

SALPINO



ITALIAN FOOD MARKET & CATERERS

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



CATERING MENU

3457 MERRICK ROAD
WANTAGH, NY
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FAX: (516) 679-7763



38 DEER SHORE SQUARE
NORTH BABYLON, NY
PHONE: (631) 242-5500
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Antipasti

Artichoke Bottoms Oreganata	\$50	Homemade Crab Cakes	\$65
Asian Style Chicken Teriyaki Dumplings	\$45	<i>Made with real lump crabmeat*. Side of tartar sauce included</i>	
Asian Style Pork Dumplings	\$45	Hot Antipasto	Md. \$70 Lg. \$110
Asian Style Veggie Dumplings	\$45	<i>An impressive antipasto platter with all your favorites included</i>	
Buffalo Chicken Meatballs	\$60	Mac & Cheese Balls	\$40
Capellini Balls	\$45	<i>Side of sauce included</i>	
<i>Fried cappellini pasta balls stuffed with chop meat & tomato sauce (side of sauce included)</i>		Mini Rice Balls	
Coconut Shrimp	\$70	<i>A delicious Italian favorite. Side of sauce included</i>	\$45
<i>Side of homemade sweet & sour sauce included</i>		Mozzarella Sticks	\$40
Empanadas	\$45	<i>Side of sauce included</i>	
<i>Side of homemade Pico de Gallo sauce included. Choice of: chicken, beef, pork or an assortment of all three</i>		Pigs In A Blanket	\$45
Fried Artichoke Hearts	\$45	<i>Approximately 80 pieces, Side of ketchup and mustard included</i>	
<i>Side of sauce included</i>		Potato Croquettes	\$40
Fried Cauliflower	\$45	Potato Croquettes with Pancetta	\$50
<i>Side of sauce included</i>		Potato Croquettes with Cheddar & Ham	\$50
Fried Ravioli	\$40	Potato Croquettes with Sautéed Spinach & Mozzarella	\$50
<i>Side of sauce included</i>		Stuffed Mushrooms	\$45
		<i>Choice of rice, sausage meat & veggie stuffing or breadcrumbs</i>	

