### **BREAKFAST CATERING PACKAGES**

### **Quick Break**

Homemade Mini Muffins, Bagels, Croissants, Danish, Coffee Cakes W/ an array of Cream Cheese, Butter, and Fresh Fruit Preserves.

\$7.95 Per Guest (Minimum 10 People)

### **Continental Delight**

Fresh Assortment of Bagels, Muffins, Scones, Crossaints, and Danish with an array of Butter, Fruit Preserves and Cream Cheese. Freshly Squeezed Orange Juice or Grapefruit Juice and Fresh Carved Fruit Platter

\$11.95 Per Guest (Minimum 10 People)

### **Tuscan Breakfast**

Assorted Wood Oven Frittata Tray, French Toast, Applewood Bacon, Canadian Bacon, Home Fries, Mini Muffins and Mini Bagels, Assorted Danish and Breakfast Pastries, Butter, Cream Cheeses, Fruit Preserves, Syrup, and Assorted Juice and Coffee Bar

\$19.95 Per Guest (20 Minimum)

### **Fresh Fruit Platters**

Freshly Carved Watermelon, Cantaloupe, Honeydew, Pineapple, Grapes, and Mixed Berries
Sm (10-20 Ppl) \$35 Lg (15-25 Ppl) \$65

### **Belgian Waffle Bar**

Fresh made Belgian Waffles, with our Pecan Butter, Organic Raw Maple Syrup,
Assorted Mixed Berries, Nuts, Butter, and Whipped Cream

\$4.95 Per Guest

### **Smoked Salmon Platter**

Nova Salmon with Fresh Bagels, Cream Cheeses, Red Onion, Capers, Shaved Egg, Tomatoes, Served with Mini Bagels

\$10.95 Per Guest

### Quiches

Assorted Vegetable and Meat Quiches with Gourmet Pastry Crust

\$14.95 Per Quiche Serves 10 Guests

### **Omlette Station**

Unlimited Assortment on Fresh Local Vegetables, Imported Cheeses and Meats, Farm Fresh Eggs Served with Assorted Gourmet Breakfast Breads and Fornello Home Fries.

\$18.95 Per Guest (Minimum 15 Guests)
Excluding Chef and Wait Staff - \$35 Per Hour
\$3 Extra pp for Eggs Benedict Set Up

### **Gourmet Coffee/Juice Bar**

Our Gourmet Mountain Blend Coffee and Herbal Teas Served with Milk, Cream, & Sugar \$2.50 Per Guest

> Add \$4.50 pp for Cappuccino Bar (Espresso, Choccochino, Macchiato, Espresso) Juice Bar Add \$4.50 pp Assorted Juices plus Freshly Squeezed Orange Juice or Grapefruit Juice

### LUNCH

### Wrap Lunch Package

A Variety of our Hand Rolled Wraps, Choice of Market Salad & Assorted Cookie or Brownie Tray

\$11.95 pp Minimum 10 Guests
Add Fresh Carved Fruit \$2.95 PP
Garnish Your Platter W/ Crudite Cones \$1.95 pp

### **Complete Lunch**

Our Signature Paninis, Focaccias and Wraps, Choice of Market Salad & Assorted Cookie or Brownie Tray
\$13.95 pp Minimum 10 Guests

Add Fresh Carved Fruit \$2.95 PP
Garnish Your Platter W/ Crudite Cones \$1.95 pp

### **Market Lunch**

Our Signature Paninis, Wraps, and Stuffed Focaccias,
Choice of two Market Salads, Garden Salad
Fresh Carved Fruit Platter & Assorted Cookie or Brownie Tray
\$18.95 pp Minimun 10 Guests

## Garnish Your Platter W/ Crudite Cones \$1.95 pp <u>Tuscan Lunch</u>

Our Signature Gourmet Paninis, Wraps and Focaccias, Assorted Stuffed Garlic Knots,
Choice of two Market Salads, Garden Salad, Mozzarella & Tomato Platter,
Fresh Carved Fruit Platter, and Gourmet Brownie & Cookie Tray
\$21.95 pp Minimum 10 Guests

### **Pasta Party**

Pasta of your choice Pomodoro, Ala Vodka or Primavera Style, Garden Salad, Assorted Cookie or Brownie Tray

\$14.95 pp Minimum 10 Guests Add Fresh Carved Fruit \$2.95 PP

Please Inquire About Our Beach/Pool Party or BBQ and Clam Bakes

### **Gourmet Market Salads**

**Farfalle Caprese** Bowtie Pasta, Tomatoes, Fresh Mozzarella & String Beans **Greek Pasta Salad** Spiral Pasta, Tomatoes, Olives, Peppers, Onions, Feta, Baby Spinach **Mediterranean Orzo** Chick Peas, Olives, Feta, Celery, Peppers, Tomatoes, Red Onions

**Tuscan Bean Salad** Kidney, Chick & Cannellini Beans, Carrots, Celery, Peppers & Sun Dried Tomato Vinaigrette

**Fiesta Lentil Salad** Carrots, Peppers, Red Onions, Celery & Tuscan Vinaigrette

**Market Potato Salad** Red Bliss Potatoes, Shaved Carrots & Radishes, Bell Peppers, Creamy Mayo

**Cole Slaw** Shredded Cabbage & Carrots in Sweet & Creamy Cole Slaw Dressing

Classic Macaroni Salad Elbow Macaroni, Bell Peppers, Shaved Carrots & Sweet Mayo

Impress Your Guests W/ Decorative Basket Presentation All Baskets are garnished with Fresh Seasonal Fruit & Bamboo Crudite Cones \$3.95pp

