

TAKE OUT CATERING MENU

HORS D’OUVRES (per dozen)

Lemon Pepper Grilled Scallops	36.00
Shrimp Wrapped in Bacon	36.00
Coconut Shrimp	36.00
Escargot Wrapped in Wontons	24.00
Crab Cakes.....	60.00
Fried Ravioli	24.00
Asparagus Wrapped in Prosciutto.....	24.00
Baked Stuffed Clams.....	36.00

TRAYS

ALL FOOD IN HALF TRAYS FEEDS 8-12 PEOPLE
CHICKEN **\$70** • PORK **\$75** • VEAL **\$100**

Panzanella

breaded then baked with olive oil, topped with diced fresh mozzarella and plum tomato compote

Marsala

with mushrooms in a marsala wine sauce

Saltimboca

with prosciutto and spinach in a sage infused tomato demi-glaze

Balsamic

with sundried tomatoes, shiitake mushrooms in a white wine balsamic vinegar sauce served over a bed of fresh spinach

Piccata

with artichokes and sundried tomatoes in a lemon white wine sauce

Joelle

prosciutto with shiitake mushrooms in a sherry wine sauce served over a bed of fresh spinach

Ala Parma

with mushrooms in tomato white wine sauce

Almond Crusted

with fresh berries

Sesame Chicken

tossed in our own teriyaki sauce and sesame seeds

Chicken Fingers.....\$50

with French Fries

PASTAS

RIGATONI OR PENNE

Ala Vodka

50.00
diced prosciutto, scallions, plum tomatoes flamed with vodka and finished in a creamy plum tomato sauce

California.....

60.00
artichoke hearts, sundried tomatoes, shiitake mushrooms, garlic and fresh basil, olive oil

Pesto

50.00
fresh basil, garlic ground pine nuts, grated cheese and olive oil

Primavera

60.00
fresh vegetables in parmesan cream sauce or garlic and olive oil

Pomodoro.....

55.00
with fresh mozzarella, fresh plum tomato sauce with basil garlic and olive oil

Grilled Chicken ..

65.00
with prosciutto, mushrooms in parmesan cream sauce

SEAFOOD

Steamed Mussels.....

55.00
in garlic white wine sauce or plum tomato sauce

Sesame Shrimp (no pasta).....

100.00
tossed in our own teriyaki sauce and sesame seeds

Fried Calamari.....

60.00
spicy marinara dipping sauce

PASTA WITH SEAFOOD

RIGATONI OR PENNE

Seafood Fra Diavlo

130.00
calamari, shrimp, lobster meat in spicy plum tomato sauce

Shrimp and Broccoli

90.00
in garlic and olive oil sauce

Basilico with Shrimp

90.00
in basil cream sauce

Shrimp

90.00
with spinach in a creamy plum tomato sauce topped with goat cheese

Shrimp Fra Diavlo.....

90.00
in spicy plum tomato sauce

Calamari Fra Diavlo.....

60.00
in spicy plum tomato sauce

Six Cheese Tortellini.....

130.00
with lobster and crimini mushrooms in chardonnay cream sauce

Black Lobster Filled Ravioli

100.00
with asparagus in a pink cream sauce

WRAPS

SERVED WITH FRIES AND PICKLES

TRAY OF 5 **\$50** • TRAY OF 10 **\$100**

• Grilled Vegetable, Fresh Mozzarella, Balsamic

• Turkey, Bacon, Smoked Mozzarella, Basil Mayonnaise

• Smoked Ham, Brie, Sliced Tomato, Honey Dijon Mustard

• Chicken Caesar, Romaine, Grated Cheese, Caesar Dressing

SALADS & COLD PLATTERS

Caesar Salad

35.00
crisp romaine lettuce, grated parmesan cheese, croutons and our own caesar dressing

Spinach Salad.....

45.00
fresh spinach, sliced mushrooms, hard boiled eggs, bacon, crumbled blue cheese, vinaigrette

Chopped Salad

40.00
romaine, roasted peppers, chick peas, olives, fresh mozzarella, croutons, crisp onions, balsamic dressing

Garden Salad.....

35.00
field greens, sliced cucumbers, tomatoes, endive, with your choice of dressing

Caramelized Pear Salad.....

45.00
field greens, caramelized pears, spiced walnuts, blue cheese, raspberry vinaigrette

Grilled Vegetable Antipasto

SM 40.00 ...LG 55.00
grilled vegetables and fresh mozzarella cheese

Tortellini with Broccoli garlic and olive oil

45.00

Pasta Salad

55.00
with sun-dried tomatoes, diced fresh mozzarella, artichoke hearts, sliced olives, diced tomatoes in either balsamic vinaigrette or creamy italian dressing

Fresh Vegetable Platters & Dip... SM 30.00 ...LG 40.00

Chilled Fried Calamari

40.00
served with lemon dill dip

Blackened or Lemon Pepper Salmon.....

22.00/lb

Shrimp Cocktail.....

