



# SALPINO

ITALIAN FOOD MARKET  
& CATERING

*~Close your eyes and you're eating in Italy ~*



## CATERING MENU

**3457 MERRICK ROAD • WANTAGH, NY**

**PHONE: (516) 221-1100 • FAX: (516) 679-7763**

**38 DEER SHORE SQUARE • NORTH BABYLON, NY**

**PHONE: (631) 242-5500 • FAX: (631) 242-3167**





# Antipasti

Asian Style Chicken Teriyaki Dumplings	\$45
Asian Style Pork Dumplings	\$45
Asian Style Veggie Dumplings	\$45
Buffalo Chicken Meatballs	\$60
Capellini Balls	\$45
<i>Fried cappellini pasta balls stuffed with chop meat &amp; tomato sauce (side of sauce included)</i>	
Coconut Shrimp	\$70
<i>Side of homemade sweet &amp; sour sauce included</i>	
Empanadas	\$45
<i>Side of homemade Pico de Gallo sauce included.</i>	
<i>Choice of: chicken, beef, pork or an assortment of all three</i>	
Fried Artichoke Hearts	\$45
<i>Side of sauce included</i>	
Fried Cauliflower	\$45
<i>Side of sauce included</i>	
Fried Ravioli	\$40
<i>Side of sauce included</i>	
Homemade Crab Cakes	\$65
<i>Made with real lump crabmeat*. Side of tartar sauce included</i>	
Hot Antipasto	Md. \$70 Lg. \$110
<i>An impressive antipasto platter with all your favorites included</i>	
Mac & Cheese Balls	\$40
<i>Side of sauce included</i>	
Mini Rice Balls	\$45
<i>A delicious Italian favorite. Side of sauce included</i>	
Asiago & Truffle	\$55
Black Rice & Goat Cheese	\$60
Mozzarella Sticks	\$40
<i>Side of sauce included</i>	
Pigs In A Blanket	\$40
<i>Side of ketchup and mustard included</i>	
Potato Croquettes	\$40
Potato Croquettes with Pancetta	\$50
Potato Croquettes with Cheddar & Ham	\$50
Potato Croquettes with Sautéed Spinach & Mozzarella	\$50
Stuffed Mushrooms	\$45
<i>Choice of rice, sausage meat &amp; veggie stuffing or breadcrumbs</i>	

# Salads

	Small	Medium	Large
Arugula Salad	\$40	\$45	\$50
<i>Crisp arugula with radicchio, tomatoes, onions, cucumbers &amp; toasted almonds</i>			
Caesar Salad	\$35	\$40	\$45
<i>Crisp romaine lettuce, shredded parmigiano &amp; homemade garlic croutons</i>			
Garden Salad	\$35	\$40	\$45
<i>Crisp romaine lettuce with grape tomatoes, cucumbers, carrots, olives, red peppers and red onions</i>			
Giardinastro Salad	\$40	\$45	\$50
<i>Crisp romaine lettuce, tomatoes, cucumbers, caramelized almonds, dried cranberries &amp; gorgonzola cheese</i>			
Greek Salad	\$40	\$45	\$50
<i>Crisp romaine lettuce, tomatoes, cucumbers, red onions, red peppers, feta cheese, stuffed grape leaves &amp; kalamata olives</i>			
Italian Salad	\$40	\$45	\$50
<i>Crisp romaine lettuce, tomatoes, carrots, onions, cucumbers, red peppers, olives, marinated mushrooms &amp; mozzarella balls</i>			
Southwest Salad	\$40	\$45	\$50
<i>Crisp romaine lettuce, tomatoes, cucumbers, red onions, shaved carrots, corn, black beans, homemade tortilla chips, grilled chicken &amp; shredded mozzarella</i>			
Spinach & Goat Cheese Salad	\$40	\$45	\$50
<i>Crisp baby spinach with fresh berries, pecans &amp; goat cheese</i>			

## Popular Extras...

USDA GRADE A Grilled Chicken	\$15	\$20	\$25
Grilled Shrimp Cajun Style	\$20	\$25	\$30

Serving Sizes For Half Trays: 5-6 People • Serving Sizes For Full Trays: 10-12 People