Salads

	Small	Medium	Large
Arugula Salad	\$40	\$45	\$50
<i>Crisp arugula with radicchio, tomatoes, onions, cucumbers & toasted almonds</i>			
Caesar Salad	\$35	\$40	\$45
<i>Crisp romaine lettuce, shredded parmigiano & 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 & gorgonzola cheese</i>			
Greek Salad	\$40	\$45	\$50
<i>Crisp romaine lettuce, tomatoes, cucumbers, red onions, red peppers, feta cheese, stuffed grape leaves & kalamata olives</i>			
Italian Salad	\$40	\$45	\$50
<i>Crisp romaine lettuce, tomatoes, carrots, onions, cucumbers, red peppers, olives, marinated mushrooms & 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 & shredded mozzarella</i>			
Spinach & Goat Cheese Salad	\$40	\$45	\$50
<i>Crisp baby spinach with fresh berries, pecans & 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		Half Tray	Full Tray
Baked Manicotti - Jumbo - 24 pcs - \$69			Orzo Mediterraneo	\$59	\$90
Baked Ziti	\$59	\$80	<i>Orzo pasta with sautéed onions, kalamata olives, sautéed baby spinach, zucchini & crumbled feta cheese</i>		
Cavatelli Calabrese	\$59	\$80	Pasta Casareccia	\$59	\$85
<i>Pino's Favorite! Cavatelli pasta with hot sausage meat & broccoli rabe</i>			<i>Gemelli pasta with sautéed pancetta, peas & onions topped with toasted breadcrumbs</i>		
Farfalle Primavera	\$59	\$80	Penne alla Vodka	\$59	\$80
<i>Farfalle pasta with sautéed seasonal veggies</i>			<i>Penne with our famous vodka sauce</i>		
Farfalle Salpino	\$59	\$80	Penne Fantasia	\$59	\$85
<i>Farfalle pasta combined with our homemade bruschetta</i>			<i>Penne with grilled chicken, sautéed broccoli & grilled peppers</i>		
Fettuccine Terra e Mare	\$65	\$110	Ravioletti alla Paolo	\$59	\$85
<i>Fettuccine pasta with sautéed shrimp, broccoli rabe & zucchini</i>			<i>Our gourmet mini cheese ravioli under a delicious champagne sauce</i>		
Fusilli alla Giuliana	\$59	\$80	Ravioli Puttanesca	\$59	\$85
<i>Fusilli pasta with grilled chicken, red peppers, olives, broccoli rabe & sausage</i>			<i>Our gourmet jumbo cheese ravioli with kalamata olives, capers & anchovy filets</i>		
Fusilli Genovese	\$59	\$80	Rigatoni all'Amatriciana	\$59	\$90
<i>Fusilli pasta combined with our homemade pesto sauce & topped with toasted pignoli nuts</i>			<i>Rigatoni pasta with crispy sautéed pancetta, onions & filetti di pomodoro</i>		
Gemelli alla Gabriella	\$59	\$80	Rigatoni Bolognese	\$59	\$80
<i>Gemelli pasta with string beans, grilled portobello mushrooms & roasted peppers</i>			<i>Rigatoni pasta under a traditional bolognese sauce</i>		
Gnocchi Bolognese	\$59	\$80	Shrimp Mia	\$65	\$110
<i>Fresh potato gnocchi prepared in a traditional bolognese sauce</i>			<i>Linguine pasta with sautéed shrimp, baby shrimp & sundried tomatoes</i>		
Lasagne Cheese	\$59	\$85	Stuffed Shells	\$59	\$80
Meat Lasagne	\$65	\$90	Tortellini Alfredo	\$59	\$80
Spinach & Ricotta Lasagne	\$65	\$90	<i>Cheese tortellini under a creamy alfredo sauce</i>		
Vegetable Lasagne	\$65	\$90	Tortellini Four Cheese	\$59	\$80
<i>*Gluten Free</i>			<i>Cheese tortellini under a blend of gorgonzola, parmigiano reggiano, fontina & locatelli cheese</i>		
Linguine with Clam Sauce	\$59	\$85			
<i>White or red</i>					
Linguine ai Frutti di Mare	\$65	\$110			
<i>Alec's favorite! Linguine pasta with fresh seafood and shellfish</i>					
Macaroni & Cheese	\$55	\$80			
<i>Topped with toasted breadcrumbs</i>					
Orecchiette & Salsiccia	\$59	\$80			
<i>Orecchiette with broccoli rabe & sweet sausage meat</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

