

Villa Sorrento

CATERING MENU

Ala Carte
Buffets
Barbeques
&
Tent Weddings

From Small Intimate Parties
To Large Gala Affairs

823 Middle Country Road,
St. James, NY 11780
Phone (631) # 265-9865
Fax (631) # 979-8798
www.villasorrento.com

Classic American Barbeque

Entrees

All-Beef Hot Dogs
Hamburgers & Cheeseburgers
Barbecue Chicken
Corn on the Cob
Assorted Sliced Cheeses
Lettuce, Tomato & Onion

Side Dishes

Potato Salad, Cole Slaw
Macaroni Salad
Sliced Pickles and Olives
Fresh Watermelon
Assorted Condiments
Bread and Rolls

Package Includes

Paper Goods and Plastic Ware
Chaffing Dishes and Serving Equipment
Delivery and Set-Up
60 Person Minimum
\$19.95 Per Person

Deluxe Barbeque

Entrees

All Beef Hot Dogs
Hamburgers & Cheeseburgers
Herb and Lemon Roasted Chicken
St. Louis Spare Ribs
Grilled Italian Sausage
Sautéed Peppers and Onions
Assorted Sliced Cheeses

Side Dishes

Gemilli Pasta Salad
Roasted Corn on the Cob
Homemade Cole slaw
Creamy Dill Potato Salad
Pickles and Olives
Lettuce, Tomato and Onion
Sliced Watermelon
Buns, Bread, Rolls & Condiments

Package includes

Heavy Duty Plastic Utensils, Plates & Napkins
Barbeque Grill, Chaffing Trays, Serving Equipment
Delivery and Set Up
50 Person Minimum
\$23.95 Per Person

Beverage Package

Assorted 2 Liter Soda's, Diet, Regular, Sprite
16 oz Bottled Spring Water, Pink Lemonade, Ice Tea,
Ice Coolers, Cups & Ice
\$4.95 Per Person

40 Person Minimum

SUPREME BARBECUE

Entrees

All-Beef Hot Dogs & Hamburgers
Slow Roasted Pulled Pork
Grilled Italian Sausage

(Plus choice of 3 items below)

St. Louis Spare Ribs
Barbeque Glazed Chicken
Marinated Skirt Steak
Shrimp Kebobs
Maple Honey Glazed Grilled Salmon
Chicken & Vegetable Kebobs

Side Dishes

Tri-Color Gorgonzola Salad
Chic Pea, Feta Cheese, Tomato Salad
Sautéed Peppers and Onions

(Plus choice of 3 items below)

Fresh Mozzarella and Tomato Platter
Red Bliss Potato Salad
Gourmet Gemilli Pasta Salad
Roasted Corn & Black Bean Salsa
Corn on the Cob

50 Person Minimum

Delivery & Set Up

\$28.95 Per Person

Texas Style Barbeque

Entrees

All-Beef Hot Dogs & Chili Dogs
Hamburgers & Cheeseburgers
Slow Roasted Pulled Pork

(Plus choice of 3 items below)

Jack Daniels Glazed Baby Back Ribs
Tequila Lime Salmon & Shrimp Kebobs
Bourbon Glazed BBQ Chicken
Chipotle Marinated Shell Steak
Jim Beam Basted St. Louis Ribs
Ginger Barbeque Boneless Beef Short Rib

Side Dishes

Roasted Corn on the Cob
Seasonal Fresh Fruits and Wild Berries
Texas Heartland Ranch Salad

(Plus choice of 3 items below)

Fresh Baked Corn Bread
Home Style Baked Beans
Creamy Ranch Potato Salad
Tomato and Cucumber Salad
Fresh Texas Cole Slaw

50 Person Minimum

Delivery & Set Up

\$30.95 Per Person

Packages Include

Assorted Condiments, Buns, Bread, Rolls, Sliced Cheeses, Lettuce, Tomato & Onion
Sliced Pickles, Sweet Peppers and Olives
Plastic Utensils, Plates, & Napkins
Barbeque Grill, Chaffing Trays & Serving Equipment

Beverage Package

Assorted 2 Liter Soda's, Diet, Regular, Sprite
16 oz Bottled Spring Water, Pink Lemonade, Ice Tea,
\$4.95 Per Person Ice Coolers, Cups & Ice 40 Person Minimum

