



CATERING MENU

Appetizers

	Half Tray	Full Tray
Baked Clams Oreganata Whole littleneck clams baked w/ seasoned "Italian Style" breadcrumbs	\$55	\$85
Calamari Fritti Golden fried calamari served with side of marinara or fra diavolo sauce	\$55	\$85
Mozzarella Sticks Served with side of Italian tomato sauce	\$35	\$65
Potato Croquettes Fresh potatoes with romano parmigiano & mozzarella cheese baked to perfection	\$35	\$65
Chicken Fingers Golden fried & served with side of honey mustard or BBQ sauce	\$40	\$70
Portabello Tower Portabello mushrooms layered w/ fresh mozzarella & roasted pepper drizzled w/ balsamic vinaigrette	\$49	\$85
Mozzarella Wedges Fresh homemade mozzarella layered with sliced garden tomatoes, flame roasted peppers and basil, drizzled with aged balsamic vinegar & extra virgin olive oil	\$49	\$85
Shrimp Cocktail Fresh jumbo shrimp served with our homemade cocktail sauce & lemon wedges	\$70	\$125
Creamed Spinach Dip Baked Fresh chopped seasoned spinach, artichokes, romano parmigiano served with pita chips	\$45	\$75
Buffalo Wings Golden fried chicken wings tossed with "hot sauce" served with blue cheese dressing	\$45	\$75
BBQ Chicken Wings Honey BBQ chicken wings served w/ creamy blue cheese and celery sticks	\$40	\$70
Homemade Rice Balls White rice mixed with mozzarella cheese and chopped meat rolled & covered w/ bread crumbs	\$40	\$75
Roasted Potatoes Red Potatoes slowly roasted with garlic and olive oil	\$35	\$70
Rice Primavera White steamed rice with vegetables served in teriyaki sauce	\$35	\$70
Potato Skins Potato Halves, topped with bacon bits, sour cream and cheddar	\$40	\$60
Kids Platter Mozzarella Sticks, chicken wings, pizza bites and french fries	\$50	\$75
Vegetarian Delite Assorted marinated vegetables grilled with balsamic dressing	\$37	\$70
Eggplant Rollatine Breaded eggplant stuffed with seasoned ricotta cheese, tomato sauce & mozzarella cheese	\$40	\$75

Salads

	Half Tray	Full Tray	Half Tray	Full Tray
Tossed House Salad	\$30	\$50	\$35	\$65
.....with Shredded Mozzarella	\$35	\$55		
.....with Freshly Grilled Chicken Strips	\$45	\$70		
Caesar Salad	\$35	\$60	\$36	\$65
.....with Freshly Grilled Chicken Strips	\$45	\$70		
Portobello Salad	\$45	\$75	\$40	\$75
Baked balsamic portobello mushrooms, roasted peppers, gorgonzola, tomatoes, olives and mixed greens				
Seafood Delite	\$55	\$85	\$35	\$65
Assortment of shrimp salad, crabmeat salad, fresh calamari, red onions, lettuce, celery, oil & vinager				
Tri-Colored Tortellini	\$36	\$59	\$8	\$15
Cheese tortellini with diced ham, celery, red onions & Italian dressing. Served Cold.				
Arugula Salad			\$35	\$65
Baby arugula, diced tomatoes, lemon vinaigrette topped w/ shaved parmigiano				
Wedge Salad			\$36	\$65
Iceberg wedge topped with diced tomatoes, crispy bacon, and creamy blue cheese				
Italian Delite			\$40	\$75
Tossed salad topped with salami, provolone cheese, roasted peppers, onions and blackolives				
Greek Salad			\$35	\$65
Iceberg and romaine lettuce with fresh tomatoes, cucumbers, carrots & onions with crumbled feta cheese and olives				
Chopped on any Salad			\$8	\$15

Pasta Dishes

Served with your choice of pasta as listed or with Spaghetti, Penne, Linguini, Rigatoni, Fusilli, Fettucini, or Cavatelli

