

OFF-SITE CATERING MENU



PASS AROUND APPETIZERS

MINI CRAB CAKE 3.5
ARANCINI (SICILIAN RICE BALL) 2.5
COCONUT SHRIMP 3.5
JUMBO SHRIMP COCKTAIL 3
CHICKEN SATAY 2.5
TOMATO BRUSCHETTA/EGGPLANT CAPONATA 1.5
PIGS IN BLANKET (PER HUNDRED) 95
BACON WRAPPED SCALLOP 4

LOLLIPOP LAMB CHOP 9
CLAMS CASINO OR OREGANATA 2
TUNA TARTARE ON CUCUMBER 4
THAI CHILI CHICKEN WINGS 1.5
BUFFALO STYLE CHICKEN WINGS 1.5
STUFFED MUSHROOMS 2

APPETIZERS

TRAYS - HALF / FULL
EGGPLANT FLORENTINE 40 / 75
MUSSELS FRA DIAVOLO 35 / 65
FRIED CALAMARI 55 / 95
VEAL MEATBALLS POMODORO 45 / 85
SPIEDINI 40 / 70

PLATTERS - 12" / 18"
GRILLED VEGETABLE PLATTER 35 / 65
FRESH MOZZARELLA & TOMATO 45 / 85
ITALIAN ANTIPASTO 60 / 110
(ASSORTED MEATS, CHEESE, OLIVES)

PASTA

TRAYS - HALF / FULL
PENNE POMODORO 35 / 65
BOWTIE PASTA W/CHICKEN,
SUN DRIED TOMATOES, BASIL 45 / 85
RIGATONI VODKA SAUCE 40 / 75
LASAGNA BOLOGNESE 50 / 90
OR VEGETABLE 45 / 80
BAKED ZITI BOLOGNESE 40 / 75
TORTELLINI ALFREDO 45 / 80
CAVATELLI W/ BROCCOLI 35 / 65
BOWTIE BOSCAIOLO W/ PEAS, PROSCIUTTO,
MUSHROOMS, ONIONS, PINK CREAM 40 / 75

TRAYS - HALF / FULL
RIGATONI NORMA W/ POMODORO,
EGGPLANT, RICOTTA SALATA 40 / 75
ORECCHIETTE W/ BROCCOLI RABE,
SAUSAGE, CANNELLINI BEANS 45 / 85
STROZZAPRETTI W/ EGGPLANT, SHRIMP,
PINK PESTO VODKA SAUCE 65 / 115
BOWTIE W/ WILD MUSHROOM CREAM,
PARMIGIANO CHEESE, TRUFFLE OIL 40 / 75
FUSILLI PRIMAVERA 35 / 65
POMODORO, BOLOGNESE, VODKA SAUCE PER
QUART 15

CHICKEN

TRAYS - HALF / FULL
MARSALA FRANCESE, PICATTA,
BALSAMICO, PARMIGANO 45 / 85
CHICKEN ROLLATINI W/PROSCIUTTO,
MOZZARELLA, MUSHROOM MARSALA SAUCE 50 / 95
CHICKEN SORRENTINO - TOMATO,
EGGPLANT, MOZZARELLA 50 / 95
CHICKEN SAVOY, VINEGAR, GARLIC
OREGANO, PARMIGIANO CHEESE 45 / 88
CHICKEN GIAMBOTTA, POTATOES,
ONIONS, PEPPERS, SAUSAGE 45 / 85

CHEF'S SPECIALS

FULL TRAYS ONLY
BONELESS PORK LOIN W/ WILD CHERRY PORT WINE
SAUCE 95
CHATEAUBRIAND (SLICED FILET MIGNON) PER LB 45
BRAISED BEEF SHORT RIBS 150
SLICED MARINATED SKIRT STEAK, PORT WINE PER LB 45

SIDES

TRAYS - HALF / FULL
STRING BEANS & POTATO SALAD 30 / 55
MACARONI & CHEESE 40 / 75
ROASTED RED POTATOES 30 / 55
SAUTEED BROCCOLI RABE 45 / 80
SAUTEED GARLIC SPINACH 35 / 60
GARLIC WHIPPED POTATOES 30 / 55
SEMOLINA ROLLS PER DOZEN 15

VEAL

TRAYS - HALF / FULL
MARSALA FRANCESE, PICCATTA,
PARMIGANO 60 / 110
VEAL SALTIMBOCCA, PROSCIUTTO,
SPINACH, PROVOLONE 65 / 120
VEAL ROLLATINI, MOZZARELLA,
PROSCIUTTO, BRANDY SAUCE 65 / 120

SALADS

TRAYS - HALF / FULL
BOTTAGRA HOUSE SALAD
CHICK PEAS, CHERRY TOMATOES, CUCUMBERS,
MIXED GREENS 25 / 45
TRICOLORE
ENDIVE, RADICCHIO, ARUGULA 25 / 45
CLASSIC CAESAR SALAD 25 / 45
BABY SPINACH SALAD
PEARS, PECANS, GORGONZOLA 35 / 65
ARUGULA & WALNUTS, SHAVED FENNEL,
PARMIGIANO REGGIANO CHEESE 35 / 65
SEAFOOD SALAD
CALAMARI, SHRIMP, SCUNGILI 75 / 140

SEAFOOD

TRAYS - HALF / FULL
ROASTED SALMON PROVINCIALE 55 / 100
STUFFED SALMON W/ CRABMEAT 65 / 110
PIGNOLI CRUSTED SALMON TRUFFLE CREAM 65 / 110
LEMON SOLE FRANCESE 55 / 105
STUFFED LEMON SOLE W/ CRABMEAT 60 / 110
TILAPIA PROVINCIALE 45 / 85
SHRIMP SCAMPI 70 / 140
(25 PCS / 50 PCS)
SHRIMP FRA DIAVOLO 70 / 140
(25 PCS / 50 PCS)

AVAILABLE UPON REQUEST

SERVICE STAFF
DELIVERY
RACKS & STERNOS

To place your order, call us at 973 423 4433 to speak with one of our catering specialists.