoni Pasta Tossed in a Pink Tomato and Cream Sauce with Julienne Prosciutto and Peas Topped with Shredded Parmesan Cheese

7. Rigatoni Di Pomodoro

Al Dente Pasta Tossed in a French Chopped Plum Tomato Sauce

8. Pasta Primavera

Fresh Pasta and Seasonal Vegetables Tossed in a Light Pink Tomato and Cream Sauce or Garlic and Oil

9. Bow Tie Pasta

Al Dente Bow Tie Pasta Tossed in a Hearty Eggplant and Sun dried Tomato Sauce

10. Penne with Broccoli Rabe

Tossed with Broccoli Rabe in a Light Garlic and White Wine Sauce

11. Rigatoni Bolognese

Rigatoni Pasta Tossed with Seasoned Chop Meat Sauce

12. Cavatelli with Broccoli

Fresh Cavatelli Pasta Tossed with Broccoli Florets, Roasted Garlic and Extra Virgin Olive Oil

13. Tri-Color Tortellini

Colorful Tortellini Tossed with Broccoli in a Sun dried Tomato Cream Sauce

14. Ravioli Marinara

Large Ricotta Filled Ravioli Tossed in Our Fresh Marinara Sauce

15. Orecchiette Pasta

Tossed with Broccoli Rabe and Sausage in a Light Garlic and White Wine Sauce.

16. Linguini with Garlic & Oil

Al Dente Pasta Tossed with Roasted Garlic Extra Virgin Olive Oil.

17. Penne with Broccoli

Tossed in a Shallot, Parsley and White Wine Sauce.

18. Penne Ala Vodka

Penne Pasta Tossed in A Pink Tomato and Cream Sauce Topped with Shredded Parmesan Cheese.

19. Penne with Wild Mushrooms

Al Dente Pasta Tossed with Wild Mushrooms in a Light Cognac Cream Sauce

20. Adult Macaroni and Cheese

With 4 Cheese Melted: Fontina, Aged Asiago, Vermont Cheddar, and American Cheese. Topped with Panko Bread Crumbs, baked in the oven.

21. Rigatoni Confetti

Al Dente Rigatoni Pasta Tossed with Prosciutto, Peas, Shitake Mushrooms and Parmesan Cheese in a Light Cognac Cream Sauce.

22. Pasta Siciliana

Rigatoni tossed in a Roasted Eggplant Sauce, Topped with Shaved Ricotta Salata

VEGETABLE OPTIONS

HALF TRAY SERVES 8-12 PEOPLE • FULL TRAY SERVES 15-20 PEOPLE

HALF TRAY: \$40.00 | FULL TRAY: \$60.00

1. Eggplant Parmigiana

Thinly Sliced Eggplant Fired to Golden Perfection. Then Layered with Our Homemade Marinara Sauce and Melted Fresh Mozzarella Cheese

2. Eggplant Rollatini

Thinly Sliced Golden Fried Eggplant Rolled with Seasoned Creamy Ricotta Cheese then Smothered in Our Homemade Marinara Sauce and Topped with Melted Fresh Mozzarella Cheese

3. Stuffed Eggplant

Baby Eggplant Stuffed with Roasted Mushrooms and Sun dried Tomatoes.

4. Eggplant Carrozza

Savory Sandwiches of Thinly Sliced Eggplant and Fresh Mozzarella Cheese. Served with Marinara Sauce on the Side.

5. Eggplant Rolled with Spinach

Crispy Fried Eggplant Rolled Around Fresh Mozzarella Cheese, Ricotta and Steamed Spinach

6. Zucchini Lasagna

Layers of Fried Zucchini and Ricotta Cheese Blended with Fresh Spinach and Topped with Marinara and Melted Fresh Mozzarella Cheese

7. Eggplant with White Sauce

Thinly Sliced Eggplant Layered with Sliced Tomatoes and Fresh Mozzarella Cheese. Sautéed in a Light Garlic, Butter and White Wine Sauce.

