

# Culinary *Express*

Free Delivery to Voorhees, Berlin & Gibbsboro\*

AVAILABLE 7 DAYS FOR CATERED PARTIES, LUNCHEONS & SPECIAL EVENTS

856-767-6344

Tuesday-Friday 11:00-7:00

1227 Haddonfield-Berlin Road  
561 Plaza  
Voorhees, NJ 08043  
*1/2 mile west of Nardi's Deli & 1/4 mile east of Victor Blvd.*

[www.culinaryexpressnj.com](http://www.culinaryexpressnj.com)

Ask our chef about our low-sodium, low-carb, low-fat, special diet or food allergy alternatives. Meals prepared for heart, diabetic and celiac conditions.

All major credit cards and personal checks accepted

\*\$20 minimum

## Appetizers

		<u>small</u>	<u>large</u>
	serve	2	3+
<i>Antipasto Express</i>	hummus, corn salsa, roasted peppers, three bean salad and mozzarella salad	9.	16.
<i>Bruschetta &amp; Crostini</i>	plum tomatoes, garlic, olive oil and basil with toasted Italian bread	6.	10.
<i>Cajun Meatballs</i>	roasted sweet and sour miniatures in mildly spicy rustic brown sauce	7.	12.
<i>Frittata Misto</i>	oven-browned Italian omelet with spinach, pasta and three cheeses	6.	11.
<i>Quesadilla Express</i>	grilled flour tortilla with seasoned cheddar, tomato salsa and chipotle cream	8.	14.
<i>Salmon Carpaccio</i>	seared sashimi-style in our 19 herb & spice blend with gingered honey sesame sauce	10.	18.
<i>Shrimp Cocktail</i>	chilled poached large prawns with horseradish remoulade sauce	10.	18.
<i>Three-Bean Chili</i>	garbanzos, kidneys, black beans & ground meat in sweet & spicy tomato base	5.	9.
<i>Vegetable Crudit�</i>	fresh-cut squash, cauliflower, broccoli, carrot & pepper with parmesan ranch dip	8.	13.
<i>Crusty Garlic Bread</i>	long Italian bread with garlic butter, herbs and seasoning	2.50/loaf	
<i>Tahini Hummus</i>	freshly pureed chick peas with tahini, garlic, lemon and olive oil	8.75/lb.	

Roasted Peppers	sweet red bell peppers with garlic and kalamata olives fresh basil vinaigrette	7.75/lb.
Three-Beans	kidneys, garbanzos and black beans in a sweet & sour Southwestern vinaigrette	5.75/lb.
Mozzarella, Tomato & Pesto	fresh cheese with plum tomatoes and fresh pesto with garlic and olive oil	9.75/lb.

### Soups

		<u>pint</u>	<u>quart</u>
Chicken Noodle Soup	chicken broth with fresh vegetables, pasta and white meat chicken	3.50	6.50
Minestrone	10 fresh vegetables, mixed beans and pasta in herbal tomato broth	3.75	6.75
Stracciatella (Roman Egg Drop)	chicken broth with fresh vegetables, spinach, Romano and egg	3.75	6.75
Tomato Mushroom Bisque	tomatoes & button mushrooms in a hearty creamy base, finished with fresh herbs & sherry	3.95	7.50
Tortellini Soup	chicken broth with fresh vegetables, tri-color cheese filled pasta and white meat chicken	3.75	6.75

### Salads

		<u>small</u>	<u>medium</u>	<u>large</u>
		1-2	2-3	4+
Caesar Salad	romaine greens & handmade croutons in our classic parmesan-garlic dressing	5.	8.	12.
Cucumber & Tomato Salad	over mixed greens & tossed in 'verde' four-herb onion vinaigrette	5.	8.	12.
Mesclun Express	field greens, cucumber, mandarin oranges, almonds, gorgonzola & strawberry vinaigrette	6.	10.	15.
Mixed Green Salad	with cucumber, tomato, carrot and choice of dressing	5.	8.	12.
Spinach Salad	baby spinach, mushrooms, almonds, toasted prosciutto & mandarin oranges	6.	10.	15.

