

"LET OUR FAMILY COOK FOR YOURS"

"Serving Monroe & Orange County for over 50 years"





785 State Route17M Shop Rite Plaza, Monroe, NY 10950

Tel. 845-782-5934

Fax: 845-782-6971

Sunday 8:00 - 5:00 Monday - Saturday 8:00 - 7:00

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www.bestoflittleitaly.com

Vito Scalia and his sons, are a second generation caterers. We import the finest and freshest ingredients from around the world to give you, our valued customer, the choice for quality and variety that no other deli can match. We and our staff work hard to give the personal and friendly service that our customers deserve. Our catering menu has expanded to give more choices for every kind of culinary experience. We want to make planning your affair as easy as possible.

Ask about our Gluten Free, Casein Dairy Free, Sucrose Free and Lactose Free products



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www.bestoflittleitaly.com

Little Italy carries a full line of Boars Head Product's
The Best Of Little Italy has been recognized by Boars Head
for its high Quality of customer confidence, product freshness,
appearance of store. This honor insures Little Italy's customers
that they will have the best product with the best service.

Sweet Endings

Cheese Cake

Fruit Salad

Pastry Platters

Brownies

Homemade Cannolis

Mini Pastries

Watermelon Baskets

Fruit Display

Italian Cookies

Tiramisu



Frozen Deserts (Tartufo)

Apple Crumb

Blue Berry Crumb

Apple Pie

Peach Pie

Pecan Pie

Butter Cookies

Italian Ices

Sorbets

Party Cannoli

Large Oversized Cannoli Stuffed with Miniature Chocolate & Regular Cannoli's \$125.00

Sheet Cakes

Filling	 	
Butter or Whip	 	
Writing		

Plastic Set-up

Dinner Plates, Dessert Plates,
Appetizer Plates, Forks, Knifes, Spoons,
Napkins, Plastic Tumblers, Table Cloth
Min 10 people \$4.99 per person

Coffee Set-up

Regular, Decaff, Tea

Sugar, Half & Half, Sweet & Low

Coffee Pots, Stirers, Cups

Min 20 people \$3.99 per person

We are a full service caterer and a referral service for Waitress & Bartender China, Linens, Tents & Grilling equipment Call for your needs

Breakfast

Brunch

Liege Belgian Waffles Syrup
Nueske's AppleWood Smoked Bacon
Imperial Sage Sausage Links
Silver Dollar Pancakes Vanilla Butter
Homefries
Scrambled Eggs for Omelets
Market Price

Continental

Bagels, Rolls, Danish, Muffins, Butter,
Asst. Jelly & Creamcheese,
Orange Juice & Coffee, Decaff, Tea
10 Person Min.
\$14.95 per person

Americana

Fruit Salad, Choice of French Toast or Scrambled Eggs,
Bacon or Sauage, Homefries, Bagels, Danish,
Butter, Assorted Jelly & Cream Cheese,
Orange Juice & Coffee, Decaff, Tea
10 Person Min.
\$19.95 per person

Sunrise

Scrambled Eggs, Bacon, Sausage, Homefries,French Toast, Fruit Salad, Bagels, Danish, Butter, Jelly & Creamcheese, Orange Juice & Coffee,Decaff, Tea
20 Person Min.
\$24.95 per person

Cold Buffet

Cold Buffet

Sliced Roast Beef, Virginia Ham or Boarshead Ham, Turkey, Swiss, American or Provolone, Salami, Rolls, Sliced Rye, Pickle, Olives, Mayo, Mustard, Potato Salad, Mac Salad, Coleslaw \$14.99 per person

Wrap Platter

Choice of Fillings & Assorted Wraps Always a Crowd Pleaser \$13.95 Each Min 10

Mini Club Platter

Choice of Fillings on Club Rolls cut in half and plattered 10 Clubs Min. \$13.95 Each

Party Rolls

48 Pieces of Bite Size Sandwiches on Martin potato rolls with choice of filling 12ct. Ham & Cheese 12ct. Turkey & Cheese 12ct. Roast Beef 12ct. Fried Eggplant w/ Fresh Mozzarella & Roasted Peppers \$85.00

Hero's by the Foot

Italian - Ham, Salami, Cappicola, Pepperoni & Provolone - \$20.00 per ft.