BEEF OPTIONS VEAL OPTIONS

HALF TRAY SERVES 8-12 PEOPLE • FULL TRAY SERVES 15-20 PEOPLE

HALF TRAY: \$40.00 | FULL TRAY: \$70.00 **HALF TRAY: \$60.00 | FULL TRAY: \$100.00**

1. Pepper Steak

Thinly Sliced Beef Tenderloin with Assorted Bell Peppers Sautéed in Garlic and White Wine

2. Beef and Broccoli

Thinly Sliced Beef Tenderloin and Broccoli Florets, Tossed in a Garlic Hoisin Sauce.

3. Meatballs in a Sauce

Our Homemade Meatballs Served with Fresh Marinara Sauce.

4. Roast Beef w/ Mushroom Gravy

Our Homemade and Thinly Sliced Roast Beef with Caramelized Onions, Mushroom and Brown Gravy.

5. Braised Short Ribs

In a Red Wine Demiglaze with Roasted Potatoes.

6. Beef Rollatini

Sliced Beef Pounded Out Thin and Stuffed with Parmesan Cheese, Bread Crumbs and Mixed Herbs. Gently Braised In Brown Sauce.

7. Tripe in Sauce

Tender Chunks of Beef Tripe in Our Homemade Marinara Sauce with Potatoes and Peas.

8. Beef Medallions

Tender Medallions of Beef Served in Wild Mushroom Sauce.

9. Beef Teriyaki

Tender Strips of Filet Mignon Marinated in our Homemade Teriyaki Sauce and Grilled to Perfection.

1. Veal Cutlet Parmigiana

Tender Veal Cutlets Fried to Golden Perfection then Smothered in Our Homemade Marinara Sauce and Melted Fresh Mozzarella Cheese

2. Veal Marsala

Sautéed Veal Cutlets in a Light Marsala Wine Sauce.

3. Veal Rollatini

Lightly Pounded Veal Cutlets Stuffed with Spinach Sun-dried Tomatoes and Fontina Cheese then Lightly Crusted in Italian Seasoned Bread Crumbs and Drizzled with Brown Sauce

4. Veal Cordon Bleu

Veal Cutlets Rolled with Swiss Cheese and Ham. Crusted with Italian Bread Crumbs and Fried to Golden Perfection.

5. Veal Francaise

Tender Veal Cutlets Sautéed in a Light Lemon, Butter and White Wine Sauce.

6. Veal Sorrentino

Tender Veal with Savory Eggplant, Prosciutto, and Sliced Fresh Mozzarella Cheese Sautéed in a Light Tomato Sauce Seasoned with Fine Italian Herbs.

7. Veal Milanese

Thinly Pounded Veal Cutlet Crusted in Italian Bread Crumbs and Crispy Fried to Golden Perfection, Topped with a Tomato, Basil, Arugula and Red Onion Salad Tossed in a Light Lemon Vinaigrette

CHICKEN OPTIONS

HALF TRAY SERVES 8-12 PEOPLE • FULL TRAY SERVES 15-20 PEOPLE

HALF TRAY: \$40.00 | FULL TRAY: \$70.00

1. Chicken Fingers

Tender Strips of Chicken Coated In Italian Bread Crumbs and Fried to Perfection. Served with Ketchup and Honey Mustard on the side.

2. Chicken Cutlet Parmesan

Chicken Cutlets Fried to Perfection then Smothered in Our Homemade Marinara Sauce and Topped with Melted Fresh Mozzarella Cheese.

3. Chicken Francaise

Tender Chicken Breasts Sautéed in a Light Lemon Butter Sauce.

4. Chicken Marsala

Tender Chicken Breasts Sautéed in a Light Marsala Wine Sauce.

5. Chicken Rollatini

Lightly Pounded Chicken Breast Stuffed with Broccoli Rabe, Sun Dried Tomatoes and Fontina Cheese then Lightly Coated in Italian Bread Crumbs and Drizzled with Brown Sauce.

6. Chicken Oreganato

Tender Medallions of Chicken Breast Topped with Seasoned Bread Crumbs in a Garlic and White Wine Sauce.

7. Chicken and Broccoli

Tender Sliced Chicken Breast with Broccoli Florets. Tossed in a Garlic Hoisin Sauce.

8. Stuffed Chicken Breast

Chicken Breasts Stuffed with Baby Spinach, Prosciutto and Fresh Mozzarella Cheese, Served in a Brown Sauce.