60.00/lb
with cocktail sauce approx 26 per lb



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Catering Menu
IN HOUSE & TAKE OUT

631.331.5335

234 East Main Street, Port Jefferson, NY 11777

PASTAPASTAPORTJEFF.COM

IN HOUSE CATERING MENU

PACKAGE A

MUST GUARANTEE 25 ADULTS FOR PRIVATE ROOM

LUNCH MONDAY TO FRIDAY 11:30 - 3:30

SATURDAY AND SUNDAY 11:30 - 2:30

APPETIZERS

Five Leaf Salad

with balsamic vinaigrette

Caesar Salad

Caramelized Pear Salad

(\$1.50 per person additional charge)

ENTRÉES

Chicken Panzanella

baked chicken cutlet topped with diced tomatoes and fresh mozzarella cheese, balsamic vinegar and olive oil

Sautéed Chicken Topped with

Smoked Ham & Mozzarella Cheese

served over potato gnocchi in brandy cream sauce

Grilled Fish Du Jour

Penne with Chicken Picatta

grilled sliced chicken, artichoke hearts, sun dried tomatoes and capers in a lemon white wine sauce

Rigatoni with Prosciutto,

Plum Tomatoes and Scallions

in a pink vodka sauce

Ravioli Filled with Ricotta Cheese

lightly breaded and served on a bed of plum tomato sauce

Filet Mignon*

(\$8 per person additional charge)

DESSERT

Occasion Cake or Choice of Two Desserts

\$36.00/person

includes unlimited soda, coffee, or tea,

House Wines/Domestic Beer

\$24.00/person

Premium Wines/Domestic & Imported Beer

\$30.00/person

PACKAGE B

MUST GUARANTEE 30 ADULTS FOR **DINNER** IN PRIVATE ROOM

MUST GUARANTEE 25 ADULTS FOR **LUNCH** IN PRIVATE ROOM

APPETIZERS

Your choice of soup or salad

Five Leaf Salad

with balsamic vinaigrette

Caesar Salad

Caramelized Pear Salad

(\$1.50 per person additional charge)

ENTRÉES

Chicken Panzanella

baked chicken cutlet topped with diced tomatoes and fresh mozzarella cheese, balsamic vinegar and olive oil

Sautéed Chicken Topped with

Smoked Ham & Mozzarella Cheese

served over potato gnocchi in brandy cream sauce

Grilled Fish Du Jour

above served with roasted potatoes and fresh seasonal vegetables

Rigatoni with Shrimp and Spinach

in a creamy plum tomato sauce topped with goat cheese

Angel Hair with Chicken and Julienne Pepperoni

garlic, plum tomatoes, light plum tomato sauce, fresh mozzarella

Penne with Sweet Sausage,

Broccoli, Plum Tomatoes

in garlic olive oil sauce

Add Tortelloni Lobster and/or Filet Mignon

\$10 additional charge only for those that order

DESSERT

Occasion Cake or Choice of Two Desserts

\$44.00/person

includes unlimited soda, coffee, or tea,

House Wines/Domestic Beer

\$24.00/person

Premium Wines/Domestic & Imported Beer

\$30.00/person

PACKAGE C

MUST GUARANTEE 30 ADULTS FOR **DINNER** IN PRIVATE ROOM

MUST GUARANTEE 25 ADULTS FOR **LUNCH** IN PRIVATE ROOM

APPETIZERS

Your choice of one:

Rigatoni A La Vodka

Penne California

Bow Tie Carbonara

SECOND COURSE

Five Leaf Salad

with balsamic vinaigrette

Caesar Salad

Caramelized Pear Salad

(\$1.50 per person additional charge)

ENTRÉES

Chicken Panzanella

baked chicken cutlet topped with diced tomatoes and fresh mozzarella cheese, balsamic vinegar and olive oil

Sautéed Chicken Topped with

Smoked Ham & Mozzarella Cheese

served over potato gnocchi in brandy cream sauce

Rigatoni with Shrimp and Spinach

in a creamy plum tomato sauce topped with goat cheese

Grilled Filet Mignon*

served with roasted potatoes and fresh seasonal vegetables

Grilled Fish Du Jour

served with roasted potatoes and fresh seasonal vegetables

Veal Saltimbocca

served over spaghetti

DESSERT

Occasion Cake or Choice of Two Desserts

\$55.00/person

includes unlimited soda, coffee, or tea,

House Wines/Domestic Beer

\$24.00/person

Premium Wines/Domestic & Imported Beer

\$30.00/person

OPTIONS

Children s Menu

(for children 12 & under) \$15

Chicken Fingers with Fries

Pasta or Ravioli with Butter or

Marinara Sauce Pizza

Unlimited Champagne Punch

\$8/person

Antipasto Platters

\$9/person

PASSED HORS D'OEUVRES

CHOOSE THREE:

Fried Calamari

Assorted Pizzas

Sesame Chicken

Goat Cheese & Grilled Vegetable Crostini

Tomato Bruschetta

Bacon Wrapped Shrimp

Coconut Shrimp

\$10/person

PARTY ROOM AVAILABLE EVERYDAY

FRIDAY & SATURDAY NIGHTS

4 OR 4:30 START ONLY

MUST GUARANTEE 40 ADULTS

3 HOUR MAX. FOR PARTIES

CUSTOM WEDDING

PACKAGES AVAILABLE

*CONSUMING RAW AND UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.