



Ala Carte Catering Menu

Ordering in Advance is Highly Recommended

Please Call 203-527-4006 | Email: info@labellavistaweddings.com

All Menu Items Are Subject To Availability

Full Trays Serve Approximately 20 People - No Partial Trays Available

Please Add CT Sales Tax To All Menu Items

Chafer Rental: Windproof Hot Chafing Dish with Cover, Sterno Fuel, & Serving Utensil - \$20 Each

Insulated Hot Box Rental: Keep Trays Warm - Holds Up To 5 Trays - \$50 (Based on availability)

Please Note: Chafer & Hot Box Rentals Must Be Returned to LBV the Next Morning

Disposable Plates & Disposable Cutlery Packet - \$2 per person

\$30 Local Delivery Charge - Greater Waterbury Area | Subject To Availability

salads

LBV ITALIAN SALAD

Cucumbers, Tomatoes, Celery, Olives, Peppers, Herbs, Lemon Red Wine Dressing

Full Tray **\$60**

CAESAR SALAD

Romaine Lettuce, Parmesan, Croutons, Caesar Dressing

Full Tray **\$50**

MIXED GREENS SALAD

Cucumbers, Tomatoes, Carrots, Olives, Croutons, Balsamic Vinaigrette

Full Tray **\$50**

SIGNATURE LBV SALAD

Mixed Greens, Cucumbers, Cherry Tomatoes, Grapes, Walnuts, Goat Cheese, Crostini, Balsamic Vinaigrette

Full Tray **\$70**

FRESH DINNER ROLLS WITH BUTTER \$5 PER DOZEN

platters

LBV ANTIPASTO PLATTER

Prosciutto, Fresh Mozzarella & Tomato with Balsamic Reduction, Manchego & Italian Table Cheese, Artichoke & Olive Antipasto Mix with Garlic Crostini

16-in Platter **\$95**

PROSCIUTTO CAPRESE PLATTER

Fresh Mozzarella, Tomato, Prosciutto, Roasted Red Peppers, Basil, Balsamic Reduction

16-in Platter **\$90**

SLICED FRESH FRUIT PLATTER

Chef's Selection of Assorted Fresh Seasonal Fruit

16-in Platter **\$50**

SHRIMP COCKTAIL

Lemon Wedges & Horseradish

Cocktail Sauce

30 Count **\$60** 60 Count **\$120**





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appetizers

EGGPLANT ROLLATINI

Ricotta Stuffing & Marinara Sauce
Full Tray **\$60** (30 Pieces)

FRIED MOZZARELLA

House-made with Marinara Sauce
Full Tray **\$60** (40 Pieces)

MEATBALLS

Hand-Rolled, 100% Beef, & Marinara Sauce
Full Tray **\$50** (40 Pieces)

SAUSAGE & PEPPERS

With Tomato
Full Tray **\$90**

BROCCOLI RABE & ITALIAN SAUSAGE

Full Tray **\$100**

CHICKEN SATAY

Scallion Sweet Chili
Full Tray **\$70** (40 Pieces)

SOFFRITTO

Tomato Stewed Veal Hearts
Full Tray **\$200**

SEAFOOD

STUFFED MUSHROOMS

Spinach & Seafood Baby Mushrooms
Full Tray **\$60** (40 Pieces)

FRIED CALAMARI

Marinara Sauce & Lemon Aioli
Full Tray **\$80**

CLAMS CASINO

Breadcrumbs & Bacon Stuffing
Full Tray **\$70** (40 Pieces)

SAUTEED CALAMARI

Marinara Sauce | **Mild or Fri Diablo**
Full Tray **\$160**

pasta



FULL TRAY \$50

CHOICE OF ONE PASTA

Penne - Farfalle

Rigatoni

Substitute Cavatelli Add \$10

CHOICE OF ONE SAUCE

ALLA VODKA

Sauteed Tomato, Prosciutto, Mushrooms, Finished with Vodka & a Touch of Cream

BOLOGNESE

Hearty Slow Stewed Tomato Chunky Beef Sauce with a Touch of Cream

FRESCA

Garlic & Oil Base Sauce with Fresh Tomato & Basil, Parmesan Cheese

MARINARA

Vegetarian Tomato Sauce Finished with Fresh Basil

BAKED MACARONI & CHEESE

Parmesan Crust **\$60**





Ala Carte Catering Menu

entrees

CHICKEN

FRANCESE

Egg Battered, Lemon White Wine Butter
Full Tray **\$70**

FRESCA

'Francese Style' Tomatoes, Capers,
Basil, Lemon White Wine Butter
Full Tray **\$75**

FLORENTINE

Egg Battered, Spinach, Lemon White Wine Butter
Full Tray **\$80**

MARSALA

Lightly Dusted in Flour
Sautéed Mushrooms & Marsala Wine
Full Tray **\$70**

PICCATTA

Lightly Dusted in Flour, Lemon,
Capers, Artichoke, Tomato Butter
Full Tray **\$75**

CUTLETS

Panko Breadcrumb Crusted, Fresh Lemons
Full Tray **\$75**

ROASTED CHICKEN

Legs & Thighs, Lemon-Herb Marinade
Full Tray **\$50**

CHICKEN PARMESAN

Cutlet with Marinara & Mozzarella
Full Tray **\$80**

STUFFED CHICKEN BREAST

8oz. Honey Brined, Pan-seared Skin on 'Statler' Chicken Breast Stuffed with Prosciutto,
Spinach, Asiago Cheese, Lemon Chicken Jus
\$12 Each (minimum 10)

SEAFOOD

BAKED STUFFED SHRIMP

Lemon White Wine Butter
\$7 Each

STUFFED FILET OF SOLE

Spinach & Seafood Stuffing
\$6 Each

ROASTED SALMON

Fresh Tomato Lemon Butter
Full Tray **\$90**

BEEF & PORK

BEEF FILET TIPS

Mushroom Demi- Glace
Full Tray **\$100**

ROASTED PORK

Hot & Sweet Vinegar Peppers
Full Tray **\$75**

PRIME RIB

Slow Roasted & Served with
Mushroom Demi-Glace
Whole Rib - 17lbs. Average - **Market Price**

PORKETTA

Pinwheeled Pork with Italian Herbs
Tomato Demi- Glace
Full Tray **\$80**

FILET MIGNON

8oz. Portion Served with Mushroom Demi-Glace
\$20 Each (Minimum 10)

sides

MIXED VEGETABLES

Sautéed, Garlic & Lemon Aioli
Full Tray **\$50**

BROCCOLI RABE

Sautéed, Garlic & Olive Oil
Full Tray **\$80**

GREEN BEAN ALMONDINE

Full Tray **\$50**

GARLIC MASHED POTATOES

Full Tray **\$70**

ROASTED POTATOES

Italian Herbs
Full Tray **\$50**

TWICE BAKED POTATOES

\$5 Each (Minimum 20)