Lettuce & Tomato, Oil & Vinegar on side

Chicken Cutlet - Roasted Peppers, Fresh Mozzarella, Chicken Cutlet - \$25.00 per ft.

American - Ham, Swiss Cheese, Turkey, Roast Beef - \$20.00 per ft.

Lettuce & Tomato, Oil & Vinegar on side

Bronx Special (V) - Roasted Peppers, Fresh Mozzarella, Fried Eggplant \$20.00 per ft. (Always a favorite)

Super Feast - Super Stuffed Hero surrounded by Olives, Marinated Mozzarella, Lettuce & Tomato, Roasted Peppers,
Artichokes and Mushrooms - \$30.00 per ft.

Sicilian - Breaded Chicken Cutlet with fresh Mozzarella and Broccoli Rabe - \$25.00 per ft.

Godfather - Fried Eggplant, Roasted Peppers, Ham, Salami, Provolone, Ham Cappicola - \$25.00 per ft.

Packages

Clam Bake

Manhattan or New England
Clam Chowder, BBQ Chicken, Mussels,
Steamed or Boiled Shrimp, Boiled Potatoes,
Corn on the Cob, Clams or Steamers,
Tossed Salad or Coleslaw, Melon Basket,
Cookies, Plastic Setup
Min 30 people
\$39.95 per person
Lobster Available & Steak Available

Kids Party

Chicken Cutlet Fingers, w/ Dipping Sauce, Macaroni & Cheese Min 10 people \$14.99 per person

The Big BBQ

Hot Dogs, Hamburgers, Rolls & Condiments, Sauage & Peppers, or BBQ Ribs, Baked Beans, Potato Salad, Macaroni Salad, Coleslaw, Pickles,Lettuce & Tomato, Corn on the Cob Min 30 people \$39.95 per person

Pig Roast

Choice of Roasted Pig, BBQ Chicken,
Pulled Pork, Spare Ribs or Loin of Pork
Choice of 2 Salads, Bread & Butter,
Includes On-site Roasting & Carving
Min 40 people
\$34.95 per person

Hot Dog Cart

Comes complete with 5lb. Sabrett Hot Dogs, Rolls, Sauerkraut, Onions, Mustard & Ketchup Table Top \$120.00

Notes

Allergy-Gluten Free

Options:

Eggplant Parm(V)
Eggplant Rollatini(V)

Medium \$60 Large \$120

Chicken Parm
Chicken Francese
Meatballs
Penne Vodka
Lasagna

Medium \$70 Large \$140

Gluten Free Heroes

\$24.95 Each

Desserts

Rainbows - Cannolis

(V) Indicates Vegetarian

Notes

Full Server Catering
We also provide Waitress & Bartenders Upon Request

Specialty Platters

Small Feeds 8 - 10 people Med Feeds 14 - 20 people Large 24 - 26 people

Fruit Platter(V)

Fresh Cut Seasonal Fruit Small \$45.00 Medium \$60.00 Large \$85.00

(Price may change according to season)

Cheese Platter(V)

Bite Size Cheese Cubes including Homemade Fresh Marinated Mozzarella and Grapes Small \$40.00 Medium \$60.00 Large \$80.00

BBQ Ribs

Slow Cooked and Marinated and Served in our secret BBQ Sauce Medium \$50.00 Large \$95.00

Sliced Mozzarella & Tomato with Garlic Toast(V)

Homemade Fresh Mozzarella on Garlic Toast, Virgin Olive Oil, Garlic & Basil Small \$40.00 Medium \$60.00 Large \$75.00

Eggplant Napoleon(V)

Fried Eggplant, Fresh Mozzarella and Roasted Peppers Small \$40.00 Medium \$60.00 Large \$75.00

Bruschetta(V)

Vine Rippened Chopped Tomatoes, Red Onion, Garlic and Extra Virgin Olive Oil, Fresh Basil served on Homemade Garlic Costini Small \$35.00 Medium \$45.00 Large \$70.00

