

ARTHUR AVENUE CATERERS

Known for our authentic Italian cuisine, culinary secrets and skills passed down from generations, Arthur Avenue Caterers mixes in new ideas with treasured traditions and creates the perfect presentation of food, color and taste. Always maintaining meticulous high standards and old European reverence for food and quality, we put heart and soul into everything that leaves our kitchen. *David Greco*

PARTY PLATTERS

ANTIPASTO MISTO

An assortment of Italian specialty meats, homemade & imported cheeses

NEW YORK STYLE OR ITALIAN STYLE COLD CUT PLATTER

An assortment of sliced meats, & sliced cheeses—deli style

TUTTO VERDE

Grilled & marinated eggplant, zucchini, red peppers, carrots & portobello mushrooms, served with imported olives & sun-dried tomatoes

VERDE CRUDO

A beautiful display of crudité—crisp seasonal vegetables with an assortment of dips

DOLCE E PICANTE

An assortment of imported cheese served with fresh fruit & toasted focaccia

BASKET OF GOURMET FINGER SANDWICHES

An array of gourmet finger sandwiches served on specialty bread

FRESH MOZZARELLA PLATTER

Homemade fresh mozzarella served with sliced tomato, fresh basil & olive oil

GRILLED CHICKEN PLATTER

With broccoli & mustard sauce

OVERSIZED STUFFED BREAD BASKET

Homemade & stuffed with assorted meats, cheese & vegetables

SPECIALTY BREAD BASKET

With mixed focaccia, sun-dried tomato bread, pane di casa & breadsticks served with olive spread

ELABORATE CARVING STATION

WITH CHEF AVAILABILITY

FARM FRESH TURKEY BREAST

Served with a rich brown gravy, stuffing, mashed potatoes & cranberry sauce

ROAST BEEF

ROAST LOIN OF PORK OR SPICY CALABRESE STYLE

Accompanied by apple chutney

FRESH HAM

Glazed, with fresh pineapple

FILET MIGNON

In natural gravy with fresh portobello mushrooms

RACK OF LAMB

Succulent lamb served with natural gravy

SMOKED SALMON

With caramelized onions in an amaretto sauce, or capers, onions, & herbed mascarpone

POACHED SALMON

Made with a dijon mustard sauce

VITELLO ROLLATO

COLD HORS D'OEUVRES

CAPONATA

Eggplant, peppers, onions in a tomato-caper sauce

BRUSCHETTA

Chopped tomato & basil served on toast rounds

FRESH MOZZARELLA

With cherry tomatoes & basil

GARLIC CROUTON

With roasted eggplant, sun-dried tomatoes, basil & mozzarella

HONEY-ROASTED HAM OR TURKEY

On toasted crostini with orange glaze

TORTILLA PINWHEELS

Rolled with smoked salmon, goat cheese, red onions & capers

PROSCIUTTO & FIGS

With seasoned herb spread on focaccia toast (seasonal)



BITE-SIZE BREADED GOAT CHEESE BALLS

ROASTED PEPPERS

With smoked mozzarella on toasted crostini

ENDIVE WITH GORGONZOLA SPREAD

ASPARAGUS SPEARS

Fresh, steamed & wrapped in imported prosciutto di Parma

PROSCIUTTO & MELON

SHRIMP COCKTAIL

Large shrimp served with a one of a kind cocktail sauce

SHRIMP

With orange-herb sauce on toast points

SMOKED SALMON

With green scallion dressing on toast points

SEARED TUNA

With spicy guacamole sauce on crostini

FILET MIGNON

Marinated with wine & herbs on crostini

BRESAOLA WRAPS

Thinly sliced bresaola—dried filet mignon of beef—filled with mascarpone, red peppers & fennel

RED SKIN POTATO CUPS

With caviar & goat cheese or shrimp ceviche

BABY NEW POTATOES

With sour cream, dill & pancetta

DRIED FIGS WITH PROSCIUTTO & PARMIGIANO REGGIANO

With balsamic reduction dipping sauce (fresh fig seasonal)