*dressings*

*house vinaigrette, strawberry vinaigrette, creamy gorgonzola or balsamic dijonaise (fat-free yogurt base)*

add grilled marinated: chicken breast	2.	5.	8.
London-broil	3.	6.	9.
shrimp	3.	6.	9.

### Chicken

		<u>petite</u>	<u>small</u>	<u>medium</u>	<u>large</u>
		1	1-2	2-3	4+
Aurora	boneless tenders with tomato trio, sherry, ricotta, romano, mozzarella and a splash of cream	10.	13.	18.	23.
Balsamic Grilled	grilled marinated boneless tenders with a raspberry-lime vinaigrette	9.	12.	17.	22.
Cacciatore	boneless tenders, button mushrooms & sweet peppers in tomato basil sauce	9.	12.	17.	22.
Fajitas	grilled 'Chimichurri' marinated boneless tenders with onions and sweet peppers, flour tortilla	10.	13.	18.	23.
Florentine	boneless tenders and sauteed spinach in garlic sauce with parmesan and mozzarella	9.	12.	17.	22.
Francaise	egg-battered boneless tenders in chardonnay lemon sauce	9.	12.	17.	22.
Griglio	grilled marinated boneless tenders with our corn salsa	9.	12.	17.	22.

<i>Lafayette</i>	boneless tenders blackened in 19 herbs & spices, finished in garlic & Dijon mustard sauce	9.	12.	17.	22.
<i>Laredo</i>	grilled boneless tenders in sweet & sour, mildly spiced molasses barbecue sauce	9.	12.	17.	22.
<i>Madeira</i>	boneless tenders & button mushrooms sauteed in an earthy-toned madeira Demi-glace sauce	9.	12.	17.	22.
<i>Marsala</i>	boneless tenders & button mushrooms sauteed in sweet marsala Demi-glace sauce	9.	12.	17.	22.
<i>Melanzana</i>	boneless tenders with roasted peppers & eggplant in wine sauce, topped with mozzarella	10.	13.	18.	23.
<i>Piccante</i>	boneless tenders sauteed with capers in chardonnay lemon sauce	9.	12.	17.	22.
<i>Porto</i>	boneless tenders with button mushrooms in sweet port wine Demi-glace sauce	9.	12.	17.	22.
<i>Saltimbocca</i>	sauteed tenders in Marsala wine Demi-glace sauce with prosciutto bits, sage and mozzarella	10.	13.	18.	23.
<i>Sesame</i>	black & white sesame-encrusted boneless tenders in sweet & sour lemon sauce	10.	13.	18.	23.
<i>Sorrento</i>	boneless tenders, button mushrooms, prosciutto, tomato basil sauce and mozzarella	9.	12.	17.	22.
<i>Teriyaki</i>	grilled marinated tenders with ginger, garlic, sherry wine and soy sauce	9.	12.	17.	22.
<i>Express Chicken</i>	a sampler of any three chicken dishes <i>Fajitas not included</i>				26.

All chicken dishes include choice of one of our 'entrée accompaniments' listed below, portioned according to entrée size selected

		<u>petite</u>	<u>small</u>	<u>medium</u>	<u>large</u>
		1	1-2	2-3	4+
<b><u>Beef</u></b>		1	1-2	2-3	4+
<i>Fajitas</i>	grilled 'Chimichurri' marinated sirloin steak with onions and sweet peppers, flour tortilla	11.	14.	20.	26.
<i>London Broil 'Bombay'</i>	thinly-sliced grilled marinated top-round in Indian 'garam masala' pepper drizzling sauce	10.	13.	19.	25.
<i>London Broil 'Burgundy'</i>	thinly-sliced grilled marinated top-round in robust red wine and herb drizzling sauce	10.	13.	19.	25.
<i>London Broil 'Piedmont'</i>	thinly-sliced grilled marinated top-round in Dijon wine drizzling sauce with dried tomato	10.	13.	19.	25.
<i>London Broil 'Satay'</i>	thinly-sliced grilled marinated top-round in Oriental peanut & garlic drizzling sauce	10.	13.	19.	25.
<i>London Broil 'South-Of-The-Border'</i>	thinly-sliced grilled marinated top-round in Mexican lime & spice 'Chimichurri' drizzling sauce	10.	13.	19.	25.
<i>Steak 'Au Poivre'</i>	sirloin steak pan-seared in 5-pepper blend with balsamic Demi-glace sauce	10.	13.	19.	25.
<i>Steak Express</i>	sirloin steak grilled in garlic onion vinaigrette and topped with sauteed button mushrooms	10.	13.	19.	25.
<i>Steak Teriyaki</i>	grilled marinated sliced steak with ginger, garlic, sherry wine and soy sauce	10.	13.	19.	25.
<i>Stroganoff with Mushrooms</i>	thinly-sliced steak and button mushrooms in rich brown sauce with burgundy, sherry & herbs	10.	13.	19.	25.
<i>Express Beef</i>	a sampler of any three beef dishes <i>Fajitas not included</i>				28.

