

# Catering Trays

1/2 Trays 6-10 People - Full Trays 16-20 People

## Appetizers

	Half Tray	Full Tray		Half Tray	Full Tray
Baked Clams	\$35	\$70	Zuppa di Mussels (Red or White)	\$35	\$70
Shrimp Oreganata	\$55	\$110	Risotto Balls	\$35	\$70
Fried Calamari	\$40	\$80	Jumbo Shrimp Cocktail	\$60	\$120
Mozzarella Tower	\$40	\$80	Shrimp & Calamari Salad	\$60	\$120
Antipasto di Andrea	\$40	\$80	Broccoli Rabe & Sausage Egg Rolls	\$40	\$80

## Salad

Italian Tossed Salad	\$25	\$50	Arugula Salad	\$30	\$60
Classic Caesar	\$25	\$50	Mesclun Salad	\$30	\$60

## Pasta and Sauce

Vodka	\$45	\$90	Frutti di Mare	\$150	\$300
Amatriciana	\$45	\$90	White or Red Clam Sauce	\$50	\$100
Meatballs & Sausage	\$50	\$100	Sal's Italian Mac & Cheese	\$55	\$110
Stuffed Rigatoni Campisi	\$60	\$120	Zucchini Linguini Angelina	\$50	\$100
Penne Andrea	\$60	\$120	Gnocchi 25	\$55	\$110
Lobster Ravioli Deana	\$60	\$120	Broccoli Rabe & Sausage Garlic & Oil	\$55	\$110

## Entrees

Eggplant Rollatini	\$40	\$80	Veal Caprese	\$75	\$150
Chicken Scarpiello Andrea	\$75	\$150	Veal Venti Cinque	\$70	\$140
Chicken Valenti	\$55	\$110	Veal Scallopini	\$70	\$140
Chicken Piccante	\$55	\$110	Veal Chop Valdostana	\$70	\$140
Chicken Polementano	\$40	\$80	Sea Bass Salvatore	\$90	\$180
Chicken Milanese	\$50	\$100	Salmon Dijonaise	\$60	\$120
Chicken Paillard	\$50	\$100	Shrimp Luciano	\$70	\$140
Chicken Christina	\$50	\$100	Grilled Shrimp Gabriella	\$70	\$140
Rack of Lamb	P/A	P/A	Shrimp Dijon	\$70	\$140
Pork Chop Paillard	P/A	P/A	Seafood Risotto Luciano	\$75	\$150
Prime NY Strip*	P/A	P/A	Shrimp & Scallop Risotto	\$75	\$150

## Sides

Mashed Potatoes	\$20	\$40	Sauteed or Burnt Broccoli	\$25	\$50
Roasted Potatoes	\$20	\$40	Sauteed or Burnt String Beans	\$30	\$60
Hand Cut Fries	\$20	\$40	Sauteed or Burnt Asparagus	\$30	\$60
Sauteed Mushrooms	\$20	\$40	Sauteed Broccoli Rabe	\$30	\$60
Meatballs	\$35	\$70	Sauteed Escarole	\$30	\$60
			Sauteed Spinach	\$25	\$50

## Dessert

Italian Cheesecake	\$40 per cake	Tiramisu	\$40 per cake
Napolean	\$2.00 per person	Banana Bread Pudding	\$40 per cake
Cannoli	\$20 \$40	Warm Fudge Brownie	\$40 \$80
Oreo Zeppolis	\$25 \$50	Biscotti & Cannoli Cream	\$25 \$50

(All Desserts are home made & a 24 hour notice is required to prepare)