GRILLED CHICKEN & BROCCOLI SPEDINI

Tasty grilled chicken & fresh broccoli on skewers, served with a honey mustard dipping sauce

ANTIPASTO SPEDINI

SHRIMP SPEDINI WITH COCKTAIL SAUCE

SCALLOPS ON SPEDINI

With red peppers & bacon

MEATBALL SPEDINI

Made with 100% ground beef

BOCCONCINI SPEDINI

Mini-mozzarella with fresh tomato & focaccia

SPEDINI PLATTERS MAY BE COMBINED

HOT HORS D'OEUVRES

MOZZARELLA IN CARROZZA

BROILED MUSHROOM CAPS

With or without meat

EGGPLANT OR ZUCCHINI ROLLATINI

CRISPY FRIED BABY RAVIOLI

With tomato dip

RICE BALLS REAL SICILIAN STYLE

MINI RICE BALLS

RISOTTO PANCAKES

POTATO CROQUETTES

POLENTA

With wild mushrooms in a red sauce

INDIVIDUAL GOURMET PIZZA

With assorted toppings

VEGETABLE SPRING ROLLS

With spicy pear dipping sauce

STUFFED RIGATONI WITH MEAT OR VEGETABLES

PANZEROTTI

Lightly fried mozzarella pockets with tomato sauce

SWORDFISH KEOBS

With coriander sauce

PIGS IN BLANKETS

Mini-franks in puff pastry with whole grain mustard

BOCCONCINI FRITTI

Fried baby mozzarella stuffed with prosciutto

CHICKEN PINWHEELS

Stuffed with asparagus, mozzarella & prosciutto in lemon-butter

MINI SPANAKOPITA OR TIROPITA

Greek spinach pie, or cheese pie in phyllo pastry sauce

BUFFALO CHICKEN WINGS

With spicy hot sauce, accompanied by blue cheese dressing & celery sticks

FRIED BABY ARTICHOKE

With basil-mascarpone dipping sauce



SPECIALTY PASTA

ALL SPECIALTY PASTA DISHES MAY BE
SUBSTITUTED WITH THE PASTA OF YOUR CHOICE

FARFALLE ALLA MICHELINA

With porcini & cremimi mushrooms in a light mascarpone sauce

FARFALLE ALLA NINA

With salmon & capers in a light cream sauce

RIGATONI ALLA AVA

Fresh seasonal vegetables, garlic & oil

RIGATONI ISABELLA

Light cream sauce with grilled zucchini & grilled chicken

RIGATONI ALLA MARIELLA

With grilled chicken, chopped eggplant & fresh spinach

ITALIAN PASTA FAVORITES

PASTA AL FORNO

Baked ziti made with hearty tomato sauce, ricotta & our homemade mozzarella

PENNE ALLA VODKA

With a light cream tomato sauce, peas & a touch of vodka

PENNE

With asparagus, sun-dried tomatoes & artichokes in a light cream sauce

RIGATONI FILETTO DI POMODORO

With tomato, prosciutto & shallots

CAVATELLI

With baby shrimp & broccoli rabe

PENNE

With chicken, broccoli, red peppers, peas & capers

FARFALLE

With baby string beans, pignoli nuts & red peppers in a pesto sauce

LASAGNA

Made from Nonna's recipe with ricotta cheese, mozzarella & homemade tomato sauce

MANICOTTI AL FORNO

Homemade manicotti crepes filled with fresh ricotta & mozzarella

RAVIOLI

Filled with a variety of specialties & topped with accompanying sauces

FETTUCCHINE ALLA BOLOGNESE

Fresh pasta with hearty meat tomato sauce

LINGUINI CON VONGOLE

With red or white clam sauce

PASTA E FAGIOLI

A southern Italian Favorite

RISOTTO AL FUNGHI

Slow-cooked Italian rice with cremini, shiitake, & portobello mushrooms & sautéed spinach, drizzled with white truffle oil

