



Fine Catering Menu

BUTCHER • DELI • BAKERY • SEAFOOD • CATERING
serving our community since 1992

191 Main Street • Lincoln Park, NJ 07035

Phone: 973-633-7878 • Fax: 973-633-8777

www.aafinefoods.com

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Cold Appetizers / Hors d'oeuvres

Fresh Crudite Platter

Assorted Raw Fresh Vegetables Arranged on a Platter with Our Handmade Dip

\$45 Small-10 Guests

\$70 Medium-20 Guests

\$95 Large-35 Guests

Frutta Di Mare (Seafood Salad)

\$30 lb

Shrimp, Calamari, Scungilli, Scallops, Octopus, Mussel Meat, Celery, Peppers in a Lemon Olive Oil Garlic Herb Dressing

Italian Charcuterie Antipasto Platter

Prosciutto, Capicola, soppressata, Sharp provolone, fresh mozzarella, sundried tomatoes, marinated mushrooms, roasted peppers, grilled artichoke hearts and assorted olives all perfectly displayed on 18" platter ready to serve

Small serves 10

\$175

Medium serves 15

\$250

Large serves 20

\$325

Homemade Mediterranean Hummus Tray

\$85

Served with Crackers

Homemade Fresh Mozzarella Tray

\$95

4lb Tray (10-12 Guests)

Jersey Tomatoes, Basi, Olive Oil, Sliced Fresh Mozzarella Decorated on a Tray

Jumbo Shrimp Cocktail Platter

\$30/lb (2lb. Minimum)

Chilled Shrimp Arranged on a Tray with Lemon Wedges and Homemade Cocktail Sauce

Mozzarella Roll Ups

\$5 Per Roll (Minimum 10 Per Order)

Sliced Mozzarella Stuffed with Prosciutto, Arugula Cut Up Into Medallions Arranged on a Platter

Prosciutto Wrapped Melon

\$5 Per slice

Fresh Ripe Honeydew and Cantaloupe Wrapped with Parma Prosciutto

Bruschetta Appetizer

\$4 per person (Minimum 10 guests)

Toasted Tuscan Bread Served with Chopped Tomatoes and Olive Oil

Fantasia Tray

Small Tray (10-15 Guests) \$75

Large Tray (15-30 Guests) \$125

Assorted hand Rolled Stuffed Red Peppers with Provolone Cheese and Grilled Sliced Zucchini Stuffed with Fresh Mozzarella, Sun Dried Tomato, Basil and Olive Oil Cut into Bite Size Medallions

Cheese Platters

10-15 People 3lb Tray (4 Choices) \$150

20-25 People 5lb Tray (5 Choices) \$250

All cheese trays arranged with fresh fruit & crackers

Choose From:

Imported Provolone, Italian Fontina, Italian Asiago, Norwegian Jarlsberg, Reggiano Parmigiano, Ricotta Salata, Gorgonzola, Boccincini, Manchego, Emmethaler Swiss, Goat Cheese, Danish Havarti, Dutch Gouda, Tuscan Table Cheese, Fresh or Smoked Mozzarella, Prairie Breeze White Cheddar, Mozzarella rolled with Prosciutto or Your Special Request.

Sliced Dry Sausage or Pepperoni Sticks Added to Your Platter - \$25 Additional

Corporate and Private Catering Available

Hot Appetizers

Sweet-N-Sour, Swedish

Italian Mini Meatballs \$75 Half \$140 Full

Sesame Chicken Skewers with Peanut Sauce

\$4.50 Each (10 Minimum)

Mini Asiago Cheese Rice Balls \$3 Each

Coconut Fried Shrimp w/Raspberry Dipping Sauce

\$4.50.00 Each (10 Minimum)

Fried Crispy Calamari \$80 Half \$150 Full

Clams Casino Or Oreganata \$4 Ea (10 pc min)

New Zealand Mussels \$70 Half \$135 Full

Spicy Hot • Sweet Marinara • Garlic White Wine

Buffalo Wings \$75 Half \$125 Full

Hand Tossed with your choice:

Buffalo, Honey BBQ or Garlic Parmesean

Scallops with Bacon \$4 Ea (10 pc min)

Real Crabmeat Mini Crab Cakes \$5 Ea (10 pc min)

