

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, Chocochino, 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 Minimum 10 Guests

Garnish Your Platter W/ Crudite Cones \$1.95 pp

Tuscan Lunch

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~Capicola~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 • Tuscan 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

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SPECIAL OCCASION CATERING

HORS D'OEUVRES

Stuffed Zucchini Blossoms (seasonal)	M/P
Baked Clams	\$13/doz
Baked Oysters	\$17/doz
Teriyaki Chicken Lollipops	\$20/doz
Asian Chicken Satay Sprinkled W/ Peanut Sauce	\$21/doz
Asparagus Wrapped in Prosciutto	\$21/doz
Baby Lamb Chops	\$3.99 each
Smoked Salmon Crostini	\$20/doz
Coconut Shrimp W/ Marmalade	\$29/doz
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	\$24/doz
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	\$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

GOURMET PLATTERS/DISPLAYS (8-10 Guests) (10-15 Guests) (15-20 Guests)

Antipasto Platter Prosciutto & Melon, Mozzarella, Tomatoes, Eggplant Caponata, Roasted Peppers & Imported Olives	\$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 Segments	\$35	\$50	\$65
Sauteed Hot Peppers W/ Onions Tomatoes & Olives	\$35	\$55	\$75
Smoked Salmon Platter Smoked Salmon W/ Capers, Onions, Tomatoes, Egg & Red Onion	\$75	\$120	\$175
Jumbo Shrimp Cocktail Platter	\$75	\$150	\$225
Seafood Salad Shrimps, Scallops, Calamari, & Celery 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/ Spinach Dip	\$40	\$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

ENTREES

PASTA

	Half Tray	Full Tray
Penne Pomodoro W/ Mini Meatballs	\$45	\$90
Farfalle Broccoli Garlic & Oil	\$45	\$90
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
Raviolotti Puttanesca	\$45	\$90

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	\$95
Chicken Francese	\$50	\$95
Chicken Scarpariello	\$55	\$100
Chicken Mona Lisa	\$55	\$100
Chicken Cordon Blue	\$55	\$100
Chicken Amalfi	\$50	\$95
Chicken Florio	\$50	\$95
Chicken Rollatini	\$55	\$100
Chicken Pizzaiola	\$50	\$95
Chicken Cacciatore	\$50	\$95

FISH

	Half Tray	Full Tray
Shrimp Oreganata	M/P	M/P
Lobster Oreganata	M/P	M/P
Lemon Sole Francese	M/P	M/P
Sea Bass Portofino	M/P	M/P
Roasted Branzino Filet	M/P	M/P
Snapper Livorgnese	M/P	M/P
Chilean Sea Bass	M/P	M/P
Salmon Adriatico	M/P	M/P
Teriyaki Salmon	M/P	M/P

PORK & LAMB

	Half Tray	Full Tray
Roasted Baby Lamb	M/P	M/P
Loin of Pork	\$65	\$125
Honey Glazed Ham	\$65	\$125
Porchetta (Slow Roasted Pork Loin With Fresh Herbs)	M/P	M/P
Porcellino (Whole Roasted Suckling Pig)	M/P	M/P
Pork Chop Fra Diavolo	\$65	\$125
Pork Brasciola	\$65	\$140
Pork Scallopine Piccata	\$55	\$110
Pork Medallions Saltimboca	\$55	\$110
Lamb Ossobuco	\$65	\$140
Roasted Leg of Lamb	M/P	M/P
Sausage Spiedini	\$65	\$130
Sausage and Peppers	\$65	\$130
Sausage and Broccoli Rabe	\$65	\$140
Herb Crusted Rack of Lamb (8 Chop Order)	M/P	M/P

WILD GAME also available at Market Prices

SALADS

Tuscan Garden	\$45	\$80
Classic Caesar	\$50	\$70
Fresca Salad	\$55	\$80
Traditional Greek	\$45	\$75
Arugola, Shaved Fennel, Blood Orange	\$50	\$80
Tre Gusti Salad	\$45	\$75
Baby Spinach	\$45	\$75
Organic Beet Salad and Orange	\$45	\$75
Green Lentil Salad	by LB	

SIDES

Tuscan Kale	\$50	\$85
Broccoli Rabe Garlic/Oil	\$55	\$95
String Beans Almondine	\$45	\$75
Escarole Garlic/Oil	\$45	\$75
Wild Cicoria (Dandelion)	M/P	M/P
Fingerling Potato W/ Rosemary Garlic	\$35	\$65
Shittake Mushrooms & Fennel	\$55	\$95
Fava Bean & Tuscan Pecorino	M/P	M/P
Organic Vegetable Medley	\$45	\$75
Brussel Sprouts W/ Pancetta	\$50	\$90
Mashed Sweet Potato	\$35	\$65
Eggplant Parmigiana	\$45	\$90
Eggplant Rollatini	\$45	\$90
Vegetable Medly	\$45	\$90

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