LINGUINI FRUTTE DI MARA

Mixed seafood in red or white sauce

PENNE PUTTANESCA

Anchovies, olives, capers & tomato sauce

COUS COUS WITH VEGETABLE CONFIT

Topped with smoked mozzarella, served hot or cold

SELECTED ENTRÉES

CHICKEN MARCO POLO

Seared chicken breast with plum tomatoes, mushrooms & raisins

CHICKEN OR VEAL MARSALA

Sautéed in garlic & oil, with fresh mushrooms & Marsala wine

CHICKEN OR VEAL PINWHEELS

Stuffed with asparagus, mozzarella & prosciutto in a lemon butter sauce

STUFFED BREAST OF CHICKEN

With wild mushrooms & shallots

CHICKEN FRANCAISE

Battered & sautéed in butter, lemon & white wine

CHICKEN TERIYAKI WITH FRESH BROCCOLI

CHICKEN CACCIATORE

Baked with mushrooms, onions, peas, potatoes & fresh tomatoes

CHICKEN OR VEAL PARMIGIANA

Breaded chicken or veal cutlet with homemade tomato sauce & fresh mozzarella

FILET MIGNON

With portobello mushrooms in a white wine sauce topped with fresh tomatoes

SHOULDER STEAK PIZZAIOLA ZIO CICCIO

Beef filet sautéed with garlic, peppers, oregano, shallots in tomato & white wine sauce