### **PARTY HEROES**

### **Italian Hero**

Genoa Salami~Pepperoni~Capicolla~Mortadella~Provolone Cheese~Arugola~Tomato

### **American Hero**

Roast Beef~Turkey~Ham~Swiss~Lettuce~Tomato

Above \$16.99/Ft 2-6Ft Available

### SIGNATURE HEROES available upon request Custom Heroes and Shapes Available

### **Hero Complete Package**

Includes Gourmet Market Red Bliss Potato or Pasta Salad, or Traditional Cole Slaw, Mustard and Mayo, and Paper Goods \$6.95/Ft

### **Cold Cut Platters**

Your Choice Of Boar's Head Meats and Cheeses, Choice of Bread and Gourmet Market Salads, Condiments, and Paper Goods \$9.95 Per Guest (Min 10 Guests) Imported Meats and Cheeses add \$3.95 Per Guest

### SIGNATURE SALADS

Caesar Salad Romaine, parmesan, cherry tomatoes and homemade croutons \$3.95pp
Garden Salad Mesculin Mix W/ tomatoes, cucumbers, onions & peppers \$3.95pp
Fresca Salad Fresh Strawberries, blueberries, goat cheese & pecans \$4.95pp
California Salad Field greens, orange segments, avocado, tomatoes & cucumbers \$3.95pp
Greek Salad Romaine, black olives, feta cheese, tomatoes, cucumbers & onions \$3.95pp
Cobb Salad Romaine, tomatoes, avocado, cucumbers, eggs, blue cheese & bacon \$3.95pp

### **Fornello Brunch Party**

Organic Vegetable Crudite with Dipping Sauce, Assorted Frittatas or Gourmet Quiches, Chicken Nocello Salad with Walnuts and Grapes, Vegetable Tuna and Egg Salads, Smoked Salmon Platter, Imported Meat and Cheese Platter, Assorted Mini Bagels and Muffins and Gourmet Breads, Fresh Carved Fruit Platter and Gourmet Dessert Tray

\$27.95 pp Minimum 10 Guests
Add Pasta or Omlette Station For \$4.95
Carving Station \$7.95

### **Tuscan Table Anyday**

Assorted Imported Cheese & Meat Platter: Parmigiano Reggiano, Auricchio Provolone,
Caciocavallo, Stilton Blue Cheese, European Dried and Cured Meats, San Daniele Mortadella,
Hot and Sweet Sopressata, Genoa Salami, Speck, Cappicola, and Cacciatorini,
Assorted Marinated Olives, Fire Roasted Peppers, Tuscan 5 Bean Salad, Fennel, Blood Orange,
Arugola Salad, Organic Beet Salad, Caprese Platter with Fresh Buffalo Mozzarella and
Heirloom Tomatoes Topped with Fresh Basil, Assorted Breads, Focaccia, Garlic Knot and Taralle
Basket, Fresh Carved Fruit Platter and Gourmet Dessert Tray

\$29.95 pp Minimum 10 Guest

### SOUPS - \$2.50 pp

Pasta e Fagioli • Turscan Minestrone • Chicken Noodle • Turkey Noodle Primavera • Split Pea • Lentil Escarole & Bean • Ceci e pasta [chick peas] • New England Chowder • Beef Barley Broccoli Cheddar • Potato Leek • Italian Wedding Ball • Creamy Tomato Seafood Minestrone (add \$1 pp) • Lobster Bisque (add \$2 pp) • Shrimp Bisque (add \$1 pp)

# IL FORNELLO



# **Catering Menu**

52 W. Jericho Tpke. Syosset, NY 11791 ph 516.802.0732 fx 516.802.0734 www.ilfornellodeli.com

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| 4   |    |          | • | - |          | ч. |                    |      |    |

