



# Ala Carte Catering Menu

Ordering in Advance is Highly Recommended

**Please Call 203-527-4006 | Email: [info@labellavistaweddings.com](mailto: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**





## Ala Carte Catering Menu

### 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 **\$80**

#### FRIED CALAMARI

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

#### CLAMS CASINO

Breadcrumbs & Bacon Stuffing  
Full Tray **\$90** (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)

