



# Catering Ala Carte Menu



Please place orders in advance for best availability by calling 203-527-4006

- Most Catering Trays Portioned for the Following Sizes -

Half Tray | Feeds Approximately 10 People

Full Tray | Feeds Approximately 20 People

*Larger Sizes Available Upon Request*

*Please add 7.35% CT Sales Tax*

## Salads & Antipasto

### LBV ITALIAN SALAD

Cucumbers, Tomatoes, Celery, Olives, Peppers, Herbs, Lemon-Red Wine Dressing - Half Tray \$30 | Full Tray \$60

### CAESAR SALAD

Romaine, Parmesan, House Croutons & Caesar Dressing - Half Tray \$25 | Full Tray \$50

### MIXED GREEN SALAD

Cucumbers, Tomatoes, Carrots, Olives, House Croutons & Balsamic Vinaigrette - Half Tray \$25 | Full Tray \$50

### CUCUMBER & TOMATO SALAD FETA, RED ONION

Feta Cheese, Red Onion, Kalamata Olives, Herbs, Lemon Red Wine Vinaigrette - Half Tray \$35 | Full Tray \$70

### LBV ANTIPASTO PLATTER

Prosciutto, Fresh Mozzarella & Tomato with Balsamic Reduction  
Manchego & Italian Table Cheese, Artichoke & Olive Antipasto Mix with Garlic Crostini's  
\$95.00 Serves Approx. 15 People (16-inch Platter)

### PROSCIUTTO CAPRESE PLATTER

Fresh Mozzarella, Tomato, Prosciutto, Roasted Red Peppers, Basil, Balsamic Reduction  
\$90.00 Serves Approx. 15 People (16-inch Platter)

### SLICED FRESH SEASONAL FRUIT PLATTER

\$50.00 Serves Approx. 15 People (16-inch Platter)

### SHRIMP COCKTAIL

Lemon Wedges & Horseradish Cocktail Sauce – 30 count | \$60 60 count | \$120

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### Appetizers

#### TRADITIONAL TOMATO SIDES

- EGGPLANT ROLLATINI** Ricotta Stuffing & Marinara - Half Tray \$30 (14 pieces) | Full Tray \$60 (28 Pieces)  
**MEATBALLS** With Marinara Sauce - Half Tray \$25 (20 Pieces) | Full Tray \$50 (40 Pieces)  
**SOFFRITTO** Tomato Stewed Veal Hearts - Half Tray \$100 | Full Tray \$200

#### SEAFOOD APPETIZERS

- SEAFOOD STUFFED MUSHROOMS** - Half Tray \$30 (20 pieces) | Full Tray \$60 (40 Pieces)  
**CLAMS CASINO** With Breadcrumb & Bacon Stuffing - Half Tray \$30 | Full Tray \$60  
**FRIED CALAMARI** & Marinara Sauce & Lemon Aioli - Half Tray \$40 | Full Tray \$80  
**SAUTÉED CALAMARI MARINARA (MILD OR FRI DIABLO)** - Half Tray \$80 | Full Tray \$160

#### OTHER APPETIZER SPECIALTIES

- SAUTÉED BROCCOLI RABE & ITALIAN SAUSAGE** - Half Tray \$45 | Full Tray \$90  
**SAUTÉED ESCAROLE & BEANS** - Half Tray \$25 | Full Tray \$50  
**HOMEMADE FRIED MOZZARELLA** with Marinara Sauce - Half Tray \$25 | Full Tray \$50  
**SAUSAGE & PEPPERS WITH TOMATO** - Half Tray \$45 | Full Tray \$90  
**FILET TIP SKEWERS** Peppers, Onions, Salsa Verde - Half Tray \$75 (10 Pieces) | Full Tray \$150 (20 Pieces)  
**SESAME CHICKEN SATAY** Asian Dipping Sauce - Half Tray \$23 (20 Pieces) | Full Tray \$48 (40 Pieces)