With Horseradish Remoulade

Beef Tenderloin on Garlic Toast

Filet Mignon Sliced Thin Served on Garlic

Toast Topped with Horseradish Sauce

\$6 Ea (10 pc min)

Chef Choice Assorted Hors d'oeuvre

Surprise Your Guests with These Treats:

Mini Quiche, Pigs in a Blanket, Stuffed

Mushrooms and others of Chefs Coice

\$85.00 (60 Pieces per tray)

Roasted Lollipop Lamb Chops \$6/Chop

Baby Lamb Chops Grilled to Perfection Served with a

Rosemary Garlic Dipping Sauce

Hot Italian Antipasto Tray \$175 (Serves 15)

Eggplant Rollatini • Clams Casino • Shrimp Scampi

• Stuffed Sausage Mushrooms • Mini Rice Balls

Stuffed Bread Platter \$99 (Serves 12-15)

Assorted Variety of Homemade Breads Sliced

on a Tray with Marinara Dipping Sauce

Eggplant & Chicken Parmigiana Breads Included

Green Salads

Garden Green Salad

Romaine, Tomato, Cucumber, Onion and Olives

Caesar Salad

Romaine, Homemade Crusty Croutons, Shaved Parmesan Cheese with Creamy Caesar Dressing on Side

Arugula Salad

Fresh mozzarella, Roasted Red Peppers, Baby Arugula, red Onion, plum Tomato with Oil and Balsamic Dressing on the Side

Small \$30 (8-10 Guests)

Medium \$46 (15-20 Guests)

Large \$70 (25-30 Guests)

Additional Chicken, Steak or Shrimp

Greek Salad

Romaine, Tomato, Stuffed Grape Leaves, Pepperoncini Peppers, Calamata Olives and Feta Cheese with Red Vinaigrette Olive Oil Dressing

Spinach Salad

Tender Baby Spinach, Fresh Mushrooms, Bacon Bits, Cherry Tomatoes, Red Onion, Hard Boiled Egg Served with olive Oil and Balsamic Dressing

Mesclun Mix

Baby Greens, Endive, Radicchio, Arugula, Caramelized Walnuts and Cranberries

Tomato, Onions and Cucumber Salad

Plum Tomatoes, Red Onion, Cucumber, Garlic, Olive Oil and Herbs

Harvest Salad

Romaine, Baby Spinach, Apples, Bacon, Cranberries, Hard Boiled Egg, Gorgonzola Cheese and Walnuts

Small \$40 (8-10 Guests)

Medium \$56 (15-20 Guests)

Large \$90 (25-30 Guests)

Dressing Options:

Oil & Balsamic, Creamy Italian, Blue Cheese, Creamy Balsamic, Raspberry Vinaigrette, Buttermilk Ranch, Lemon Olive Oil

Party Heros

**3, 4, 5, or 6 Foot Long Heros -
Feeds 5 People per foot**

Your Choice of 3 Meats and 2 Cheeses

All Available with Your Choice of Toppings: Lettuce,
Tomato, Onion, Mayo, Mustard, Oil & Vinegar, Balsamic
Vinegar, Honey Mustard, Horseradish, Russian, Pesto
Sauce or Raspberry Balsamic Sauce, Sweet Roasted
Peppers, Roasted

Tomatoes or Sundried Tomatoes

*Any of Our Sandwiches from Our Lunch Menu
can Be Made into Party Heros*

Italian House Specialty

\$35 per Foot

Boarshead Ham, Genoa Salami, Sopressata,
Provolone and Fresh Mozzarella

American Style

\$30 per Foot

Homemade Roast Beef, Boarshead Turkey,
Honey Maple Ham, Swiss and American Cheese

Vegetarian Style

\$30 per Foot

Assorted Grilled Vegetables, Arugula & Mozzarella
(Pesto or Balsamic)

Antonio Style

\$30 per Foot

Homemade Battered Eggplant or Grilled Eggplant
Fresh Mozzarella, Arugula and Roasted Peppers
(Pesto or Balsamic)

The Godfather

\$40 per Foot

Ham, Prosciutto DiParma, Imported Cappicola, Fresh
Mozzarella, Extra Virgin Olive Oil and Balsamic Dress-
ing