NEW ENGLAND CLAM BAKE

Entrees

Choice of One

Grilled 5oz Lobster Tails

OR

1-1/2 lb Steamed Whole Maine Lobster

Entrees

Grilled all Beef Hot Dogs

Hamburgers & Cheeseburgers

Marinated Prime Skirt Steak

Plus choice of 3 items below

Little Neck Clams simmered in a Pilsner Beer Broth

Prince Edward Island Mussels in a Garlic and White Wine Broth

Tequila Lime Glazed Salmon & Shrimp Kebobs

Herb Grilled Swordfish Steak, Lemon Vinaigrette

Lemon Baked Mahi Mahi En Papiote

Citrus Marinated Chicken Kebobs

Side Dishes

New England Clam Chowder served in a Bread Bowl

Tossed Baby Green Gourmet Salad

Seasonal Sliced Fresh Fruits and Wild Berries

Baked Corn Bread

Husk on Roasted Long Island Corn on the Cob

Plus choice of 3 items below

Fresh Mozzarella Bocacinnis, Tomato & Onion Salad

Creamy Yogurt and Dill Red Bliss Potato Salad

Rosemary and Dijon Roasted Potato Salad

Fresh Homemade Cole Slaw

Tomato and Cucumber Salad with Red Onions

50 Person Minimum

Delivery & Set Up

\$41.95 Per Person

Package Includes

Assorted Condiments, Buns, Bread and Rolls,

Sliced American Cheese, Lettuce, Tomato and Onion Basket

Sliced Pickles, Sweet Peppers and Olives

Heavy Duty Plastic Utensils, Plates & Napkins

Barbeque Grill, Chaffing Trays & Serving Equipment

This menu item can be cooked to your liking **By Orders of the Suffolk County Board of Health:*

**Consuming raw or undercooked meats, shellfish, or fresh shell eggs may increase your risk of food-borne illness.*

Appetizer Platters

All items served in 12" 16" or 18" platters

Shrimp Cocktail \$30 per doz.

Jumbo shrimp served with a spicy cocktail sauce and lemon wedges

Cold Seafood Salad \$16 per pound

Steamed lobster meat, shrimp and calamari seasoned in a garlic lemon olive oil vinaigrette

****Pan Seared Ahi Tuna \$24 per pound***

Sesame seared, sweet soy and wasabi drizzle & pickled ginger

Chilled Lobster Cocktail Market Price

½ Lobsters cracked & chilled over ice served with spicy cocktail and lemon dijon dipping sauce

****Raw Bar Market Price***

Little neck clams & seasonal oysters on the ½ shell served over ice with spicy cocktail sauce, Horseradish and lemon wedges

****Marinated Filet Mignon \$24 per pound***

Gourmet cheese and red onions, capers seasoned toast points and a horseradish sauce

Sesame Chicken Breast Teriyaki 12"- \$50 16"- \$85 18"- \$125

Wild rice, snow peas, red peppers and baby corn & sesame seeds

Macadamia Encrusted Salmon 12"- \$50 16"- \$85 18"- \$135

Over Cous Cous with pineapple chutney, drizzled with mango coulis

Antipasto Platter 12"- \$45 16"- \$75 18"- \$95

Varied array of aged italian meats and imported cheeses with a Tuscan bread basket

Fresh Mozzarella and Vine Ripe Tomato 12"- \$40 16"- \$65 18"- \$85

Decoratively displayed with fresh basil, roasted peppers, olive oil and balsamic vinegar

Grilled Vegetable Platter 12" - \$45 16"- \$75 18"- \$95

Display of lightly grilled marinated seasonal fresh vegetables & string bean salad

Bruschetta, Mozzarella & Garlic Toast 12"- \$35 16"- \$65 18"- \$85

A concasse of fresh mozzarella, roma tomato, basil and olive oil on herb toasted parmesan bread

Asparagus wrapped in Proscuitto 12"- \$45 16"- \$95 18"- \$135

Steamed Asparagus Rolled With Imported Proscuitto in a Lemon Vinaigrette

Fresh Vegetable Crudités Basket 12"- \$35 16"- \$65 18"- \$85

Colorful display of fresh cut vegetables with a creamy ranch dip

Assorted Cheese & Pepperoni Platter 12"- \$45 16"- \$75 18"- \$95

Imported and domestic display of cheeses and classic pepperoni with assorted crackers

