

Eatalia

Catering Trays

Ordering Amounts

Half Trays Serve 8 to 12 people

Full Trays Serve 16 to 20 people

Appetizers

	<i>Half Tray</i>	<i>Full Tray</i>
<i>Artichoke Hearts Francese</i>	<i>\$65.00</i>	<i>\$120.00</i>
<i>Tender artichoke hearts dipped in seasoned eggs, sauteed in sherry lemon reduction with roasted red peppers</i>		
<i>Stuffed Mushroom Caps with Sausage</i>	<i>\$65.00</i>	<i>\$120.00</i>
<i>Broiled in natural juices with butter and fresh parsley</i>		
<i>Roasted vegetable Medley</i>	<i>\$50.00</i>	<i>\$90.00</i>
<i>Seasonal vegetables roasted in balsamic marinade</i>		
<i>Clams Casino</i>	<i>\$65.00</i>	<i>\$120.00</i>
<i>Little neck clams topped with worcestershire, tabasco, lemon and bacon, broiled with butter and clam juice</i>		
<i>Breaded Chicken Breast Strips</i>	<i>\$55.00</i>	<i>\$105.00</i>
<i>Served with french fries</i>		
<i>Asparagus Rollantina</i>	<i>\$65.00</i>	<i>\$120.00</i>
<i>Asparagus spears wrapped in prosciutto, fontina cheese & seasoned bread crumbs baked in wine reduction</i>		
<i>Arancini</i>	<i>\$50.00</i>	<i>\$95.00</i>
<i>Rice balls filled with fresh mozzarella, breaded and lightly fried, served with our famous marinara sauce</i>		
<i>Caprese Skewers</i>	<i>\$50.00</i>	<i>\$95.00</i>

Ripe grape tomatoes, bocconcini mozzarella, extra virgin olive oil, fresh basil and balsamic reduction drizzle served in rustic pannell bread base

Escarole & Beans	\$50.00	\$95.00
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Sauteed in garlic and olive oil with grated pecorino romano cheese

Antipasto Eatalia	\$75.00	\$140.00
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Imported italian meats, mediterranean cheeses, grilled vegetables, roasted peppers and olives

Cheese Platter	\$60.00	\$115.00
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An assortment of imported and domestic cheeses served with grapes

Salads

	Half Tray	Full Tray
Caesar	\$35.00	\$65.00

Romaine lettuce, homemade croutons tossed in our own classic caesar recipe

Eatalia	\$40.00	\$70.00
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Mixed baby greens, garden vegetables, roasted beets & red peppers, kalamata olives, imported provolone and fresh seasonal fruit tossed in vinaigrette dressing

Arugula	\$45.00	\$85.00
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Extra virgin olive oil, lemon, aged red wine vinegar, spanish onion, ripe grape tomatoes, shaved parmigiana and prosciutto di parma

Chopped Antipasto	\$50.00	\$95.00
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Romaine lettuce, red onion, celery, tomato, cucumbers, olives, artichoke hearts, bite size salami, sopressata, capicola, imported provolone, asiago and fresh mozzarella in vinaigrette dressing

String Bean & Potato Salad	\$40.00	\$75.00
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Red bliss potatoes, fresh string beans, celery, hot cherry peppers, roasted red peppers, onions and fresh garlic extra virgin olive oil and red wine

Pasta

Half Tray	Full Tray
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<i>Rigatoni Alla Vodka</i>	\$50.00	\$95.00
<i>A pink tomato cream sauce with prosciutto and onion</i>		
<i>Penne Bolognese</i>	\$60.00	\$115.00
<i>A hearty tomato sauce made with beef, pork and veal</i>		
<i>Rigatoni Carbonara</i>	\$50.00	\$95.00
<i>Sauteed pancetta, caramelized onions, heavy cream, egg, parmigiana & pecorino cheeses</i>		
<i>Cavatelli with Broccoli or Spinach</i>	\$55.00	
\$110.00		
<i>Sauteed in garlic and olive oil, than tossed with grated cheese and seasoned bread crumbs</i>		
<i>Linguine con Vongole</i>	\$65.00	\$125.00
<i>Little neck clams sauteed in your choice of garlic, butter, white wine lemon sauce or plum tomato sauce</i>		
<i>Orecchiette Broccoli Rabe & Sausage</i>	\$60.00	\$115.00
<i>Sauteed in garlic, olive oil, with shaved parmigiana and pecorino cheeses finished with seasoned bread crumbs</i>		
<i>Lasagna Alla Forno</i>	\$70.00	\$135.00
<i>Baked lasagna layered with sauteed beef, pork and veal, ricotta, mozzarella, pecorino cheeses and tomato sauce</i>		
<i>*Gnocchi Gorgonzola</i>	\$60.00	\$115.00
<i>Potato Dumplings sauteed in garlic, oil and vegetable reduction with baby arugula, gorgonzola and romano cheeses</i>		
<i>*Penne Marinara</i>	\$50.00	\$90.00
<i>Plum tomato sauce with garlic and fresh basil</i>		

Classics

	<i>Half Tray</i>	<i>Full Tray</i>
<i>Chicken</i>	\$65.00	\$125.00

Veal	\$85.00	\$160.00
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Francese *dipped in seasoned eggs, sauteed in butter with sherry & lemon*

Piccatta *sauteed in butter with white wine and lemon*

Marsala *sweet marsala wine reduction with sliced mushrooms*

Milanese *hand breaded, pan fried, served over arugula with tomato bruschetta*

Scampi *Sauteed with butter, white wine, garlic and lemon*

Specialties

	Half Tray	Full Tray
Chicken Saltimbocca	\$75.00	\$145.00

Veal Saltimbocca	\$90.00	\$175.00
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Layered with prosciutto & fontina cheese with fresh sage, sauteed in sherry reduction over wilted spinach

Seasoned Chicken	\$55.00	\$105.00
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Pieces of chicken on the bone, heavily seasoned with fresh herbs, roasted in hot oven and finished with balsamic reduction

Chicken Cacciatore	\$55.00	\$105.00
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On the bone, slow roasted in white wine with capers, olives and mushrooms

Roast Pork & Broccoli Rabe	\$70.00	\$135.00
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Oven slow roasted seasoned pork loin, sliced and served with sauteed broccoli rabe in natural juices

Homemade Meatballs	\$60.00	\$115.00
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Old family recipe of ground beef, pork and veal served in our tomato sauce

Sausage Peppers and Onions	\$60.00	\$115.00
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Char grilled house made sausage, tossed with sauteed sweet bell peppers and onions than finished with light tomato sauce

Stuffed Breads

36"

<i>Shaved Ribeye Peppers, Onions & Asiago</i>	<i>\$55.00</i>
<i>Prosciutto and Fresh Mozzarella</i>	<i>\$55.00</i>
<i>Roast Pork Broccoli Rabe & Provolone</i>	<i>\$50.00</i>
<i>Roasted Vegetable & Fontina</i>	<i>\$45.00</i>
<i>Spinach Mushroom & Shaved Parmigiano</i>	<i>\$45.00</i>
<i>Portobello Mushroom Peppers, Onions & Asiago</i>	<i>\$45.00</i>