	Half Tray	Full Tray		Half Tray	Full Tray
Penne Oreganata Pasta topped w/ fresh shrimp & asparagus sautéed in a classic garlic & white wine 'Scampi' sauce topped with toasted Italian style breadcrumbs	\$55	\$95	Penne Caprese Pasta tossed with fresh homemade mozzarella sautéed in a garden plum tomato and basil sauce	\$50	\$85
Penne Alla Vodka Creamy pink vodka sauce sautéed with onions, olive oil, and diced imported prosciutto	\$55	\$90	Spaghetti Pomodoro Traditional "Old World" Italian tomato sauce served over pasta	\$35	\$65
Rigatoni Ridgewood Fresh chicken pieces, spinach & mozzarella cheese tossed in a creamy pink sauce over pasta	\$65	\$110	Chef Special Penne pasta with fresh mozzarella and sundried tomatoes sautéed in a garlic & oil sauce	\$55	\$75
Linguine Shrimp Marinara Fresh shrimp sautéed in a traditional garlic & herb plum tomato sauce over pasta (available Fra Diavolo upon request)	\$65	\$115	Mama Mia Tri-colored spiral pasta served with cherry peppers & marinara sauce with fried calamari	\$55	\$85
Linguine Di Mare Red or White. Fresh shrimp, mussels & baby clams sautéed in your choice of garlic & extra virgin olive oil OR our spicy fra diavolo sauce over pasta	\$68	\$116	Cheese Ravioli Ravioli stuffed with ricotta cheese served with our famous marinara sauce	\$40	\$70
Cavatelli Bolognese "Southern Italian" style hearty meat sauce served over fresh cavatelli	\$60	\$100	Bowtie Special Bowtie pasta with steamed broccoli rabe in a sautéed garlic & olive oil sauce	\$45	\$75
Tortellini Alfredo Tri colored tortellini pasta tossed in a "classic" parmesan creamy cheese sauce	\$50	\$85	Seafood Special Penne pasta with lobster and shrimp meat served in a light pink sauce	\$65	\$110

Baked Pasta

Meat Lasagna	\$50	\$75	Baked Ziti Siciliana Baked pasta with seasoned ricotta cheese, mozzarella & tomato sauce w/ fresh battered eggplant	\$49	\$79
Baked Ziti Baked pasta with seasoned ricotta cheese, mozzarella & tomato sauce	\$45	\$75	Baked Manicotti/ Baked Shells	\$43	\$73

Meat Entrées

Now That's a Meatball Baked meatballs topped with our homemade marinara sauce	\$40	\$70	Roasted Pork or Beef Served with seasoned homemade roasted potatoes	\$55	\$90
Italian Sausage Sautéed with peppers and onions	\$40	\$75	Skirt Steak Marinated skirt steak, grilled with roasted peppers topped with gorgonzola cheese	\$65	\$125
Swedish Meatballs Baked mini meatballs served with mushrooms in a brown gravy sauce	\$40	\$70			

Veal Entrées

Veal Francese Tender veal cutlet with lemon butter sauce and mushrooms	\$55	\$100	Veal Parmigiana Tender veal cutlet with marinara and mozzarella cheese...baked to perfection!	\$55	\$100
Veal Marsala Tender veal cutlet with marsala wine and mushrooms	\$55	\$100	Veal Rollatini Tender veal cutlet stuffed with mozzarella and prosciutto topped with mushrooms and wine sauce	\$70	\$100
Veal & Peppers Tender veal cutlet sautéed with peppers and onions	\$55	\$100			

DELIVERY AVAILABLE FROM MANHATTAN TO THE HAMPTONS

If you have food allergies or sensitivities, please let your server know prior to ordering.

Prices Subject to Change. Prices do not include taxes.