Fresh Fruit Platter 12"- \$45 16"- \$75 18"- \$95

Colorful assortment of fresh seasonal fruits and berries

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Hot Appetizers

All items are served per dozen

Risotto Rice Balls -peas, mozzarella, parmesan cheese, pomodoro sauce	\$30 per dz
Baby Lamb Chop – Grilled w/ mint jelly	\$32 (8 pieces per rack)
Coconut Shrimp - Pineapple chutney, mango coulis	\$30 per dz
Maryland Crab Cakes - Lump crabmeat, basil scallion dip	\$36 per dz
Bacon Wrapped Scallops - Sweet honey glaze	\$24 per dz
Filet Mignon Puffs - Horseradish dipping sauce	\$24 per dz
Filet Mignon Spring Rolls –Gorgonzola Cheese & wild mushroom	\$48 per dz
*Steak on a Stick - Sesame seared with a teriyaki sauce	\$30 per dz
Chicken Peanut Satays - with vegetable and Peanut glaze	\$24 per dz
Chicken Chipotle Kabob - with vegetable and chipotle glaze	\$24 per dz
Chicken Teriyaki Kabobs - sesame seared, teriyaki glaze	\$24 per dz
Chicken Quesadilla's - Tomato salsa and sour cream	\$18 per dz
Pesto Shrimp Kabobs - brushed with basil pesto sauce	\$30 per dz
Tequila Shrimp Kabobs - drizzled w/ tequila lime coulis	\$30 per dz
*Marinated Beef Kabobs - Mushroom, pepper, onions	\$30 per dz
Shrimp Dumplings - Szechuan dipping sauce	\$24 per dz
Pork Dumplings - Szechuan dipping sauce	\$24 per dz
Vegetable Dumplings - Szechuan dipping sauce	\$24 per dz
*Yellow fin Tuna Tare Tare –Sesame seared, wasbi mustard, sweet soy	\$30 per dz
Baked Clams - little neck clams with oreganata crumbs	\$12 per dz
Clam Casino - Bacon and red onion & pimentos	\$12 per dz
Shrimp in Phyllo Dough - Sweet & sour sauce	\$24 per dz
Pigs in the Blanket - Spicy mustard	\$12 per dz
Baked Brie & Almonds w/ Raspberry - Raspberry drizzle	\$18 per dz
Fried Artichoke Hearts - Horseradish sauce	\$24 per dz
Stuffed Mushrooms - Italian bread crumb stuffing	\$12 per dz
Crabmeat Stuffed Mushroom - Seasoned lump crabmeat	\$24 per dz
Tomatoes Stuffed with Gorgonzola Cheese – Balsamic drizzle	\$12 per dz
Assorted Quiche - In a light pastry cup	\$18 per dz
Buffalo Chicken Tenders - Creamy blue cheese dip	\$18 per dz
Swedish Meatballs - Sour cream dill sauce	\$12 per dz
Battered Mozzarella Sticks - Marinara dipping sauce	\$12 per dz
Stromboli Loaf - Sausage, pepperoni, peppers, onion & mozzarella	\$45 each

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HOT BUFFET

Penne Ala Vodka
 Rigatoni Bolognese
 Rigatoni Filetto di Pomodoro
 Baby Shells Gorgonzola Prosciutto, Mushrooms
 Orecchiette w/Broccoli Rabe, Sausage
 Sun-dried Tomatoes and Pignoli Nuts
 Cavatelli with Chicken, Sausage, Spinach &
 Plum Tomatoes Sauce
 Fussili Mushroom, Asparagus, Prosciutto Pink Sauce
 Orecchiette Chicken, Broccoli & Sun-dried Tomato
 Penne Roasted Eggplant, Onions, Ricotta Salata
 Cheese, Filetto di Pomodoro

Chicken Scarpariello
 Chicken Franchise
 Chicken Marsala
 Chicken with Sundried Tomatoes & Artichokes
 Breaded Chicken w/ Tomatoes & Fresh Mozzarella
 Chicken Piccata
 Chicken Sorrentino

Chicken Parmigiana
 Chicken Teriyaki over Wild Rice
 Chicken Balsamic Glaze
 Hawaiian Chicken

Lasagna (Meat or Cheese)
 Baked Ziti
 Stuffed Shells
 Turkey with Fruit nut Stuffing
 Grilled Pork Chops, Cherry Peppers, Potatoes
 Grilled Pork Chops, Onions, Balsamic Glaze
 Sausage & Peppers
 Sausage & Peppers, Potato & Onions
 Sausage & Chicken Contadina Peppers
 Mushrooms, Potatoes and Onions
 Boneless Barbeque Ribs

Veal & Mushroom
 Veal Peppers & Onions Pizziola
 Veal Parmigiana

Little Neck Clams Marinara
 Prince Edward Island Mussels Bianco
 Seafood Paella

Eggplant Rollatini
 Eggplant Parmigiana
 Italian Meatballs
 Swedish Meatballs

Each buffet order includes: Fresh Bread, Serving Utensils, Chafing Racks and Sternos.
 The amount of selections you choose is determined by the size of your party.
 (Minimum of 30 people - Must select one pasta)
 \$12.95 per person.

