



Christmas Eve Catering Menu

Most Selections are priced Per Person

All Catering Orders Must Be Placed by Thursday December 21st

- Must Pick Up Between 10am – 2pm -

SPECIALTY FISH STARTERS

- Seafood & Spinach Stuffed Mushrooms: \$1.00 (*per piece*)
Baccala Salad (*Lemon Red Vinegar, Celery & Olives*) \$3.50
Calamari & Scungilli Salad (*Lemon Red Wine Vinegar, Celery & Olives*) \$3.50
Shrimp Cocktail (*Lemon & Cocktail Sauce*): \$1.75 (*per piece*)
Sautéed Shrimp Scampi (*White Wine Lemon Butter*): \$2.00 (*per piece*)
Clams Casino: \$1.25 (*per piece*)
Zuppa di Mussels (*Red or White*): \$3.00
Sautéed Calamari Fri Diablo: \$3.50

OTHER APPETIZERS

- Sautéed Escarole & Beans: \$2.00
Eggplant Rollatini: \$2.50
Broccoli Rabe & Sausage: \$3.50

LA BELLA VISTA ANTIPASTO

- House Roasted Mushrooms, Artichoke Hearts, Roasted Peppers, Imported Olives
Sliced Soppressata, Mortadella, & Salami with Provolone*
Tray \$60.00 (*approx. 20 people*)
Add Prosciutto: \$1.00 per slice

LA MOLISANO

- Sliced & Dried Sweet Italian Molisana Sausage
Served with Roasted Red Peppers & Sharp Italian Table Cheese*
Tray \$65.00 (*approx. 20 people*)

CAPRESE

- Fresh Sliced Mozzarella & Tomato with Olive Oil, Fresh Basil & Prosciutto*
Tray \$65.00 (*approx. 20 people*)

COLD PLATTERS

- Imported & Domestic Cheese Platter & Crackers
Tray \$30.00 (*approx. 20 people*)

Sliced Fresh Fruit Platter
Tray \$30.00 (*approx. 20 people*)





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All Catering Orders Must Be Placed by **Monday December 21st**

- Must Pick Up Between 10am – 2pm -

HOT SIDES

- Meatballs: \$1.25
- Sautéed Mixed Vegetables: \$1.75
- Oven Roasted Potatoes: \$1.75
- Garlic Mashed Potatoes: \$2.50
- Green Beans Almondine: \$2.00
- Twice Baked Stuffed Potato: \$3.00

PASTA DISHES

Pasta Choices:

Penne, Rigatoni, Spaghetti or Farfalle

Sauce Choices:

Alla Vodka - House Sauce – Marinara - Primavera - Aglio E Olio with Tomatoes, Anchovies & Olives

All Pastas \$2.50

Cavatelli: Add \$.50

ENTREES FROM THE SEA

Zuppa di Pesce – Red Sauce (No Pasta)

Shrimp – Scallops - Fresh Clams – Calamari – Mussels - Scungilli - Lobster Tails

Full Tray Shallow \$200.00 (8-12 People)

Full Tray Deep \$300.00 (20-30 People)

Stuffed Shrimp with Scallop & Crab Stuffing: \$5.00 (each) (Raw or Cooked)

Stuffed Sole with Spinach & Seafood Stuffing: \$5.00 (each)

ENTREES FROM THE LAND

WHOLE Roasted **Prime Rib** with Wild Mushroom Demi-Glace: \$250

Approximately 15 12oz Pieces

WHOLE Roasted **Beef Tenderloin** with Wild Mushroom Demi-Glace: \$150

Approximately 8-10 8oz Pieces

Stuffed Chicken Breast: \$8.00 (10-12oz each)

Honey Brined, Pan-Seared, Skin-On 'Statler' Chicken Breast, stuffed with Prosciutto, Spinach & Asiago Cheese, Lemon Chicken Jus

Chicken Marsala: \$3.00
 Chicken Francese: \$3.00

Chicken Florentine: \$3.50
 Chicken Piccata: \$3.25