| Stuffed Zucchini Blossoms (seasonal) Baked Clams Slaked Oysters S11/doz Baked Oysters S20/doz Asian Chicken Lollipops S21/doz Asjar Chicken Satay Sprinkled W/ Peanut Sauce S21/doz Asparagus Wrapped in Proscuitto S21/doz Baby Lamb Chops S3.99 each Smoked Salmon Crostini S20/doz Coconut Shrimp W/ Marmalade S29/doz Figs with Gorgonzola Cheese Wrapped in Prosciutto (seasonal) S24/doz Parmigiana Polenta Squares Fresh Mozzarella and Tomato Skewers S19/doz Grilled Herb Marinated Jumbo Shrimp S36/doz Beef Tenderloin Crostini W/ Horseradish S24/doz Mini Lobster Roll (seasonal) S30/doz Mini Crabcakes W/ Remoulade Sauce S24/doz Stuffed Mushrooms S23/doz Shrimp Wrapped in Bacon S32/doz Shrimp Wrapped in Bacon S32/doz Spanakopita S19/doz Assorted Crostini W/ Tuna, Hummus or Bruschetta S19/doz Assorted Pizza Bites S11/doz Assorted Mini Quiche S22/doz Buffalo Wings with Blue Cheese Dressing Fried Mozzarella Sticks W/ Marinara S14/doz Mini Rice Balls S18/doz S1/doz S1/doz S24/doz S24/d | SPECIAL OCCAS                                 | ION CATERING   |
|--|---|--|
| Baked Clams Baked Oysters S17/doz Teriyaki Chicken Lollipops Asian Chicken Satay Sprinkled W/ Peanut Sauce Asparagus Wrapped in Proscuitto S21/doz Baby Lamb Chops S3.99 each Smoked Salmon Crostini Coconut Shrimp W/ Marmalade Figs with Gorgonzola Cheese Wrapped in Prosciutto (seasonal) Fresh Mozzarella and Tomato Skewers Grilled Herb Marinated Jumbo Shrimp S36/doz Beef Tenderloin Crostini W/ Horseradish Mini Crabcakes W/ Remoulade Sauce S19/doz Stuffed Mushrooms S24/doz Shrimp Wrapped in Bacon S32/doz Shrimp Wrapped in Bacon S32/doz Spanakopita Mini Meatballs Assorted Crostini W/ Tuna, Hummus or Bruschetta Assorted Crostini W/ Tuna, Hummus or Bruschetta Assorted Mini Quiche S22/doz Assorted Mini Quiche S19/doz Assorted Mini Quiche S22/doz Suffied Mostros or Pulled Pork) Gourmet Stromboli Vegetable Spring Rolls S22/doz Seared Ahi Tuna W/ Wasabi Cream Sacred Prized Ravioli W/ Spicy Marinara S14/doz Fried Ravioli W/ Spicy Marinara S15/doz Fried Ravioli W/ Spicy Marinara   | HORS D'OEUVRES                                |  |
| Baked Oysters Teriyaki Chicken Lollipops S20/doz Asian Chicken Satay Sprinkled W/ Peanut Sauce S21/doz Baby Lamb Chops S3.99 each Smoked Salmon Crostini S20/doz Coconut Shrimp W/ Marmalade Figs with Gorgonzola Cheese Wrapped in Prosciutto (seasonal) Figs with Gorgonzola Cheese Wrapped in Prosciutto (seasonal) Fresh Mozzarella and Tomato Skewers Fresh Mozzarella and Tomato Skewers Figlided Herb Marinated Jumbo Shrimp S36/doz Fresh Crostini W/ Horseradish S24/doz Mini Lobster Roll (seasonal) S30/doz Mini Crabcakes W/ Remoulade Sauce S24/doz Stuffed Mushrooms S23/doz Shrimp Wrapped in Bacon S32/doz Spanakopita S19/doz Mini Meatballs Assorted Crostini W/ Tuna, Hummus or Bruschetta S19/doz Assorted Pizza Bites Assorted Pizza Bites S17/doz Assorted Mini Quiche S22/doz Buffalo Wings with Blue Cheese Dressing Fried Mozzarella Sticks W/ Marinara Mini Rice Balls S18/doz S23/doz Spanakopita S23/doz Spiders (Angus Burhers or Pulled Pork) S24/doz S24/doz S29/doz S29/doz S29/doz Segplant Cigars S22/doz Seared Ahi Tuna W/ Wasabi Cream S32/doz Fried Ravioli W/ Spicy Marinara S15/doz Fried Ravioli W/ Spicy Marinara  | Stuffed Zucchini Blossoms (seasonal)          | M/P  |
| Teriyaki Ćhicken Lollipops Asian Chicken Satay Sprinkled W/ Peanut Sauce Asparagus Wrapped in Proscuitto Baby Lamb Chops Smoked Salmon Crostini Scoonut Shrimp W/ Marmalade Figs with Gorgonzola Cheese Wrapped in Prosciutto (seasonal) Figs with Gorgonzola Cheese Wrapped in Bacon Figs Wrapped in Wrapped in Bacon Figs Wrapped in Baco | Baked Clams                                   | \$13/doz   |
| Asian Chicken Satay Sprinkled W/ Peanut Sauce Asparagus Wrapped in Proscuitto Baby Lamb Chops S3.99 each Smoked Salmon Crostini Coconut Shrimp W/ Marmalade Figs with Gorgonzola Cheese Wrapped in Prosciutto (seasonal) Parmigiana Polenta Squares Fresh Mozzarella and Tomato Skewers S19/doz Grilled Herb Marinated Jumbo Shrimp S36/doz Beef Tenderloin Crostini W/ Horseradish Mini Lobster Roll (seasonal) Stuffed Mushrooms Stuffed Mushrooms Stuffed Mushrooms Shrimp Wrapped in Bacon Spanakopita Mini Meatballs Assorted Crostini W/ Tuna, Hummus or Bruschetta Assorted Pizza Bites Assorted Pizza Bites S17/doz Assorted Mini Quiche Buffalo Wings with Blue Cheese Dressing Fried Mozzarella Sticks W/ Marinara Mini Rice Balls Sliders (Angus Burhers or Pulled Pork) Gourmet Stromboli Seared Ahi Tuna W/ Wasabi Cream Prosciutto & Melon Sack of Lamb S35/rack S35/doz Rack of Lamb  | Baked Oysters                                 | \$17/doz   |
| Asparagus Wrapped in Proscuitto Baby Lamb Chops Smoked Salmon Crostini Coconut Shrimp W/ Marmalade Figs with Gorgonzola Cheese Wrapped in Prosciutto (seasonal) Parmigiana Polenta Squares Fresh Mozzarella and Tomato Skewers Filled Herb Marinated Jumbo Shrimp Safdoz Beef Tenderloin Crostini W/ Horseradish Star/doz Mini Lobster Roll (seasonal) Mini Crabcakes W/ Remoulade Sauce Stuffed Mushrooms Stuffed Mushrooms Stuffed Mushrooms Star/doz Shrimp Wrapped in Bacon Spanakopita Mini Meatballs Assorted Crostini W/ Tuna, Hummus or Bruschetta Assorted Pizza Bites Starfed Musgs with Blue Cheese Dressing Fried Mozzarella Sticks W/ Marinara Mini Rice Balls Sliders (Angus Burhers or Pulled Pork) Gourmet Stromboli Vegetable Spring Rolls Eggplant Cigars Seared Ahi Tuna W/ Wasabi Cream Prosciutto & Melon Prosciutto & Melon Rack of Lamb Star/doz Rack of Lamb   | Teriyaki Chicken Lollipops                    | \$20/doz   |
| Baby Lamb Chops Smoked Salmon Crostini \$20/doz Coconut Shrimp W/ Marmalade Figs with Gorgonzola Cheese Wrapped in Prosciutto (seasonal) \$24/doz Parmigiana Polenta Squares \$19/doz Fresh Mozzarella and Tomato Skewers \$19/doz Grilled Herb Marinated Jumbo Shrimp \$36/doz Beef Tenderloin Crostini W/ Horseradish \$24/doz Mini Lobster Roll (seasonal) \$30/doz Mini Crabcakes W/ Remoulade Sauce \$12/doz Stuffed Mushrooms \$23/doz Shrimp Wrapped in Bacon \$31/doz Shrimp Wrapped in Bacon \$31/doz Spanakopita \$19/doz Assorted Crostini W/ Tuna, Hummus or Bruschetta \$19/doz Assorted Pizza Bites \$517/doz Assorted Mini Quiche \$522/doz Buffalo Wings with Blue Cheese Dressing Fried Mozzarella Sticks W/ Marinara Mini Rice Balls \$13/doz Sliders (Angus Burhers or Pulled Pork) \$520/doz Vegetable Spring Rolls \$22/doz Seared Ahi Tuna W/ Wasabi Cream \$32/doz Pan Seared Scallops W/ Blasamic Glaze Fried Ravioli W/ Spicy Marinara \$15/doz Prosciutto & Melon \$22/doz Rack of Lamb \$335/rack   | Asian Chicken Satay Sprinkled W/ Peanut Sauce | \$21/doz   |