Seafood

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

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

All chicken dishes are prepared using only USDA GRADE A chicken

Poultry

	Half Tray	Full Tray
Barbeque Style Chicken <i>Bone-in chicken pieces marinated in BBQ sauce & baked</i>	\$65	\$99
Buffalo Chicken Meatballs <i>Buffalo style chicken meatball served with a side of blue cheese dressing</i>	\$69	\$109
Chicken Adriana <i>Grilled chicken breast with grilled veggies garnished with fresh mint mixed in a white balsamic reduction</i>	\$69	\$109
Chicken Arrabbiata <i>Pan seared boneless chicken breast in a spicy red sauce</i>	\$69	\$109
Chicken & Broccoli <i>Boneless chicken breast made with sundried tomatoes in a caper & white wine sauce</i>	\$69	\$109
Chicken Bites <i>All white meat chicken cut into bite size pieces... Available in buffalo, coconut, BBQ, chipotle or honey Teriyaki</i>	\$69	\$109
Chicken Cacciatore <i>Boneless chicken breast and sautéed onions in a creamy tomato sauce</i>	\$69	\$109
Chicken Contadina <i>Boneless chicken with sausage & potatoes in a white wine sauce</i>	\$69	\$109
Chicken Cordon Bleu <i>Breaded chicken cordon bleu medallions covered in creamy alfredo sauce</i>	\$69	\$109
Chicken Fingers <i>Side of sauce & lemons included</i>	\$69	\$109
Honey Dijon Chicken Fingers	\$69	\$109
Chicken Francese <i>Boneless chicken breast in a traditional lemon & white wine sauce</i>	\$69	\$109
Chicken Grigio <i>Boneless chicken breast in a pinot grigio wine sauce with fennel & green seedless grapes</i>	\$69	\$109
Chicken Marsala <i>Boneless chicken breast in a marsala wine & mushroom sauce</i>	\$69	\$109
Chicken Meatballs & Escarole <i>Bite-sized chicken meatballs with sautéed escarole</i>	\$69	\$109
Chicken Primavera <i>Boneless chicken breast with sautéed seasonal veggies & arborio rice</i>	\$69	\$109
Chicken Parmigiana	\$69	\$109
Chicken Teriyaki <i>Grilled chicken breast marinated in a honey teriyaki sauce</i>	\$69	\$109
Chicken Salpino <i>Grilled chicken breast sliced thin under our homemade bruschetta</i>	\$69	\$109
Chicken Sorrentino <i>Chef Wilmer's Specialty! Breaded chicken filets underneath sautéed spinach, breaded eggplant & topped with our famous fresh mozzarella</i>	\$69	\$109
Chicken Stir Fry <i>Teriyaki Chicken Breast cut in strips sautéed with mixed veggies over rice</i>	\$69	\$109
Chicken Wings <i>Our famous chicken wings... Available in buffalo, mild buffalo, chipotle, honey Teriyaki or BBQ</i>	\$65	\$105
Four Layered Chicken <i>Breaded chicken filets topped with sautéed broccoli rabe, grilled peppers & fresh mozzarella</i>	\$69	\$109
Fried Chicken <i>Deep fried twice breaded bone-in chicken</i>	\$65	\$99
Grilled Chicken Skewers <i>Sliced thin boneless marinated chicken breast on skewers grilled</i>	\$69	\$109
Grilled Lemon Chicken <i>Thin sliced chicken breast marinated in lemon & olive oil</i>	\$69	\$109
Grilled Turkey London Broil <i>Marinated sweetheart turkey london broil, grilled to perfection, sliced & finished with a salmoriglio sauce</i>	\$79	\$145
Roasted Turkey Breast <i>Oven roasted sweetheart turkey breast sliced & covered with our homemade turkey gravy</i>	\$79	\$145
Stuffed Chicken <i>Chicken breast stuffed with sautéed spinach, sautéed onions, fresh mozzarella & cornbread sliced and topped with our homemade marsala salad</i>	\$69	\$109

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

All chicken dishes are prepared using only USDA GRADE A chicken

From The Land

	Half Tray	Full Tray
Barbeque Spare Ribs <i>Fall-off-the-bone tender spare ribs coated in our homemade BBQ sauce</i>	\$75	\$130
Boneless Spare Ribs <i>Boneless spare ribs slow cooked and coated in our homemade BBQ sauce</i>	\$85	\$140
Grilled Pork Tenderloin <i>Juicy & tender pork tenderloin grilled to perfection and sliced alongside sautéed peppers, onions & mushrooms</i>	\$75	\$125
Grilled Flat Iron Steak (USDA PRIME) <i>Teriyaki grilled prime flat iron steak sliced over sautéed vegetables and rice</i>	\$99	\$189
Grilled Skirt Steak (USDA PRIME) <i>One of our most famous dishes! Marinated for 24 hours... Grilled to perfection, paired with sautéed peppers, onions & mushrooms. Au Jus</i>	MARKET PRICE	
Grilled Steak Skewers (USDA PRIME) <i>Sirloin steak thinly sliced and grilled on skewers (marinated or plain)</i>	\$99	\$189
Lollipop Baby Lamb Chops <i>30 Pc. or 60 Pc.</i> <i>Grilled baby lamb chops marinated in a lemon, fresh garlic & rosemary blend</i>	MARKET PRICE	
Meatballs <i>Salpino's famous homemade Italian style meatballs in tomato sauce</i>	\$65	\$90
Pepper Steak (USDA PRIME) <i>Pan-seared petit filet medallions thinly sliced and sauteed with peppers, onions & mushrooms in a homemade beef gravy</i>	\$90	\$149
Pork Milanese <i>Thinly sliced breaded boneless pork chops pan fried topped with bruschetta, arugula and mozzarella</i>	\$65	\$100
Pork Filet Salpino <i>Chef Marvin's favorite! Breaded pork cutlets under chopped tomatoes, onions & hot peppers in a light vinaigrette dressing. (Served at room temperature)</i>	\$65	\$100
Prime Rib Roast (USDA PRIME) <i>Melt-in-your-mouth tender prime rib cooked to perfection, hand carved & finished wiht a red wine reduction</i>	MARKET PRICE	
Pulled Pork <i>Slow roasted pork shoulder smothered in our homemade BBQ sauce</i>	\$85	\$140
Sausage & Peppers <i>Available with plain sausage, hot sausage or fennel sausage</i>	\$65	\$99
Sausage & Potatoes	\$65	\$99
Sausage & Broccoli Rabe	\$65	\$99
Steak Pizzaiola (USDA PRIME) <i>Sirloin steak thinly sliced and cooked in a tomato & onion sauce</i>	\$90	\$149
Sunday's Best Trio <i>Sunday sauce in a tray! Bracirole, meatballs & sausage in tomato sauce</i>	\$69	\$119
Swedish Meatballs <i>Traditional Swedish meatballs in brown gravy</i>	\$65	\$90
Tripe <i>Traditionally prepared... Calabrese or Sicilian stlye</i>	\$99	\$165
Veal Francese <i>Tender American raised leg cut veal prepared in a Francese sauce</i>	\$99	\$165
Veal Marsala <i>Tender American raised leg cut veal prepared in a Marsala sauce</i>	\$99	\$165
Veal Parmigiana <i>Tender American raised leg cut veal</i>	\$99	\$165
Veal Scallopine <i>Tender American raised leg cut veal prepared with capers in a white wine & tomato sauce</i>	\$99	\$165