All beef dishes include choice of one of our 'entrée accompaniments' listed below, portioned according to entrée size selected

		<u>petite</u>	<u>small</u>	<u>medium</u>	<u>large</u>
		1	1-2	2-3	4+
<b><u>Pork</u></b>		1	1-2	2-3	4+
<i>Amaretto</i>	sauteed loin cutlets with toasted almonds in sweet amaretto liqueur sauce	9.	12.	17.	23.

<i>Balsamico</i>	sauteed loin cutlets in rosemary, garlic, onion Demi-glaze sauce with balsamic vinegar	9.	12.	17.	23.
<i>Fajitas</i>	grilled 'Chimichurri' marinated loin cutlets with onions and sweet peppers, flour tortilla	10.	13.	19.	25.
<i>Laredo</i>	grilled loin cutlets in sweet & sour, mildly spiced molasses barbecue sauce	9.	12.	17.	23.
<i>Medallions</i>	grilled loin cutlets in mandarin orange & lime, ginger & black sesame seed vinaigrette	9.	12.	17.	23.
<i>Normandy</i>	sauteed loin cutlets with fresh apple slices in brandied apple Demi-glaze sauce	9.	12.	17.	23.
<i>Tucson</i>	sauteed loin cutlets in tomato sauce with southwestern spices, citrus juices and vanilla	9.	12.	17.	23.
<i>Express Pork</i>	a sampler of any three pork dishes <i>Fajitas not included</i>				26.

All pork dishes include choice of one of our 'entrée accompaniments' listed below, portioned according to entrée size selected

		<u>petite</u>	<u>small</u>	<u>medium</u>	<u>large</u>
		1	1-2	2-3	4+
<b><u>Seafood</u></b>		1	1-2	2-3	4+
<i>Blackened Salmon Citron</i>	19 herb & spice dusted fillets charred in a cast-iron skillet, topped with a lemon-lime glaze	10.	14.	22.	28.
<i>Cajun Salmon &amp; Spinach Dijon</i>	grilled 19 herb & spice dusted fillets with creamy blend of spinach, mustard & sherry wine	10.	14.	22.	28.
<i>Drunken Salmon</i>	grilled marinated fillets in sherry mustard vinaigrette with button mushrooms	10.	14.	22.	28.
<i>Garlic Lemon Seafood</i>	New Zealand mussels and shrimp in garlic lemon chardonnay sauce	9.	13.	18.	26.
<i>Grilled Salmon Teriyaki</i>	grilled marinated fillets with ginger, garlic, sherry wine and soy sauce	10.	14.	22.	28.
<i>New Zealand Mussels Fra Diavolo</i>	jumbo greenshell mussels in 5-spice tomato sauce with fresh basil, garlic and chardonnay	9.	13.	18.	26.
<i>Poached Salmon</i>	fillets simmered in court-bouillon broth. Served chilled with a lemon-dill yogurt dressing	10.	14.	22.	28.
<i>Salmon &amp; Shrimp Mandeville</i>	pan-seared fillets topped with shrimp in cabernet wine reduction sauce	13.	16.	25.	30.
<i>Seafood Express</i>	shrimp, salmon & New Zealand mussels in tomato broth with fennel, citrus, chili & herbs	10.	14.	22.	28.
<i>Shrimp Etouffe</i>	sauteed with onion, celery, bell pepper, garlic & tomato in spicy brown-roux Sauce Luzianne	10.	14.	19.	27.
<i>Shrimp Marinara</i>	shrimp in garlic and basil tomato sauce with touch of pepper	9.	13.	18.	26.
<i>Smothered Salmon</i>	sauteed fillets topped with spinach, mushrooms and roasted peppers in onion garlic sauce	10.	14.	22.	28.
<i>Tilapia Francaise</i>	egg-battered fillets in chardonnay lemon sauce	10.	14.	22.	28.
<i>Tilapia 'Vera Cruz' Style</i>	boneless fillets with onion, garlic, mixed olive and capers in spiced tomato sauce	10.	14.	22.	28.

