

PRIMAVERA

ITALIAN SPECIALTIES

It's not just a name it's a family!



Gourmet Catering Menu

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BUFFET CHART
NUMBER OF GUESTS

P = PASTA
CHOICES

E = ENTREES
STANDARD BUFFET

PP = PER PERSON
DELUXE BUFFET

20-34	3	1 Pasta & 2 Entrees \$18.95 per person	1 Pasta & 2 Entrees \$21.95 per person
35-44	4	1P, 3E	1P, 3E
45-54	5	1P, 4E	1P, 4E
55-65	6	2P, 4E	2P, 4E
66-85	7	2P, 5E	2P, 5E
85-99	8	2P, 5E	2P, 6E
100-149	8	2P, 6E	2P, 7E
150-250	10	3P, 7E	2P, 8E

All Of Our Buffets Include Tossed Green Salad With Dressing, Dinner Rolls, Butter & Paper Goods Including Forks, Knives, Plates, Salad Bowls and Napkins. Everything For Your Buffet Table Including Tablecloths, Food Stands, Water Pans, Sternos and Serving Spoons.

Free Delivery and Set-Up Are Included In The Price Of Your Buffet If In The Local Area, Otherwise A Delivery Charge Applies. Local Is Seaford, All Of Massapequa's, Wantagh, Bethpage And Farmingdale.

IMPORTANT FACTS TO KNOW - MUST READ

Food is delivered cool to room temperature to enable food to heat.

Please allow the full 1-1/2 to 2 hours for food to heat through. Remember it is heating from steam so the last 45 minutes are crucial. If you tamper with the trays and allow steam to escape, the food will not get hot.

BE PATIENT!

If your party is outdoors, please allow 1 to 1-1/2 hours extra for food to heat and you must wrap the food stands in aluminum foil. You will also need another set of sternos to continue to heating process, so please inform us so we can supply you with the proper amount of sternos.

EXTRA STERNOS ARE NOT INCLUDED IN THE BUFFET

All pasta dishes should be delayed by one 1/2 hour to prevent them from overheating and drying out.

There will be a \$30.00 refundable deposit taken on all food stands and water pans.

Try to have ample space and a sturdy table for your food to be set up in the most non-disturbing way.

CANCELLATION POLICY

Any Cold Catering - 2 days notice

Any Hot Catering - 3 days notice

20% deposit left to place order

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

Lunch Barrage

GREEN LEAF CHOICES - Iceberg Lettuce, Romaine Lettuce, Spinach, Spring Mix (Mesclun)

BREAD CHOICES - White, Wheat, Rye, Pumpernickel, Rye & Pump Swirl

We carry a full line of *Boar's Head*® meats & cheeses so feel free to create what your guests desire!

FINGER SANDWICH BASKET

\$80.00

60 mini finger sandwiches each topped with 2 choices from our Boar's Head® Delicatessen and arranged in a basket beautifully garnished.

Mayo/Mustard/Dressing

MINI ROLL BASKET

\$90.00

36 mini rolls prepared with 2 choices from our Boar's Head® Delicatessen and arranged in a basket beautifully garnished.

Mayo/Mustard/Dressing

MINI ROLL OR FINGER SANDWICH BUFFET

\$9.50 pp - Min. 20 People

Mini Roll Basket or Finger Sandwich Basket.

Choice of 3 Salads: American Style Potato, Health, Black Bean with Corn,

Cucumber or Four Bean.

Pickle & Olive Crudites,

Mayo/Mustard/Dressing,

Complete Plasticware Service

WRAP BASKET

\$149.00

10 wraps cut in half for a total of 20 pieces and arranged in a basket and beautifully garnished.

Some Ideas: Grilled Chicken Caesar,

Ham & Swiss with your choice of green leaf & tomato,

Turkey & Provolone with your choice of green leaf & tomato,

Grilled Bell Peppers,

Grilled Zucchini, Grilled Eggplant.

**Create your own wrap
or Mix & Match**

WRAP BUFFET

SUSHI STYLE WRAP BUFFET

\$9.50 pp - Min. 20 People

Wrap basket or baskets.

Choice of 3 Salads: American Style Potato, Macaroni, Cole Slaw, Health, Black Bean

with Corn, Cucumber or Four Bean.

Pickle & Olive Crudites,

Mayo/Mustard/Dressing,

Complete Plasticware Service



Garden Salads

STANDARD SIZE SERVES 10-20

HOUSE TOSSED SALAD \$35.00
Iceberg Lettuce, Spring Mix, Carrots, Red Cabbage, Bell Peppers, Tomatoes & Olives.

SPINACH SALAD \$40.00
Baby Spinach, Red Onion, Hard-Boiled Egg, Fresh Mushrooms & Cherry Tomatoes

MIXED GREEN SALAD \$40.00
Spring Mix, Tomatoes, Carrots, Kalamata Olives,
Cucumbers & Walnuts.

CAESAR SALAD \$40.00
Romaine Lettuce, Fresh Baked Croutons &
Grated Parmigiano Reggiano Cheese.

GREEK SALAD \$40.00
Iceberg Lettuce, Spring Mix, Carrots, Tomatoes,
Red Onion, Cucumber, Peppercini,
Kalamata Olives & Feta Cheese



Cold Cut Platters

AMERICAN COLD CUT PLATTER 6 LBS. \$110.00 Feeds 15-20
5 lbs. of exclusively Boar's Head® cold cuts beautifully laid out and garnished on a silver platter.
Platter includes Deluxe Ham, Oven Gold Turkey, Roast Beef, Genoa Salami, Provolone,
Swiss & American Cheese.

ITALIAN COLD CUT PLATTER 6 LBS. \$160.00 Feeds 15-20
5 lbs. of the finest Italian cold cuts beautifully laid out and garnished on a silver platter.
Platter includes Ham Cappicola, Hot & Sweet Soppresata, Genoa Salami & Provolone Cheese.

AMERICAN COLD CUT BUFFET \$14.95pp Min. 15 People
American Cold Cut Platter
Choice of 3 Salads: American Style Potato, Macaroni, Cole Slaw, Health, Cucumber or Four Bean.
Pickle & Olive Crudites. White Bread, Rye Bread, Sandwich Rolls. Mayo/Mustard/Dressing.
Complete Plasticware Service

ITALIAN COLD CUT BUFFET \$16.95pp Min. 15 People
Italian Cold Cut Platter
Choice of 3 Salads: American Style Potato, Macaroni, Cole Slaw, Italian Style Potato, Health,
Four Bean, Mozzarella Salad, Olive or Tortellini Salad (Mayo or Balsamic Vinaigrette).
Pickle & Olive Crudites. White Bread, Rye Bread, Sandwich Rolls. Mayo/Mustard/Dressing.
Complete Plasticware Service



Party Heroes

TURN YOUR AFFAIR INTO A SUCCESSFUL ONE & BE THE HERO OF THE PARTY BY MAKING YOUR PACKAGE A BUFFET!

All party heroes serve 3-4 people per foot. They include your choice of any 3 salads, mayo, mustard and a balsamic vinaigrette dressing. 1 lb. of salads to every ft. of hero you order. All heroes come sliced for your convenience, each on their own personal cutting board. Numbers & letters are available for \$2.00 more per ft. Heroes can be arranged in a basket or platter for an add'l. \$2.00 per foot. All heroes are prepared with Boar's Head® products and served on Brooklyn Italian bread.

Please Not There Is A \$10.00 Deposit On Each Hero Cutting Board Or Basket You Receive.

BLT STYLE **\$29.99** per ft.

Boar's Head® Bacon, Lettuce and Tomatoes

AMERICAN STYLE **\$19.99** per ft.

Deluxe Ham, Oven Gold turkey, Homemade Roast Beef, Swiss Cheese, Lettuce & Tomatoes

ITALIAN STYLE **\$21.99** per ft.

Genoa Salami, Hot Soppressata, Sweet Soppressata, Ham Cappy, Mortadella, Provolone Cheese, Lettuce and Tomatoes

ITALIAN DELUXE STYLE **\$29.99** per ft.

Genoa Salami, Hot Soppressata, Sweet Soppressata, Ham Cappy, Mortadella, Fresh Mozzarella, Roasted peppers, Sun Dried Tomatoes and Fried Eggplant

ITALIAN BLT STYLE **\$29.99** per ft.

Prosciutto di Parma, Spring Greens, Tomatoes, Extra Virgin Olive Oil, Salt, Pepper
Delicately laid out on Italian bread that has a light spread of mayo

VEGETARIAN STYLE **\$26.99** per ft.

Roasted Peppers, Sun Dried Tomatoes nestled in a bed of Fried Eggplant and topped off with Fresh Mozzarella

GRILLED CHICKEN **\$26.99** per ft.

Extra Virgin Olive Oil tossed Chicken Cutlets, grilled, topped off with Roasted Peppers and Fresh Mozzarella

FRESH FRIED CHICKEN **\$26.99** per ft.

Egg and bread crumb tossed Chicken cutlets, fried and topped off with Roasted Peppers and Fresh Mozzarella

RAPINI CHICKEN **\$29.99** per ft.

Extra Virgin Olive Oil tossed Chicken Cutlets, grilled, topped off with Broccoli Rabe and Sun Dried Tomatoes

CHICKEN DELUXE STYLE **\$32.99** per ft.

Your Choice of either Grilled or fried Chicken Cutlets topped off with Fresh Mozzarella, Roasted Peppers, Sun Dried Tomatoes and Fried Eggplant

CHICKEN PRIMAVERA STYLE **\$34.99** per ft.

Extra Virgin Olive Oil tossed Chicken Cutlets, grilled, topped off with Prosciutto di Parma, Mortadella, Sun Dried Tomatoes and Smoked Mozzarella

TENDERLOIN STYLE **\$39.99** per ft.

Marinated medium rare Filet Mignon, sliced thin and topped off with Caramelized Onions, Grilled Zucchini, Smoked Gouda and served with a Creamy Horseradish Dipping Sauce



Cold Antipasto

SMALL SERVES 8-12 • LARGE SERVES 15-25

BRUSCHETTA PLATTER..... sm. **\$69.00** lg. **\$89.00**

Our own homemade bruschetta made with ripened plum tomatoes, garlic, parsley, basil, red onions and Canzoneri extra virgin olive oil served on brick oven bruschetta toast

TORTILLA CHIP PLATTER..... sm. **\$69.00** lg. **\$89.00**

Fresh yellow, white and blue tortilla chips arranged in a basket with our own homemade salsa and guacamole

CRUDITE PLATTER..... sm. **\$69.00** lg. **\$89.00**

Our own homemade bruschetta made with ripened plum tomatoes, garlic, parsley, basil, red onions and A seasonal array of the freshest produce available, beautifully arranged and garnished in a basket by our skilled chefs. Comes with your choice of dressing; Creamy Italian or Balsamic vinaigrette

MOZZARELLA & TOMATO PLATTER..... sm. **\$99.00** lg. **\$119.00**

A beautifully arranged platter of handmade mozzarella, beefsteak tomatoes, fire roasted peppers all marinated on Canzoneri extra virgin olive oil, garlic, parsley, basil and topped off with a touch of balsamic glaze

MOZZARELLA & GRILLED VEGETABLE PLATTER

..... sm. **\$109.00** lg. **\$129.00**

A beautifully arranged platter of handmade mozzarella, grilled eggplant, grilled zucchini, extra virgin olive oil, garlic, parsley, basil and topped off with a touch of balsamic glaze

MOZZARELLA & BASIL PLATTER..... sm. **\$129.00** lg. **\$149.00**

A beautifully arranged platter of rolled and stuffed mozzarella with fresh basil and sun dried tomatoes, sliced and arranged on a platter

MOZZARELLA & PROSCIUTTO PLATTER.... sm. **\$129.00** lg. **\$149.00**

A beautifully arranged platter of hand rolled and stuffed mozzarella with Imported Prosciutto di Parma, sliced and arranged on a platter.

This platter can be tailored to your liking by exchanging prosciutto for any one of your favorite dried meats.

CHEESE PLATTER..... sm. **\$99.00** lg. **\$119.00**

A seasonal array of the finest imported and domestic cheese available beautifully arranged and garnished in a basket by our skilled chef. *Sliced dried sausage or pepperoni added to your plate for an additional \$7.00*

COLD ANTIPASTO PLATTER..... sm. **\$104.00** lg. **\$129.00**

A delicious assortment of dried sausage, pepperoni, roasted peppers, marinated mozzarella balls, imported provolone, olive salad and mushroom salad

COLD MARINATED PLATTER..... sm. **\$99.00** lg. **\$119.00**

A delicious assortment of olive salad, mushrooms, sun dried tomatoes, marinated mozzarella balls, stuffed peppers, roasted peppers and long stem artichokes

SHRIMP COCKTAIL PLATTER..... 2 lbs. **\$45.00** 4 lbs. **\$90.00**

A heaping of fresh jumbo shrimp delicately arranged on a platter complimented with sliced lemon wedges and homemade cocktail sauce





Hot Antipasto

SMALL SERVES 8-12
LARGE SERVES 15-25

All hot antipasto prices listed below are half trays. Full trays available upon request. Prices for full trays are doubled from below.

HOT ANTIPASTO PLATTER **\$99.00**

A delicious sampler platter of stuffed mushrooms, potato croquettes, rice balls and stuffed zucchini. Complimented by a side of our own homemade marinara sauce.

STROMBOLI PLATTER sm. **\$79.00** lg. **\$99.00**

A delicious assortment of our homemade Stromboli's with eggplant parmigiana, sausage and peppers, broccoli rabe and sun dried tomatoes, ham cappy, genoa salami and mozzarella cheese

MUSSELS ALLA MARINARA **\$49.00**

Prince Edward Island mussels sauteed in our own homemade marinara sauce. Feel free to have your appetizers kicked up a notch with some heat!

FRIED MAC 'N CHEESE 24 ct. **\$29.00** 48 ct. **\$49.00**

Elbow macaroni smothered in our own homemade three-cheese sauce (American, Cheddar, Colby Jack) topped off with a crusting of breadcrumbs and butter

MINI ARANCINI (RICE BALLS) 24 ct. **\$29.00** 48 ct. **\$49.00**

Our fresh handmade rice balls made with pecorino romano cheese. Complimented by our own marinara sauce.

MINI RICOTTA BALLS 1/2 Tray **\$69.00**

Mini balls of ricotta impastata and prosciutto di parma lightly breaded and fried. Complimented with our own homemade marinara sauce.

POTATO CROQUETTES 24 ct. **\$29.00** 48 ct. **\$49.00**

Potato dumplings made with liquified onions and pecorino romano cheese lightly breaded and fried. Complimented with our own homemade marinara sauce.

RAVIOLI FRITTI OR SHELLS 1/2 Tray **\$59.00**

Homemade fresh cheese ravioli or shells lightly breaded and fried. Complimented with our own homemade marinara sauce.

CARCIOFO FRITTI 1/2 Tray **\$79.00**

Breaded artichoke hearts lightly fried and seasoned with parsley, salt & pepper

CHICKEN FINGERS 1/2 Tray **\$69.00**

Breaded finger size strips of all white meat chicken, deep-fried and seasoned to perfection. Complimented by our own homemade marinara sauce.

BBQ WINGS 36 ct. 1/2 Tray **\$59.00**

Jumbo deep-fried chicken wings tossed in our own homemade BBQ sauce. Complimented by a side of blue cheese dressing. Feel free to have your appetizers kicked up a notch with some heat!

PIGS IN A BLANKET 1/2 Tray **\$69.00**

Mini Boar's Head® cocktail franks wrapped in puff pastry and baked to a golden brown finish. Complimented by a side of Boar's Head® spicy mustard.

BACON WRAPPED SCALLOPS **Market**

Broiled jumbo dry sea scallops wrapped in Boar's Head® bacon

STUFFED MUSHROOMS 1/2 Tray **\$69.00**

Jumbo button mushrooms stuffed with our own crabmeat, scallops and shrimp stuffing

FRIED VEGETABLE PLATTER **\$89.00**

Assorted seasonal vegetables lightly breaded, deep-fried and seasoned to perfection. Complimented with a special dipping sauce.



Pasta Entrées

1/4 TRAY 4-6 • 1/2 TRAY 6-8 • FULL TRAY 10-12

 = Healthy Choice  = Whole Wheat Pasta & Gluten-Free Pasta available upon request. Additional charge applies.

LASAGNA TRADITIONAL OR ROLLATINI 1/4 **\$50.00** 1/2 **\$99.00** full **\$149.00**

A delicious blend of ricotta cheese, mozzarella cheese, pecorino romano grated cheese, homemade sausage, homemade meatballs all delicately layered between lasagna sheets topped off with our own marinara sauce

LASAGNA ALLA VEGETABLE.... 1/4 **\$50.00** 1/2 **\$99.00** full **\$149.00**

A delicious blend of ricotta cheese, mozzarella cheese, pecorino romano grated cheese, grilled zucchini, grilled eggplant all delicately layered between lasagna sheets topped off with our own marinara sauce

STUFFED SHELLS..... 1/4 **\$30.00** 1/2 **\$60.00** full **\$75.00**

Fresh pasta shells stuffed with a delicious blend of ricotta cheese, mozzarella cheese, pecorino romano grated cheese, parsley and other spices topped off with our own marinara sauce

MANICOTTI ALLA MARINARA .. 1/4 **\$30.00** 1/2 **\$60.00** full **\$75.00**

Fresh handmade manicotti shells stuffed with a delicious blend of ricotta cheese, mozzarella cheese, pecorino romano grated cheese, parsley and other spices topped off with our own marinara sauce

RAVIOLI ALLA MARINARA 1/4 **\$30.00** 1/2 **\$50.00** full **\$75.00**

Fresh raviolis stuffed with a delicious blend of ricotta cheese, mozzarella cheese,

pecorino romano grated cheese, parsley and other spices topped off with our own marinara sauce

BAKED ZITI..... 1/4 **\$30.00** 1/2 **\$59.00** full **\$109.00**

Ziti pasta cooked al dente blended with ricotta cheese, mozzarella cheese, pecorino romano grated cheese, parsley and other spices topped off with our own marinara sauce and mozzarella cheese baked to perfection

RIGATONI ALLA FILETTO..... 1/4 **\$25.00** 1/2 **\$49.00** full **\$89.00**

Rigatoni pasta smothered in an authentic filetto di pomodoro tomato sauce that is made with prosciutto di parma, onions, celery, basil and other fresh spices

RIGATONI ALLA BOLOGNESE..... 1/4 **\$30.00** 1/2 **\$50.00** full **\$75.00**

Rigatoni pasta smothered in an authentic ground tomato sauce that is made with a blend of ground beef, pork, veal and other fresh spices

RIGATONI ALLA ZUCCHINI..... 1/4 **\$25.00** 1/2 **\$45.00** full **\$65.00**

Rigatoni pasta tossed with yellow and green zucchini, Canzoneri extra virgin olive oil, onions, pecorino romano grated cheese and other fresh spices

PENNE WITH GARLIC & EVOO..... 1/4 **\$25.00** 1/2 **\$45.00** full **\$65.00**

Penne pasta smothered in an authentic garlic and Canzoneri extra virgin olive oil that is seasoned with other fresh herbs and spices

PENNE ALLA VODKA..... 1/4 **\$25.00** 1/2 **\$45.00** full **\$65.00**

Penne pasta smothered in an authentic tomato sauce that is made with prosciutto di parma, onions, celery, basil, fresh spices and blended with heavy cream for a rich delightful taste

PENNE ARBRIATTA..... 1/4 **\$25.00** 1/2 **\$45.00** full **\$65.00**

Penne pasta smothered in an authentic ground tomato sauce that is made with reggiano parmigiano cheese, garlic, red crushed pepper and other spices

PENNETE PUTTANESCA..... 1/4 **\$30.00** 1/2 **\$50.00** full **\$75.00**

Penne pasta smothered in an authentic ground tomato sauce that is made with black olives, green olives, capers, anchovies and other fresh spices



BOWTIES ALLA PRIMAVERA..... 1/4 **\$25.00** 1/2 **\$45.00** full **\$85.00**

Farfalle pasta tossed with an array of the freshest spring produce available (broccoli, cauliflower, squash, bell peppers, carrots, onions, mushrooms) pecorino romano grated cheese, garlic, Canzoneri extra virgin olive oil and other fresh spices **WHITE**

BOWTIES ALLA PRIMAVERA..... 1/4 **\$25.00** 1/2 **\$45.00** full **\$85.00**

Farfalle pasta smothered in an authentic tomato sauce that is made with diced eggplant, mushrooms, garlic and other fresh spices **RED**

BOWTIES ALLA OLIVAS 1/4 **\$30.00** 1/2 **\$50.00** full **\$90.00**

Farfalle pasta tossed with sliced black olives, sun dried tomatoes, garlic, pecorino romano grated cheese, Canzoneri extra virgin olive oil, parsley and other fresh spices

ROTELLI ALLA RAPINI..... 1/4 **\$25.00** 1/2 **\$45.00** full **\$90.00**

Rotelli pasta tossed with broccoli-rabe rapini, sun dried tomatoes, garlic, Canzoneri extra virgin olive oil and other fresh spices

GEMELLI ALLA CARCIOFO 1/4 **\$25.00** 1/2 **\$45.00** full **\$89.00**

Gemelli pasta tossed with artichoke hearts, sun dried tomatoes, garlic, pecorino romano grated cheese, Canzoneri extra virgin olive oil, parsley and other fresh spices

GEMELLI ALLA RAGAZZA..... 1/4 **\$25.00** 1/2 **\$45.00** full **\$89.00**

Gemelli pasta tossed with artichoke hearts, red fire roasted peppers, broccoli, sliced black olives, julienned provolone all drenched in a balsamic vinaigrette

TORTELLINI ALLA POMODORO 1/4 **\$25.00** 1/2 **\$45.00** full **\$89.00**

Cheese filled tortellini drenched in our own homemade marinara sauce

TORTELLINI ALLA AIOLI..... 1/4 **\$25.00** 1/2 **\$45.00** full **\$89.00**

Cheese filled tortellini smothered in aioli mayonnaise sauce with celery, onion, tomato, ham and other fresh spices

TORTELLINI ALLA ALFREDO 1/4 **\$30.00** 1/2 **\$55.00** full **\$99.00**

Cheese filled tortellini smothered in a creamy white sauce with reggiano parmigiano and other spices

TORTELLINI ALLA CARBONARA. 1/4 **\$35.00** 1/2 **\$60.00** full **\$109.00**

Cheese filled tortellini smothered in a creamy white sauce with pancetta, onions and other fresh spices

PASTA ALLA FATTORIA..... 1/4 **\$25.00** 1/2 **\$45.00** full **\$89.00**

A rustic combination of farm fresh Italian ingredients such as broccoli, cannellini beans, garlic, sausage meat all smothered in a creamy sauce that embraces all the flavors of the other ingredients

ORECHIETTI ALLA RAPINI..... 1/4 **\$25.00** 1/2 **\$45.00** full **\$89.00**

Small ear shaped pasta tossed with broccoli-rabe rapini, sun dried tomatoes, garlic, Canzoneri extra virgin olive oil and other spices

ORZO ALLA ORE LEGALE 1/4 **\$25.00** 1/2 **\$45.00** full **\$85.00**

Rice shaped pasta tossed with fresh spring greens, feta cheese, pine nuts, cranberries, Canzoneri extra virgin olive oil and other spices

LINGUINE ALLA MOLLUSCO 1/4 **\$30.00** 1/2 **\$55.00** full **\$109.00**

Linguine pasta drenched in a sauce made with baby clams, clam juice, Canzoneri extra virgin olive oil, garlic, parsley, crushed red pepper and other spices

BAKED MACARONI & CHEESE..... 1/4 **\$25.00** 1/2 **\$45.00** full **\$85.00**

Elbow macaroni smothered in our own homemade three-cheese sauce (American, Cheddar, Colby Jack) topped off with a crusting of breadcrumbs and butter

RICE PILAF..... 1/4 **\$25.00** 1/2 **\$29.00** full **\$49.00**

Traditional rice pilaf with saffron and other spices

WILD PILAF 1/4 **\$25.00** 1/2 **\$29.00** full **\$49.00**

Your choice of one of our special wild rice blends (Country Harvest, Festival Medley, Midwest Medley, Dry Roasted Wild Rice, Calico Blend)

ASIAN STYLE FRIED RICE..... 1/4 **\$25.00** 1/2 **\$45.00** full **\$65.00**

Traditional Asian style fried rice with scrambled eggs, peas and carrots. Vegetable, Beef, Pork, Chicken, Shrimp



Chicken Entrées

1/4 TRAY 4-6 • 1/2 TRAY 6-8 • FULL TRAY 10-12



= Deluxe Entrée Selection •



= This chicken dish contains bones/small pcs. of bone

Please use caution when eating. Not recommended for small children.

CHICKEN PARMIGIANA..... 1/4 **\$30.00** 1/2 **\$55.00** full **\$95.00**

Breaded and deep-fried, thin sliced Bell & Evans® chicken cutlets with mozzarella cheese, pecorino romano grated cheese and our own homemade marinara sauce

CHICKEN FRANCÈSE..... 1/4 **\$30.00** 1/2 **\$55.00** full **\$95.00**

Thin sliced Bell & Evans® chicken cutlets dredged in flour, dipped in egg, pan-fried and topped off with fresh sliced lemons and sprinkled with fresh parsley, finally topped off with a chicken stock based gravy reduced with white wine, garlic, capers and other spices

CHICKEN MARSALA 1/4 **\$30.00** 1/2 **\$55.00** full **\$95.00**

Thin sliced Bell & Evans® chicken cutlets dredged in flour, dipped in egg, pan-fried and topped off with button mushrooms, sprinkled with fresh parsley, finally topped off with a chicken stock based gravy reduced with white wine, garlic, capers and other spices

CHICKEN, MUSHROOMS & WINE SAUCE

..... 1/4 **\$30.00** 1/2 **\$55.00** full **\$95.00**

Thin sliced Bell & Evans® chicken cutlets dredged in flour, dipped in egg, pan-fried and topped off with button mushrooms, sprinkled with fresh parsley, finally topped off with a chicken stock based gravy reduced with a sherry wine, red bell peppers and other spices

SESAME TERIYAKI CHICKEN 1/4 **\$30.00** 1/2 **\$55.00** full **\$95.00**

Thin sliced Bell & Evans® chicken cutlets dredged in flour, dipped in egg, pan-fried and topped off with fresh steamed broccoli, finally topped off with an Asian style sweet teriyaki toasted sesame seed sauce

TROPICAL SESAME TERIYAKI CHICKEN

..... 1/4 **\$30.00** 1/2 **\$55.00** full **\$95.00**

Thin sliced Bell & Evans® chicken cutlets dredged in flour, dipped in egg, pan-fried and topped off with fresh steamed broccoli, finally topped off with a pineapple juice based Asian style sweet teriyaki toasted sesame seed sauce





CHICKEN SORRENTINO  1/4 **\$35.00** 1/2 **\$60.00** full **\$110.00**

Thin sliced Bell & Evans® chicken cutlets dredged in flour, dipped in egg, pan-fried and placed in a small stacks with prosciutto di parma, fresh mozzarella, fresh parsley, finally topped off with our own homemade marinara sauce and more fresh mozzarella

CHICKEN ROLLATINI  1/4 **\$35.00** 1/2 **\$60.00** full **\$110.00**

Bell & Evans® chicken cutlets that have been sliced thin, pounded out and rolled with thin sliced prosciutto di parma, provolone cheese, black pepper, grated cheese, garlic powder dipped in egg then coated with breadcrumbs, baked, topped off with fresh sliced button mushrooms, finally topped off with a chicken stock based gravy reduced with a creamy sherry wine, red bell peppers, fresh parsley and other spices

CHICKEN CORDON BLEU  1/4 **\$35.00** 1/2 **\$60.00** full **\$110.00**

Bell & Evans® chicken cutlets that have been sliced thin, pounded out and rolled with thin sliced Boar's head® ham, swiss cheese, black pepper, grated cheese, garlic powder dipped in egg then coated with breadcrumbs, baked, topped off with fresh sliced button mushrooms, finally topped off with a chicken stock based gravy reduced with a marsala wine, red bell peppers, fresh parsley and other spices


GRILLED CHICKEN WITH SWEET PEPPERS

..... 1/4 **\$35.00** 1/2 **\$60.00** full **\$110.00**

Bell & Evans® chicken cutlets that have been sliced thin, pounded out, tossed with extra virgin olive oil, salt, pepper, grilled and cut into medallion sized pieces. The chicken is then tossed with fire grilled red and orange bell peppers and balsamic vinaigrette dressing

TUSCAN CHICKEN  1/4 **\$30.00** 1/2 **\$60.00** full **\$110.00**

Bell & Evans® chicken parts tossed in a rosemary, garlic, parsley, basil, oregano, salt, pepper, extra virgin olive oil rub and baked to perfection along with seasoned red potatoes, roasted bell peppers, onions and mushrooms. The dish is then drizzled with some more extra virgin olive oil

CHICKEN CACCIATORE  1/4 **\$30.00** 1/2 **\$49.00** full **\$90.00**

..... BONELESS 1/2 **\$60.00** full **\$110.00**

Bell & Evans® chicken parts seasoned with salt and pepper, pan seared then simmered in a marinara sauce with red wine, red & green bell peppers, onions, button mushrooms, fresh parsley & other spices

SKINLESS SOUTHERN-FRIED CHICKEN 

..... 1/4 **\$30.00** 1/2 **\$49.00** full **\$90.00**

Bell & Evans® chicken parts soaked in a mixture of milk and fresh cream then dredged in a southern style seasoned flour and deep-fried until moist and crispy

Beef Entrées

1/4 TRAY 4-6 • 1/2 TRAY 6-8 • FULL TRAY 10-12

 = Deluxe Entrée Selection

MEATBALLS IN MARINARA SAUCE 1/4 **\$30.00** 1/2 **\$59.00** full **\$110.00**

A blend of ground beef, pork and veal seasoned with eggs, breadcrumbs, pecorino romano grated cheese, parsley, garlic and other spices covered in our own marinara sauce

SWEDISH MEATBALLS 1/4 **\$35.00** 1/2 **\$70.00** full **\$139.00**

A blend of ground beef, pork and veal seasoned with eggs, breadcrumbs, cranberry sauce, pecorino romano grated cheese, sautéed onions and other spices covered in a rich heavy cream based gravy

STEAK PIZZIOLA  1/4 **\$50.00** 1/2 **\$79.00** full **\$129.00**

Thin sliced medallions of beef sautéed with garlic cloves, Canzoneri extra virgin olive oil and simmered in a marinara sauce with bell peppers, onions, button mushrooms, fresh parsley and a splash of red wine

STEAK DIANE  1/4 **\$35.00** 1/2 **\$79.00** full **\$119.00**

Thin sliced, tender, rare, roasted beef smothered in brown gravy made with beef stock based gravy with onions and other fresh spices

SWISS STEAK  1/4 **\$35.00** 1/2 **\$79.00** full **\$119.00**

Slow-cooked potted rump roast, sliced thin and covered in beef stock based gravy with onions and other fresh spices

BEEF BOURGUIGNON  1/4 **\$35.00** 1/2 **\$79.00** full **\$119.00**

Slow-cooked beef stew, carrots and mushrooms smothered in brown gravy made with beef stock and a hint of red wine

BBQ BEEF BRISKET 1/4 **\$50.00** 1/2 **\$99.00** full **\$149.00**

Slow-cooked beef brisket that has been dry rubbed and marinated in a sweet bbq sauce and sliced thin

MATAMBRE  1/4 **\$50.00** 1/2 **\$99.00** full **\$149.00**

Flank steak stuffed and rolled with black pepper, pecorino romano grated cheese, breadcrumbs, Canzoneri extra virgin olive oil, garlic, roasted peppers and fresh baby spinach

CHINESE PEPPER STEAK 1/4 **\$40.00** 1/2 **\$79.00** full **\$119.00**

Thin sliced strips of tender beef sautéed in a soy and Worcestershire sauce and cooked with bell peppers and onions

BEEF & BROCCOLI 1/4 **\$40.00** 1/2 **\$79.00** full **\$119.00**

Thin sliced strips of tender beef sautéed in a soy and Worcestershire sauce and tossed with fresh steamed broccoli

SESAME TERIYAKI BEEF 1/4 **\$40.00** 1/2 **\$79.00** full **\$119.00**

Thin sliced strips of tender beef sautéed and topped off with fresh steamed broccoli and an Asian style sweet teriyaki toasted sesame seed sauce

MARINATED SKIRT STEAK  **Market**

Skirt steak that has been pounded thin and marinated in Worcestershire and soy sauce, slow grilled and sliced in portion size pieces

BRAISED SHORT RIBS **Market**

Braised short ribs in a brown gravy with shiitake mushrooms, garlic and other spices

ROASTED FILET MIGNON  **Market**

Whole slow roasted filet mignon seasoned with rosemary and other spices, sliced thin and covered in beef stock based brown gravy with porcini mushrooms and shallots



Pork Entrées

1/4 TRAY 4-6 • 1/2 TRAY 6-8 • FULL TRAY 10-12

 = Deluxe Entrée Selection

SAUSAGE & PEPPERS 1/4 \$39.00 1/2 \$75.00 full \$139.00

Sweet Italian sausage sliced on a bias prepared with bell peppers and onions smothered in our own marinara sauce with a touch of gravy master

SAUSAGE & POTATOES 1/4 \$39.00 1/2 \$75.00 full \$139.00

Sweet italian sausage sliced on a bias prepared with roasted red potatoes, mushrooms and onions

SAUSAGE & BROCCOLI-RABE .. 1/4 \$39.00 1/2 \$69.00 full \$119.00

Sweet Italian sausage sliced on a bias prepared with broccoli-rabe, sun dried tomatoes, garlic, Canzoneri extra virgin olive oil and other spices

BBQ BABY BACK RIBS 1/4 \$35.00 1/2 \$69.00 full \$119.00

Slow cooked meaty baby back ribs smothered in our own sweet bbq sauce and tossed on a hot grill for extra flavor and texture

PULLED PORK BAYOU STYLE .. 1/4 \$35.00 1/2 \$69.00 full \$119.00

Slow-cooked meaty pork butts marinated in our own bbq sauce and dry rubbed, pulled and shredded

CHINESE PORK ROAST  1/4 \$35.00 1/2 \$69.00 full \$119.00

Slow-cooked boneless pork loin marinated in a Chinese rib sauce, thin sliced and beautifully laid out

TUSCAN STYLE PORK TENDERLOIN  1/4 \$35.00 1/2 \$69.00 full \$119.00

Filet mignon of pork smothered in red onion, parsley, garlic, red and green bell peppers, peppercorns, Canzoneri extra virgin olive oil, balsamic glaze roasted and cut into medallions and topped off with alight wine sauce

HAWAIIAN HAM 1/4 \$35.00 1/2 \$69.00 full \$119.00

Honey baked spiral ham cut into medallion sized pieces and covered in a honey-citrus, brown sugar glaze and garnished with fresh sliced pineapples and sweet cherries



Veal Entrées

1/4 TRAY 4-6 • 1/2 TRAY 6-8 • FULL TRAY 10-12



= Deluxe Entrée Selection - All Veal Choices

VEAL PARMIGIANA.....1/4 \$55.00 1/2 \$99.00 full \$179.00

Breaded and deep-fried thin sliced, milk fed leg veal cutlets with mozzarella cheese, pecorino romano grated cheese and our own homemade marinara sauce

VEAL FRANCÉSE.....1/4 \$55.00 1/2 \$99.00 full \$179.00

Thin sliced, milk fed leg veal cutlets dredged in flour, dipped in egg, pan-fried and topped off with fresh sliced lemons and sprinkled with fresh parsley. Finally topped off with a chicken stock based gravy reduced with white wine, garlic, capers and other spices

VEAL PICATA1/4 \$55.00 1/2 \$99.00 full \$179.00

Thin sliced, milk fed leg veal cutlets dredged in flour, dipped in egg, pan-fried and topped off with fresh sliced lemons and sprinkled with fresh parsley. Finally topped off with a chicken stock based gravy reduced with white wine, butter, garlic and other spices

VEAL MARSALA1/4 \$55.00 1/2 \$99.00 full \$179.00

Thin sliced, milk fed leg veal cutlets dredged in flour, dipped in egg, pan-fried and topped off with sliced button mushrooms and sprinkled with fresh parsley. Finally topped off with a chicken stock based gravy reduced with a marsala wine, garlic and other spices

VEAL ROLLATINI.....1/4 \$55.00 1/2 \$99.00 full \$179.00

Thin sliced, milk fed leg veal cutlets pounded and rolled with thin slices prosciutto di parma, provolone cheese, black pepper, grated cheese, garlic powder, dipped in egg and coated with breadcrumbs baked, topped off with fresh sliced button mushrooms. Finally topped off with a chicken stock based gravy reduced with a cream sherry wine, red bell peppers, fresh parsley and other spices

VEAL SORRENTINO.....1/4 \$55.00 1/2 \$99.00 full \$179.00

Thin sliced, milk fed leg veal cutlets dredged in flour, dipped in egg, pan-fried and placed in small stacks with prosciutto di parma, fresh mozzarella and fresh parsley. Finally topped off with our own homemade marinara sauce and more fresh mozzarella



Seafood Entrées

1/4 TRAY 4-6 • 1/2 TRAY 6-8 • FULL TRAY 10-12



= Deluxe Entrée Selection - All Seafood Choices



SHRIMP PARMIGIANA 1/4 \$45.00 1/2 \$85.00 full \$149.00

Breaded and deep-fried jumbo shrimps with mozzarella cheese, pecorino romano grated cheese and our own homemade marinara sauce



SHRIMP SCAMPI..... 1/4 \$45.00 1/2 \$85.00 full \$149.00

Jumbo shrimps butterflied, fanned out and smothered in garlic, breadcrumbs, Canzoneri extra virgin olive oil, butter, lemon juice, paprika and baked until the shrimp are a nice light pink



SHRIMP FRANCÈSE.... 1/4 \$45.00 1/2 \$85.00 full \$149.00

Jumbo shrimps dredged in flour, dipped in egg, pan-fried and topped off with fresh sliced lemons and sprinkled with fresh parsley. Finally topped off with a chicken stock based gravy reduced with white wine, garlic, capers and other spices



SHRIMP PICATTA 1/4 \$45.00 1/2 \$85.00 full \$149.00

Jumbo shrimps dredged in flour, dipped in egg, pan-fried and topped off with fresh sliced lemons and sprinkled with fresh parsley. Finally topped off with a chicken stock based gravy reduced with white wine, butter, garlic and other spices



SEAFOOD FRA DIAVOLO 1/2 \$59.00 full \$139.00

A combination of jumbo shrimp, mussels, clams and calamari all simmered together in our own homemade marinara sauce with a touch of crushed red pepper. Served over your choice of pasta, spaghetti, linguine, cappellini



FRIED JUMBO SHRIMP 1/4 \$45.00 1/2 \$90.00 full \$149.00

Jumbo shrimps dipped in egg, coated with breadcrumbs, deep-fried and seasoned to taste with salt and pepper

COCONUT SHRIMP 1/4 \$45.00 1/2 \$90.00 full \$149.00

Jumbo shrimps dipped in egg, coated with breadcrumbs, coconut flakes, deep-fried and seasoned to taste with salt and pepper

MARYLAND STYLE CRAB CAKES.....Market

A blend of real blue claw crabmeat along with our own southern style crab cake seasoning. Served with Cajun style creamy remoulade sauce

SEAFOOD NEWBURG.. 1/4 \$35.00 1/2 \$79.00 full \$149.00

A combination of diced jumbo shrimps, scallops, imitation crabmeat prepared in a Béchamel sauce with a touch of cream sherry and paprika

STUFFED FLOUNDER.. 1/4 \$35.00 1/2 \$79.00 full \$149.00

Fresh flounder placed on top of mounds of seafood Newburg topped off with breadcrumbs, garlic, lemon juice, butter and olive oil

SEAFOOD PAELLA..... 1/4 \$65.00 1/2 \$119.00

A combination of mussels, clams, jumbo shrimps, chicken, andouille sausage in a delicious saffron rice with cilantro and fresh spices

FRUTTI DE MARE per lb. \$16.99

A cold seafood salad with a combination of jumbo shrimps, calamari, scungilli, celery, marinated red pepper strips and lemon wedges drenched in our own secret marinade

Vegetable Entrées

1/4 TRAY 4-6 • 1/2 TRAY 6-8 • FULL TRAY 10-12



= Deluxe Entrée Selection



EGGPLANT PARMIGIANA 1/4 **\$35.00** 1/2 **\$59.00** full **\$109.00**

Breaded and deep-fried eggplant cutlet with mozzarella cheese, pecorino romano grated cheese and our own homemade marinara sauce

EGGPLANT ROLLATINI 1/4 **\$39.00** 1/2 **\$75.00** full **\$139.00**

Breaded and deep-fried eggplant cutlet stuffed with mozzarella cheese, ricotta cheese, pecorino romano grated cheese and our own homemade marinara sauce and mozzarella

ZUCCHINI MARINARA 1/4 **\$25.00** 1/2 **\$45.00** full **\$79.00**

Yellow and green zucchini simmered in our own homemade marinara sauce

STRING BEAN ALMONDINE 1/4 **\$25.00** 1/2 **\$45.00** full **\$65.00**

Steamed green beans tossed with butter, sliced almonds, salt and pepper

GRILLED ASPARAGUS 1/4 **\$25.00** 1/2 **\$45.00** full **\$85.00**

Grilled asparagus in a balsamic vinegar glaze with a touch of brown sugar

GRILLED VEGETABLES 1/4 **\$30.00** 1/2 **\$50.00** full **\$89.00**

A nice assortment of seasonal vegetables marinated in balsamic vinaigrette

BROCCOLI, GARLIC & OIL 1/4 **\$20.00** 1/2 **\$35.00** full **\$65.00**

Steamed broccoli crowns tossed in Canzoneri extra virgin olive oil, garlic, salt and pepper

SAUTÉED BROCCOLI-RABE 1/4 **\$35.00** 1/2 **\$65.00** full **\$109.00**

Sautéed broccoli-rabe with sun dried tomatoes, garlic and Canzoneri extra virgin olive oil

SAUTÉED BABY SPINACH 1/4 **\$20.00** 1/2 **\$30.00** full **\$60.00**

Sautéed baby spinach with garlic and Canzoneri extra virgin olive oil

TUSCAN RED POTATOES 1/4 **\$25.00** 1/2 **\$45.00** full **\$85.00**

Red roasted potatoes seasoned with an array of fresh herbs and spices, tossed with Canzoneri extra virgin olive oil and pecorino romano grated cheese

POTATO MEDLEY 1/4 **\$25.00** 1/2 **\$45.00** full **\$85.00**

Cubed Yukon Gold potatoes, sweet potatoes, sweet vidalia onions, yellow and green squash low roasted together until tender and seasoned to perfection

GARLIC MASHED POTATOES

.....1/4 **\$25.00** 1/2 **\$45.00** full **\$85.00**

Yukon Gold potatoes mashed with roasted garlic, marscapone cheese and fresh herbs and spices

CANDIED SWEET POTATOES

..... 1/4 **\$25.00** 1/2 **\$40.00** full **\$75.00**

Sweet yams in a brown sugar, cinnamon & maple syrup sauce



Kids Menu

1/4 TRAY 4-8 • 1/2 TRAY 8-12 • FULL TRAY 13-20

PASTA & BUTTER SAUCE 1/4 **\$20.00** 1/2 **\$30.00** full **\$60.00**
Our own homemade butter sauce with your choice of pasta

JOLIE RAVIOLI 1/4 **\$20.00** 1/2 **\$30.00** full **\$60.00**
Kids fun-shaped raviolis in our homemade plain spaghetti sauce

SPAGHETTI & MEATBALLS
..... 1/4 **\$20.00** 1/2 **\$30.00** full **\$60.00**

Delicious spaghetti with mini kids meatballs in our homemade plain spaghetti sauce

CHICKEN FINGERS
..... 1/4 **\$25.00** 1/2 **\$49.00** full **\$90.00**

Breaded finger size strips of all white meat chicken deep-fried and seasoned to perfection, complimented by our own honey mustard

FRENCH FRIES..... 1/4 **\$20.00** 1/2 **\$30.00** full **\$50.00**
American style French fries

FRANKS 'N BEANS 1/4 **\$20.00** 1/2 **\$30.00** full **\$50.00**
Boar's Head® hot dogs cut up in bite sized pieces tossed with our homemade baked beans with bacon, bbq sauce and ketchup

MAC 'N CHEESE 1/4 **\$25.00** 1/2 **\$45.00** full **\$75.00**
Our own homemade rendition of moms good old macaroni and cheese baked with American and Cheddar cheese



Desserts

FRUIT PLATTERsm. **\$65.00** lg. **\$89.00**
A seasonal array of the freshest fruits available beautifully arranged and garnished in a basket by our skilled chefs

HAND CARVED WATERMELON BASKET **\$99.00**
A seasonal array of the freshest fruits available beautifully arranged and placed in a hand carved watermelon basket by our skilled chef. Comes with extra fruit for replenishing

JUMBO CANNOLI **Market**
A jumbo cannoli shell filled with 50 miniature cannolis

Pastries



Italian Style Cannolis
Chocolate Eclairs
Chocolate or Vanilla Pudding Cups
St. Joseph's Pastry with Cannoli Cream
Sfogliatelle
Pasti Chotte
Cream Puffs
Assorted Cookie Trays

Market

Sheet Cakes

1/4 SHEET 25-35 • 1/2 SHEET 35-55 • FULL SHEET 80-100

Vanilla or Chocolate Sponge Cake
Whipped Cream Topping

Available Fillings:

Chocolate or Vanilla Pudding (*standard*)
Strawberry, Cherry, Pineapple, Banana
Cannoli or Custard Cream
Custom Icing Inscription
Pink, Blue or Yellow Icing Accents
(For other colors please inquire)

Market



Special Occasion Sheet Cakes

CROSS CAKE
BIBLE CAKE
AMERICAN FLAG CAKE

Market



The Carving Board

FRESH ROASTED TURKEY(raw weight) **\$6.99** lb.

A delightful Bell & Evans® All Natural Free-Range turkey expertly carved, framed and garnished with one quart of gravy. Available from 16-30 lbs.

HONEY GLAZED SPIRAL CUT HAM(raw weight) **\$8.99** lb.

A delightful Pennsylvania Dutch mildly cured and smoked ham that we spiral cut for you then cover it in our own brown sugar and spice glaze

SWEET SLICED HAM(raw weight) **\$11.99** lb.

A delicious Boar's Head® sweet sliced ham baked and cured with our own special orange juice based glaze with pineapple and cherries. Available from 3-10 lbs. Can be custom cut and reassembled for an additional charge

VIRGINIA BAKED HAM(raw weight) **\$11.99** lb.

A delicious Boar's Head® shatt ham baked and cured with our special Virginia style coating of molasses, maple syrup and cloves. One 10 lb. size. Can be custom cut and reassembled for an additional charge

ROASTED SUCKLING PIG..... (raw weight) **Market**

A tender slow roasted young suckling pig cooked with our special seasonings and an apple in its mouth served whole for your special occasion. 25 lb.

PRIME RIB ROAST (raw weight) **Market**

A hand selected U.S.D.A. Prime rib of beef slow roasted and cooked to your liking with delicious beef au jus compliments of the chef and the butcher. 6 lb. minimum



In an ever-changing world we plan to provide our customers with food products of the highest quality and freshness, while maintaining the highest standards of cleanliness. We thrive on providing our employees with a safe and healthy work place that promotes American values, ethics and the opportunity for advancement in today's society.

- Thomas F. Primavera
- Christopher M. Primavera

