

Pasta		Pasta	
	Half Tray	Full Shallow Tray	
Baked Ziti	\$39.00	\$68.00	
Cavatelli and Broccoli	\$39.00	\$68.00	
Cavatelli con Panna - crumbled sweet sausage & tomato cream sauce	\$52.00	\$94.00	
Cheese Tortellini Alfredo - with peas & prosciutto	\$62.00	\$112.00	
Chicken Tetrazzini - short fettuccini with shallots, peas, mushrooms, & shredded chicken in a parmesan cream sauce sprinkled with breadcrumbs & baked	\$50.00	\$90.00	
Conchiglie Bella Rose - small shells with red pepper coulis & fresh arugula	\$50.00	\$90.00	
Fusilli all' Antonio - wild mushrooms, sundried tomatoes & peas in a light tomato cream sauce	\$50.00	\$90.00	
Gemelli Siciliana - diced eggplant, plum tomatoes & fresh mozzarella	\$45.00	\$81.00	
Lasagna			
Cheese	\$40.00	\$75.00	
Meat, Sausage or Spinach	\$48.00	\$91.00	
Vegetable (Bechamel Sauce)	\$48.00	\$91.00	
Macaroni al Forno- fusilli pasta mixed with a blend of five cheeses & baked to a golden brown	\$50.00	\$90.00	
Manicotti	\$2.50 per piece		
Orrechiette Genovese - with prosciutto, peas & caramelized onions	\$45.00	\$81.00	
Orrechiette with Broccoli Rabe & Sausage - served in a veal demi-glaze	\$50.00	\$90.00	
Orrechiette with Broccoli Rabe & Sausage - served in garlic & oil	\$45.00	\$81.00	
Orrechiette with Broccoli Rabe & Shrimp - served in garlic & oil	\$76.00	\$137.00	
Penne alla Vodka {contains prosciutto}	\$45.00	\$81.00	
Penne alla Vodka with Chicken & Mushrooms	\$50.00	\$90.00	
Penne Filetto di Pomodoro - filets of plum tomatoes, prosciutto, basil, garlic & onion	\$45.00	\$81.00	
Penne Marinara	\$33.00	\$60.00	
Penne Puttanesca - plum tomatoes, olives & capers	\$39.00	\$68.00	
Shrimp and Scallop Scampi with Fusilli	Market Price		
Stuffed Shells	\$1.50 per piece		
Ziti Bolognese - traditional Italian meat sauce prepared with veal, pork, & beef	\$45.00	\$81.00	
Half Tray Shallow Size Also Available			

Insalate Crudo		Cold Salads	
Cole Slaw	Small Bowl ~ \$25.00	Medium Bowl ~ \$46.00	Large Bowl ~ \$89.00
Conchiglie alla Bandiera - small shells with fresh spinach, roasted peppers, artichoke hearts, garlic, oil & fresh mozzarella	Small Bowl~ \$29.00	Medium Bowl ~ \$54.00	Large Bowl ~ \$106.00
Fresh Fruit Salad - golden pineapple, honeydew, cantaloupe, strawberries, red grapes and green grapes	Small Bowl, Medium Bowl, Large Bowl ~ Market Price		
Frutta di Mare - shrimp, calamari & scungilli with garlic, oil, natural juices & lemon	Small Bowl, Medium Bowl, Large Bowl ~ Market Price		
Fusilli del Verde - fusilli with fresh arugula, stringbeans, peas, baby spinach, garlic & oil.	Small Bowl ~ 29.00	Medium Bowl ~ \$54.00	Large Bowl ~ \$106.00
Gemelli with Asparagus & Cherry Tomatoes	Small Bowl ~ \$27.00	Medium Bowl ~ \$50.00	Large Bowl ~ \$99.00
Italian Potato Salad - with garlic, oil & basil	Small Bowl ~ \$25.00	Medium Bowl ~ \$46.00	Large Bowl ~ \$89.00
Macaroni Salad	Small Bowl ~ \$23.00	Medium Bowl ~ \$42.00	Large Bowl ~ \$81.00
Orzo & Cranberry Salad	Small Bowl ~ \$29.00	Medium Bowl ~ \$55.00	Large Bowl ~ \$108.00
Red Potato Salad	Small Bowl ~ \$25.00	Medium Bowl ~ \$46.00	Large Bowl ~ \$89.00
Shrimp Salad - with garlic & oil	Small Bowl, Medium Bowl, Large Bowl ~ Market Price		
Tomato, Mozzarella, Cucumber & Onion Salad	Small Bowl ~ \$37.00	Medium Bowl ~ \$70.00	Large Bowl ~ \$134.00