The Godmother

\$35 per Foot

Grilled or Pan Fried Chicken Cutlet, Fresh
Mozzarella, Roasted Peppers Topped with
Mesculin Mixed Greens

Alfonso's True Italian

\$40 per Foot

Imported Prosciutto DiParma, Sautéed Broccoli Rabe,
Fresh Mozzarella with Extra Virgin Olive Oil and
Balsamic Vinegar

Sandwich Buffets

**YOUR CHOICE OF ITALIAN BREAD,
FOCCACIA BREAD, CROISSANTS,
WRAPS OR PANNINI BREAD**

Choose Any 5:

Tuna Salad • Chicken Salad • Buffalo Chicken,
Eggplant, Mozzarella, Roasted Peppers & Arugula
Grilled Chicken Caesar • Turkey BLT with Mayo
Italian Combo • Roast Beef, Swiss, Carmelized
Onions with Horseradish Sauce • Prosciutto,
Mozzarella, Roasted Peppers and Arugula
Marinated Grilled Vegetables • Breaded Chicken
Mozzarella and Bruschetta • Turkey, Avocado, Swiss
Bacon and Mayo • Fresh Mozzarella, Basil, Tomato
and Olive Oil • Roasted Apple Chicken Salad
Ham and Cheddar with Honey Mustard • Roast
Beef, Turkey Russian Dressing and Cole Slaw
Grilled Chicken Pesto Mozzarella and Tomato

Simple Sandwich Platter

\$15 per person

(Minimum 10 Guests)

Special Finger Hero Platter

\$18 Per Person with 2 Sides

(Minimum 10 Guests)

Deluxe Finger Hero Platter

\$22 Per Person with 3 Sides and

Butter Cookies

(Minimum 10 Guests)

Gourmet Wrap Platter

\$18 Per Person with 2 Sides

(Minimum 10 Guests)

Side Salad Choices

Macaroni • Tri Color Pasta Salad • Couscous
Tortellini Pesto Salad • Quinoa Salad • Cucumber
and Tomato • Coleslaw • Tossed Garden Salad
Mozzarella, Tomato & Basil • Caesar Salad
Greek Salad • Italian Potato • Wheat Berry Salad

Bar-B-Que Menu's

All American Bar-B-Que

\$50 per person (Minimum 30 guests)

Servers Not Included But Recommended

Store-Made Angus Beef Burgers • Thumann's Blue Ribbon Grilling Hot Dogs • Store Made Italian Sausage (Peppers & Onions) • Bar-B-Que Spare Ribs • Herb Seasoned Bell & Evan Chicken Parts
Bell and Evans Marinated Chicken Kabobs
Marinated Sirloin Beef Kabobs

Sides Include:

Garden Tossed Salad • Homemade Tri-Color Pasta Salad • Fresh Cole Slaw • Homemade Potato Salad
Jersey Fresh Corn on the Cob • Baked Beans
All condiments including: Pickles, Olives, Tomatoes, Onions, Lettuce, Cheese, Ketchup, Mustard, Sauerkraut, Rolls & Buns • Fresh Watermelon • Fresh Baked Chocolate Chip Cookies

Includes Rental of Our Gas Grill.

Optional Soft Drinks Set-up at \$2.50 per person

Bar-B-Que Add on Choices

Prime Cut Rib Eye, Shell, Sirloin or Porterhouse Steaks • Filet Mignon • Grilled Tuna or Swordfish Steaks • Wild Caught Salmon • Shrimp or Scallop Kabobs

All Prices at Market Cost - Call For Pricing

Boneless Grilled Bell and Evans Tender Chicken Cutlets - \$2 per person
Fresh Mozzarella Salad with Bermuda Onions, Basil and Plum Tomato - \$13 per lb
Grilled Assorted Vegetables - \$9 per lb.