SAUSAGE OR VEAL & PEPPERS

Sweet sausage or veal with roasted peppers & onions

SALSICCE CON BROCCOLI RABE

Hot and/or sweet Italian sausage with sautéed broccoli rabe & garlic

VEAL SALTIMBOCCA

Scaloppini of veal topped with fontina cheese, prosciutto & egg



VEAL OR BEEF RIBS

Baked with celery, onion, potatoes & white wine

VEAL OR CHICKEN ROLLATINI

Thinly sliced, rolled veal or chicken stuffed with spinach & herbed ricotta

VEAL OR CHICKEN RAFFELUCIO

Made with shallots, peas, shiitake mushrooms & prosciutto

CHICKEN, PORK, VEAL OR SAUSAGE

Baked with sautéed cabbage & potatoes

VEAL GIULIANO

Sauteed with an assortment of fresh peppers

CHICKEN FINGERS IN A BASKET

Crispy, with dipping sauce on side

MEATBALLS

Breast of veal rolled with garlic & herbs, roasted peppers

VEGETARIAN/MEATLESS**VEGETARIAN LASAGNA**

Homemade pasta layered with grilled vegetables. Also available without pasta

EGGPLANT PARMIGIANA

Sliced eggplant with our homemade tomato sauce & fresh mozzarella

EGGPLANT ROLLATINI

Thinly sliced filet of eggplant, rolled & stuffed with spinach & herbed ricotta

STUFFED PEPPERS

Stuffed with bread, vegetables and cheese. Also available with meat stuffing

SEAFOOD**GRILLED SWORDFISH**

With a lemon & dijon mustard sauce

GRILLED SALMON

With caramelized onions in an amaretto sauce

SHRIMP PARMIGIANA**SHRIMP SCAMPI WITH GARLIC & BUTTER****SHRIMP BATTERED & SEARED**

Sautéed with a medley of vegetables & white wine sauce

STUFFED CALAMARI

With vegetable risotto

CALAMARI FRITTI

Fried squid served with spicy tomato sauce

GRILLED CALAMARI

With cannelloni beans in a lemon balsamic sauce served on a bed of mesclun salad

CLAMS OREGANATA

Chopped, stuffed & baked with breadcrumbs, grated cheese, herbs & pancetta

BACCALA & POTATOES

In a rich tomato sauce

PASTA, POTATO & GRAIN SALADS**PENNE**

With ricotta salata, smoked turkey & gaeta olives

FARFALLE

With pesto sauce, sun-dried tomatoes & smoked mozzarella

FUSILLI

With pesto, corn, red peppers & smoked mozzarella

ORZO

With whole shrimp, green beans & artichoke hearts in a lemon & garlic dressing

ORZO

With Italian-style tuna

SICILIAN POTATO SALAD

Sliced new potatoes, sautéed onions & spicy seasoning

LENTILS & BULGUR WHEAT

With shallots & carrots in a tarragon vinegar & olive oil dressing

COUS COUS WITH VEGETABLE CONFIT

Topped with smoked mozzarella, served hot or cold

SALADS**TRI-COLOR SALAD**

Arugula, endive & radicchio

GOAT CHEESE SALAD

Mixed baby greens topped with goat cheese

HOUSE SALAD

Mixed lettuce with carrots, tomato & onions

GREEK SALAD

Green salad, feta cheese, peppers, cucumbers, tomatoes, olives & onions

FRISÉE SALAD

With corn, red pepper, pear, blue cheese & balsamic vinaigrette

JULIUS CAESAR

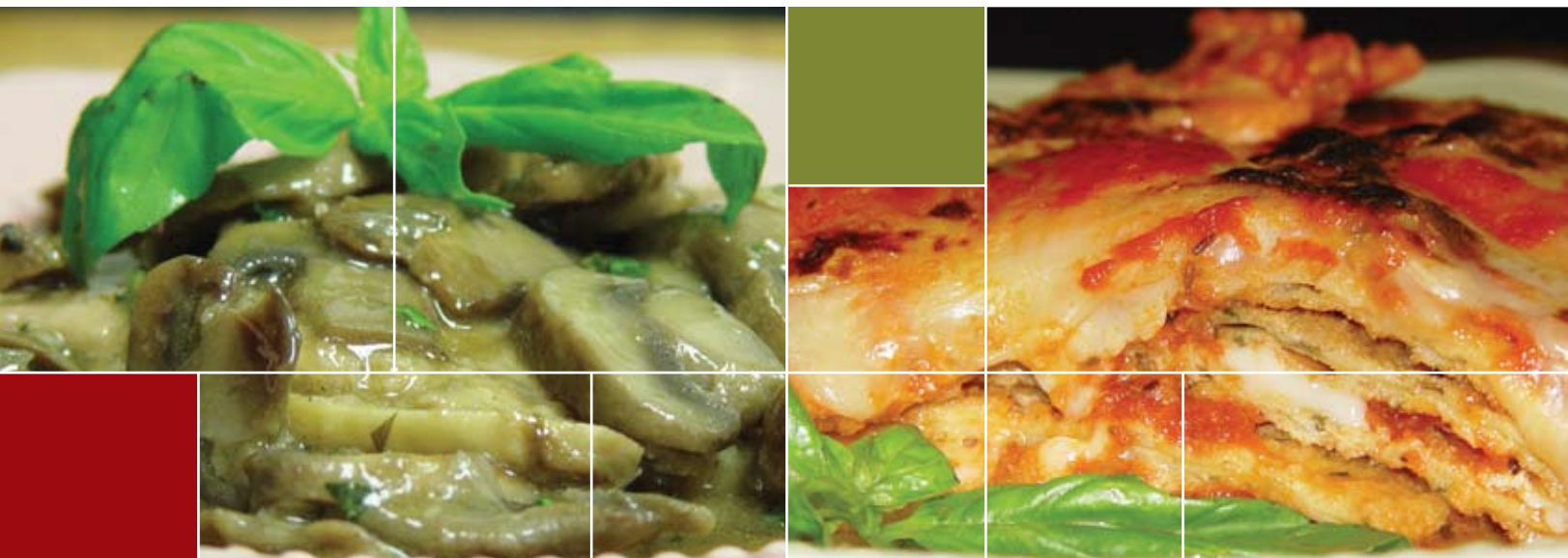
Chopped romaine, special Caesar dressing, focaccia croutons & grated cheese

POPEYE'S FAVORITE

Fresh spinach, feta cheese, onions, olives & focaccia

BACCALA SALAD

With black olives, celery, & extra virgin olive oil



CHICKEN & FISH SALAD
GRILLED CHICKEN SALAD
CHICKEN CAESAR
ITALIAN TUNA FISH SALAD
TUNA PORTOFINO SALAD

SUPER HEROES

EACH FOOT FEEDS APPROXIMATELY 4-5 PEOPLE
SPECIALTY CONDIMENTS ARE AVAILABLE FOR AN ADDITIONAL CHARGE

ITALIAN COMBO · AMERICAN COMBO
VEGGIE SPECIAL · TUNA OR CHICKEN SALAD
HOT MEATBALL · HOT CHICKEN PARMIGIANA
HOT VEAL PARMIGIANA · ROUND PIZZA BREAD