| Smoked Salmon Crostini Coconut Shrimp W/ Marmalade Figs with Gorgonzola Cheese Wrapped in Prosciutto (seasonal) Figs with Gorgonzola Cheese Wrapped in Prosciutto (seasonal) Fresh Mozzarella and Tomato Skewers Stalydoz Grilled Herb Marinated Jumbo Shrimp \$36/doz Beef Tenderloin Crostini W/ Horseradish Mini Lobster Roll (seasonal) Stalydoz Mini Lobster Roll (seasonal) Stuffed Mushrooms Stuffed Mushrooms Stuffed Mushrooms Stuffed Mushrooms Stuffed Mushrooms Stalydoz Spanakopita Stalydoz Assorted Crostini W/ Tuna, Hummus or Bruschetta Stalydoz Assorted Pizza Bites Assorted Pizza Bites Stalydoz Buffalo Wings with Blue Cheese Dressing Fried Mozzarella Sticks W/ Marinara Mini Rice Balls Stalydoz Sourmet Stromboli Stalydoz Gourmet Stromboli Stalydoz Seared Ahi Tuna W/ Wasabi Cream Seared Scallops W/ Blasamic Glaze Fried Ravioli W/ Spicy Marinara Frosciutto & Melon Stalydoz Rack of Lamb Stalydoz Stalydoz Stalydoz Rack of Lamb  | Asparagus Wrapped in Proscuitto               | \$21/doz   |
| Coconut Shrimp W/ Marmalade Figs with Gorgonzola Cheese Wrapped in Prosciutto (seasonal) Figs with Gorgonzola Cheese Wrapped in Prosciutto (seasonal) Fresh Mozzarella and Tomato Skewers Fresh Mozzarella Sticks W/ Horseradish Saldoz Beef Tenderloin Crostini W/ Horseradish Folia Crostini W/ Horseradish Folia Crostini W/ Horseradish Folia Crostini W/ Remoulade Sauce Fried Mushrooms Folia Crostini W/ Tuna, Horseradish Folia Crostini W/ Tuna, Hummus or Bruschetta Folia Cr |   | \$3.99 each  |
| Figs with Gorgonzola Cheese Wrapped in Prosciutto (seasonal) Parmigiana Polenta Squares Fresh Mozzarella and Tomato Skewers Sily/doz Grilled Herb Marinated Jumbo Shrimp Sa6/doz Beef Tenderloin Crostini W/ Horseradish Sildez Roll (seasonal) Sini Lobster Roll (seasonal) Sini Crabcakes W/ Remoulade Sauce Stuffed Mushrooms Sildez Stuffed |   | •  |
| Parmigiana Polenta Squares Fresh Mozzarella and Tomato Skewers Grilled Herb Marinated Jumbo Shrimp Sa6/doz Beef Tenderloin Crostini W/ Horseradish Signification Crostini W/ Horseradish Signification Crostini W/ Horseradish Signification Crostini W/ Remoulade Sauce Mini Lobster Roll (seasonal) Signification Si |   |  |
| Fresh Mozzarella and Tomato Skewers Grilled Herb Marinated Jumbo Shrimp Sa6/doz Beef Tenderloin Crostini W/ Horseradish Sya4/doz Mini Lobster Roll (seasonal) Sini Crabcakes W/ Remoulade Sauce Stuffed Mushrooms Stuffed Mushrooms Shrimp Wrapped in Bacon Spanakopita Sini Meatballs Sini Meatbal |   |  |
| Grilled Herb Marinated Jumbo Shrimp Beef Tenderloin Crostini W/ Horseradish Signature Stuffed Mushrooms Stuffed St |   |  |
| Beef Tenderloin Crostini W/ Horseradish  Mini Lobster Roll (seasonal)  Mini Crabcakes W/ Remoulade Sauce  Stuffed Mushrooms  Stal/doz  Shrimp Wrapped in Bacon  Spanakopita  Mini Meatballs  Assorted Crostini W/ Tuna, Hummus or Bruschetta  Assorted Pizza Bites  Assorted Mini Quiche  Buffalo Wings with Blue Cheese Dressing  Fried Mozzarella Sticks W/ Marinara  Mini Rice Balls  Sliders (Angus Burhers or Pulled Pork)  Gourmet Stromboli  Vegetable Spring Rolls  Eggplant Cigars  Seared Ahi Tuna W/ Wasabi Cream  Pan Seared Scallops W/ Blasamic Glaze  Fried Ravioli W/ Spicy Marinara  \$15/doz  \$35/doz  Rack of Lamb  \$35/rack  |   | \$19/doz   |
| Mini Lobster Roll (seasonal)  Mini Crabcakes W/ Remoulade Sauce  Stuffed Mushrooms  Stadoz  Shrimp Wrapped in Bacon  Spanakopita  Mini Meatballs  Assorted Crostini W/ Tuna, Hummus or Bruschetta  Assorted Pizza Bites  Assorted Mini Quiche  Buffalo Wings with Blue Cheese Dressing  Fried Mozzarella Sticks W/ Marinara  Mini Rice Balls  Sliders (Angus Burhers or Pulled Pork)  Gourmet Stromboli  Vegetable Spring Rolls  Eggplant Cigars  Seared Ahi Tuna W/ Wasabi Cream  Pan Seared Scallops W/ Blasamic Glaze  Fried Ravioli W/ Spicy Marinara  \$15/doz  Prosciutto & Melon  \$22/doz  Rack of Lamb  |   | *******  |
| Mini Crabcakes W/ Remoulade Sauce Stuffed Mushrooms \$23/doz Shrimp Wrapped in Bacon \$32/doz Spanakopita \$19/doz Mini Meatballs \$18/doz Assorted Crostini W/ Tuna, Hummus or Bruschetta \$19/doz Assorted Pizza Bites \$17/doz Assorted Mini Quiche \$22/doz Buffalo Wings with Blue Cheese Dressing \$15/doz Fried Mozzarella Sticks W/ Marinara \$14/doz Mini Rice Balls \$23/doz Sliders (Angus Burhers or Pulled Pork) \$24/doz Gourmet Stromboli \$20/doz Vegetable Spring Rolls \$22/doz Eggplant Cigars \$22/doz Seared Ahi Tuna W/ Wasabi Cream Pan Seared Scallops W/ Blasamic Glaze Fried Ravioli W/ Spicy Marinara \$15/doz Prosciutto & Melon \$22/doz Rack of Lamb   |   |  |
| Stuffed Mushrooms Shrimp Wrapped in Bacon Spanakopita Mini Meatballs Assorted Crostini W/Tuna, Hummus or Bruschetta Assorted Pizza Bites Assorted Mini Quiche Suffalo Wings with Blue Cheese Dressing Fried Mozzarella Sticks W/ Marinara Mini Rice Balls Sliders (Angus Burhers or Pulled Pork) Gourmet Stromboli Vegetable Spring Rolls Eggplant Cigars Seared Ahi Tuna W/ Wasabi Cream Pan Seared Scallops W/ Blasamic Glaze Fried Ravioli W/ Spicy Marinara Prosciutto & Melon Rack of Lamb  \$23/doz \$32/doz \$43/doz \$43/doz \$43/doz \$52/doz \$52/doz \$52/doz \$52/doz \$535/doz \$75/doz \$535/rack  | Mini Lobster Roll (seasonal)                  | \$30/doz   |
| Shrimp Wrapped in Bacon  Spanakopita  Mini Meatballs  Assorted Crostini W/Tuna, Hummus or Bruschetta  Assorted Pizza Bites  Assorted Mini Quiche  Buffalo Wings with Blue Cheese Dressing  Fried Mozzarella Sticks W/ Marinara  Mini Rice Balls  Sliders (Angus Burhers or Pulled Pork)  Gourmet Stromboli  Vegetable Spring Rolls  Eggplant Cigars  Seared Ahi Tuna W/ Wasabi Cream  Pan Seared Scallops W/ Blasamic Glaze  Fried Ravioli W/ Spicy Marinara  Prosciutto & Melon  Rack of Lamb  \$32/doz  \$18/doz  \$17/doz  \$17/doz  \$22/doz  \$22/doz  \$23/doz  \$23/doz  \$32/doz  \$32/doz  \$35/doz  \$35/doz  \$35/rack  | Mini Crabcakes W/ Remoulade Sauce             | \$24/doz   |