Crudite Platter(V)

Fresh Crisp Seasonal Vegetables with Homemade Ranch Dressing Small \$25.00 Medium \$35.00 Large \$45.00

Buffalo Wings

Bone or Boneless Hot or Mild or BBQ Medium \$60.00 Large \$100.00

The Best of Little Italy's Antipasto

Served with our house speciality
Prosciutto Wrapped Bread Sticks,
Genoa Salami, Marinated Mozzarella,
Pepperoni, Marinated Mushrooms,
Ham, Roasted Peppers,
Stuffed Peppers, Assorted Olives,
Marinated Artichoke Hearts
\$14.99 per person

Appetizers

Half Tray Serves 5-10 People • Full Tray Serves 10-20 People

	<u>HALF</u>	<u>FULL</u>	
Pork Wings	\$50.00	\$95.00	
Sweet & Sour Meatballs	\$50.00	\$90.00	
Swedish Meatballs	\$50.00	\$90.00	
Chicken Fingers	\$50.00	\$95.00	
Stuffed Mushrooms	\$50.00	\$90.00	
Mini Crabcakes Price may change according to season	\$75.00	\$140.00	
Fried Shrimp	Market Price		
Spinach Dip in Pumpernickel Bread	\$55.00		
Mussels Marinara	\$60.00	\$110.00	
Egg Rolls	\$50.00	\$90.00	
Scallop and Bacon	\$95.00	\$150.00	
Shrimp Cocktail	\$50.00	\$100.00	
Mini Rice Balls	\$50.00	\$90.00	
Mini Quiche	\$50.00	\$90.00	
Baked Clams	\$60.00	\$100.00	
Pizza Rolls	\$50.00	\$90.00	
Pizza Bagels	\$40.00	\$90.00	
Antipasta on a stick	\$6.00 Each		

Vegetable Entree

Half Tray Serves 5-10 People • Full Tray Serves 10-20 People

Old World Favorites

Eggplant Parmigiano

Perfectly Breaded Cutlets layered with Fresh Marinna Sauce and Fresh Mozzarella, Greated Romano then Baked to Perfection Med. \$60.00 Large \$110.00

Eggplant Rolatini

Breaded Eggplant Cutlets over stuffed with Fresh Ricotta, Mozzarella, Romano Cheeses then topped with our own Marinna Sauce Med. \$60.00 Large \$110.00

	<u>HALF</u>	<u>FULL</u>		<u>HALF</u>	<u>FULL</u>
Buttered Corn / Corn on the Cob	\$45.00	\$75.00	White Rice	\$40.00	\$75.00
Glazed Carrots	\$45.00	\$75.00	Rice Plilaf	\$40.00	\$75.00
Peas & Onions	\$45.00	\$75.00	Fried Rice	\$40.00	\$75.00
String Beans Almondine	\$45.00	\$75.00	Roasted Potatos	\$45.00	\$75.00
Steamed Broccoli	\$45.00	\$75.00	Smashed Red Skin	\$45.00	\$75.00
Julienn Vegetable	\$45.00	\$75.00	Sweet Potato	\$45.00	\$75.00
Broccoli Rabe	\$60.00	\$100.00	Potato Augratin	\$50.00	\$95.00
Broccoli, Garlic & Oil	\$40.00	\$75.00	Roasted Mushrooms	\$50.00	\$95.00
Grilled Vegetables	\$50.00	\$95.00	Potato Croquets	\$4.00	each

Chicken

Med. Feeds 5 - 8 people Large Feeds 10 - 15 people

Cacciatore

Boneless Chicken or with bone sauteed with Peppers & Onions, Mushrooms, White Wine & Tomato Sauce

Med. \$60.00 Large \$110.00

BBQ

Roasted Chicken Parts Baked in our own Tangy BBQ Sauce Med. \$60.00 Large \$105.00

Marsala

Boneless Chicken Cutlet sauteed with Mushrooms, Onions, Marsala Wine & Chicken Stock Med. \$60.00 Large \$110.00

Scarpiello

Baked Chicken Parts with Sausage & Vinegar Peppers, Potatoes, Onions Med. \$60.00 Large \$110.00