2-FOOT 3-FOOT 4-FOOT 5-FOOT 6-FOOT

BREAKFAST

BAGEL BREAKFAST

Assorted bagels, butter, preserves, cream cheese

PARTY PACKAGES

ALLA GIULIANO

FOUR HORS D'OEUVRES
ONE PASTA
ONE ENTRÉE
ONE VEGETABLE

AVA'S SPECIALTY

FIVE HORS D'OEUVRES
ONE SALAD
ANTIPASTO DELLA CASA
TWO PASTAS
TWO ENTRÉES
ONE VEGETABLE

CI CI BELLA

SIX HORS D'OEUVRES
TWO SALADS
TWO ANTIPASTI
THREE PASTAS
TWO ENTRÉES
TWO VEGETABLES
DESSERTS ITALIAN COOKIES/PASTRIES

IL OTTIMO PRANZO

EIGHT HORS D'OEUVRES
THREE SALADS
THREE ANTIPASTI
THREE PASTAS
THREE ENTRÉES
THREE VEGETABLES
COOKIES/ITALIAN PASTRIES/ITALIAN
CANDY/RICOTTA CHEESE CAKE

MICHELE SPECIAL

ASSORTED FINGER SANDWICHES
TWO PASTA SALADS
TRI-COLOR OR HOUSE SALAD
CHIPS
BEVERAGE
COOKIES

ALA ITALIANA

REAL ITALIAN ANTIPASTO MISTO
TUTTO VERDE
SPEDINI PLATTER
TRI-COLOR SALAD
PASTA SALAD
FRESH ROLLS
ITALIAN COOKIES TRAY
BEVERAGE

BAGEL & MUFFIN BREAKFAST

Assorted bagels & muffins, orange or grapefruit juice, butter, preserves, & cream cheese

DELUXE BAGEL & MUFFIN BREAKFAST

Assorted mini-bagels & mini danish, muffins, orange or grapefruit juice, butter, preserves, plain & flavored cream cheese

BACON & EGG BREAKFAST

Scrambled eggs, bacon, Italian-style home fries, orange or grapefruit juice

COFFEE & TEA SERVICE

Regular & decaffeinated coffee, herbal tea, milk & sweeteners

FRESH FRUIT PLATTER

NORWEGIAN SMOKED SALMON PLATTER

Served with an assortment of bagels, plain cream cheese, sliced tomato, bermuda onions, capers & wedges of fresh lemon

CONTINENTAL BREAKFAST BASKET

Muffins, danish, bagels, assorted cheese & fruit, served with butter, preserves & cream cheese—arranged in a wicker basket

THE DELI EXPRESS

BAGGED AND BOXED EVENTS

LA BORSA

SANDWICH
FRESH FRUIT
CHIPS
BEVERAGE

IN CARTONE

PANINI
TOSSED OR PASTA SALAD
FRESH FRUIT
CHIPS
ITALIAN CANDY
BEVERAGE

DUE PIACERE

TWO PANINI
TWO SALADS
BEVERAGE
FRESH FRUIT
CHIPS
ITALIAN CANDY

ALL PRICES ARE PER PERSON WITH A 10 PERSON MINIMUM. ALL ITEMS ON OUR MENU ARE AVAILABLE IN TRAYS
RANGING FROM \$45-\$165, DEPENDING ON TRAY SIZE. PAPER GOODS ARE AVAILABLE AT A COST OF 1.50 PER PERSON.
FOR ADDITIONAL INFORMATION, PLEASE CALL 718-295-5033 TO SPEAK WITH AN ARTHUR AVENUE CATERERS SPECIALIST.



Arthur Avenue Retail Market · 2344 Arthur Avenue · Bronx, NY 10458
718-295-5033 · fax 718-933-5903 · Open Monday to Saturday, 7am to 6pm

ARTHURAVENUE.COM