WHOLE PIGS AVAILABLE UPON REQUEST

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

Platters

Custom Charcuterie Boards Available Upon Request

	Sm.	Med.	Lg.		Sm.	Med.	Lg.
Antipasto Platter <i>Imported cheese, thinly sliced dried meats, homemade roasted peppers, homemade sun-dried tomatoes, marinated mushrooms, marinated olives & mozzarella balls</i>	\$75	\$99	\$139	Hummus Platter <i>Our homemade hummus surrounded by homemade garlic toast & freshly baked bread... Choice of roasted garlic, mediterranean or pesto</i>		\$59	\$79
Bread Basket <i>An assortment of our Store-Baked fresh bread... sliced and arranged in a basket. Topped with homemade pizza square</i>		\$40	\$55	Marinade Platter <i>An assortment of homemade marinated favorites</i>	\$99	\$139	
Bruschetta Platter <i>Our homemade bruschetta surrounded by homemade garlic toast & freshly baked bread</i>		\$55	\$69	Mozzarella Caprese <i>Our famous handmade fresh mozzarella sliced and paired with vine ripened tomatoes... roasted peppers in the middle</i>	\$60	\$80	\$100
Caponata Platter <i>Our homemade eggplant capontata surrounded by homemade garlic toast & freshly baked bread</i>		\$55	\$69	Mussels Margherita <i>Tequila steamed mussels on the half shell topped with salsa fresca and arranged in a platter</i>	\$60	\$80	\$100
Caprese Cocktail Basket <i>Mozzarella caprese skewers with mini mozzarella balls and cherry tomatoes arranged in a basket with dipping sauce</i>	\$99	\$119		Panini Platter <i>Your choice of panini made on freshly baked focaccia bread, includes a quarter pound of salads per Panino</i>	\$13.95 ea.	(8 Min)	
Cheese Platter <i>Imported cheese from around the world paired with salted crackers & accompanied by fresh berries and grapes</i>	\$69	\$89	\$109	Pickle & Olive Platter <i>Assorted olives surrounded by pickle spears</i>	\$40	\$59	
Complete Brunch Basket <i>All your favorite homemade brunch pastries as well as our homemade quiches and muffins!</i>	\$90	\$120		Sandwich Platter <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>	\$13.95 ea.	(8 Min)	
Pizza Bread Basket <i>Boar's Head Cold Cut Platter Package</i>	\$55	\$69		Shrimp Cocktail <i>Jumbo & tender shrimp served with our homemade cocktail sauce and fresh lemon wedges</i>	\$70 - 35 pcs	\$90 - 70 pcs	\$110 - 105 pcs
Boar's Head Cold Cut Platter Package \$15.95 Per Person (12 Person Min.)				Ultimate Antipasto Platter <i>Imported cheeses thinly sliced dried meats, topped with homemade roasted peppers & olives, surrounded by our famous fresh mozzarella caprese</i>	\$129	\$159	

Your choice of Boar's Head brand Cold Cuts arranged on a platter. Package includes our homemade potato salad, mozzarella salad, tortellini salad, pickles, mustard, mayonnaise, paper goods & 2 dinner rolls per person.