All seafood dishes include choice of one of our 'entrée accompaniments' listed below, portioned according to entrée size selected

		<u>petite</u>	<u>small</u>	<u>medium</u>	<u>large</u>
		1	1-2	2-3	4+
<b><u>Pasta &amp; Rice</u></b>		1	1-2	2-3	4+
<i>Eggplant Parmigiana</i>	egg-battered slices over pasta with tomato basil sauce and mozzarella cheese	7.	10.	15.	20.
<i>Eggplant Rollatini</i>	egg-battered slices stuffed with seasoned ricotta, tossed with pasta and tomato basil sauce	7.	10.	15.	20.
<i>Kitchen Sink Pasta</i>	penne pasta with dried tomatoes, garlic, peas, mushrooms, chicken, olives, pesto & sauce	7.	10.	15.	20.

<i>Meatballs &amp; Pasta</i>	turkey meatballs in tomato basil sauce with your choice of pasta	7.	10.	15.	20.
<i>Paella Express</i>	spicy Spanish saffron rice with chicken, smoked sausage, shrimp, dried tomatoes & peas	9.	13.	20.	26.
<i>Penne Primavera</i>	fresh seasonal vegetables in tomato basil sauce with a touch of wine and garlic	7.	10.	15.	20.
<i>Puttanesca</i>	pencil point pasta in tomato basil sauce with mixed olives, garlic, capers & anchovy	7.	10.	15.	20.
<i>Risotto Express</i>	pear-shaped Arborio rice, mushrooms, prosciutto, chicken breast, romano & herb broth	7.	10.	15.	20.
<i>Tortellini Pomodoro</i>	tri-color cheese-filled pasta rings with plum tomatoes, garlic, pesto, wine & tomato basil sauce	7.	10.	15.	20.
<i>Tortellini Three 'P'</i>	tri-color cheese-filled pasta rings with prosciutto, peas and parmesan in alfredo sauce	7.	10.	15.	20.

### **Vegetarian**

		<u>petite</u>	<u>small</u>	<u>medium</u>	<u>large</u>
		1	1-2	2-3	4+
<i>Stir-Fry</i>	seasonal fresh vegetables and peanuts in garlic sesame sauce	9.	12.	17.	22.
<i>Stuffed Eggplant</i>	thin grilled slices stuffed with squash, olives & tomatoes in herbal balsamic vinaigrette	9.	12.	17.	22.
<i>Stuffed Peppers</i>	corn, peas, onions, carrots, celery, mushrooms, garlic, tomatoes and herbs	9.	12.	17.	22.

All vegetarian dishes include steamed brown rice

### **Children's Menu**

<i>Chicken Cutlets</i>	breaded cutlets with mozzarella cheese, tomato basil sauce and choice of pasta	6.50
<i>Children's Express</i>	breaded chicken tenders 'finger' style with our creamy cheddar cheese sauce	7.00
<i>Grilled Chicken</i>	grilled boneless breast with pasta and steamed broccoli	6.50
<i>Meatballs</i>	in tomato basil sauce with choice of pasta	6.50
<i>Quesadillas</i>	chicken and cheddar in toasted flour tortilla with mild tomato salsa	6.50
<i>Tortellini</i>	tri-color cheese filled pasta rings with choice of sauce	6.50