| Spanakopita Mini Meatballs Assorted Crostini W/Tuna, Hummus or Bruschetta Assorted Pizza Bites Assorted Mini Quiche Assorted Mini Quiche Suffalo Wings with Blue Cheese Dressing Fried Mozzarella Sticks W/ Marinara Mini Rice Balls Sliders (Angus Burhers or Pulled Pork) Sliders (Angus Burhers or Pulled Pork) Gourmet Stromboli Vegetable Spring Rolls Eggplant Cigars Seared Ahi Tuna W/ Wasabi Cream Pan Seared Scallops W/ Blasamic Glaze Fried Ravioli W/ Spicy Marinara Staldoz Prosciutto & Melon Rack of Lamb Standard S | Stuffed Mushrooms                             | \$23/doz   |
| Mini Meatballs Assorted Crostini W/Tuna, Hummus or Bruschetta Assorted Pizza Bites Assorted Pizza Bites Assorted Mini Quiche Standard Suffalo Wings with Blue Cheese Dressing Fried Mozzarella Sticks W/ Marinara Sidoz Mini Rice Balls Sliders (Angus Burhers or Pulled Pork) Sliders (Angus Burhers or Pulled Pork) Gourmet Stromboli Vegetable Spring Rolls Standard Sta | Shrimp Wrapped in Bacon                       | \$32/doz   |
| Assorted Crostini W/Tuna, Hummus or Bruschetta  Assorted Pizza Bites  Assorted Mini Quiche  Buffalo Wings with Blue Cheese Dressing  Fried Mozzarella Sticks W/ Marinara  Mini Rice Balls  Sliders (Angus Burhers or Pulled Pork)  Gourmet Stromboli  Vegetable Spring Rolls  Eggplant Cigars  Seared Ahi Tuna W/ Wasabi Cream  Pan Seared Scallops W/ Blasamic Glaze  Fried Ravioli W/ Spicy Marinara  Prosciutto & Melon  Rack of Lamb  \$19/doz  \$17/doz  \$22/doz  \$22/doz  \$31/doz  \$32/doz  \$32/doz  \$35/doz  \$35/rack  | Spanakopita                                   | \$19/doz   |
| Assorted Pizza Bites Assorted Mini Quiche Standard Mini Quiche Buffalo Wings with Blue Cheese Dressing Fried Mozzarella Sticks W/ Marinara Mini Rice Balls Sliders (Angus Burhers or Pulled Pork) Sliders (Angus Burhers or Pulled Pork) Gourmet Stromboli Vegetable Spring Rolls Eggplant Cigars Seared Ahi Tuna W/ Wasabi Cream Pan Seared Scallops W/ Blasamic Glaze Fried Ravioli W/ Spicy Marinara Prosciutto & Melon Rack of Lamb \$17/doz \$22/doz \$22/doz \$31/doz \$32/doz \$32/doz \$35/doz \$35/doz \$35/doz \$35/doz \$35/doz \$35/rack   | Mini Meatballs                                | \$18/doz   |
| Assorted Mini Quiche Buffalo Wings with Blue Cheese Dressing Fried Mozzarella Sticks W/ Marinara Mini Rice Balls Sliders (Angus Burhers or Pulled Pork) Gourmet Stromboli Vegetable Spring Rolls Eggplant Cigars Seared Ahi Tuna W/ Wasabi Cream Pan Seared Scallops W/ Blasamic Glaze Fried Ravioli W/ Spicy Marinara Prosciutto & Melon Rack of Lamb  \$22/doz \$35/rack   | Assorted Crostini W/Tuna, Hummus or Bruschett | a <b>\$19/doz</b>  |
| Buffalo Wings with Blue Cheese Dressing Fried Mozzarella Sticks W/ Marinara Sidoz Mini Rice Balls Sidoz Sliders (Angus Burhers or Pulled Pork) Squared Stromboli Vegetable Spring Rolls Sguared Ahi Tuna W/ Wasabi Cream Pan Seared Scallops W/ Blasamic Glaze Fried Ravioli W/ Spicy Marinara Squared Squared Squared Prosciutto & Melon Rack of Lamb Squared Sticks W/ Marinara Squared Squa | Assorted Pizza Bites                          |  |
| Fried Mozzarella Sticks W/ Marinara  Mini Rice Balls  Sliders (Angus Burhers or Pulled Pork)  Gourmet Stromboli  Vegetable Spring Rolls  Eggplant Cigars  Seared Ahi Tuna W/ Wasabi Cream  Pan Seared Scallops W/ Blasamic Glaze  Fried Ravioli W/ Spicy Marinara  Prosciutto & Melon  Rack of Lamb  \$14/doz  \$23/doz  \$24/doz  \$20/doz  \$22/doz  \$32/doz  \$35/doz  \$15/doz  \$35/doz  \$35/doz  \$35/doz  \$35/doz  \$35/rack   | Assorted Mini Quiche                          | \$22/doz   |
| Mini Rice Balls \$23/doz Sliders (Angus Burhers or Pulled Pork) \$24/doz Gourmet Stromboli \$20/doz Vegetable Spring Rolls \$22/doz Eggplant Cigars \$22/doz Seared Ahi Tuna W/ Wasabi Cream \$32/doz Pan Seared Scallops W/ Blasamic Glaze \$35/doz Fried Ravioli W/ Spicy Marinara \$15/doz Prosciutto & Melon \$22/doz Rack of Lamb \$35/rack   | Buffalo Wings with Blue Cheese Dressing       | \$15/doz   |
| Sliders (Angus Burhers or Pulled Pork)  Gourmet Stromboli  Vegetable Spring Rolls  Eggplant Cigars  Seared Ahi Tuna W/ Wasabi Cream  Pan Seared Scallops W/ Blasamic Glaze  Fried Ravioli W/ Spicy Marinara  Prosciutto & Melon  Rack of Lamb  \$24/doz  \$22/doz  \$32/doz  \$35/doz  \$15/doz  \$35/doz  \$35/doz  \$35/doz  \$35/doz  \$35/doz  | Fried Mozzarella Sticks W/ Marinara           | \$14/doz   |
| Gourmet Stromboli \$20/doz Vegetable Spring Rolls \$22/doz Eggplant Cigars \$22/doz Seared Ahi Tuna W/ Wasabi Cream \$32/doz Pan Seared Scallops W/ Blasamic Glaze \$35/doz Fried Ravioli W/ Spicy Marinara \$15/doz Prosciutto & Melon \$22/doz Rack of Lamb \$35/rack  | Mini Rice Balls                               | \$23/doz   |
| Vegetable Spring Rolls \$22/doz Eggplant Cigars \$22/doz Seared Ahi Tuna W/ Wasabi Cream \$32/doz Pan Seared Scallops W/ Blasamic Glaze \$35/doz Fried Ravioli W/ Spicy Marinara \$15/doz Prosciutto & Melon \$22/doz Rack of Lamb \$35/rack   |   | \$24/doz   |
| Eggplant Cigars \$22/doz Seared Ahi Tuna W/ Wasabi Cream \$32/doz Pan Seared Scallops W/ Blasamic Glaze \$35/doz Fried Ravioli W/ Spicy Marinara \$15/doz Prosciutto & Melon \$22/doz Rack of Lamb \$35/rack   |   |  |
| Seared Ahi Tuna W/ Wasabi Cream Pan Seared Scallops W/ Blasamic Glaze Fried Ravioli W/ Spicy Marinara \$15/doz Prosciutto & Melon Rack of Lamb \$32/doz \$35/doz \$15/doz \$22/doz \$35/rack   | Vegetable Spring Rolls                        | \$22/doz   |
| Pan Seared Scallops W/ Blasamic Glaze Fried Ravioli W/ Spicy Marinara Prosciutto & Melon Rack of Lamb \$35/doz \$15/doz \$22/doz \$35/rack   | 331 3   | \$22/doz   |
| Fried Ravioli W/ Spicy Marinara \$15/doz Prosciutto & Melon \$22/doz Rack of Lamb \$35/rack  | Seared Ahi Tuna W/ Wasabi Cream               | \$32/doz   |
| Prosciutto & Melon \$22/doz Rack of Lamb \$35/rack   |   |  |
| Rack of Lamb \$35/rack   |   |  |
| , indices 2011   |   | the contract of the contract o |
| GOURMET PLATTERS/DISPLAYS (8-10 Guests) (10-15 Guests) (15-20 Guests)  | Rack of Lamb                                  | \$35/rack  |
|  | GOURMET PLATTERS/DISPLAYS                     | (8-10 Guests) (10-15 Guests) (15-20 Guests)  |