Available at an additional cost of \$2.00 pp
 Deluxe Plastic Plates, Forks, Knives, and Dinner Napkins.

Vegetables

All served by ½ tray or full tray

String Beans with Almonds	½ \$40 F.\$85	Fresh Vegetables with Garlic & Oil	½ \$40 F. \$80
String Beans in Garlic Oil	½ \$40 F.\$85	Honey Glazed Carrots	½ \$40 F. \$80
Grilled Fresh Asparagus	½ \$65 F.\$130	Grilled Mixed Vegetables	½ \$55 F. \$90
Escarole and Cannelloni Beans	½ \$55 F.\$110	Baby Carrots in Dill Butter	½ \$40 F. \$80
Broccoli Rabe, Garlic & Oil	½ \$55 F. \$110	Broccoli, Roasted Peppers, Garlic & Oil	½ \$40 F. \$80

Potato/Rice

All served by ½ tray \$45 or full tray \$85

Herb Roasted Red Potato	Vegetable Rice Pilaf
Garlic, Parsley & Cheese Potato	Wild Rice, Mushrooms, Peas & Onion
Potato Au Gratin	Orzo Primavera
Mashed Potato (Garlic or Plain)	Vegetable Cous Cous
Baked Honey Sweet Potato	Potato Croquet

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DELUXE HOT BUFFET

Rigatoni w/ Filet Mignon, Spinach, Portobello
Mushrooms, Sherry Cream Sauce
Rigatoni with Shrimp, Lobster, Peas, Portobello
Mushrooms in a Chardonnay Cream Sauce
Rigatoni with Broccoli Rabe, Sausage, Chicken,
Sundried Tomatoes & Pignoli Nuts
Penne with Chicken, Mushrooms, Tomato,
Basil & Spinach
Baby Shells Shrimps, Plum tomatoes,
Asparagus, Gorgonzola Cream Sauce
Tortellini Carbonara w/ Prosciutto, Onions, Peas,
Mushrooms, Parmesan Cream Sauce
Lobster Ravioli with Sundried Tomatoes &
Asparagus in a Lobster Cream Sauce
Penne alla Vodka with Grilled Shrimp
Fussili Pasta Chicken, Wild Mushrooms &
Asparagus, Sherry Cream Sauce
Penne Shrimp & Chicken, Onions, Mushroom
Prosciutto, Peas, Parmesan Cream Sauce

Chicken with Prosciutto & Portobello
Mushrooms
Chicken with Artichokes & Prosciutto
And Fontina Cheese
Chicken with Chestnuts & Asparagus
Chicken & Shrimp Stir Fry
(Oriental Vegetables)
Stuffed Chicken with Prosciutto & Mozzarella
Stuffed Chicken with Spinach, Eggplant &
Mozzarella

Veal Scaloppini Marsala
Veal Scaloppini Saltimbocca
Veal Scaloppini Artichokes & Prosciutto
And Fontina Cheese
Veal Scaloppini Piccata
Veal with Prosciutto & Mushrooms
Veal Scaloppini with Sundried Tomatoes &
Artichoke Hearts

Roasted Loin of Pork with Potatoes & Onions
Stuffed Roast Pork with Roasted Peppers,
Prosciutto, Spinach and Mozzarella

Roast Loin of Pork with Apples & Raisins
Sausage & Broccoli Rabe with Sundried
Tomatoes & Pignoli Nuts

*Filet Mignon with Sundried Tomatoes &
Wild Mushroom

*Filet Mignon in a Port Wine Demi Glaze

*Shell Steak, Grilled, Green Peppercorn Sauce
Shell Steak with Portobello Mushrooms
Sliced Beef with Broccoli & Baby Corn
Sliced Beef with Peppers & Onions
Skirt Steak Marinated with Caramelized onions

*Shrimp Wellington

*Shrimp Franchise

*Shrimp Scampi

*Shrimp Marinara

*Stuffed Shrimp with Crab Meat

*Shrimp with Artichokes & Sundried Tomatoes
in a Garlic Wine Sauce

Calamari & Scungilli Marinara

Fried Calamari

Salmon Dill Burr Blanc Sauce

Salmon Dijon

Pignoli Encrusted Salmon over Cous Cous

*Zuppa di Pesce with Shrimp, Clams, Mussels
& Calamari & Scungilli Marinara

*Yellow Fin Tuna with Wasabi Drizzle

*Oven Roasted Chilean Sea Bass w/ cous cous

*Macadamia Encrusted Chilean Sea Bass

*\$2.00 per person additional charge

Each Buffet order includes: Fresh Bread, Serving Utensils, Chafing Racks and Sternos.