Français

Boneless Chicken Cutlet dipped in Egg Wash sauteed and finished with White Wine & Fresh Squeezed Lemons Med. \$60.00 Large \$110.00

Picatta

Boneless Chicken Cutlet dipped in Egg Wash sauteed and finished with White Wine, Lemon Juice & Capers Med. \$60.00 Large \$110.00

Turkey Breast

Fresh Roasted Turkey Breast carved & served with Home Made Turkey Gravy Med. \$45.00 Large \$85.00

Garlic & Lemon

Boneless Breaded Cutlet or Roasted Chicken Parts with just the right touch of Garlic & Fresh Squeezed Lemons Med. \$60.00 Large \$110.00

Chicken Parmigiana

Breaded Chicken Cutlet sauteed then baked in Marinara Sauce & Cheese Large \$100.00

Sorrentino

Chicken Cutlet & Eggplant, Fresh Mozzarella with a Marsala Sauce Med. \$60.00 Large \$110.00

Florentino

Chicken Cutlet, Spinach & Asiago Cheese in a Three Cheese Sauce.

Med. \$60.00 Large \$110.00

Fried

Southern Battered & Fried to perfection Med. \$60.00 Large \$110.00

Portobella

Boneless Cutlet with Portobella Mushrooms, Red Peppers, Fresh Basil & Brown Gravy Med. \$60.00 Large \$110.00

Pasta

Med. Feeds 5 - 8 people • Large Feeds 10 - 15 people

Store Made Manicotti

Fresh Pasta Sheets, over stuffed with Fresh Ricotta, Mozzarella & Grated Romano served with Marinara Sauce Med. \$60.00 Large \$110.00

Little Italy's Own Ravioli

Our very own recipe with our very own Tomato Sauce
Med. \$50.00 Large \$100.00

Penne Vodka

Penne Pasta served with Vodka Sauce, Pancetta & Parmesan Cheese Med. \$60.00 Large \$110.00

Rigatoni Bolognese

Imported Rigatoni Pasta in a Homemade Meat Sauce Med. \$65.00 Large \$115.00

Stuffed Shells

Jumbo Pasta Shells stuffed with Fresh Ricotta, Mozzarella & Grated Romano Cheese covered in Tomato Sauce Med. \$50.00 Large \$100.00

Lasagna

Layers of homemade Lasagna Pasta Ground Beef, Pork, Fresh Ricotta Cheese, Mozzarella & Grated Romano and Tomato Sauce

A Classic Italian Favorite

Med. \$60.00 Large \$110.00

Broccoli Rabe Orechiette & Sausage

Imported Orechiette Pasta, Fresh Graded Asiago Sausage Meat, Garlic & Olive Oil Med. \$60.00 Large \$110.00

Cavatelli & Broccoli

Storemade Cavatelli sauteed with Broccoli, Garlic, Oil & Parmesan Cheese Med. \$50.00 Large \$100.00

Vegetable Lasagna

Garden Vegetables, Fresh Ricotta & Mozzarella Cheese stuffed between Homemade Lasagna Pasta & Tomato Sauce or White Sauce Med. \$50.00 Large \$100.00

Tortellini Alfredo

Cheese Tortellini in a Creamy Alfredo Sauce Med. \$60.00 Large \$110.00

Baked Ziti

Old Italian Favorite, Imported Ziti mixed with Fresh Mozzarella, Ricotta & Grated Romano Cheese & Tomato Sauce Med. \$60.00 Large \$110.00

Pasta Primavera

Garden Vegetables with choice of Imported Pasta in a Creamy Alfredo Sauce or Gralic Chicken Broth & Pomazzo Cheese Med. \$50.00 Large \$100.00

Penne Broccoli

Imported Penne Pasta with Pancetta, Sundried Tomatos, and Garlic Sauce A Classic Italian Favorite Med. \$50.00 Large \$100.00

Pasta Carbonara

Bowtie Pasta in a Three Cheese Sauce with Pancetta & Peas

Med. \$60.00 Large \$110.00

Salads

Small Bowl feeds 10 - 15 people Med Bowl feeds 15 - 20 people Large Bowl 20 - 30 people