9. Chicken Cordon Bleu

Lightly Pounded Chicken Breast Stuffed with Virginia Ham and Swiss Cheese, Then Crusted in Italian Seasoned Bread Crumbs. Fried to Gilded Perfection.

10. Chicken Sorrentino

Tender Chicken Breast, Thinly Sliced Eggplant and Smoked Ham. Topped with Fresh Mozzarella Cheese in a Light Cognac Sauce.

11. Chicken Teriyaki

Tender Chicken Marinated in Our Homemade Teriyaki Sauce.

12. Grilled Chicken

Tender Chunks of White Meat Chicken with Seasonal Mixed Vegetables Tossed in a Garlic and White Wine Sauce.

13. Chicken and Artichokes

Savory Chunks of White Meat Chicken, Artichoke Hearts and Sun-Dried Tomatoes, Tossed in a Light Lemon Butter Sauce.

14. Chicken Bianco

Tender Breast of Chicken, Lightly Sautéed in a Mushroom, Garlic and Butter Sauce.

15. Chicken Arrabiata

Chicken parts Braised with Cherry Tomatoes, Red Wine and Savory Herbs .

16. Sesame Chicken

Tender Chunks of White Meat Chicken Tossed in a Plum Sesame Sauce.

17. Bacon Wrapped Chicken

Tender Bites of White Meat Chicken Wrapped in Apple Wood Smoked Bacon and Served with Honey Mustard Dipping Sauce.

18. Stuffed Chicken in Fig Sauce

Lightly Pounded Chicken Breast Stuffed with Seasoned Bread Crumbs and Goat Cheese, Then Drizzled with a Roasted Fig Reduction Sauce.

19. Chicken Cacciatore

Quartered Chicken Slow Cooked in our Savory Tomato Gravy.

PORK OPTIONS

HALF TRAY SERVES 8-12 PEOPLE • FULL TRAY SERVES 15-20 PEOPLE

HALF TRAY: \$40.00 | FULL TRAY: \$70.00

1. Hawaiian Roast Pork

Slow Roasted Pulled Pork in a Spicy Pineapple BBQ Sauce.

2. Sausage & Peppers

Your Choice of Sweet or Hot Sausage Tossed with Caramelized Onions and Red and Green Bell Peppers.

3. Pork & Mushrooms

Tender Medallions of Pork in a Wild Mushroom Brown Sauce.

4. BBQ Ribs

Slow Roasted Pork Ribs Smothered in Smoky BBQ Sauce.

5. Pork Rollatini

Tender Pork Cutlets Stuffed with Prosciutto, Fresh Mozzarella Cheese and Broccoli Rabe.

6. Boneless Pork Chops

Tender Pork Cutlets with Sautéed Hot or Sweet Cherry Peppers.

7. Pork Cutlet Parmesan

Tender Pork Cutlets Crusted in Italian Seasoned Bread Crumbs and Fried to Golden Perfection then Smothered in Marinara Sauce and Melted Fresh Mozzarella Cheese.

8. Sausage & Broccoli Rabe

Sweet Fennel Sausage with Broccoli Rabe Tossed with Candied Garlic and Extra Virgin Olive Oil

9. Baked Virginia Ham

Tender Slices of Savory Virginia Ham Served with Pineapple Slices.

10. Pork Filet Marsala

Sautéed Pork Cutlets in a light Marsala Wine Sauce.

11. Stuffed Loin Of Pork

Tenderloin of Pork Stuffed with Spinach, Prosciutto and Fresh Mozzarella Cheese.

FISH OPTIONS

HALF TRAY SERVES 8-12 PEOPLE • FULL TRAY SERVES 15-20 PEOPLE

HALF TRAY: \$60.00 | FULL TRAY: \$100.00

1. Calamari Marinara

Tender Rings and Tentacles of Calamari Tossed in Your Choice of Sweet or Hot Marinara Sauce. Seasoned with Fine Italian Herbs

2. Zuppa Di Mussels

P.E.I Mussels Tossed in Well Seasoned Marinara Sauce.

3. Panko Crusted Shrimp

Jumbo Shrimp Coated in Panko Bread Crumbs and Crispy Fried to Perfection. Served with Marinara Sauce and Lemon Wedges on the side.

4. Shrimp in Butter Sauce

Butterfly Shrimp Tossed in a Light Butter and Parsley Sauce.