Cold Cut Platters

Classic

\$18 per person

Your Choice of 4 Meats:

Roast Beef • Turkey • Boarshead Ham, Genoa Salami, Oven Roasted Chicken Breast, Pastrami, Pepperoni

Your Choice of 3 Cheeses

Swiss • Muenster • Monterey Jack • Cheddar
Provolone • American • Jarlsberg

Sides Included:

Potato, Coleslaw & Macaroni
Salad, Rolls, Pickle and Olives

Italian Buffet

\$23 Per person

Your Choice of 5 Meats:

Prosciutto DiParma • Cappelletti • Genoa Salami
Speck • Mortadella • Roast Pork Loin (Porchetta)
Hard Salami • Pepperoni • Rosemary Ham
Pepper Ham • Prosciuttini

Your Choice of 3 Cheeses

Fresh Mozzarella • Asiago • Provolone • Swiss
Jarlsberg • Fontina • Pecorina Toscano

Sides Included:

Sundried Tomatoes, Marinated Mushrooms,
Roasted Peppers, Tossed Salad, Pasta Salad,
Mozzarella & Tomato Salad, Mixed Olives, Rolls
and Italian Bread

**Basic Bar-B-Que Menu Custom
Made to Order- ANY BUDGET -**

Starting at \$24.99 per person

Please Call to Speak to a Catering Consultant

Don't See What You're Looking For?

*We're here to make your event the very best.
If you don't see a menu item you are looking for,
call one of our catering specialists*

Catering Trays

Pasta Selections

	HALF	FULL
Rigatoni Plum tomato, basil sauce	\$55	\$95
Penne Vodka Sauce	\$55	\$95
Baked Ziti Ricotta and Mozzarella	\$55	\$95
Rigatoni Bolognese	\$55	\$95
Mac and Cheese	\$50	\$90
Ravioli Bolognese, Vodka or Marinara	\$55	\$95
Cavatelli & Broccoli	\$55	\$95
Orecchiette Romana Congac Sauce, Crumbled Hot & Sweet Sausage, Peas and Prosciutto	\$75	\$125
Orecchiette, Broccoli Rabe With Homemade Crumbled Sausage	\$75	\$125
Stuffed Shells With Ricotta Cheese	\$55	\$95
A&A Famous Meat Lasagna	\$75	\$125
Farfalle Primavera Sauteed Fresh Vegetables in Garlic Oil Sauce	\$55	\$95
Penne Salsiccia penne pasta in a cream sauce with mushrooms onion and crumbled sausage meat	\$65	\$110

Italian Specialty Selections

	HALF	FULL
Homemade Eggplant Rollatini Ricotta and Mozzarella	\$65	\$115
A&A Famous Sausage & Peppers	\$75	\$125
Vegetable Risotto	\$75	\$125
Eggplant Parmigana	\$65	\$130
A&A Famous Sausage and Broccoli Rabe Thin Cheese Sausage with Broccoli Rabe & Garlic	\$75	\$140
Sausage Potatoes & Onions Thin Sausage, Carmelized Onions, Yukon Potatoes, Garlic, Onion and Rosemary	\$75	\$140

Chicken Selections

	HALF	FULL
Chicken Francese Lemon and White Wine Sauce	\$80	\$150
Chicken Tender Marsala Sauteed Mushroom and Marsala Wine	\$80	\$150
Chicken Parmigiana	\$80	\$150
Chicken Rollatini Prosciutto, Roasted Peppers & Mozzarella in Demi Glaze OR Asparagus, Mozzarella in Garlic Lemon Wine Sauce	\$90	\$175
Rotisserie Chicken Seasoned with Sea Salt, Rosemary & Garlic	\$75	\$125
Chicken Scampi Tenders of Chicken Breast, Sauteed in Garlic White Wine and Extra Virgin Olive Oil	\$80	\$150
Chicken Cacciatore Tender Cubes of Chicken Sauteed in Plum Tomato Sauce, Sweet Peppers, Mushroom and Onion	\$80	\$150
Chicken Arrabiata Boneless Chicken Tenders Sauteed with Plum Tomato Sauce, Hot Red Peppers, Onions, Garlic	\$80	\$150
Boneless Chicken Fingers Golden Chicken Tenders	\$75	\$125
Chicken Pesto Grilled Chicken tenders in a Fresh Basil Pesto	\$80	\$150
Chicken Sorrentino Chicken Tenders Layered with Prosciutto, Eggplant and Mozzarella in a Sherry Wine Tomato Sauce	\$90	\$175
Chicken Giambotta Sauteed Chicken Tenders with Hot & Sweet Peppers, Mushrooms and Potatoes	\$80	\$150
Chicken Milanese Pan fried Chicken Filet with Fresh Tomato Bruschetta and Baby Arrugula (on side)	\$65	\$110
Bar-B-Que Chicken Sweet Tangy Sauce	\$75	\$125