# Pasta

	Half Tray	Full Tray
Baked Manicotti	\$55	\$85
Baked Ziti	\$55	\$80
Cavatelli Calabrese	\$55	\$80
<i>Pino's Favorite! Cavatelli pasta with hot sausage meat &amp; broccoli rabe</i>		
Farfalle Primavera	\$55	\$80
<i>Farfalle pasta with sautéed seasonal veggies</i>		
Farfalle Salpino	\$50	\$80
<i>Farfalle pasta combined with our homemade bruschetta</i>		
Fettuccine Terra e Mare	\$60	\$110
<i>Fettuccine pasta with sautéed shrimp, broccoli rabe &amp; zucchini</i>		
Fusilli alla Giuliana	\$55	\$80
<i>Fusilli pasta with grilled chicken, red peppers, olives, broccoli rabe &amp; sausage</i>		
Fusilli Genovese	\$55	\$80
<i>Fusilli pasta combined with our homemade pesto sauce &amp; topped with toasted pignoli nuts</i>		
Gemelli alla Gabriella	\$55	\$80
<i>Gemelli pasta with string beans, grilled portobello mushrooms &amp; roasted peppers</i>		
Gnocchi Bolognese	\$55	\$80
<i>Fresh potato gnocchi prepared in a traditional bolognese sauce</i>		
Lasagne Cheese	\$55	\$85
Meat Lasagne	\$60	\$90
Spinach & Ricotta Lasagne	\$60	\$90
Vegetable Lasagne	\$60	\$90
<i>*Gluten Free</i>		
Linguine with Clam Sauce	\$55	\$85
<i>White or red</i>		
Linguine ai Frutti di Mare	\$60	\$110
<i>Alec's favorite! Linguine pasta with fresh seafood and shellfish</i>		
Macaroni & Cheese	\$50	\$80
<i>Topped with toasted breadcrumbs</i>		
Orecchiette Broccoli Rabe	\$55	\$80
<i>Orecchiette pasta with sautéed broccoli rabe &amp; zucchini medallions</i>		
Orzo Mediterraneo	\$55	\$90
<i>Orzo pasta with sautéed onions, kalamata olives, sautéed baby spinach, zucchini &amp; crumbled feta cheese</i>		
Pasta Casareccia	\$55	\$85
<i>Gemelli pasta with sautéed pancetta, peas &amp; onions topped with toasted breadcrumbs</i>		
Penne alla Vodka	\$55	\$80
<i>Penne with our famous vodka sauce</i>		
Penne Fantasia	\$55	\$85
<i>Penne with grilled chicken, sautéed broccoli &amp; grilled peppers</i>		
Raviolotti alla Paolo	\$55	\$85
<i>Our gourmet mini cheese ravioli under a delicious champagne sauce</i>		
Ravioli Puttanesca	\$55	\$85
<i>Our gourmet jumbo cheese ravioli with kalamata olives, capers &amp; anchovy filets</i>		
Rigatoni all'Amatriciana	\$55	\$90
<i>Rigatoni pasta with crispy sautéed pancetta, onions &amp; filetti di pomodoro</i>		
Rigatoni Bolognese	\$55	\$80
<i>Rigatoni pasta under a traditional bolognese sauce</i>		
Shrimp Mia	\$60	\$110
<i>Linguine pasta with sautéed shrimp, baby shrimp &amp; sundried tomatoes</i>		
Stuffed Shells	\$55	\$80
Tortellini Alfredo	\$55	\$80
<i>Cheese tortellini under a creamy alfredo sauce</i>		
Tortellini Four Cheese	\$55	\$80
<i>Cheese tortellini under a blend of gorgonzola, parmigiano reggiano, fontina &amp; locatelli cheese</i>		
Popular Extras		
Add Shrimp	\$20	\$30
Add USDA GRADE A Grilled Chicken	\$15	\$25

## GLUTEN FREE & VEGAN OPTIONS AVAILABLE

Serving Sizes For Half Trays: 5-6 People • Serving Sizes For Full Trays: 10-12 People