| GOURMET PLATTERS/DISPLAYS   | (8-10 Guests) (       | 10-15 Guests) | (15-20 Guests |
|---|-----------------------|---------------|---------------|
| Antipasto Platter Prosciutto & Melon, Mozzarella, To Eggplant Caponata, Roasted Peppers & Imported Olives | matoes, \$75          | \$100         | \$140         |
| Caprese Platter Fresh Mozzarella & Tomatoes   | \$50                  | \$75          | \$95          |
| Imported Meat & Cheese Platter  | \$75                  | \$100         | \$135         |
| Grilled Baby Vegetable Platter  | \$50                  | \$75          | \$90          |
| Roasted Organic Beets W/ Orange Segm  | ents <b>\$35</b>      | \$50          | \$65          |
| Sauteed Hot Peppers W/ Onions Tomato  | es & Olives \$35      | \$55          | \$75          |
| Smoked Salmon Platter Smoked Salmon W/ Cap<br>Tomatoes, Egg & Red Onion                                   | ers, Onions, \$75     | \$120         | \$175         |
| Jumbo Shrimp Cocktail Platter   | \$75                  | \$150         | \$225         |
| Seafood Salad Shrimps, Scallops, Calamari, & Celery V   | W/ Lemon Vgrt \$60    | \$115         | \$190         |
| Assorted Quiche Platter   | \$50                  | \$75          | \$100         |
| Brie Encroute W/ Fruit & Nuts   | \$65                  |               |               |
| Buffalo Wings W/ Celery & Blue Cheese   | \$55                  | \$75          | \$95          |
| Fresh Seasonal Vegetable Crudite W/ Spi   | inach Dip <b>\$40</b> | \$75          | \$95          |
| Pickle and Imported Olive Tray  | \$25                  | \$40          | \$65          |
| Chips & Dips Artichoke Hummus, Salsa, Tortilla Chips &  | & Pita Points \$50    | \$65          | \$80          |
| Hand Carved Fresh Fruit   | \$65                  | \$95          | \$150         |