Catering Trays

Beef and Veal Selections

	HALF	FULL
Skirt Steak & Mushroom	\$175	\$300
Strips of Skirt Steak Sauteed with Mushrooms in a Fresh Wine Sauce		
Top Round Roast Beef	\$85	\$150
Thin Sliced and Smothered with our Fresh Homemade Gravy		
Italian OR Swedish Meatballs	\$85	\$150
Homemade meatballs with the Appropriate Sauce		
Braised Boneless Short Ribs	\$150	\$275
Slow Cooked in red Wine Sauce (Available on Buffet for Additional Charge)		
Veal Traditional	\$95	\$175
Choose from Parmigiana, Picatta or Marsala		

Pork Selections

	HALF	FULL
Bar-B-Que Spare Ribs	\$70	\$110
Sliced Baked Virginia Ham	\$85	\$150
Smoked Kielbassa with Kraut	\$70	\$125
Boneless Prok Giambotta	\$70	\$125
Thin Pork Chops, Hot & Sweet Peppers, Potatoes & Onions		
Southern Style Pulled Pork	\$85	\$150
Seasoned Stripped Pork in a Homemade BBQ Sauce		
Stuffed Pork Brasciola	\$60	\$100
Thin Pork Tenderloin Stuffed with Cheese, Prosciutto and Seasoning in a Tomato Sauce		
Sliced Loin of Pork	\$75	\$130
In Natural Juices		
Thin Pork Cutlet Picatta	\$70	\$125
Lemon Wine Caper Sauce		

Seafood Selections

	HALF	FULL
Seafood Risotto	\$110	\$200
Clams, Mussels, Shrimp, Salmon		
Fried Calamari	\$80	\$150
Traditional or honey balsamic		
Mussels Marinara	\$70	\$135
Hot or Sweet Sauce		
Roasted Salmon Filets	\$150	\$275
Topped with Zucchini, Tomato Bruschetta (Available on Buffet for Additional Charge)		
Shrimp	\$150	\$275
Scampi, Fra Diavolo or Oreganata		
Zuppa Di Pesce	\$150	\$275
Shrimp, Calamari, Scallops, Clams, Salmon in a Wine Red Sauce		

Vegetable Selections

	HALF	FULL
Sauteed Vegetable Medley	\$55	\$90
Assorted Cauliflower, Broccoli, Asparagus, Carrots, Zucchini		
Marinated Grilled Vegetables	\$65	\$110
Extra Virgin Olive Oil, Garlic and Seasoning		
Sauteed Crisp String Beans	\$55	\$100
Stuffed Mushrooms	\$65	\$110
Bread Crumbs and Vegetable or Sausage and Broccoli Rabe		
Sauteed Broccoli Rabe	\$75	\$135
Extra Virgin Olive Oil & Garlic		
Rice Pilaf	\$50	\$90
Mini Rice Balls	\$50	\$90
Rice, Mozzarella and Grated Cheese		
Mini Potato Croquettes	\$50	\$90
Mashed Potato, Parsely and Cheese		
Roasted Rosemary Potatoes	\$50	\$90
Yukon Potatoes, Rosemary, olive Oil and Garlic		
Mashed Yukon Potatoes	\$60	\$100
Roasted Garlic or Plain		
Asparagus & Carrots	\$60	\$100
Sauteed with Butter and Olive Oil		

Hot Buffets

\$35 per person (Minimum 30 guests) -

Your Choice of 5 Buffet Items

MUST CHOOSE ONE PASTA AND ONE VEGETABLE/POTATO

All buffets include: Tossed garden salad, assorted Italian dinner rolls, butter, cheese for pasta, salad dressing (2 types), forks, knives, serving spoons, plates, napkins, wire racks, sternos with complete set-up and delivery. All buffets also include Fresh Fruit Platter

Pasta Selections

MUST CHOOSE ONE

- ☐ Penne Vodka
- ☐ Cavatelli and Broccoli
- ☐ Orechiette, Broccoli Rabe and Sausage
- ☐ Stuffed Shells
- ☐ Lasagna
- ☐ Ravioli
- ☐ Baked Ziti