Contorni e Verdure		Side Dishes & Vegetables	
	Half Tray	Full Shallow Tray	
Grilled Asparagus	\$45.00	\$81.00	
Broccoli - with garlic & oil	\$33.00	\$60.00	
Broccoli Rabe - with sauteed garlic	\$50.00	\$90.00	
Cauliflower, Pignoli & Black Olives - with garlic & oil	\$35.00	\$63.00	
Eggplant Parmigiana	\$50.00	\$90.00	
Eggplant Rollatini	\$2.75 per piece		
Escarole and White Beans - with garlic & oil	\$39.00	\$68.00	
Potato Croquettes	\$1.25 per piece		
Rice Balls (Arancini)	\$2.50 per piece		
Roasted Potatoes - with sauteed onions	\$37.00	\$67.00	
Roasted Root Vegetables - oven roasted sweet potatoes, acorn squash, celery root, parsnips, butternut squash, white potatoes & carrots with sautéed garlic & shallots	\$50.00	\$90.00	
Summer Rice - assorted diced vegetables	\$33.00	\$60.00	
Steamed Vegetables - with roasted garlic	\$39.00	\$68.00	
String Beans Almondine or Pomodoro Style	\$40.00	\$72.00	
Half Tray Shallow Size Also Available			

Canestri di Pane		Bread Baskets	
Bread Basket ~ Assorted sliced loaves & rolls arranged in a basket with butter			
<i>Small ~ \$32.00 Medium ~ \$43.00 Large ~ \$51.00</i>			
Dinner Roll Basket ~ An assortment of small dinner rolls arranged in a basket with butter. Available in: Italian, semolina, ciabattini or whole wheat ~ <i>\$.32 per piece</i>			
7 grain, walnut raisin, cranberry pecan or olive ~ <i>\$.80 per piece</i>			
Dolci		Desserts	
Brownies		<i>\$2.50 per piece</i>	
Cookie Platters		<i>\$14.00 per pound</i>	
<i>Small(3lb) ~ \$42.00 Medium(5lb) ~ \$70.00 Large(8lb) ~ \$112.00</i>			
Mini Pastry Platters - Assorted or your choice of plain cannoli, chocolate dipped cannoli, sfogliatelle, eclairs, cream puffs, raspberry almond cake & chocolate drizzled cheesecake		<i>\$1.25 per piece</i>	
<i>Small(24pc) ~ \$30.00 Medium(36pc) ~ \$45.00 Large(48pc) ~ \$60.00</i>			

Occasion cakes are outsourced and may be ordered to specification.	
Servizio Aggiuntivo	
Alessio's Catering services extend beyond the menu - Please inquire at our Catering Office for a comprehensive explanation.	
• Portioning, pairing of menu selections, & alternative menu selections including customized items	
• Wire Chafing Racks	
• Disposable Flatware, Placesettings & Drinkware	
• Pickup or Delivery Service	
ALL DELIVERIES WILL BE ASSESSED DELIVERY & SETUP CHARGES.	
Equipment Deposits on specified items are mandatory & will be refunded upon their return to the Catering Office in good condition.	
ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.	

Alessio Catering

Est. 1992

Doylestown, PA

215340-1101

Warrington, PA

267-483-8500

A LA CARTE MENU

Alessio's Catering is the culmination of many years of development and training. As the premiere Italian culinary experience in Pennsylvania, we continue to present outstanding a la carte catering for pickup or delivery. We will proudly maintain our customer relationships by sustaining the consistent, high quality production of our menu items that our customers and their guests have come to expect. Though we do not offer event planning or full-service catering, we will, as always, be delighted to assist in menu planning, portioning, and coordination. Upon request, we will be pleased to recommend an off-premise staffing agency as well as full service rental operations to assist with planning your next event.

Our staff remains committed to providing the highest level quality of product, quality of customer service and overall catering experience. It is our objective to exceed expectations for all occasions. Please allow us to make your next catered affair a memorable one.

Buon Appetito!