PASTA
Penne Pomodoro W/ Mini Meatballs

Chicken Cacciatore

| 24.074   | Tiuli Tiuy   | r un rruy         |  |
|--|--------------|-------------------|--|
| PASTA Penne Pomodoro W/ Mini Meatballs                 | \$45         | \$90              |  |
| Farfalle Broccoli Garlic & Oil                         | \$45<br>\$45 | \$ <del>9</del> 0 |  |
| Lasagna (Meat/Cheese or Vegetable)                     | \$50         | \$100             |  |
| Manicotti  | \$45         | \$90              |  |
| Baked Ziti Bolognese                                   | \$45         | \$90              |  |
| Penne Ala Vodka  | \$45         | \$90              |  |
| Cannelloni / Meat                                      | \$50         | \$100             |  |
| Fusilli Primavera                                      | \$50         | \$95              |  |
| Farfalle Crudaiola                                     | \$45         | \$90              |  |
| Linguine Con Vongole (White/Red Sauce)                 | \$60         | \$120             |  |
| Cavatelli Caponata                                     | \$50         | \$100             |  |
| Pappardelle Bolognese                                  | \$50         | \$100             |  |
| Paccheri W/ Lobster Pomodoro                           | M/P          | M/P               |  |
| Risotto W/ Wild Mushrooms                              | \$50         | \$100             |  |
| Seafood Risotto  | \$65         | \$120             |  |
| Orecchiette W/ Broccoli Rabe Garlic & Oil              | \$55         | \$110             |  |
| Tortelloni Carbonara                                   | \$50         | \$100             |  |
| Ravioletti Puttanesca                                  | \$45         | \$90              |  |
| That Policies is accounted to                          | 4.5          | 7,50              |  |
| VEAL   |              |                   |  |
| Steamship Roast (Whole Leg of Veal) For 50 Ppl or More |              | M/P               |  |
| Rack of Veal Whole 6 LB Rack                           |              | M/P               |  |
| Veal Brasciola   | \$75         | \$155             |  |
| Veal Scaloppine Marsala                                | \$55         | \$125             |  |
| Veal Cutlet Milanese                                   | \$55         | \$125             |  |
| Veal Parmigiana  | \$55         | \$125             |  |
| Veal Pizzaiola   | \$55         | \$125             |  |
| Veal Ossobuco  | \$95         | \$180             |  |
| Veal Sorrentino  | \$55         | \$125             |  |
| Veal Saltimboca alla Romana                            | \$60         | \$125             |  |
| Veal Spezzatino  | \$55         | \$125             |  |
| BEEF   |              |                   |  |
| Brisket of Beef  | \$60         | \$115             |  |
| Roasted Fillet of Beef                                 | M/P          | M/P               |  |
| Filet Mignon W/ Barolo Wine Sauce                      | M/P          | M/P               |  |
| Herb Crusted Filet Mignon                              | M/P          | M/P               |  |
| Braised Short Ribs                                     | \$60         | \$125             |  |
| Grilled Flank Steaks                                   | \$60         | \$125             |  |
| Trippa Casa Nostra                                     | \$55         | \$125             |  |
| CHICKEN  |              |                   |  |
| Chicken Parmigiana                                     | \$50         | \$95              |  |
| Chicken Marsala  | \$50<br>\$50 | \$95<br>\$95      |  |
| Chicken Francese                                       | \$50<br>\$50 | \$95<br>\$95      |  |
| Chicken Scarpariello                                   | \$55         | \$95<br>\$100     |  |
| Chicken Mona Lisa                                      | \$55<br>\$55 | \$100<br>\$100    |  |
| Chicken Cordon Blue                                    | \$55<br>\$55 | \$100             |  |
| Chicken Amalfi   | \$50<br>\$50 | \$100             |  |
| Chicken Florio   | \$50<br>\$50 | \$95<br>\$95      |  |
| Chicken Rollatini                                      | \$55         | \$100             |  |
| Chicken Pizzaiola                                      | \$50         | \$100             |  |
| Chicken Cassiatore                                     | ¢50          | ¢05               |  |