Chicken Selections

- ☐ Francese
- ☐ Marsala
- ☐ Parmigiana
- ☐ Scampi
- ☐ Milanese
- ☐ Piccata
- ☐ Giambotta
- ☐ Breaded Fingers

Beef & Veal Selections

- ☐ Steak and Mushrooms
- ☐ Sliced Top Round in Beef Gravy
- ☐ Veal Francese
- ☐ Veal Marsala

Italian Specialties

- ☐ Eggplant Parmigiana
- ☐ Eggplant Rollatini
- ☐ Sausage, Peppers & Onions
- ☐ Sausage and Broccoli Rabe
- ☐ Meatballs

Pork Selections

- ☐ Pulled Pork
- ☐ Sliced Loin of Pork
- ☐ Sliced Baked Ham
- ☐ BBQ Ribs
- ☐ Braciola in Sauce

Seafood Selections

- ☐ Baked Scrod
- ☐ Fried Calamari
- ☐ Shrimp Scampi
- ☐ Mussels Minara
- ☐ Tilapia Francese

Vegetable/Rice Selections

MUST CHOOSE ONE

- ☐ String Beans
- ☐ Rice Pilaf
- ☐ Roasted Fingerling Potatoes
- ☐ Mashed Potato
- ☐ Sautéed Vegetable Medley

Don't See What You're Looking For?

We're here to make your event the very best. If you don't see a menu item you are looking for, call one of our catering specialists for pricing

Complete Your Party With...

Sweets

Assorted Butter Cookie Tray

\$17 per lb. (1 lb. Serves approximately 6 guests)

Italian Assorted Mini Pastry Trays

\$3.00/person (minimum 20 Guests)

Cannoli, Eclairs, Cream Puffs, Napoleons and Assorted Fruit Tarts

Jumbo Filled Cannoli

60 Miniature Cannolis Inside One Jumbo Cannoli Shell \$150

"Mamma's Famous" Italian Cheesecake

(Serves 10-20 Guests) \$45

Store Made New York Cheese Cake

(Serves 10-20 Guests) \$35

Fresh Fruit Salad (Minimum 20 Guests) \$4.50/person

Fresh Fruit Carved in a Watermelon

Sliced Fresh Seasonal Fruit Platter

(Minimum 20 Guests) \$5/person

Fresh Fruit Carved in a Watermelon

Soda Set-up (Minimum 20 Guests)

\$3/person

Sheet Cakes Available

For Any Occasion. Quarter, Half and Full Size

Wedding & Novelty Cakes Available

Call for Pricing.

Home Made Ice Cream and Custom Made

Ice Cream Sheet Cakes Available

Special Pricing Given to Non-Profit Organizations,

Church Groups, Local Civil Organizations.

Just Ask the Owner

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Experienced & Courteous Staff

Waitresses (Minimum 5 Hrs)

\$50/hour

Bartenders (Minimum 5 Hrs)

\$60/hour

Chef/Grill Person (Minimum 5 Hrs)

\$60/hour

Extras

Sternos

\$2/ea

Wire Racks

\$5/ea

Plasticware Set-ups

\$1.75/person

Plates, Napkins, Flatware & Serving Spoons

***Refundable Wire Rack Deposit**

\$10/ea

A & A Party Recommendations

Due to the global economy, we reserve the right to change any prices on this menu without notice

Orders should be placed (7) seven days in advance of your party. Parties should be delivered 1 to 2 hours prior to the arrival of your guests in order to insure proper heating. Our plasticware is of the highest quality. Five extra settings are provided for every 25 guests. It is suggested that you keep an extra supply in reserve. Paper tablecloths are provided for buffet tables only. Additional tablecloths are \$2.00 each. Linens, silverware, tables, chairs, bars and tents are available to rent. Ask to speak to a catering coordinator for details.

Outdoor Parties: Food must never be in direct sunlight.

Food will not heat properly in a breezy area. Food should not be kept outside for an extended period of time.

A \$50.00 refundable deposit is required on all equipment, All equipment must be returned within one week after party. 50% Deposit is required upon booking and final payment is to be made 24 Hours in advance of event.

(Final payment is to be made by cash or check only prior to date of event)

All Party Charges must be made within 72 hours prior to party. All party cancellations due to weather or unforeseen occurrences are subject to a 50% charge.



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