5. Fried Calamari

Tender Rings and Tentacles of Calamari Tossed in Seasoned Flour and Fried Golden to Perfection. Served with your Choice of Sweet or Hot Marinara Sauce and Lemon Wedges on the Side.

6. Stuffed Filet of Sole

Fresh Filet of Sole Stuffed with Crab Meat and Seasoned Bread Crumbs, Drizzled with a Light Lemon Butter Sauce and Garnished with Slices of Lemon.

7. Shrimp Parmesan

Jumbo Shrimp Coated in Italian Bread Crumbs and Fried to Perfection then Smothered in Fresh Marinara Sauce and Topped with Melted Fresh Mozzarella Cheese.

8. Spicy Tomato Glazed Salmon

Tender Filets of Salmon Glazed with our Homemade Spicy Tomato Glaze.

9. Sweet and Sour Calamari

Crispy Fried Calamari Tossed in our Homemade Sweet and Hot Sauce.

10. Tilapia and Broccoli Rabe

Tender Sautéed Tilapia Fillets Served on a Bed of Broccoli Rabe and Drizzled with Lemon Pepper Oil.

11. Fried Tilapia

Beer Battered and Crispy Fried to Golden Perfection and Drizzled with a Light Lemon Butter Sauce.

12. Lobster Fra Diavolo

M/P

SIDE DISH OPTIONS

HALF TRAY SERVES 8-12 PEOPLE • FULL TRAY SERVES 15-20 PEOPLE

HALF TRAY: \$30.00 | FULL TRAY: \$50.00

1. Broccoli Oreganato

Tender Broccoli Florets Sprinkled with Season Bread Crumbs in a Light Garlic and White Wine Sauce.

2. Baby Carrots in Butter Sauce

Sweet baby Carrots Tossed in Light Butter and Parsley.

3. String Beans Almondine

Fresh Green Beans with Candied Garlic and Toasted Almond Slices.

4. Sautéed Spinach

Sautéed Baby Spinach with Candied Garlic Slices and Extra Virgin Olive Oil.

5. Sautéed Peas & Mushrooms

Fresh Green Peas and wild Mushrooms Sautéed in a Light Garlic and White Wine Sauce.

6. Broccoli Rabe

Sautéed Broccoli Rabe with Candied Garlic Slices and Extra Virgin Olive Oil.

7. Broccoli with Garlic and Oil

Tender Broccoli Florets Tossed With Savory Garlic in a Light White Wine Sauce.

8. Whipped Potatoes

Creamy Mashed Potatoes Whipped with Roasted Garlic and Fresh Rosemary.

9. Roasted Potatoes

Crispy Roasted Red Skin Potatoes Tossed in Extra Virgin Olive Oil and Fresh Herbs .

10. Wild Mushrooms

A Delicate Blend of the Seasonal Wild Mushrooms Sautéed to Perfection with Garlic, White Wine and Fresh Herbs.

11. Roasted Vegetable

An Assorted Blend of the Seasoned Vegetables Roasted to Perfection with Fresh Garlic and Savory Herbs.

12. Mashed Sweet Potatoes

Sweet Potato Roasted with Cinnamon and Brown Sugar then Mashed and Whipped to Perfection.

13. Couscous

Large Pearl Couscous Toasted and Tossed with Roasted Vegetables and Fresh Herbs.

14. Mini Rice Balls

or Prosciutto Balls or Potato Croquettes .

GOURMET BASKETS

ALL BASKETS CAN BE CUSTOMIZED TO MEET YOUR NEEDS !

INQUIRE WITHIN FOR PERSONAL GIFT BASKETS OR FRUIT BASKETS

SALADS

ALL DRESSINGS ARE SERVED ON THE SIDE WITH SERVING SPOON

HALF TRAY OR GOURMET BOWL \$35.00

1. Mediterranean Pasta Salad

Spiral Pasta, Red Onion, Spinach, Sweet Pepper Hulls, Crumbled Feta drizzled with our special Olive Oil Dressing.

2. Tossed Salad

Crisp Romaine Lettuce, Cherry Tomatoes, Olives, Cucumbers with
a Side of Our House Dressing.