The amount of selections you choose is determined by the size of your party.

(Minimum of 30 people – Must select one pasta)

\$16.95 per person and up.

Available at an additional cost of \$2.00 per person:
Deluxe Plastic Plates, Forks, Knives, Dinner Napkins.

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Carving Stations

All priced per person

*Prime Whole Roasted Filet Mignon
*Marinated New York Shell Steak
*Oven Roasted Prime Rib
* Slow Roasted Steam Ship Round

Roasted Turkey Breast
Boneless Loin of Pork
Honey Baked Virginia Ham
Oven Roasted Whole Pig

Vegetables

All served by ½ tray or full tray

String Beans with Almonds ½ \$40 F.\$80
String Beans in Garlic Oil ½ \$40 F.\$80
Grilled Fresh Asparagus ½ \$65 F.\$130
Escarole and Cannelloni Beans ½ \$55 F.\$110
Broccoli Rabe, Garlic & Oil ½ \$55 F. \$110

Fresh Vegetables with Garlic & Oil ½ \$40 F. \$80
Honey Glazed Carrots ½ \$40 F. \$80
Grilled Mixed Vegetables ½ \$45 F. \$90
Baby Carrots in Dill Butter ½ \$40 F. \$80
Broccoli, Roasted Peppers, Garlic & Oil ½ \$40 F. \$80

Potato/Rice

All served by ½ tray \$45 or full tray \$85

Herb Roasted Red Potato
Garlic, Parsley & Cheese Potato
Potato Au Gratin
Mashed Potato (Garlic or Plain)
Baked Honey Sweet Potato

Vegetable Rice Pilaf
Wild Rice, Mushrooms, Peas & Onion
Orzo Primavera
Cous Cous Primavera
Potato Croquet

Cold Pasta Salad

5 Lbs- Tray \$45.00

10 Lbs-Tray \$65.00

Tri Color Pasta - Broccoli, Red Peppers, Olives, Yellow and Green Zucchini,
Red Wine Vinaigrette

Gemilli Pasta -Snow Peas, Baby Corn, Red Peppers, Green Onion, Black and White
Sesame Seeds, Sweet Ginger Dressing

Baby Shells Pasta -Diced Tomatoes, Basil, Fresh Mozzarella, Chick Peas, Sundried
Tomatoes, Pignoli Nuts, Balsamic Vinaigrette

Angel Hair Pasta - Baby Spinach, Kalamata Olives, Feta Cheese, Red Onions,
Roma Tomatoes, Fresh Lemon Dill Vinaigrette

Ratatouille Pasta –Fresh Spinach, Feta Cheese, Sun-dried Tomatoes, Basil,
Kalamata Olives, Parmesan Cheese & Extra Virgin Olive Oil