Half Tray

\$50

\$95

Full Tray

**Half Tray Full Tray** FISH Shrimp Oreganata M/P M/P **Lobster Oreganata** M/P M/P M/P M/P Lemon Sole Francese M/P M/P Sea Bass Portofino M/P M/P Roasted Branzino Filet **Snapper Livorgnese** M/P M/P M/P M/P Chilean Sea Bass Salmon Adriatico M/P M/P Teriyaki Salmon M/P M/P **PORK & LAMB** M/P M/P Roasted Baby Lamb Loin of Pork \$65 \$125 \$65 \$125 Honey Glazed Ham M/P Porchetta (Slow Roasted Pork Loin With Fresh Herbs) M/P Porcellino (Whole Roasted Suckling Pig) M/P M/P Pork Chop Fra Diavolo \$65 \$125 \$65 Pork Brasciola \$140 \$55 \$110 Pork Scallopine Piccatta \$55 Pork Medallions Saltimboca \$110 \$65 Lamb Ossobuco \$140 M/P M/P Roasted Leg of Lamb \$65 \$130 Sausage Spiedini

## Herb Crusted Rack of Lamb (8 Chop Order) WILD GAME also available at Market Prices

Sausage and Peppers

Cla

Org

Eggplant Rollatini

Vegetable Medly

Sausage and Broccoli Rabe

| LD GAME also available at Market Prices |       |      |
|---|-------|------|
| LADS                                    |       |      |
| scan Garden                             | \$45  | \$80 |
| ssic Caesar                             | \$50  | \$70 |
| esca Salad                              | \$55  | \$80 |
| ditional Greek                          | \$45  | \$75 |
| ugola, Shaved Fennel, Blood Orange      | \$50  | \$80 |
| Gusti Salad                             | \$45  | \$75 |
| by Spinach                              | \$45  | \$75 |
| ganic Beet Salad and Orange             | \$45  | \$75 |
| een Lentil Salad                        | by LB |      |
|   |       |      |

\$65

\$65

M/P

\$45

\$45

\$130

\$140

M/P

\$90

\$90

| \$50 | \$8  |
|------|--|
| \$55 | \$9  |
| \$45 | \$7  |
| \$45 | \$7  |
| M/P  | M  |
| \$35 | \$6  |
| \$55 | \$9  |
| M/P  | M  |
| \$45 | \$7  |
| \$50 | \$9  |
| \$35 | \$6  |
| \$45 | \$9  |
|      | \$55<br>\$45<br>\$45<br>M/P<br>\$35<br>\$55<br>M/P<br>\$45<br>\$50<br>\$35 |

### **DESSERT - FRUIT - GRAND FINALE**

### FRESH CARVED FRUIT PLATTER W/ Seasonal Fruits Available

### AMERICAN COOKIE PLATTER

(Assorted Cookies, Pound Cake, & Brownies)

### ITALIAN COOKIE PLATTER

(Biscotti, Tricolor, Pignoli, Butter Cookies)

### **ITALIAN MINIATURE PASTRIES**

(Cream Puffs, Eclairs, Napoleons, Fruit Tarts, Etc.)

### **GELATO BAR**

(Assorted Gelato & Sorbets W/Toppings, Cups, & Cones)

### **CHOCOLATE DIPPED STRAWBERRIES**

CANNOLI PLATTER (Chocolate & Reg)

**CHOCOLATE FOUNTAIN** 

### **ASSORTED CAKES:**

Cassata~Cannoli Cream cake Saint Honore W/ Cream Puffs Cheesecake Italian or American

Fruit Tart

**Raspberry Chocolate Mousse** 

Tiramisu

**Strawberry Shortcake** 

**Fresh Fruit Pies** 

Napoleon
Vanilla & Chocolate Sponge

**Chocolate Mousse** 

**Cappuccino Mousse** 

**Chocolate Opera Torte** 

**Apple or Pear Crostata** 

Doughnuts

Diplomat (1/2 Napoleon-1/2 Vanilla Sponge)

Cupcakes