

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 Vodka50.00
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

Pesto50.00
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 Diavlo130.00
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 Ravioli100.00
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

Chickpea Caprese Salad..... 45.00
romaine, roasted peppers, chick peas, olives, tomatoes, 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

PRICES DO NOT INCLUDE TAX AND 20% GRATUITY

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

\$38.00/person

plus tax and 20% gratuity
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

\$46.00/person

plus tax and 20% gratuity
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

\$59.00/person

plus tax and 20% gratuity
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

PRICES DO NOT INCLUDE TAX AND 20% GRATUITY

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.