Gourmet Salads

		<u>12"</u>	<u>16"</u>	<u>18"</u>
<u>Garden Salad</u>	Romaine and Iceberg Lettuce, Baby Greens with Red Onions, Tomato, Cucumber with Red Wine Vinaigrette	\$45	\$55	\$75
<u>Greek Salad</u>	Iceberg and Romaine Lettuce, Tomato, Cucumber, Calamata Olives, Pepperoncini, Red Onions, Feta Cheese with Fresh Dill Lemon Vinaigrette	\$45	\$65	\$85
<u>Caesar Salad</u>	Romaine Lettuce with Garlic Croutons and Shaved Parmesan Cheese With Creamy Caesar Dressing	\$45	\$65	\$85
<u>Spinach Salad</u>	Baby Spinach Leaves, Bacon Pieces, Fresh Mushrooms, Hard Boiled Eggs and Red Onions with Sweet Balsamic Vinaigrette	\$45	\$65	\$85
<u>Tri-color Gorgonzola</u>	Baby Greens, Dried Cranberries, Chopped Walnuts, Mandarin Oranges, Red Leaf Lettuce topped with Gorgonzola Cheese with Raspberry Vinaigrette	\$45	\$65	\$85
<u>Heartland Ranch</u>	Fresh Baby Greens, Spicy Pecans, Red Onions, Grape Tomatoes, Crispy Bacon, Sliced Red Peppers, Shredded Jalapeno Cheese in a Garlic Ranch Dressing	\$45	\$65	\$85
<u>Spinach & Goat Cheese</u>	Baby Spinach, Toasted Pignoli Nuts, White Raisins, Tomato, Roasted Peppers, Goat Cheese with Champagne Vinaigrette	\$45	\$65	\$85
<u>Arugula</u>	Arugula, Hearts of Palm, Pignoli Nuts, Shaved Reggiano Parmagiana, Grape Tomatoes with Tarragon Vinaigrette	\$45	\$65	\$85
<u>Bean Salad</u>	Endive, French Beans, Chick Peas, Red & White Cannelloni Beans, Red Onions, Sliced Red Beets and Cubes of Swiss cheese with Red Wine Vinaigrette	\$45	\$65	\$85
<u>Italian Salad</u>	Iceberg Lettuce, Marinated Artichoke Hearts, Sundried Tomatoes, Roasted Peppers, Marinated Mushrooms, Pepperoncini, Shaved Imported Provolone, Cubes of Fresh Mozzarella topped with Pignoli Nuts with Italian Vinaigrette.	\$55	\$75	\$95
<u>Antipasto Salad</u>	Romaine and Iceberg Lettuce, Marinated Artichoke Hearts, Roasted Peppers, Black Olives, Sundried Tomatoes, Sliced Soprasata, Pepperoni, Salami, Imported Provolone, Fresh Mozzarella and Marinated Mushrooms	\$55	\$75	\$95
<u>Grilled Vegetable Platter</u>	Grilled Eggplant, Green Zucchini, Yellow Zucchini, Portabella Mushrooms and Roasted Peppers topped with Fresh Mozzarella with a Cold French Bean Salad with Sweet Balsamic Vinegar & Olive Oil	\$55	\$75	\$95
<u>Antipasto Platter</u>	Arrangement of Imported Meats, Imported Provolone, Fresh Mozzarella Boccancini, Marinated Artichoke Hearts, Sundried Tomatoes, Olives, Roasted Peppers, Stuffed Cherry Peppers, Marinated Mushrooms and Pepperoncini	\$55	\$75	\$95

Sandwich Baskets

Gourmet Wraps & Panini Sandwiches

An assortment of our Gourmet Sandwiches on a flavorful variety of Wraps, Specialty Breads, Focaccia, Ciabata, Onion Crusted Baguettes, and Triangle Crispinis.

Filled with mixed greens & vine ripe tomato

Brushed with various dressings

All are served in decorative baskets.

\$8.50 per sandwich

Gourmet Party Heroes

(3-4-5-6 Feet)

- Italian Boars Head Ham, Genoa Salami, Mortadella, Ham Cappelletti, Sharp Provolone Lettuce, Tomato, Roasted Peppers with Italian dressing \$14.95 per foot
- American Boars Head Ham, Roast Beef, Turkey Breast, American cheese, Lettuce & Tomato \$14.95 per foot
- Grilled Vegetable Marinated Grilled Eggplant, Yellow Zucchini, Green Zucchini, Portobello Mushrooms, Roasted Peppers, Fresh Mozzarella with a Balsamic Vinaigrette Dressing \$17.95 per foot
- Grilled Chicken Grilled Chicken Breast with Roasted Peppers, Sliced Vine Ripe Tomatoes, Fresh Mozzarella, Baby Spinach with a Balsamic Vinaigrette dressing \$18.95 per foot
- Italian Stallion Prosciutto, Soppressata, Cappelletti, Fresh Mozzarella, Roasted Peppers, Red Leaf Lettuce, and Sliced Tomato with Balsamic Vinaigrette \$17.95 per foot
- Turkey Club Oven Roasted Turkey Breast with Hickory Bacon, Monterey Jack Cheese, Lettuce, and Tomato with Thousand Island dressing \$17.95 per foot
- Cajun Chicken Grilled Cajun Chicken with Fontina Cheese, Sautéed Peppers, Onions, and Mushrooms on Fresh Semolina Bread with Ranch dressing \$18.95 per foot
- Parmagiani Delight Breaded Chicken or Veal with Homemade Tomato Sauce and Melted Mozzarella Cheese, on Toasted Semolina Bread \$18.95 per foot
- Chicken Broccoli Rabe Breaded Chicken, Broccoli Rabe, Fresh Mozzarella and Roasted Peppers Semolina Bread with Balsamic Drizzle \$18.95 per foot
- *Marinated Steak Grilled Sliced Marinated Steak with Caramelized Onions & Monterey Jack Cheese, on Baked Onion Bread \$24.95 per foot
- *Steak Supreme Grilled Sliced Steak in Merlot Wine Sauce with Fried Onions & Mushrooms topped with Mozzarella on Baked Onion Bread \$24.95 per foot