Spinach

Fresh Spinach, Egg, Fresh Mushrooms with Crumbled Bacon Bits served with Ranch Dressing

Small \$35.00 Med. \$45.00

Large \$60.00

Caesar

Crisp Romaine, Garlic Croutons in a Homemade Dressing Small \$35.00 Med. \$45.00 Large \$60.00

Spring Mix

Assorted Wild Field Greens harvested then enjoyed Small \$35.00 Med. \$45.00 Large \$60.00

Bruschetta

Vine Rippened Tomatoes,
Bermuda Onion, Garlic, Olive Oil,
Salt & Pepper in Bowl
surrounded with Garlic Toast
Small \$35.00 Med. \$45.00
Large \$70.00

Grilled Chicken Caesar

Tender Strips of Grilled Chicken served over Crisp Romaine with Caesar Dressing Small \$35.00 Med. \$60.00 Large \$75

House

Iceburg, Cucumbers, Onions, Grape Tomatoes, Black Olives & Red Onion Small \$35.00 Med. \$45.00 Large \$60.00

Greek

Mixed Greens served with Cucumber, Olives, Feta Cheese, Pepperoncini Peppers Small \$35.00 Med. \$45.00 Large \$60.00

Sliced Mozzarella

Homemade Fresh Mozzarella, Vine Rippened Tomato, Fresh Basil, Garlic Small \$40.00 Med. \$60.00 Large \$80.00

Seasonal Salad

Items include Arugula, Goat Cheese, Pecans, Strawberries, Apples, Pears,
Depends on season
Small \$45.00 Med. \$55.00 Large \$75.00

All Salads come with choice: Oil & Vinegar, Balsamic Vinegar & Olive Oil Ceasar, Ranch, Honey Mustard, Thousand Isl ands, French, Lemon Poppy Seed

Specialty Salads

Priced Per Pound

Marinated Mozzarella

Storemade Mozzarella marinated with Oil, Fresh Garlic & Secret Spices

Caponatta

Home Made Roasted Eggplant with Sauteed Onions, Tomato Sauce, Garlic, Capers, Celery & Olives

Broccoli Rabe

Steamed and Sauteed with Garlic & Oil

Artichokes

Marinated Artichokes with Olive Oil & Garlic

Roasted Peppers

Marinated Peppers with Garlic, Salt & Pepper

Tortellini

Tri - Color Tortellini, Sun Dried Tomatos, Scallions, Fresh Basil, with Tomatoes in our own Secret Maninate

Three Potato Salad

A tasty blend of Red Skin Potatos, Baked Potatos and Sweet Potatos with the right touch of mayo

Marinated Mushrooms

Mixed Olive Tray

Medley of Imported Olives with Celery & Red Peppers

German Potato Salad

Idaho Potatos, Bacon Bits, Peppers, Oil, Vinegar & Mustard

Seafood Salad

Steamed Shrimp, Calamari & Sealegs, Mussels & Scungine in a light Lemon Vinaigrette

Pasta Salad

Bowties, Olives, Red Peppers and Broccoli, Green Peppers in a light Vinaigrette

Coleslaw

Shredded Cabbage & Carrots with our Homemade Dressing

Grilled Chicken, Mandarin Salad

Grilled Chicken Teriyaki, Mandarin Oranges, Almonds, Teriyaki Sauce and Snowpeas

Grilled Chicken

Peppers, Onions in a Great Northern Italian Dressing

Macaroni

Mini Elbows, Celery, Carrots & Mayo

Potato Salad

New Potatoes, Sour Cream & Mayo

Portobella Mushrooms

With Peppers, Onions & Italian Vinaigrette Dressing

Seafood

Med. Feeds 5 - 8 people Large Feeds 10 - 15 people

Mussels Marinara

Fresh Mussels, sauteed with Garlic, Onions, White Wine, Basil, Oregano & Marinara Sauce Hot - Med - Mild Sauce Med. \$60.00 Large \$110.00

Steamed Clams

Fresh Little Neck Clams, Steamed to perfection with Fresh California Garlic, White Wine & Butter Med. \$60.00 Large \$110.00