Antipasti

Appetizers

U-10 Coconut Shrimp / U-10 Fried Shrimp	
Crunchy Nori Tuna • Lump Crab Cakes	
Beef Tenderloin on Garlic Toast	
Mini Burgers with Cheddar & Bacon • Mini Burgers with Gorgonzola & Carmelized Onion	
Crabmeat Stuffed Mushrooms • Scallops Wrapped in Bacon	
Clams Casino • Eggplant Polpette • Mini Rice Balls	
Mini Mozzarella En Carozza(contains prosciutto)	
Tomato, Mozzarella & Cucumber Skewers	
Roasted Garlic Bread Stuffed Mushrooms	
Sausage Stuffed Mushrooms	
Franks En Croute • Mini Potato Croquettes • Tomato Bruschetta on Garlic Toast	
All appetizers are delicate & require maintenance. Individual assembly and/or heating may be required. Each appetizer is available by the piece in 5 piece increments. Minimum 25 pieces per selection	
Sushi	
Basic rolls 10 or more	
Specialty rolls 10 or more	
PIZZA AVAILABLE	
Starting at \$1.00 per slice • 80 slice minimum	

Insalate

Salads

Arugula Salad	
Fresh arugula with homemade roasted peppers, fresh mozzarella & grapes.	
Served with our homemade balsamic vinaigrette on the side.	
Nono Giovanni Salad	
Mixed greens with cherry tomatoes, crumbled bleu cheese, toasted pine nuts, & roasted garlic.	
Served with our homemade honey balsamic vinaigrette on the side.	
Classic Caesar Salad	
Romaine lettuce with croutons & freshly grated parmesan cheese.	
Served with our homemade Caesar dressing on the side.	
With Grilled Chicken	
With U-10 Grilled Shrimp	
Crunchy Nori Tuna Salad	
Blended frisée & mixed greens with sliced cucumbers & fried wonton crisps, finished with sliced pan-seared, sesame seed & panko encrusted, nori wrapped sushi grade ahi tuna.	
Served with our homemade sesame soy rice wine vinaigrette on the side.	
Fredo Salad	
Fresh arugula with chopped avocados, ripe plum tomato wedges, diced red onion & crumbled bacon. Served with our homemade red wine vinaigrette on the side.	
Greek Salad	
Mixed greens with seasonal grilled vegetables, feta cheese, & calamata olives.	
Served with our homemade red wine vinaigrette on the side.	
Insalate Giuseppa	
Mixed greens with goat cheese, fresh strawberries, pignoli nuts & red onion.	
Served with our homemade honey balsamic vinaigrette on the side.	
Tossed Salad	
Romaine lettuce with cucumbers, cherry tomatoes, shaved carrots & red onion.	
Served with our homemade balsamic vinaigrette on the side.	

Piatti

Platters

Antipasto	
Genoa salami, pepperoni, prosciutto di parma, sweet & hot soppresata, asiago, imported provolone, fresh mozzarella, artichoke hearts with marinated mushrooms, roasted peppers, sundried tomatoes, eggplant salad, vegetables & assorted olives.	
Bruschetta	
Tomato bruschetta served with garlic toast, garnished & arranged for self-assembly.	
Crudite Basket (serves 30)	
Assorted fresh vegetables, cut & decoratively arranged in a basket. Served with your choice of sundried tomato, artichoke or spinach dip. (\$10 basket deposit required)	
Fresh Fruit	
Fresh golden pineapple, honeydew, cantaloupe, red grapes, green grapes, strawberries & seasonal inclusions sliced, arranged & artistically garnished.	
Fresh Mozzarella	
Sliced homemade fresh mozzarella, topped with fresh basil & layered with fresh vine ripened tomato. Roasted peppers or sundried tomatoes - \$10 extra for each additional item. Tomato Petals - \$20 Additional	
Grilled Vegetables	
Seasoned asparagus, eggplant, red peppers, yellow peppers, yellow squash, red onions, carrots & zucchini marinated in a light balsamic vinaigrette, grilled & artistically arranged.	
Salumeria	
Select four choices: Roast beef, Genoa Salami, Imported Boiled Ham, Turkey Breast, Sweet or Hot Soppresata, Imported Hot or Sweet Capicollo, or Prosciutto di Parma.	
Select three choices: Provolone, American, Swiss, Fresh Mozzarella.	
Includes mayonnaise, mustard, oil, vinegar & 2 rolls per person in a basket. (\$10 basket deposit required)	
Shrimp Cocktail	
U-10 Shrimp garnished with lemon wedges & cocktail sauce.	
Stuffed Breads	
Served room temperature. Your choice of:	
Antipasto • Broccoli & Cheddar • Broccoli Rabe & Mozzarella • Spinach & Mozzarella Sausage & Provolone • Hot Sausage & Provolone • Eggplant & Mozzarella Pepperoni & Mozzarella • Sausage, Pepper, Onion & Mozzarella	
Breads are sliced, arranged, & artistically garnished.	