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Individual Trays

	<u>Half Trays</u> (6-8 people)	<u>Full Tray</u> (10- 12 people)
Penne Alla Vodka	\$45.00	\$85.00
Rigatoni Bolognese	\$45.00	\$85.00
Rigatoni Filetto di Pomodoro	\$45.00	\$85.00
Penne Eggplant, Onions, Ricotta Salata Cheese, Filetto di Pomodoro	\$55.00	\$100.00
Six Cheese Ravioli in a Pesto Marinara Sauce	\$55.00	\$100.00
Baby Shells Shrimp, Plum Tomato Gorgonzola, Peas, Cream Sauce	\$65.00	\$125.00
Orecchiette Broccoli Rabe, Sausage Sundried Tomatoes, Pignoli Nuts	\$55.00	\$110.00
Cavatelli with Chicken, Sausage Spinach & Plum Tomatoes	\$65.00	\$125.00
Linguine with White Clam Sauce	\$65.00	\$125.00
Baked Ziti	\$45.00	\$85.00
Lasagna	\$55.00	\$95.00
Stuffed Shells	\$45.00	\$85.00
Chicken Franchese	\$50.00	\$95.00
Chicken Marsala	\$50.00	\$95.00
Chicken Scarpariello	\$50.00	\$95.00
Chicken with Sundried Tomatoes & Artichokes	\$65.00	\$125.00
Chicken Piccata	\$50.00	\$95.00
Chicken Sorrentino	\$50.00	\$95.00
Balsamic Chicken	\$50.00	\$95.00
Chicken Parmigiana	\$50.00	\$95.00
Breaded Chicken w/ Tomatoes & Fresh Mozzarella, Balsamic Vinegar	\$50.00	\$95.00
Chicken Teriyaki w/ Wild Rice	\$50.00	\$95.00
Hawaiian Chicken	\$50.00	\$95.00
Italian Meatballs	\$45.00	\$85.00
Swedish Meatballs	\$45.00	\$85.00
Barbeque Boneless Ribs	\$45.00	\$85.00
Turkey with Fruit nut Stuffing	\$50.00	\$95.00
Grilled Pork Chops, Onions, Balsamic Glaze	\$65.00	\$125.00
Sausage & Peppers	\$50.00	\$95.00
Sausage & Peppers with Potato & Onions	\$50.00	\$95.00
Sausage & Chicken with Peppers Mushroom and Onions	\$50.00	\$95.00
Veal & Mushroom	\$50.00	\$95.00
Veal with Peppers & Onions	\$50.00	\$95.00
Veal Parmigiana	\$65.00	\$125.00
Little Neck Clams Marinara	\$55.00	\$110.00
Prince Edward Island Mussels	\$50.00	\$95.00
Seafood Paella	\$50.00	\$95.00
Eggplant Rollatini	\$45.00	\$85.00
Eggplant Parmigiana	\$45.00	\$85.00

Deluxe Individual Trays

Half Tray (6 to 8 people)

Full tray (10 to 12 people)