Stuffed Flounder

Flounder stuffed with Shrimp, Scallops & Breadcrumbs Market Price

Stuffed Clams

Chopped Clams,
Seasoned Bread Crumbs
& Clam Juice
Market Price

Shrimp Scampi

Tiger 21 - 26 Shrimp sauteed with Garlic, White Wine & Fresh Squeezed Lemon Juice over a bed of rice Med. \$60.00 Large \$110.00

Linguini & Clams

Fresh Little Necks or Mohagany Maine Clams sauteed with Garlic, White Wine, Parsley over Linguini Med. \$60.00 Large \$110.00

Shrimp Parmesan

Breaded Shrimp in Marinara Sauce topped with Fresh Mozzarella Cheese Half. \$65.00 Full \$120.00

Salmon

Seared Salmon in Garlic and Lemon or Bruschetta Topping Extra Virgin Oil Market Price

Notes

Pork

Med. Feeds 5 - 8 people Large Feeds 10 - 15 people

Sausage with Broccoli Rabe

With Garlic and Olive Oil Med. \$60.00 Large \$100.00

Sausage & Peppers

Homemade Sausage Sauteed withcx Peppers, Garlic, Onions with or without a touch of Marinara Sauce Med. \$55.00 Large \$100.00

Loin of Pork

Boneless Succulant Loin of Pork sliced & served with Pan Gravy & Mushrooms Med. \$50.00 Large \$90.00

Spiral Ham

Smoked Sweet Ham slowed cooked & Spiral Sliced \$60.00

BBQ Baby Back Ribs

Slow cooked Marinated Baby Back Ribs served with our secret BBQ Sauce Med. \$50.00 Large \$95.00

Boneless Pulled Pork

Fresh Hambutt, slowed cooked till tender then add our Secret BBQ Sauce Med. \$70.00 Large \$120.00

Pork Parmigiana

Pork Cutlet, Breaded, Sauteed and served with Marinara Sauce & topped with Mozzarella Cheese Large \$75.00

Boneless Pork Chop

Lightly Breaded and Sauteed with Vinegar Peppers Large \$75.00

Beef & Veal

Med. Feeds 5 - 8 people Large Feeds 10 - 15 people

Beef & Broccoli

Tender Beef slow cooked with Broccoli, Onions, Garlic & Teriyaki Sauce Med. \$60.00 Large \$120.00

Beef Burgundy

Boneless Beef sauteed with Mushrooms, Garlic, Onions & Burgundy Wine Med. \$60.00 Large \$120.00

Meat Balls

Storemade Meatballs served with Marinara Sauce
Med. \$60.00 Large \$110.00

Roast Beef & Gravy

Our own cooked Top Round perfectly sliced, served with Pan Gravy & Mushrooms Med. \$65.00 Large \$125.00

Meatballs & Sausage

Storemade Meatballs & Sausage served with Homemade Marinara Sauce "Just Like Mama's" Med. \$65.00 Large \$120.00

Steak Pizzaiola

Seasoned Rib Eye Steak simmered in Fresh Plum Tomatos, Garlic & Basil Large \$110.00

Veal Saltimboca

Thin Sliced Veal with Imported Prosiutto & Fresh Mozzarella Large \$125.00

Veal Français

Milk Fed Veal Scallopini dipped in a Egg Wash, Sauteed with Lemon, White Wine & Chicken Stock Med. \$60.00 Large 110.00

Veal Parmigiano

Milk Fed Veal Cutlet Scalapine breaded & Sauteed & served with Tomato Sauce & Mozzarella Cheese Large \$120.00

Veal & Peppers

Boneless Veal Strips sauteed with Onions, Garlic & Peppers with a touch of Marinara Sauce Med. \$60.00 Large \$110.00

Veal Piccata

Milk Fed Veal dipped in Seasoned Flour sauteed with Lemon, White Wine,
Capers & Parsley
Med. \$70.00 Large \$120.00

Veal Marsala

Milk Fed Veal sauted with Mushrooms, Marsala Wine & Chicken Stock Med. \$60.00 Large \$110.00