#### PASTA SELECTIONS

##### **PENNE, RIGATONI, CAMPANELLA OR FARFALLE**

Half Tray | Feeds Approximately 10 People = \$25

Full Tray | Feeds Approximately 20 People = \$50

Substitute Cavatelli - add \$10.00

#### SAUCE SELECTIONS

- ALLA VODKA** – Sautéed Tomato, Prosciutto & Mushrooms, finished with Vodka & Touch of Cream  
**FILETTO DI POMODORO** – ‘Chunky’ Tomato Sauce with Onions, finished with Fresh Basil  
**FRESCA** – Oil & Garlic Base Sauce with Fresh Tomato & Basil, Parmesan Cheese  
**BOLOGNESE** – Hearty Slow Stewed Tomato Chunky Beef Sauce with a Touch of Cream  
**PORCINI** – Roasted & Creamed Porcini Mushrooms, finished with Cream & Parmesan  
**PRIMAVERA** – Fresh Julienne Vegetable Medley with Tomato Broth  
**MARINARA** – Vegetarian Tomato Sauce with Fresh Basil.

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### CHICKEN ENTREES

- FRANCESE** - Egg Battered, Lemon White Wine Butter - Half Tray \$30 | Full Tray \$60  
**MARSALA** - Lightly Dusted in Flour with Sautéed Mushrooms & Marsala Wine - Half Tray \$35 | Full Tray \$70  
**FLORENTINE** - Egg Battered, Spinach, Lemon White Wine Butter - Half Tray \$35 | Full Tray \$70  
**PICCATA** - Lightly Dusted in Flour, Lemon, Capers, Artichoke, Tomato Butter - Half Tray \$35 | Full Tray \$70  
**FRESCA** - 'Francese Style', Tomatoes, Capers, Basil & Lemon White Wine Butter - Half Tray \$35 | Full Tray \$70  
**CUTLETS** - Panko Breadcrumb Crusted with Fresh Lemons - Half Tray \$35 | Full Tray \$70  
**ROASTED CHICKEN** - Legs & Thighs, Lemon-Herb Marinade - Half Tray \$25 | Full Tray \$50  
**CHICKEN CACCIATORE** - Legs & Thighs, Peppers, Onions & Tomatoes - Half Tray \$35 | Full Tray \$70  
**CHICKEN PARMESAN** - Cutlet with Marinara & Mozzarella Cheese - Half Tray \$35 | Full Tray \$70

### **\*\*8OZ STUFFED CHICKEN BREAST**

*Honey Brined, Pan-Seared, Skin-On 'Statler' Chicken Breast, stuffed with Prosciutto, Spinach & Asiago Cheese, Lemon Chicken Jus*  
\$9.00 Each (Minimum 10)

### SEAFOOD & FISH ENTRÉES

- BAKED STUFFED SHRIMP** Lemon Butter White Wine - \$6.00 Each (Minimum 10)  
**STUFFED FILET OF SOLE** Spinach & Seafood Stuffing - \$5.00 Each (Minimum 10)  
**ROASTED SALMON** Fresh Tomato Lemon Butter - Half Tray \$40 | Full Tray \$80

### BEEF & PORK ENTRÉES

- PORKETTA** - Pinwheeled Pork with Italian Herbs & Tomato Demi-Glace - Half Tray \$40 | Full Tray \$80  
**VEAL & MUSHROOMS** - Slow Stewed in a Marsala Mushroom Sauce - Half Tray \$75 | Full Tray \$150  
**PRIME RIB** - Slow Roasted served with Mushroom Demi-Glace - Whole Rib 17Lbs Average - \$325  
**FILET MIGNON** - 8oz Portion served with Mushroom Demi-Glace - \$18 each

### HOT ENTRÉE SIDES

#### VEGETABLES

- SAUTÉED MIXED VEGETABLES** with Garlic & Lemon Aioli - Half Tray \$25 | Full Tray \$50  
**GREEN BEANS ALMONDINE** - Half Tray \$25 | Full Tray \$50  
**SAUTÉED BROCCOLI RABE** with Garlic & Oil - Half Tray \$40 | Full Tray \$80

#### POTATOES

- ROASTED POTATOES WITH ITALIAN HERBS** - Half Tray \$25 | Full Tray \$50  
**GARLIC MASHED POTATOES** - Half Tray \$30 | Full Tray \$60  
**TWICE BAKED POTATO** - \$4.50 each (Minimum 10)

**FRESH DINNER ROLLS WITH BUTTER \$5.00 | DOZEN**

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