*Rigatoni w/ Filet Mignon, Spinach, Portobello Mushrooms, Sherry Cream Sauce	\$75	\$150
*Rigatoni with Shrimp, Lobster, Peas, Portobello Mushrooms in a Chardonnay Cream Sauce	\$75	\$150
*Penne with Chicken, Mushrooms, Plum Tomato, Basil & Fresh Spinach	\$65	\$135
*Orecchiette Broccoli Rabe, Sausage, Chicken, Sun-Dried Tomatoes & Pignoli Nuts	\$65	\$135
*Lobster Ravioli Sundried Tomatoes & Asparagus Lobster Cream Sauce	\$75	\$150
*Fussili Pasta Chicken, Wild Mushrooms & Asparagus, Sherry Cream Sauce	\$65	\$130
*Tortellini w/ Prosciutto, Onions, Peas, Mushrooms Carbonara Parmesan Cream Sauce	\$65	\$130
*Penne w/ Shrimp & Chicken, Onions, Mushroom Prosciutto, Peas, Parmesan Cream Sauce	\$65	\$135
*Chicken with Artichokes & Portobello Mushrooms	\$65	\$125
*Stuffed Chicken with Spinach, Eggplant & Mozzarella	\$70	\$125
*Stuffed Chicken with Prosciutto & Mozzarella	\$70	\$125
*Stuffed Chicken Cordon Bleu	\$70	\$125
*Sliced Beef with Peppers & Onions	\$70	\$135
*Sliced Beef with Broccoli & Baby Corn	\$70	\$135
*Shell Steak with Portobello Mushrooms	\$90	\$180
*Shell Steak, grilled, with a Peppercorn Sauce	\$90	\$180
*Skirt Steak Marinated with Caramelized onions	\$90	\$180
*Rigatoni with Broccoli Rabe, Sausage, Chicken, Sundried Tomatoes & Pignoli Nuts	\$65	\$125
*Loin of Pork with Potatoes	\$65	\$135
*Stuffed Roast Pork with Roasted Peppers, Prosciutto, Spinach and Mozzarella	\$75	\$145
*Loin of Roast Pork with Apples & Raisins	\$65	\$135
*Sausage & Broccoli Rabe with Sundried Tomatoes & Pignoli Nuts	\$65	\$125
Veal Pizziola Mushrooms, Peppers, Onions	\$65	\$125
Veal Scallopini Marsala	\$65	\$125
Veal Scallopini Artichokes & Prosciutto And Fontina Cheese	\$65	\$125
*Veal Scallopini Piccata	\$65	\$125
*Veal Scallopini with Sundried Tomatoes & Artichoke Hearts	\$65	\$125
*Veal with Prosciutto & Mushrooms		
*Pignoli Encrusted Salmon over Cous Cous	\$75	\$150
*Salmon Dill Buerre Blanc	\$75	\$150
*Fried Calamari w/ Marinara Sauce	\$65	\$130
*Zuppa di Pesce with Shrimp, Clams & Mussels	\$85	\$165
*Oven Roasted Chilean Sea Bass	\$115	\$235
*Filet Mignon with Sundried Tomatoes & Wild Mushrooms in a Gorgonzola Demi Glaze	\$100	\$200
*Filet Mignon in a Port Wine Demi Glaze	\$100	\$200
*Yellow Fin Tuna with Wasabi Drizzle	\$85	\$165
*Stuffed Shrimp with Crab Meat	\$85	\$165
*Shrimp Marinara	\$85	\$165
*Shrimp Franchise	\$85	\$165
*Shrimp Scampi	\$85	\$165

Beverage Package

Assorted 2 Liter Soda's, Diet, Regular, Sprite, Tonic, Seltzer, Ginger Ale
Cranberry, Orange, Pineapple, Grapefruit Juice, 16 oz Bottled Spring Water,
Sliced Lemons, Limes, Olives, Cherries, Orange, Ice Coolers, Ice & Cups
\$5.95 Per Person

Coffee Package

Coffee Urns, Regular & Decaf Coffee, Tea,
Milk, Sugar, Equal & Splendor, Cups & Stirrers
\$2.50 per person

Desserts

Stem on Chocolate Dipped Strawberries \$2.50 ea
Hot Apple Crisp- ½ tray \$65 Full tray \$110
Homemade Tiramisu- ½ tray \$65 Full tray \$110
Baby Cannoli Tray- \$2 each
Assorted Miniature Pastries- \$24 per dz
Assorted Cookie Trays- \$15 per pound

Old Fashion Sundae Bar- \$3.50 per per
Hagen Daz Ice Cream Bar- \$4.50 per per
New York Cheese Cake 14 Slices- \$54
Italian Ices- \$75 per tub
Sheet Cake ½ -\$70 ¾- \$95 Full -\$125
3 Tier Wedding Cakes- \$4.50 per per

**To Help Make Your Affair Creative & Distinctive
We Offer The Following Equipment & Services:**

Available Equipment

China, Glassware, and Flatware
Tents, Tables, & Chairs
Stainless Steel Chafing Dishes
Serving Trays & Baskets
Coffee Urns
Ice Coolers
Portable Bars

Hot Dog Carts, Popcorn Machines
Cotton Candy Machines
Cappuccino Machines
Dance Floors
Tent Heaters
Ice Cream Carts
Barbeque Grills

Available Services

Event Staffing
Professional Chefs
Entertainment
Disc Jockeys
Magicians

Casino Games
Valet Parking
Limousine Service
Executive Restrooms
Italian Singer

Customer Notes
