



# Ala Carte Catering Menu

Available For Pick-up or Delivery. 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 **\$75**

### CAESAR SALAD

Romaine Lettuce, Parmesan, Croutons, Caesar Dressing  
Full Tray **\$65**

### MIXED GREENS SALAD

Cucumbers, Tomatoes, Carrots, Olives, Croutons, Balsamic Vinaigrette  
Full Tray **\$65**

### SIGNATURE LBV SALAD

Mixed Greens, Cucumbers, Cherry Tomatoes, Grapes, Walnuts, Goat Cheese,  
Crostoni, Balsamic Vinaigrette  
Full Tray **\$80**

**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 Crostoni  
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 **\$60**

### SHRIMP COCKTAIL

Lemon Wedges & Horseradish  
Cocktail Sauce  
30 Count **\$60** 60 Count **\$120**





appetizers

**EGGPLANT ROLLATINI**

Ricotta Stuffing & Marinara Sauce  
Full Tray **\$80** (30 Pieces)

**FRIED MOZZARELLA**

House-made with Marinara Sauce  
Full Tray **\$80** (40 Pieces)

**MEATBALLS**

Hand-Rolled, 100% Beef, & Marinara Sauce  
Full Tray **\$60** (40 Pieces)

**SAUSAGE & PEPPERS**

With Tomato  
Full Tray **\$90**

**BROCCOLI RABE & ITALIAN SAUSAGE**

Full Tray **\$100**

**CHICKEN SATAY**

Scallion Sweet Chili  
Full Tray **\$80** (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 **\$100**

**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 **\$80**





*Ala Carte Catering Menu*

*entrees*

**CHICKEN**

**FRANCESE**

Egg Battered, Lemon White Wine Butter  
Full Tray **\$85**

**FRESCA**

'Francese Style' Tomatoes, Capers,  
Basil, Lemon White Wine Butter  
Full Tray **\$90**

**FLORENTINE**

Egg Battered, Spinach, Lemon White Wine Butter  
Full Tray **\$95**

**MARSALA**

Lightly Dusted in Flour  
Sautéed Mushrooms & Marsala Wine  
Full Tray **\$85**

**PICCATTA**

Lightly Dusted in Flour, Lemon,  
Capers, Artichoke, Tomato Butter  
Full Tray **\$90**

**CUTLETS**

Panko Breadcrumb Crusted, Fresh Lemons  
Full Tray **\$90**

**ROASTED CHICKEN**

Legs & Thighs, Lemon-Herb Marinade  
Full Tray **\$70**

**CHICKEN PARMESAN**

Cutlet with Marinara & Mozzarella  
Full Tray **\$95**

**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** (minimum 10)

**STUFFED FILET OF SOLE**

Spinach & Seafood Stuffing  
**\$6 Each** (minimum 10)

**ROASTED SALMON**

Fresh Tomato Lemon Butter  
Full Tray **\$100**

**BEEF & PORK**

**BEEF FILET TIPS**

Mushroom Demi-Glace  
Full Tray **\$120**

**ROASTED PORK**

Hot & Sweet Vinegar Peppers  
Full Tray **\$80**

**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 **\$95**

**FILET MIGNON**

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

*sides*

**MIXED VEGETABLES**

Sautéed, Garlic & Lemon Aioli  
Full Tray **\$60**

**BROCCOLI RABE**

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

**GREEN BEAN ALMONDINE**

Full Tray **\$60**

**GARLIC MASHED POTATOES**

Full Tray **\$70**

**ROASTED POTATOES**

Italian Herbs  
Full Tray **\$60**

**TWICE BAKED POTATOES**

**\$6 Each** (Minimum 10)