Filet Mignon Crostini <i>Filet mignon thinly sliced on top of homemade crunchy garlic toast with caramelized onions. Served with a cracked pepper horseradish sauce</i>	45 Pcs. \$129	65 Pcs. \$169		Vegetable Platter <i>Fresh cut veggies served with our homemade veggie dip</i>	\$40	\$60	\$80
Fresh Fruit Platter <i>An assortment of hand cut seasonal fresh fruits</i>	\$50	\$70	\$95	Watermelon Boat <i>A hand carved watermelon boat filled with fresh seasonal fruit</i>			\$105
Grilled Veggie Platter <i>An assortment of fire grilled marinated veggies</i>	\$69	\$99	\$109	Watermelon Shark or Baby Carriage <i>A hand carved watermelon shark or baby carriage filled with fresh seasonal fruit</i>			\$120
Guacamole Platter <i>Our homemade guacamole surrounded by homemade crunchy tortilla chips</i>	\$59	\$79		Wrap Platter <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</i>	\$13.95 Ea.	(8 Min)	
				Wrap Rollatone Platter <i>One of our most famous platters! Bite size wraps paired with olives & tomatoes</i>	\$65	\$85	\$109

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).

Hero Packages Available For \$3 Extra Per Foot, Choice Of Our Homemade Macaroni Salad, Homemade Potato Salad, Or Homemade Coleslaw. One Pound Per Foot Is Included In Package Price

American Boar's Head <i>Ham, turkey, pepper ham, homemade roast beef, swiss cheese, lettuce & tomatoes</i>	\$22.99 per foot	Italian Boar's Head <i>Ham, salami, pepperoni, mortadella, ham cappy, provolone, lettuce & tomatoes</i>	\$22.99 per foot
Buffalo Chicken <i>White meat chicken breast marinated in Buffalo sauce, topped with pepper jack cheese, shredded celery, and bleu cheese dressing</i>	\$22.99 per foot	King's Special <i>Our famous homemade roast beef, caramelized onions and smoked gouda cheese on homemade garlic bread</i>	\$29.99 per foot
Signature Cutlet <i>Breaded chicken cutlet, our famous fresh mozzarella and our homemade roasted peppers</i>	\$22.99 per foot	La Bella Muffaletta <i>Prosciutto di Parma, imported mortadella, imported soppressata, our famous fresh mozzarella, romaine lettuce and topped with our homemade Muffaletta olive spread</i>	\$29.99 per foot
Eggplant Romesco <i>Breaded eggplant slices, our famous fresh mozzarella and our homemade roasted peppers</i>	\$22.99 per foot	Mount Killington <i>Boar's Head brown sugar glazed ham, Boar's Head Vermont cheddar cheese, lettuce, tomatoes & side of honey mustard</i>	\$22.99 per foot
Gab's Grilled <i>USDA Grade A grilled chicken, crispy arugula, fresh mozzarella, tomatoes & homemade pesto</i>	\$24.99 per foot	Paolo's Eggplant <i>Fried eggplant, prosciutto, fresh mozzarella, roasted peppers & homemade olive tapenade</i>	\$26.99 per foot
Grilled Chicken <i>Grilled chicken breast, our famous fresh mozzarella, our homemade roasted peppers and sautéed broccoli rabe</i>	\$24.99 per foot	Pino's Choice <i>USDA Grade A Grilled Chicken, Boar's Head Asiago Cheese, Homemade Olive Tapenade, Arugula, Tomatoes</i>	\$24.99 per foot
Lorenzo's Cutlet <i>Chicken Cutlet, Boar's Head Cheddar Cheese, Crispy Bacon & Tomatoes</i>	\$24.99 per foot		
Grilled Veggie <i>A mixture of marinated grilled veggies topped with our famous fresh mozzarella</i>	\$22.99 per foot		
Il Padrino <i>Imported soppressata, Prosciutto di Parma, ham, pepperoni, imported mortadella, our famous fresh mozzarella, our homemade roasted peppers, lettuce & tomatoes</i>	\$29.99 per foot		

All Grilled or Fried Chicken is strictly USDA GRADE A chicken



Starch & Vegetables

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

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

Barbecue Packages

Office Luncheon Special

Includes choice of hero or wrap, can of soda or bottle of water, 1/4 pound of homemade salads, bag of chips & paper goods.