Panini

Sandwiches

Large Ciabatta	
Focaccia ~ 9" round semolina bread, baked in olive oil & Tuscan Herbs, filled & sliced into 8 wedges	
2 oz ~ Choice of Italian, Semolina, Whole Wheat or 7 Grain Dinner Rolls	
3 oz ~ Semolina Rolls	
4 oz ~ Italian Torpedo Rolls	
Italian or Semolina Longs (Baguettes)	
3 foot - 6 foot Subs (Braided Italian)	
Wraps	
All sandwiches & wraps may be made to specification or assorted.	

Pollo e Vitello

Chicken and Veal

Alla Joe - grilled breasts, artichoke hearts & roasted peppers in butter & white wine sauce	
Anna - onions, fresh spinach, fresh tomato & feta in light white wine sauce	
Balsamico - breasts on the bone, baked in balsamic vinegar	
Cacciatore - baked breast strips simmered with olives, tomatoes, onions, garlic, celery, mushrooms & in marinara sauce	
Carnivale - layered with roasted peppers & fresh mozzarella in vodka sauce	
Carpinello - asparagus, prosciutto & provolone in scampi sauce	
Cordon Bleu - stuffed with ham & Swiss in veloute cream sauce	
Di Giambotta - baked breast strips tossed with peppers, mushrooms, onions & sausage finished with long hot peppers & crispy potatoes in white wine demi-glaze	
Francese - lemon, white wine & butter sauce	
Marsala - baked breast strips tossed with sautéed mushrooms & onions in Marsala wine sauce	
Mi Amor Jackie - fresh mozzarella & sundried tomatoes in rosemary thyme cream sauce	
Milanese - breaded with seasoned Italian bread crumbs & plattered (room temperature)	
Murphy - baked breast strips tossed with hot & sweet peppers, onions, mushrooms & crispy potatoes in pan juices	
Parmigiana - Milanese style layered with mozzarella in marinara sauce	
Piccata - capers, lemon & butter white wine sauce	
Roasted Chicken - breasts on the bone seasoned with fresh lemon, salt, pepper, & rosemary baked until golden	
Rossini - layered with prosciutto & mozzarella in light tomato wine sauce	
Saltimbocca - layered with prosciutto, spinach & mozzarella in sherry demi-glaze	
Savoy - breasts baked in cider & balsamic vinegars, dusted with bread crumbs & grated cheese	
Scampi - fresh garlic, white wine & butter sauce	
Sorrentino - layered with prosciutto, eggplant, mushrooms & mozzarella in tomato Marsala sauce	
Valdostana - stuffed with prosciutto & mozzarella in tomato Marsala sauce	
Boneless Chicken ~ \$575 per piece	
Veal ~ \$950 per piece	
All Chicken and Veal available by the piece.	
Recommended portion is 1 piece per person. Minimum 6 pieces per selection	

Maiale, Manzo & Polpette di Carne

Pork, Beef & Meatballs

Filet Mignon	
Whole, served au jus (carving required)	
Sliced on a platter with horseradish mayonnaise, served room temperature	
Di Giambotta, tossed with peppers, mushrooms, onions, & sausage finished with long hot peppers & crispy potatoes in white wine demi-glaze	
Boneless Pork Loin	
Alfonso-style, with sundried tomatoes & mushrooms in a pork gravy	
Sliced & served au jus	
Stuffed with spinach & mushrooms in pork gravy	
Murphy-style, tossed with hot & sweet peppers, onions, mushrooms & crispy potatoes in pan juices in a pork rosemary garlic-white vinegar	
Homemade Chicken Meatballs	
Homemade Meatballs	
Sausage & Peppers	
in red sauce or pan juices	
Sausage Di Giambotta	
Hot & sweet sausage tossed with hot & sweet peppers, mushrooms & onions finished with crispy potatoes in white wine demi-glaze	

Pesce e Frutta di Mare

Fish and Seafood

Almond Crusted Salmon served with a raspberry glaze	
Frutta di Mare - shrimp, scallops, calamari, mussels & clams in marinara sauce	
Mussels Marinara or Fra Diavolo	
Potato Encrusted Chilean Sea Bass with citrus vodka sauce	
Shrimp Francese or Shrimp Stuffed with Fresh Crabmeat	
Shrimp and Scallop Scampi - with fresh garlic, wine & butter	
Sole Francese, Milanese, Stuffed with Fresh Crabmeat or Stuffed with Spinach	
Tilapia Francese or Milanese	
Variety Of Filet Fish Available Upon Request - prepared to order	
All Fish and Seafood are market price	