# Poultry

	Half Tray	Full Tray
<b>Barbeque Style Chicken</b>	<b>\$55</b>	<b>\$90</b>
<i>Bone-in chicken pieces marinated in BBQ sauce &amp; baked</i>		
<b>Buffalo Chicken Meatballs</b>	<b>\$65</b>	<b>\$99</b>
<i>Buffalo style chicken meatball served with a side of blue cheese dressing</i>		
<b>Chicken Adriana</b>	<b>\$65</b>	<b>\$99</b>
<i>Grilled chicken breast with grilled veggies garnished with fresh mint mixed in a white balsamic reduction</i>		
<b>Chicken &amp; Broccoli</b>	<b>\$65</b>	<b>\$99</b>
<i>Boneless chicken breast made with sundried tomatoes in a caper &amp; white wine sauce</i>		
<b>Chicken Bites</b>	<b>\$60</b>	<b>\$90</b>
<i>All white meat chicken cut into bite size pieces... Available in buffalo, coconut, BBQ, chipotle or honey Teriyaki</i>		
<b>Chicken Cacciatore</b>	<b>\$65</b>	<b>\$99</b>
<i>Boneless chicken breast and sautéed onions in a creamy tomato sauce</i>		
<b>Chicken Contadina</b>	<b>\$65</b>	<b>\$99</b>
<i>Boneless chicken with sausage &amp; potatoes in a white wine sauce</i>		
<b>Chicken Cordon Bleu</b>	<b>\$65</b>	<b>\$99</b>
<i>Breaded chicken cordon bleu medallions covered in creamy alfredo sauce</i>		
<b>Chicken Fingers</b>	<b>\$60</b>	<b>\$90</b>
<i>Side of sauce &amp; lemons included</i>		
<b>Chicken Francese</b>	<b>\$65</b>	<b>\$99</b>
<i>Boneless chicken breast in a traditional lemon &amp; white wine sauce</i>		
<b>Chicken Grigio</b>	<b>\$65</b>	<b>\$99</b>
<i>Boneless chicken breast in a pinot grigio wine sauce with fennel &amp; green seedless grapes</i>		
<b>Chicken Marsala</b>	<b>\$65</b>	<b>\$99</b>
<i>Boneless chicken breast in a marsala wine &amp; mushroom sauce</i>		
<b>Chicken Meatballs &amp; Escarole</b>	<b>\$65</b>	<b>\$99</b>
<i>Bite-sized chicken meatballs with sautéed escarole</i>		
<b>Chicken Primavera</b>	<b>\$65</b>	<b>\$99</b>
<i>Boneless chicken breast with sautéed seasonal veggies &amp; arborio rice</i>		
<b>Chicken Parmigiana</b>	<b>\$65</b>	<b>\$99</b>
<b>Chicken Teriyaki</b>	<b>\$65</b>	<b>\$99</b>
<i>Grilled chicken breast marinated in a honey teriyaki sauce</i>		
<b>Chicken Salpino</b>	<b>\$65</b>	<b>\$99</b>
<i>Grilled chicken breast sliced thin under our homemade bruschetta</i>		
<b>Chicken Sorrentino</b>	<b>\$65</b>	<b>\$99</b>
<i>Chef Wilmer's Specialty! Breaded chicken filets underneath sautéed spinach, breaded eggplant &amp; topped with our famous fresh mozzarella</i>		
<b>Chicken Wings</b>	<b>\$65</b>	<b>\$105</b>
<i>Our famous chicken wings... Available in buffalo, mild buffalo, chipotle, honey Teriyaki or BBQ</i>		
<b>Four Layered Chicken</b>	<b>\$65</b>	<b>\$99</b>
<i>Breaded chicken filets topped with sautéed broccoli rabe, grilled peppers &amp; fresh mozzarella</i>		
<b>Fried Chicken</b>	<b>\$60</b>	<b>\$95</b>
<i>Deep fried twice breaded bone-in chicken</i>		
<b>Grilled Chicken Skewers</b>	<b>\$65</b>	<b>\$99</b>
<i>Sliced thin boneless marinated chicken breast on skewers grilled</i>		
<b>Grilled Lemon Chicken</b>	<b>\$65</b>	<b>\$99</b>
<i>Thin sliced chicken breast marinated in lemon &amp; olive oil</i>		
<b>Grilled Turkey</b>		
<b>London Broil</b>	<b>\$75</b>	<b>\$135</b>
<i>Marinated sweetheart turkey london broil, grilled to perfection, sliced &amp; finished with a salmoriglio sauce</i>		
<b>Roasted Turkey Breast</b>	<b>\$75</b>	<b>\$135</b>
<i>Oven roasted sweetheart turkey breast sliced &amp; covered with our homemade turkey gravy</i>		
<b>Stuffed Chicken</b>	<b>\$65</b>	<b>\$99</b>
<i>Chicken breast stuffed with sautéed spinach, sautéed onions, fresh mozzarella &amp; cornbread sliced and topped with our homemade marsala salad</i>		

“All chicken dishes are prepared using only **USDA GRADE A** chicken”

Serving Sizes For Half Trays: 5-6 People • Serving Sizes For Full Trays: 10-12 People

# From The Land

	Half Tray	Full Tray
<b>Barbeque Spare Ribs</b>	<b>\$75</b>	<b>\$130</b>
<i>Fall-off-the-bone tender spare ribs coated in our homemade BBQ sauce</i>		
<b>Boneless Spare Ribs</b>	<b>\$75</b>	<b>\$130</b>
<i>Boneless spare ribs slow cooked and coated in our homemade BBQ sauce</i>		
<b>Grilled Pork Tenderloin</b>	<b>\$70</b>	<b>\$100</b>
<i>Juicy &amp; tender pork tenderloin grilled to perfection and sliced alongside sautéed peppers, onions &amp; mushrooms</i>		
<b>Grilled Flat Iron Steak (USDA PRIME)</b>	<b>\$99</b>	<b>\$189</b>
<i>Teriyaki grilled prime flat iron steak sliced over sautéed vegetables and rice</i>		
<b>Grilled Skirt Steak (USDA PRIME)</b>	<b>MARKET PRICE</b>	
<i>One of our most famous dishes! Marinated for 24 hours... Grilled to perfection, paired with sautéed peppers, onions &amp; mushrooms. Au Jus</i>		
<b>Grilled Steak Skewers (USDA PRIME)</b>	<b>\$85</b>	<b>\$140</b>
<i>Sirloin steak thinly sliced and grilled on skewers (marinated or plain)</i>		
<b>Lollipop Baby Lamb Chops</b>	<b>MARKET PRICE</b>	
<i>30 Pc. or 60 Pc. Grilled baby lamb chops marinated in a lemon, fresh garlic &amp; rosemary blend</i>		
<b>Meatballs</b>	<b>\$60</b>	<b>\$90</b>
<i>Salpino's famous homemade Italian style meatballs in tomato sauce</i>		
<b>Pepper Steak (USDA PRIME)</b>	<b>\$85</b>	<b>\$140</b>
<i>Tender eye-round medallions thinly sliced and cooked with peppers, onions &amp; mushrooms. Finished with a homemade beef gravy.</i>		
<b>Pork Chop Caprese</b>	<b>\$65</b>	<b>\$100</b>
<i>Thinly sliced boneless pork chops breaded &amp; topped with Bruschetta &amp; cubes of our famous fresh mozzarella.</i>		
<b>Pork Filet Salpino</b>	<b>\$65</b>	<b>\$100</b>
<i>Chef Marvin's favorite! Breaded pork cutlets under chopped tomatoes, onions &amp; hot peppers in a light vinaigrette dressing. (Served at room temperature)</i>		
<b>Prime Rib Roast (USDA PRIME)</b>	<b>MARKET PRICE</b>	
<i>Melt-in-your-mouth tender prime rib cooked to perfection, hand carved &amp; finished wiht a red wine reduction</i>		
<b>Pulled Pork</b>	<b>\$75</b>	<b>\$110</b>
<i>Slow roasted pork shoulder smothered in our homemade BBQ sauce</i>		
<b>Sausage &amp; Peppers</b>	<b>\$60</b>	<b>\$90</b>
<i>Available with plain sausage, hot sausage or fennel sausage</i>		
<b>Sausage &amp; Potatoes</b>	<b>\$60</b>	<b>\$90</b>
<b>Sausage &amp; Broccoli Rabe</b>	<b>\$60</b>	<b>\$90</b>
<b>Steak Pizzaiola (USDA PRIME)</b>	<b>\$85</b>	<b>\$145</b>
<i>Sirloin steak thinly sliced and cooked in a tomato &amp; onion sauce</i>		
<b>Sunday's Best Trio</b>	<b>\$65</b>	<b>\$110</b>
<i>Sunday sauce in a tray! Bracirole, meatballs &amp; sausage in tomato sauce</i>		
<b>Swedish Meatballs</b>	<b>\$60</b>	<b>\$90</b>
<i>Traditional Swedish meatballs in brown gravy</i>		
<b>Tripe</b>	<b>\$80</b>	<b>\$130</b>
<i>Traditionally prepared... Calabrese or Sicilian stlye</i>		
<b>Veal Francese</b>	<b>\$99</b>	<b>\$165</b>
<i>Tender American raised leg cut veal prepared in a Francese sauce</i>		
<b>Veal Marsala</b>	<b>\$99</b>	<b>\$165</b>
<i>Tender American raised leg cut veal prepared in a Marsala sauce</i>		
<b>Veal Parmigiana</b>	<b>\$99</b>	<b>\$165</b>
<i>Tender American raised leg cut veal</i>		
<b>Veal Scallopine</b>	<b>\$99</b>	<b>\$165</b>
<i>Tender American raised leg cut veal prepared with capers in a white wine &amp; tomato sauce</i>		

\*WHOLE PIGS AVAILABLE UPON REQUEST\*

Serving Sizes For Half Trays: 5-6 People • Serving Sizes For Full Trays: 10-12 People



# From The Land

	Half Tray	Full Tray
<b>Barbeque Spare Ribs</b>	<b>\$75</b>	<b>\$130</b>
<i>Fall-off-the-bone tender spare ribs coated in our homemade BBQ sauce</i>		
<b>Boneless Spare Ribs</b>	<b>\$75</b>	<b>\$130</b>
<i>Boneless spare ribs slow cooked and coated in our homemade BBQ sauce</i>		
<b>Grilled Pork Tenderloin</b>	<b>\$70</b>	<b>\$100</b>
<i>Juicy &amp; tender pork tenderloin grilled to perfection and sliced alongside sautéed peppers, onions &amp; mushrooms</i>		
<b>Grilled Flat Iron Steak (USDA PRIME)</b>	<b>\$99</b>	<b>\$189</b>
<i>Teriyaki grilled prime flat iron steak sliced over sautéed vegetables and rice</i>		
<b>Grilled Skirt Steak (USDA PRIME)</b>	<b>MARKET PRICE</b>	
<i>One of our most famous dishes! Marinated for 24 hours... Grilled to perfection, paired with sautéed peppers, onions &amp; mushrooms. Au Jus</i>		
<b>Grilled Steak Skewers (USDA PRIME)</b>	<b>\$85</b>	<b>\$140</b>
<i>Sirloin steak thinly sliced and grilled on skewers (marinated or plain)</i>		
<b>Lollipop Baby Lamb Chops</b>	<b>MARKET PRICE</b>	
<i>30 Pc. or 60 Pc.</i>		
<i>Grilled baby lamb chops marinated in a lemon, fresh garlic &amp; rosemary blend</i>		
<b>Meatballs</b>	<b>\$60</b>	<b>\$90</b>
<i>Salpino's famous homemade Italian style meatballs in tomato sauce</i>		
<b>Pepper Steak (USDA PRIME)</b>	<b>\$85</b>	<b>\$140</b>
<i>Tender eye-round medallions thinly sliced and cooked with peppers, onions &amp; mushrooms. Finished with a homemade beef gravy.</i>		
<b>Pork Chop Caprese</b>	<b>\$65</b>	<b>\$100</b>
<i>Thinly sliced boneless pork chops breaded &amp; topped with Bruschetta &amp; cubes of our famous fresh mozzarella.</i>		
<b>Pork Filet Salpino</b>	<b>\$65</b>	<b>\$100</b>
<i>Chef Marvin's favorite! Breaded pork cutlets under chopped tomatoes, onions &amp; hot peppers in a light vinaigrette dressing. (Served at room temperature)</i>		
<b>Prime Rib Roast (USDA PRIME)</b>	<b>MARKET PRICE</b>	
<i>Melt-in-your-mouth tender prime rib cooked to perfection, hand carved &amp; finished wiht a red wine reduction</i>		
<b>Pulled Pork</b>	<b>\$75</b>	<b>\$110</b>
<i>Slow roasted pork shoulder smothered in our homemade BBQ sauce</i>		
<b>Sausage &amp; Peppers</b>	<b>\$60</b>	<b>\$90</b>
<i>Available with plain sausage, hot sausage or fennel sausage</i>		
<b>Sausage &amp; Potatoes</b>	<b>\$60</b>	<b>\$90</b>
<b>Sausage &amp; Broccoli Rabe</b>	<b>\$60</b>	<b>\$90</b>
<b>Steak Pizzaiola (USDA PRIME)</b>	<b>\$85</b>	<b>\$145</b>
<i>Sirloin steak thinly sliced and cooked in a tomato &amp; onion sauce</i>		
<b>Sunday's Best Trio</b>	<b>\$65</b>	<b>\$110</b>
<i>Sunday sauce in a tray! Braciola, meatballs &amp; sausage in tomato sauce</i>		
<b>Swedish Meatballs</b>	<b>\$60</b>	<b>\$90</b>
<i>Traditional Swedish meatballs in brown gravy</i>		
<b>Tripe</b>	<b>\$80</b>	<b>\$130</b>
<i>Traditionally prepared... Calabrese or Sicilian stlye</i>		
<b>Veal Francese</b>	<b>\$99</b>	<b>\$165</b>
<i>Tender American raised leg cut veal prepared in a Francese sauce</i>		
<b>Veal Marsala</b>	<b>\$99</b>	<b>\$165</b>
<i>Tender American raised leg cut veal prepared in a Marsala sauce</i>		
<b>Veal Parmigiana</b>	<b>\$99</b>	<b>\$165</b>
<i>Tender American raised leg cut veal</i>		
<b>Veal Scallopine</b>	<b>\$99</b>	<b>\$165</b>
<i>Tender American raised leg cut veal prepared with capers in a white wine &amp; tomato sauce</i>		

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Serving Sizes For Half Trays: 5-6 People • Serving Sizes For Full Trays: 10-12 People

# Desserts

	Small	Medium	Large
<b>Assorted</b>			
<b>Mini Pastry Platter</b>	<b>\$65</b>	<b>\$85</b>	<b>\$105</b>
<i>An assortment of our homemade mini pastries. Yum!</i>			
<b>Cannoli Chip Platter</b>	<b>\$40</b>	<b>\$60</b>	<b>\$80</b>
<i>Cannoli shell chips surrounding our homemade cannoli cream for dipping!</i>			
<b>Chocolate Covered Strawberries</b>	<b>Call For Price</b>		
<i>Jumbo stem berries hand dipped in rich milk or dark chocolate</i>			
<b>Cookie Platters</b>	<b>Call For Price</b>		
<i>Our homemade Italian cookies arranged in a platter</i>			
<b>Pregnant Cannoli</b>			<b>\$110</b>
<i>One giant cannoli stuffed with over 50 mini cannoli!</i>			

Custom Sheet Cakes Also Available.

Call For Pricing And Details.

Filling Choices For Cakes:

*Chocolate Mousse, Chocolate Pudding, Nutella, Chocolate Fudge, Lemon, Vanilla, Peanut Butter Mousse, Cannoli Cream, Cookies & Cream, Caramel Coconut, Pineapple, Fresh Bananas, Fresh Strawberries, Kiwi Lime, Cherry & More!*

# Custom Gift Baskets

Ask about our Custom Made Gift Baskets



# Make Any Occasion Special!



# Seafood

	SM	Half Tray	Full Tray
<b>Baked Clams Oreganata</b>		<b>\$40</b>	<b>\$80</b>
<i>Baked Little Neck Clams served with fresh lemon slices</i>			
<b>Buffalo Calamari</b>		<b>\$70</b>	<b>\$125</b>
<i>Fried calamari tossed in our homemade Buffalo sauce... Served with bleu cheese dressing</i>			
<b>Calamari Fra Diavolo</b>		<b>\$70</b>	<b>\$125</b>
<i>Sautéed calamari in a spicy Fra Diavolo sauce</i>			
<b>Coconut Shrimp</b>		<b>\$70</b>	<b>\$125</b>
<i>Coconut coated shrimp served with a homemade sweet &amp; sour sauce</i>			
<b>Fried Calamari Arrabbiata</b>		<b>\$70</b>	<b>\$125</b>
<i>Fried calamari tossed in a spicy arrabbiata sauce</i>			
<b>Flounder Oreganata</b>		<b>\$90</b>	<b>\$170</b>
<i>Founder cooked in a lemon &amp; butter sauce combined with seasoned breadcrumbs</i>			
<b>Grilled Salmon</b>		<b>\$85</b>	<b>\$140</b>
<i>Paul's Favorite! Fire grilled salmon filets in a honey mustard dijon cream sauce served over seasonal julienne vegetables</i>			
<b>Maryland Mini Crab Cakes</b>		<b>\$65</b>	<b>\$110</b>
<i>Homemade Maryland crab cakes made with real crab meat... Served with homemade Tartar sauce</i>			
<b>Mussels Margherita</b>	<b>\$50</b>	<b>\$70</b>	<b>\$90</b>
<i>Tequila steamed mussels on the half shell topped with Salsa Fresca and arranged in a platter</i>			
<b>Mussels Marinara</b>		<b>\$50</b>	<b>\$90</b>
<i>Steamed mussels sautéed in our homemade Marinara sauce</i>			
<b>Mussels Garlic &amp; Oil Style</b>		<b>\$50</b>	<b>\$90</b>
<i>Steamed mussels sautéed in garlic &amp; oil</i>			
<b>Shrimp Oreganata</b>		<b>\$90</b>	<b>\$165</b>
<i>Butterflied shrimp cooked in a lemon &amp; butter sauce combined with seasoned breadcrumbs</i>			
<b>Shrimp Parmigiana</b>		<b>\$90</b>	<b>\$165</b>
<b>Stuffed Flounder Filet</b>		<b>\$90</b>	<b>\$170</b>
<i>Larry's Favorite! Boneless flounder filet stuffed with real crabmeat, sautéed baby spinach and finished with a Scampi sauce</i>			
<b>Stuffed Shrimp</b>		<b>\$90</b>	<b>\$165</b>
<i>Jumbo shrimp stuffed with real crabmeat</i>			
<b>Shrimp Scampi</b>		<b>\$90</b>	<b>\$165</b>
<i>Butterflied shrimp cooked in a lemon &amp; butter sauce with fresh garlic</i>			

Serving Sizes For Half Trays: 5-6 People • Serving Sizes For Full Trays: 10-12 People



# Starch & Vegetables

	Half Tray	Full Tray
<b>Baby Spinach</b>	<b>\$50</b>	<b>\$80</b>
<i>Baby spinach sautéed with golden roasted garlic &amp; olive oil</i>		
<b>Broccoli Rabe</b>	<b>\$50</b>	<b>\$80</b>
<i>Tender broccoli rabe sautéed with olive oil &amp; golden roasted garlic</i>		
<b>Brussels Sprouts</b>	<b>\$45</b>	<b>\$80</b>
<i>Oven roasted brussels sprouts tossed in olive oil, salt &amp; pepper</i>		
<b>Butternut Squash</b>	<b>\$45</b>	<b>\$75</b>
<i>Brown sugar oven roasted butternut squash cubes with caramelized pecans</i>		
<b>Cauliflower Oreganata</b>	<b>\$45</b>	<b>\$80</b>
<b>Eggplant Parmigiana</b>	<b>\$60</b>	<b>\$90</b>
<b>Eggplant Rollatini</b>	<b>\$60</b>	<b>\$90</b>
<b>Eggplant Rollatini alla Paolo</b>	<b>\$70</b>	<b>\$99</b>
<i>Eggplant rollatini rolled with prosciutto &amp; sautéed spinach</i>		
<b>French Fries</b>	<b>\$40</b>	<b>\$65</b>
<i>Hand-cut seasoned fries</i>		
<b>Grilled Asparagus</b>	<b>\$45</b>	<b>\$70</b>
<i>Fire grilled &amp; tossed in a balsamic dressing</i>		
<b>Grilled Potatoes</b>	<b>\$50</b>	<b>\$80</b>
<i>Sliced thin and coated in grated Pecorino Romano</i>		
<b>Involtine di Asparaci</b>		<b>\$60</b>
<i>Asparagus paired with cream cheese &amp; wrapped in thin slices of Prosciutto di Parma ... Baked to perfection (20 pc.)</i>		
<b>Mashed Potatoes</b>	<b>\$40</b>	<b>\$70</b>
<i>Roasted garlic, bacon &amp; cheddar, broccoli &amp; cheddar or plain</i>		
<b>Panelle</b>	<b>\$45</b>	<b>\$75</b>
<i>Imported from Sicily &amp; served with fresh lemon slices</i>		
<b>Rice Primavera</b>	<b>\$40</b>	<b>\$75</b>
<b>Ricotta Mascarpone Mashed Potatoes</b>	<b>\$50</b>	<b>\$80</b>
<b>Roasted Potatoes</b>	<b>\$40</b>	<b>\$75</b>
<i>Herb encrusted oven roasted potato wedges</i>		
<b>Sautéed Broccoli</b>	<b>\$45</b>	<b>\$80</b>
<i>Sautéed in roasted garlic &amp; olive oil</i>		
<b>Scalloped Potatoes</b>	<b>\$45</b>	<b>\$75</b>
<i>Topped with crumbled bacon &amp; crispy fried onions</i>		
<b>Spaghetti Squash</b>	<b>\$50</b>	<b>\$80</b>
<i>Oven roasted shredded spaghetti squash prepared in a zucchini ragu... Topped with sliced almonds</i>		
<b>String Bean Casserole</b>	<b>\$50</b>	<b>\$80</b>
<i>Cut string beans in a cream of mushroom sauce topped with crispy fried onions</i>		

Serving Sizes For Half Trays: 5-6 People | Serving Sizes For Full Trays: 10-12 People





# Platters Custom Charcuterie Boards Available Upon Request

	Small	Medium	Large
<b>Antipasto Platter</b> <i>Imported cheese, thinly sliced dried meats, homemade roasted peppers, homemade sun-dried tomatoes, marinated mushrooms, marinated olives &amp; mozzarella balls</i>	\$65	\$90	\$110
<b>Bread Basket</b> <i>An assortment of our Store-Baked fresh bread... sliced and arranged in a basket. Topped with homemade pizza square</i>		\$40	\$55
<b>Bruschetta Platter</b> <i>Our homemade bruschetta surrounded by homemade garlic toast &amp; freshly baked bread</i>		\$45	\$60
<b>Caponata Platter</b> <i>Our homemade eggplant capontata surrounded by homemade garlic toast &amp; freshly baked bread</i>		\$45	\$60
<b>Cheese Platter</b> <i>Imported cheese from around the world paired with salted crackers &amp; accompanied by fresh berries and grapes</i>	\$65	\$85	\$105
<b>Pizza Bread Basket</b>		\$50	\$65
<b>Cold Cut Platter Package</b> <b>\$14.95 Per Person (12 Person Min.)</b> <i>Your choice of Boar's Head brand Cold Cuts arranged in a platter. Package includes our homemade potato salad, mozzarella salad, tortellini salad, pickles, mustard, mayonnaise, paper goods &amp; 2 dinner rolls per person</i>			

	Small	Medium	Large
<b>Fresh Fruit Platter</b> <i>An assortment of hand cut seasonal fresh fruits</i>	\$50	\$70	\$95
<b>Grilled Veggie Platter</b> <i>An assortment of fire grilled marinated veggies</i>	\$65	\$85	\$100
<b>Guacamole Platter</b> <i>Our homemade guacamole surrounded by homemade crunchy tortilla chips</i>		\$45	\$60
<b>Hummus Platter</b> <i>Our homemade hummus surrounded by homemade garlic toast &amp; freshly baked bread... Choice of roasted garlic, mediterranean or pesto</i>		\$45	\$60
<b>Marinade Platter</b> <i>An assortment of homemade marinated favorites</i>	\$65	\$85	\$100
<b>Mozzarella Caprese</b> <i>Our famous handmade fresh mozzarella sliced and paired with vine ripened tomatoes... roasted peppers in the middle</i>	\$60	\$80	\$100
<b>Mussels Margherita</b> <i>Tegula steamed mussels on the half shell topped with salsa fresca and arranged in a platter</i>	\$50	\$70	\$90
<b>Panini Platter</b> <i>Your choice of panini made on freshly baked focaccia bread, includes a quarter pound of salads per Panino</i>	\$11.95 ea. (8 Min)		
<b>Pickle &amp; Olive Platter</b> <i>Assorted olives surrounded by pickle spears</i>		\$35	\$50
<b>Sandwich Platter</b> <i>Your choice of gourmet heroes or wrap combinations cut in half and arranged in a basket. Each sandwich comes with a quarter pound of salads... only Boar's Head Brand Cold Cuts are used</i>	\$11.95 ea. (8 Min)		
<b>Shrimp Cocktail</b> <i>Jumbo &amp; tender shrimp served with our homemade cocktail sauce and fresh lemon wedges</i>	\$65	\$85	\$105
<b>Ultimate Antipasto Platter</b> <i>Imported cheeses thinly sliced dried meats, topped with homemade roasted peppers &amp; olives, surrounded by our famous fresh mozzarella caprese</i>	\$110		\$130
<b>Vegetable Platter</b> <i>Fresh cut veggies served with our homemade veggie dip</i>	\$40	\$60	\$80
<b>Watermelon Boat</b> <i>A hand carved watermelon boat filled with fresh seasonal fruit</i>			\$105
<b>Watermelon Shark or Baby Carriage</b> <i>A hand carved watermelon shark or baby carriage filled with fresh seasonal fruit</i>			\$120
<b>Wrap Platter</b> <i>Your choice of wrap combinations cut in half and arranged in a basket. Each wrap comes with a quarter pound of our homemade salads... only Boar's Head Brand Cold Cuts are used</i>	\$11.95 Ea. (8 Min)		
<b>Wrap Rollatine Platter</b> <i>One of our most famous platters! Bite size wraps paired with olives &amp; tomatoes</i>	\$60	\$80	\$100

Platter Serving Sizes: Small 10-12 People • Medium 15-20 People • Large 20-25 People

# Party Heroes



All heroes are made on our homemade bread. Choose from Semolina Bread, Italian Bread, Seeded or Plain. Letters, Numbers and Shapes are also available.

**ALL HEROES COME WITH ONE POUND OF OUR HOMEMADE SALADS PER FOOT!**

We only use Boar's Head Brand Cold Cuts!

<b>American</b> <i>Ham, turkey, pepper ham, roast beef, swiss cheese, lettuce &amp; tomatoes</i>	<b>\$21.99 per foot</b>
<b>Buffalo Chicken</b> <i>White meat chicken breast marinated in Buffalo sauce, topped with pepper jack cheese, shredded celery, and bleu cheese dressing</i>	<b>\$21.99 per foot</b>
<b>Chicken Cutlet</b> <i>Breaded chicken cutlet, our famous fresh mozzarella and our homemade roasted peppers</i>	<b>\$21.99 per foot</b>
<b>Eggplant Roma</b> <i>Breaded eggplant slices, our famous fresh mozzarella and our homemade roasted peppers</i>	<b>\$21.99 per foot</b>
<b>Gab's Grilled</b> <i>USDA Grade A grilled chicken, crispy arugula, fresh mozzarella, tomatoes &amp; homemade pesto</i>	<b>\$24.99 per foot</b>
<b>Grilled Chicken</b> <i>Grilled chicken breast, our famous fresh mozzarella, our homemade roasted peppers and sautéed broccoli rabe</i>	<b>\$24.99 per foot</b>
<b>Grilled Veggie</b> <i>A mixture of marinated grilled veggies topped with our famous fresh mozzarella</i>	<b>\$21.99 per foot</b>
<b>Il Padrino</b> <i>Imported soppressata, Prosciutto di Parma, ham, pepperoni, imported mortadella, our famous fresh mozzarella, our homemade roasted peppers, lettuce &amp; tomatoes</i>	<b>\$27.99 per foot</b>
<b>Italian</b> <i>Ham, salami, pepperoni, mortadella, ham cappy, provolone, lettuce &amp; tomatoes</i>	<b>\$21.99 per foot</b>
<b>King's Special</b> <i>Our famous homemade roast beef, caramelized onions and smoked gouda cheese on homemade garlic bread</i>	<b>\$27.99 per foot</b>
<b>La Bella Muffaletta</b> <i>Prosciutto di Parma, imported mortadella, imported soppressata, our famous fresh mozzarella, romaine lettuce and topped with our homemade Muffaletta olive spread</i>	<b>\$27.99 per foot</b>
<b>Mount Killington</b> <i>Boar's Head brown sugar glazed ham, Boar's Head Vermont cheddar cheese, lettuce, tomatoes &amp; side of honey mustard</i>	<b>\$21.99 per foot</b>
<b>Paolo's Eggplant</b> <i>Fried eggplant, prosciutto, fresh mozzarella, roasted peppers &amp; homemade olive tapenade</i>	<b>\$24.99 per foot</b>

## Barbecue Packages "Rare"

**Includes the Following:**  
Our Homemade Cheese & Parsley Sausage Rings  
One USDA Prime Marinated London Broil  
12 USDA Prime Sirloin Sliders  
12 **USDA GRADE A** white meat Chicken Skewers  
Two Packages Of Boar's Head Brand Hot Dogs  
Hamburger & Hot Dog Buns  
Feeds 12 People  
**\$99.99**

**"Medium-Well"**  
Minimum of 30 People  
USDA Prime Sirloin Hamburgers  
Boar's Head Brand Hot Dogs  
**USDA GRADE A** white meat Chicken Skewers  
USDA Prime Sirloin Steak Skewers  
Slow Cooked Marinated Baby Back Ribs  
Sweet Corn on the Cob  
Our Famous Homemade Potato Salad  
Our Homemade Farfalle Pasta Salad  
Our Homemade Crisp String Bean Salad

Package also includes all hamburger & hot dog buns, ketchup, mustard, American cheese & paper goods

**\$20.99 Per Person**

## Barbecue Packages "Well-Done"



**"Well-Done"**  
Our Homemade Cheese & Parsley Sausage Rings  
USDA Prime Sirloin Burgers  
or **USDA Grade A** White Meat Chicken Burgers  
Filet Mignon Steaks  
Slow Cooked Marinated Baby Back Ribs  
Marinated USDA Prime Sirloin Steak Skewers  
Boar's Head Brand Hot Dogs  
Our Famous Homemade Macaroni or Potato Salad  
Homemade Farfalle or Caprese Salad  
Homemade String Bean Salad or Baked Beans  
Fresh Cut Fruit Bowl

Package also includes all hamburger & hot dog buns, ketchup, mustard, American cheese and paper goods.

**\$29.99 Per Person**

BBQ Grill packages available to rent!  
Professional Grillers, Wait Staff, Bartenders and DJs available for an extra charge!  
Custom Meat Packages are also available.  
We offer fresh hand cut USDA Prime steaks and many other BBQ meats!