Chicken Entrées

	Half Tray	Full Tray		Half Tray	Full Tray
Balsamic Chicken Tender chicken cutlet pieces marinated in balsamic vinegar then pan fried to perfection with sautéed onions	\$50	\$85	Grilled Chicken Primavera Fresh breast of grilled chicken marinated in balsamic vinegar & imported seasonings topped with a medley of sautéed fresh garden vegetables	\$65	\$105
General Tso's Chicken White meat chicken with sautéed peppers and onions in a General Tso Sauce	\$55	\$85	Chicken Francese Chicken cutlet smothered in a lemon butter sauce topped w/ mushrooms	\$65	\$95
Greg's Pollo Stuffed chicken with spinach, ricotta, mozzarella in a brown gravy mushroom sauce over rice	\$55	\$85	Faccia Brut Balsamic grilled chicken topped w/ freshly chopped bruscetta salad	\$55	\$85
Chicken Marsala Chicken cutlet with marsala wine, butter and mushrooms	\$65	\$95	Chicken Parmigiana Breaded chicken cutlet served with layers of mozzarella cheese & tomato sauce	\$55	\$85

Seafood Entrées

Jumbo Shrimp Parmigiana Breaded jumbo shrimp served with layers of mozzarella cheese & tomato sauce	\$75	\$120	Baked Shrimp Oreganata Fresh jumbo shrimp topped with "Italian Style" seasoned bread crumbs, broiled in a garlic & white wine scampi sauce	\$85	\$125
Shrimp Mario Fresh egg battered shrimp sautéed in a "classic" white wine, lemon and butter sauce	\$80	\$125	Filet of Sole Oreganata Fresh filet of lemon sole topped with "Italian Style" seasoned bread crumbs, broiled in a garlic & white wine scampi sauce	\$85	N/A

Desserts

Assorted Homemade Pies and Sheet Cakes Available Upon Request

Brooklyn Style Pastry Platter (Assorted)	\$20.00 /12
Cookie Platter	\$20.00/sm \$40.00 /lg
Fruit Platter	\$40.00/sm \$75.00 /lg
Homemade Rice Pudding	\$40.00
Homemade Chocolate Pudding	\$35.00
Tiramisu Cake	\$45.00
Homemade Chewy Brownies	\$25.00/sm \$50.00 /lg
Chocolate Covered Strawberries	\$28.00 /12
Homemade Cheesecake (Italian or American)	\$30.00/sm

Breakfast

12 Person Minimum Required

Just Bagels Platter of hand rolled bagels with sides of cream cheese, butter and jelly	\$2.99
Breakfast Burritos Assorted platter, includes homefries, coffee & tea	\$6.99
Continental Breakfast Includes fresh muffins, cakes, hand rolled bagels, fresh cream cheese & butter, hot coffee, tea and juice. All above comes plattered and garnished.	\$7.99
Hot Off The Grill Breakfast Includes Continental Breakfast plus eggs, french toast or pancakes, bacon or sausage, and home fries	\$9.99

Party Heros

All sliced fresh & served w/ homemade potato salad, macaroni salad, and coleslaw. All dressing are served on the side.

Platters

12 Person Minimum Required

	per person	per foot
Cold Cut Platter Your choice of 4 meats, 2 cheeses. Includes bread, dressings & salads	\$8.99	\$16.50
Cocktail Platter Your choice of turkey, ham, salami, roast beef, american, swiss, provolone, lettuce, tomatoes and onions, over stuffed and triangle cut platter on rolls, white and rye breads. Includes coleslaw, homemade potato & macaroni salad	\$7.49	\$17.50
Wrap Platters Your choice of any meat, chicken, salad or cheese wrap and cut in 1/3's. Plattered with sides of homemade potato salad, macaroni salad & coleslaw	\$8.49	\$19.00
Rustic Platters Paninis, focaccia, rustic rolls, baguettes, stuffed and freshly prepared, cut and plattered. Includes homemade pasta salads	\$8.99	\$19.00
All American Roast Beef, turkey, ham, American cheese with lettuce & tomatoes		\$16.50
All Italian Salami, mortadella, ham, capicola (cappy), pepperoni, provolone cheese, lettuce and tomatoes		\$17.50
Il Bacio Grilled chicken topped with fresh mozzarella and roasted peppers		\$19.00
The Forget About It Chicken cutlet topped with broccoli rabe, with garlic & oil & sundried tomato		\$19.00
Vegetarian Delite Grilled marinated vegetables, mixed greens w/ alpine swiss & balsamic vinegar		\$19.00

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness.