

DESSERTS

Bacio Chocolate Cake: \$72.00 / whole cake
Prosecco Raspberry Cake: \$72.00 / whole cake
Italian Lemon Cream Cake: \$60.00 / whole cake
Cannoli: \$55.00 / 12 pack

MISCELLANEOUS/EXTRAS

Fresh Baked Bread with Butter: \$6.00/loaf
Gluten Free Rolls: Half Dozen \$15.00 Dozen: \$30.00
Marinara Sauce: \$10.00/Quart (32 oz)
Vodka or Plain Alfredo Sauce: \$12.00/Quart (32oz)
Bolognese Sauce: \$15.00/Quart (32oz)
Dressings (Prosecco, Balsamic, Lemon/White Balsamic Vinaigrette,
Caesar, Ranch, Blue Cheese) \$11.00 / Quart (32oz)
Cutlery Kits: \$2.00 per person (includes fork, knife, spoon, napkin, salt and pepper)

Take home your own serving set! 33 piece buffet set includes: chafing racks, foil pans, half-size pans, heating fuels, tongs, serving spoons, & forks. \$60

Please inquire about special dishes or requests. Our goal is to make your event a delicious success!

Many dishes can be altered to accommodate a gluten-free or vegetarian diet, however we can not ensure a 100% gluten, dairy, or shell-fish free environment.

Please place order at least 48 hours in advance.

7.5% NYS Sales Tax will be added to the final bill.

Menu/Pricing subject to change

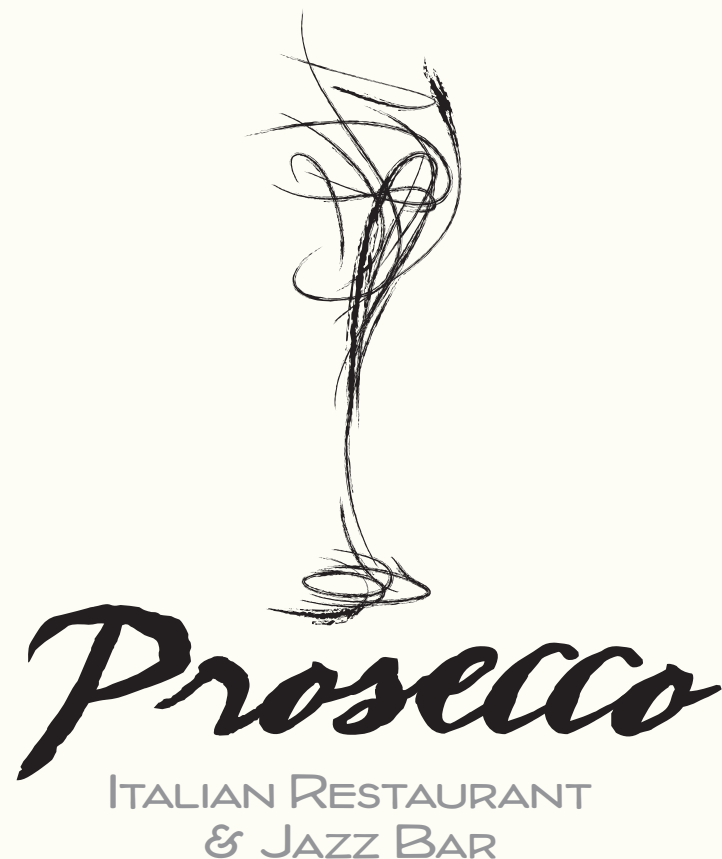
**Please note - Catering menu pricing is for pick-up, only.*

**For private events please call for pricing.*

Food will be hot and ready to serve upon pickup.

If requested cold, reheat until internal temperature reaches 165° F.

Most dinner menu items are available for catering in half size options.



Catering ♦ Menu

(585) 924-8000

Pre-order online!

proseccoitalianrestaurant.com

APPETIZERS

	Serves 12 People (Half Pan)	Serves 24 People (Full Pan)
Artichoke French	\$60.00	\$110.00
Spicy Sausage, Peppers & Onions	\$70.00	\$140.00
Spicy Sausage in Marinara	\$60.00	\$120.00
Mini Meatballs in Marinara (30ct)	\$60.00	\$120.00 (60ct)
Gio's Mini Arancini (30ct)	\$55.00	\$100.00 (60ct)
Shrimp Cocktail (3pp) (w/house made spicy Bloody Mary cocktail sauce)	\$90.00	\$180.00

SALADS

	Serves 12 People (Half Pan)	Serves 24 People (Full Pan)
Caesar	\$60.00	\$110.00
Mixed Greens	\$60.00	\$100.00
Beet Salad (candied walnuts, goat cheese, soft sun-dried figs, & roasted diced beets over fresh spinach)	\$65.00	\$130.00
Caprese	\$65.00	\$120.00

ENTRÉES

	Serves 12 People (Half Pan)	Serves 24 People (Full Pan)
Marinated Grilled Chicken	\$60.00	\$110.00
**Chicken French	\$75.00	\$150.00
Chicken Cutlets	\$70.00	\$140.00
Chicken Marsala (with mushrooms & artichokes over fettuccine)	\$80.00	\$160.00
**Chicken Parmigiana	\$80.00/\$95.00	\$160.00/\$180.00
Carmen Chicken/Shrimp (with tomatoes, artichokes, spinach in a brandy white wine lemon broth over penne)	\$80.00/\$95.00	\$150.00/\$180.00
Alexandro Chicken/Shrimp (prosciutto cotto, spinach, tomatoes, caramelized onions in a sherry lemon broth tossed with penne pasta and topped with feta cheese)		

** does not come dressed with Parmesan cheese

ENTRÉES *continued*

	Serves 12 People (Half Pan)	Serves 24 People (Full Pan)
Eggplant Parmigiana (stacked two layers high, with marinara and mozzarella cheese, oven baked)	\$60.00	\$120.00
Fra Diavolo (Spicy) Chicken/Shrimp (sautéed roasted peppers, hot banana peppers, cherry peppers, and caramelized onions in a Sherry Basil Marinara Sauce served with penne)	\$80.00/\$95.00	\$160.00/\$180.00
Lasagna (meat & cheese)	\$70.00	\$140.00
Marinara Sauce	\$50.00	\$90.00
Vodka Sauce	\$60.00	\$120.00
Alfredo:		
plain	\$60.00	\$90.00
peas & prosciutto	\$70.00	\$150.00
add chicken	\$15.00	\$30.00
Bolognese (traditional meat sauce)	\$90.00	\$120.00
Cheese Manicotti	\$75.00	\$140.00
Meat Manicotti	\$90.00	\$170.00
Fettuccine w/ Fungi (oven roasted mushrooms, sauteed with garlic tarragon and spinach in a light truffle broth, tossed with fettuccine and topped with goat cheese)	\$60.00	\$110.00

Pasta Choices: Penne | Angel Hair | Fettuccine | Spaghetti
Gnocchi or Tortellini add \$15.00 half / \$30.00 full
Gluten Free add \$15.00 half / \$30.00 full

VEGETABLES/ POTATOES

	Serves 12 People (Half Pan)	Serves 24 People (Full Pan)
Greens & Beans	\$60.00	\$110.00
With Sausage	\$70.00	\$130.00
Roasted Potatoes	\$60.00	\$120.00
Fresh Zucchini, Squash, & Carrot Blend	\$50.00	\$100.00
Mash Potatoes	\$60.00	\$120.00

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