### **Entrée Accompaniments**

		<u>petite</u>	<u>small</u>	<u>medium</u>	<u>large</u>
<i>Broccoli Florets</i>	browned in olive oil with a touch of salt and pepper	2.50	3.75	4.95	9.50
<i>Citrus-Glazed Carrots</i>	pan-seared in a sweet lemon-lime glaze	2.50	3.75	4.95	9.50
<i>Garlic Mashed Potatoes</i>	seasoned smashed potatoes with fresh garlic, butter and milk	2.50	3.75	4.95	9.50
<i>Macaroni &amp; Cheese Express</i>	shell pasta tossed with our own creamy cheddar cheese sauce -- adults love it, too!	2.50	3.75	4.95	9.50
<i>Penne Pasta</i>	pencil point pasta in either garlic & oil or our own tomato basil sauce	2.50	3.75	4.95	9.50
<i>Polenta Express</i>	stone-ground cornmeal steamed with garlic, parsley & parmesan cheese	2.50	3.75	4.95	9.50

Potato Of The Day	ask about today's offering	2.50	3.75	4.95	9.50
Rice (Brown or Long Grain White)	plain, sodium & fat-free or seasoned pilaf	2.50	3.75	4.95	9.50
Vegetable Of The Day	ask about today's offering	2.50	3.75	4.95	9.50
Whole Wheat Pasta	anyway you like it!	2.50	3.75	4.95	9.50

**Take 'n' Bake** (heat at home)

		<u>petite</u>	<u>small</u>	<u>medium</u>	<u>large</u>
		1	1-2	2-3	4+
<i>Cannelloni</i>	fresh sheet pasta rolled with chicken, four cheeses, spinach & tomato basil sauce	9.	12.	17.	22.
<i>Chicken Parmigiana</i>	sauteed boneless breasts topped with mozzarella and our own tomato basil sauce	9.	12.	17.	22.
<i>Crab Imperial</i>	creamy casserole with ground fresh vegetables and seasonings	10.	15.	20.	26.
<i>Four-Cheese Manicotti</i>	fresh sheet pasta rolled with four cheeses, topped with our own tomato basil sauce	8.	11.	16.	21.
<i>Lasagna Rollatini</i>	fresh sheet pasta rolled with four cheeses, ground meat & topped with tomato basil sauce	8.	11.	16.	21.
<i>Meatloaf Madness</i>	ground lean turkey, rice, fresh vegetables, wine & cheese, with sweet & savory sauce	9.	12.	17.	22.
<i>Penne with Four-Cheeses</i>	pencil points in tomato basil sauce with ricotta, parmesan, romano & mozzarella cheeses	7.	10.	15.	20.
<i>Pot Pie</i>	white meat, carrots, celery, peas and smooth sauce topped with a pie crust				16.
<i>Tilapia Stuffed with Crab Imperial</i>	boneless fillets stuffed with crab imperial in chardonnay lemon marinade	10.	15.	20.	26.

**Dessert**

<i>Tiramisu</i>	sweet and fluffy mascarpone cheese over espresso and amaretto-soaked lady fingers	5.	29.(tray)		
<i>Miniature Cannolis</i>	crispy pastry tubes with homemade sweet ricotta cheese filling and chocolate chips	5. (6 pc.)	10. (13 pc.)		
<i>Rice Pudding</i>	homemade, creamy & smooth with a hint of vanilla, lemon & cinnamon	3.50/pt.			
<i>Chocolate Mousse</i>	whipped sweet and fluffy with coffee liqueur, chocolate chips and cinnamon	6.75/pt.			

**Extras**

		<u>pint</u>
<i>Caesar Dressing</i>	the classic garlic & anchovy dressing with romano cheese	5.
<i>Balsamic Honey Dijon Dressing</i>	a fat-free blend of yogurt, honey, mustard and balsamic vinegar	5.
<i>Gorgonzola Bleu Cheese Dressing</i>	crumbled imported bleu cheese in our own creamy seasoned blend	5.
<i>Strawberry Vinaigrette</i>	strawberry puree in a sweet & sour vinaigrette	5.