3. Caesar Salad – The Classic

You Make the Call : With or Without Chicken

4. Danielle Salad

Romaine Lettuce, Arugula, Red Onions, Walnuts, Cubed Oranges, Crumbled Goat Cheese with a Raspberry Vinaigrette Dressing.

5. Top Tomato Special Salad

Romaine and Iceberg Lettuce, Pepper Hulls, Marinated Artichoke Hearts, Green and Black Olives, Celery, Red Onions with a Balsamic Vinaigrette .

6. Waldorf Salad

Mesclun Salad, Walnuts, Dried Cranberries, Crumbled Gorgonzola, and Sliced Granny Smith Apples with a touch of Lemon and a Raspberry Vinaigrette Dressing.

7. Chef Salad

Romaine and Iceberg Lettuce, Grape Tomatoes, Red Onions, Cucumbers, Black Olives with a Premium Deli Pinwheel

8. Freehold Salad

Baby Arugula, Walnuts, Pears, and Dried Figs Topped with Crumbled Goat Cheese and Balsamic Vinaigrette.

9. Brick Blvd. Salad

Mesclun Salad, Grape Tomatoes, Pitted Olives, Sun dried Tomatoes, Shredded Carrots, Red Onions, Shaved Parmesan and a Balsamic Vinaigrette.

10. Mediterranean Pasta

Mediterranean Pasta - rotini pasta salad, with baby spinach, red bell peppers, red onions, Greek feta cheese & black olives.

11. Cavatelli Pasta

Cavatelli pasta with baby arugula, chunks of fresh mozzarella, drizzled in pesto sauce.

12. Gentleman's Bowtie

Bowtie past, sun dried tomatoes, and thinly, fried eggplant.

13. Tri - Color Tortellini

Cheese tortellini, with yellow peppers, baby spinach & olive oil.

14. Farfalle Pasta Salad

Farfalle pasta, with diced prosciutto, chopped basil & extra virgin olive oil.

15. Top's Finest

Bowtie pasta, cherry tomatoes, black beans, corn, avocado, and cilantro with a lime dressing on the side.

16. Bay's Way

Fresh kale, red onions, cranberries, cubed ricotta salada, salt, pepper, and olive oil.

KIDS CORNER

ORDER ANY ITEM FROM THIS SECTION AND GET A FREE PACK OF JUICE BOXES !

Chicken Fingers	30.00	50.00
Kraft Mac & Cheese	30.00	50.00
Spaghetti & Meatballs	30.00	50.00
French Fries	30.00	50.00
Mozzarella Sticks	30.00	50.00

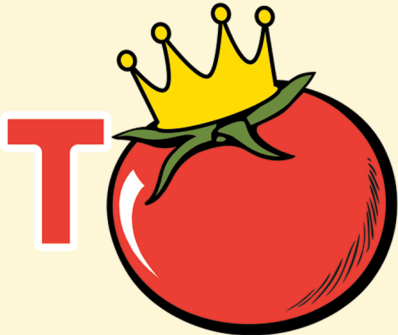


GLUTEN FREE

*Food is Prepared with Fresh Gluten Free Ingredients Presented
with A Focus On Flavor and Quality that Is Uniquely Top Tomato.*

With A Focus On Flavor and Quality that is Uniquely Top Tomato.			HALF TRAY	FULL TRAY
1. Penne Alla Vodka			40.00	60.00
2. Ravioli Marinara			40.00	60.00
3. Baked Ziti			40.00	60.00
4. Rigatoni Pesto			40.00	60.00
5. Penne Pesto			40.00	60.00
6. Spaghetti & Meatballs			40.00	60.00
7. Sausage & Peppers			40.00	70.00
8. Chicken Francaise			40.00	70.00
9. Chicken Marsala			40.00	70.00
10. Chicken Parmesan			40.00	70.00
11. Rosemary Roasted Potatoes			40.00	60.00
12. Sautéed Broccoli Rabe			40.00	60.00
13. Eggplant Parmesan			40.00	60.00
14. Grilled Skirt Steak			50.00	80.00





TOP TOMATO

AUTHENTIC ITALIAN SUPERMARKET & CATERING

CATERING FOR ALL OCCASIONS
"ALWAYS FRESH, NEVER FROZEN" DELIVERY & PROFESSIONAL SETUP