\$16.95 pp

10 people minimum

“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

\$21.99 Per Person

“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!

Desserts

Assorted Mini Pastry Platter

An assortment of our homemade mini pastries. Yum!

Cannoli Chip Platter

Cannoli shell chips surrounding our homemade cannoli cream for dipping!

Chocolate Covered

Strawberries

Jumbo stem berries hand dipped in rich milk or dark chocolate

Cookie Platters

Our homemade Italian cookies arranged in a platter

Pregnant Cannoli

One giant cannoli stuffed with over 50 mini cannoli!

Custom Sheet Cakes Also Available.

Call For Pricing And Details.

Small Medium Large

\$69 \$89 \$109

\$69 \$89

Call For Price

Call For Price

\$119

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!

Gourmet Catering Special #1

Package Includes: Dinner rolls, garden salad, plates, forks, spoons, knives, napkins and serving utensils.

LARGE TRAYS (Choose one per ten people)

- Baked Ziti
- Chicken Parmigiana
- Mussels Garlic & Oil
- Stuffed Rigatoni
- Cavatelli Calabrese
- Eggplant Parmigiana
- Orecchiette Broccoli Rabe
- Stuffed Shells
- Chicken Marsala
- Eggplant Rollatini
- Penne Alla Vodka
- Tortellini Alfredo
- Chicken Cacciatore
- Farfalle Primavera
- Pork Filet Salpino
- Chicken with Broccoli & Sundried Tomatoes
- Gnocchi Bolognese
- Rigatoni Bolognese
- Sausage & Broccoli Rabe
- Chicken Francese
- Manicotti
- Sausage & Peppers
- Chicken Grigio
- Meatballs In Sauce
- Sausage & Potatoes
- Chicken Piccata
- Mussels Marinara
- Stuffed Chicken

\$1395

Plus Tax

Per Person
(Min. 30 People)

Gourmet Catering Special #2

Package Includes: Professional wait staff for 4 hours; serving utensils, paper goods and fresh baked dinner rolls.

Antipasto (Choose one)

- Antipasto Platter
- Cheese Platter
- Mozzarella Caprese Platter
- Grilled Vegetable Platter

Salad (Choose one)

- Garden Salad
- Caesar Salad
- Giardinastro
- Spinach & Goat Cheese
- Arugula Salad

Main Course (Choose one per ten people. Must choose one pasta dish.)

Pasta (Must choose one pasta)

- Cavatelli Calabrese
- Linguine ai Frutti di Mare
- Farfalle Primavera
- Orzo Mediterranean
- Gemelli Alla Gabriella
- Penne Fantasia
- Linguine w/Clam Sauce
- Shrimp Mia

Poultry

- Chicken Adriana
- Chicken Parmigiana
- Chicken w/Sauteed Broccoli & Sundried Tomatoes
- Chicken Sorrentino
- Chicken Cacciatore
- Grilled Turkey London Broil
- Chicken Grigio
- Roasted Turkey Breast
- Stuffed Chicken

Starch & Vegetables

- Brussels Sprouts
- Grilled Potatoes
- Butternut Squash
- Rice Primavera
- Eggplant Parmigiana
- Roasted Potatoes
- Eggplant Rollatini
- Spaghetti Squash
- Grilled Asparagus

From The Land

- Boneless Spare Ribs
- Pork Filet Salpino
- Grilled Pork Tenderloin
- Sausage & Peppers
- Grilled Skirt Steak
- Veal Marsala
- Meatballs
- Veal Parmigiana
- Pork Chop Caprese
- Veal Scallopini

From The Sea

- Grilled Salmon
- Shrimp Parmigiana
- Maryland Crab Cakes
- Stuffed Flounder Filet
- Mussels Marinara
- Stuffed Shrimp
- Mussels w/Garlic & Oil
- Shrimp Scampi
- Shrimp Oreganata

\$2795

Plus Tax

Per Person
(Min. 30 People)