



CATERING MENU



STARTERS

MEATBALLS AND MARINARA SAUCE

Meatballs tossed in our homemade marinara sauce. \$35

MEATBALLS AND SAUSAGE

Meatballs and sliced Italian sausage tossed in our homemade marinara sauce. \$45

RISOTTO BALLS (25)

Arborio risotto tossed with a blend of four cheeses & prosciutto lightly breaded & fried to a golden brown, served with a zesty marinara dipping sauce & topped with shaved asiago cheese. \$40

THAI LETTUCE WRAPS

Satay chicken strips, carrots, cucumbers, crispy noodles, boston bibb lettuce, three spicy thai sauces. \$40

STUFFED MUSHROOMS (20-25)

Mushroom caps filled with a seafood, vegetable, cheese & ritz cracker stuffing - topped with melted swiss cheese & a garlic butter sauce. \$30

BUFFALO CHICKEN TENDERS (60)

Boneless chicken tenders tossed in a spicy buffalo sauce - served with celery sticks & bleu cheese dressing. \$40

TUSCAN CALAMARI

Lightly battered & deep fried calamari tossed with chopped tomatoes, sliced black olives, hot cherry peppers, olive oil & garlic - served with marinara. \$35

TOMATO BRUSCHETTA (25)

Grilled crostini's topped with sliced tomatoes, fresh mozzarella cheese, basil & extra virgin olive oil. \$35

ASSORTED CHEESE PLATTER

A chef's choice medley of gourmet cheese. Small serves 8-12, Large serves 20-24. \$5 extra for crackers. **SMALL \$28 | LARGE \$42**

ASSORTED VEGGIE PLATTER

Seasonal vegetable medley served with a ranch dipping sauce. **SMALL \$28 | LARGE \$42**

BACON WRAPPED SCALLOPS (12)

\$28

SOUP

Available upon request.

QUART SOUP OF THE DAY - \$15

SALADS

SMALL \$16 (SERVES 4-6) MEDIUM \$26 (SERVES 8-12) LARGE \$48 (SERVES 14-20)

GARDEN

Iceberg and romaine lettuce with shredded carrots, red cabbage, grape tomatoes, cucumbers & onion.

EL MORROCO 2.0

Baby arugula, feta cheese, tomatoes, cucumbers, red onions, pita croutons, lemon mint olive oil dressing

KALE

Kale, brussel sprouts, radicchio, dried cherries, granny smith apples, sunflower kernels, roasted butternut squash, apple maple vinaigrette

CAESAR

Our homemade caesar dressing tossed with romaine lettuce, garlic croutons & parmesan cheese.

SALAD ADDITIONS

Grilled Chicken (per breast) \$5 - Shrimp (3 per order) \$5 - Grilled Salmon (6oz filet) \$8 - Beef Tips (6oz portion) \$8

SIDES

GARLIC MASHED POTATOES - \$25

ROASTED RED BLISS POTATOES - \$25

MIXED VEGETABLES - \$25

MACARONI AND CHEESE - \$35

RICE PILAF - \$25

TRADITIONAL RISOTTO - \$30

ALSO AVAILABLE:

Full Setups: (plasticware, plates, cups) \$0.50/person

OR Chinet plates and roll-up \$1/person

Chafers and sternos \$10/ea

Grated Cheese: \$3.00/cup

SANDWICH PLATTERS

COMBO TRAY

An assortment of fresh sandwiches served on mixed bread and wraps with pasta salad and pickles. \$11 PER PERSON

DESSERTS

DESSERT TRAY (COOKIES AND BROWNIES) - \$2.5 PER PERSON

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Pans serve 7-12 people. Please call ahead since most items require a 24 hour notice. Prices subject to change.



CATERING MENU



PASTA DISHES

CHICKEN AND BROCCOLI

Sautéed chicken filets with broccoli, crushed red pepper & parmesan cheese in an olive oil & garlic sauce with penne pasta. \$45

PENNE ASHLEY

Stewed tomatoes, fresh basil, olive oil & garlic, tossed with parmesan cheese & penne pasta. \$35 / WITH CHICKEN \$50

PENNE CARBONARA

Sautéed chicken filets with peas, cracked black peppers, chopped bacon & mushrooms in a parmesan cream sauce with penne pasta. \$45

TORTELLINI AND BROCCOLI ALFREDO

Cheese tortellini & broccoli florets tossed in an alfredo sauce with cracked peppercorns. \$45

TORTELLINI MATTHEW

Sautéed chicken filets & fresh spinach tossed in a cracked peppercorn & tomato cream sauce with cheese filled tortellini. \$50

LOBSTER MACARONI AND CHEESE

Knuckle, claw and tail lobster meat folded into a lobster infused hoffman sharp cheddar cheese sauce with shell pasta - topped with ritz cracker & asiago crumbs. \$85

VEGETARIAN PASTA PRIMAVERA

Sautéed primavera vegetables tossed in olive oil, garlic and parmesan cheese with penne pasta. \$35

PENNE TRAY

With marinara sauce or olive oil, garlic and parmesan cheese. \$20

SIGNATURE SAUCES

Served by the quart.

FONTINA - \$15

MARINARA - \$15

ALFREDO - \$15

TOMATO CREAM - \$15

BOLOGNESE - \$15

NEOPOLITAN PIZZA

OUR FULL PIZZA MENU IS AVAILABLE FOR CATERING

ENTREES

SHRIMP AND SCALLOP SCAMPI

Sautéed jumbo shrimp & sea scallops with chopped tomatoes in a classic scampi butter sauce - served over penne pasta. \$65

CHICKEN SALTIMBOCA

Boneless breast of chicken topped with fresh sage, prosciutto and mozzarella with mushrooms in a white wine butter sauce. \$55

CHICKEN CALABRIA

pan seared, breaded chicken filets with sliced pepperoncini's & roasted red peppers in an olive & garlic sauce. \$55

RICOTTA CHEESE RAVIOLIS

Tossed in one of our signature sauces. \$40
MARINARA / \$50 TOMATO CREAM / \$55
BOLOGNESE

EGGPLANT PARMESAN

Lightly breaded eggplant layered with marinara sauce, mozzarella & parmesan cheeses, baked to a golden brown. \$50

CHICKEN PARMESAN

Breaded chicken breast topped with mozzarella cheese & marinara sauce. \$50

HOMEMADE LASAGNA

Delicious and homemade, this item requires a 24 hour notice when ordering. \$50 MEAT / \$45 CHEESE

CHICKEN PICATTA

Sautéed chicken breasts topped with mushrooms & capers in a white wine lemon butter sauce \$55

CHICKEN MARSALA

Pan-seared boneless breast of chicken with sliced mushrooms in a sweet Marsala wine butter sauce. \$55

CHICKEN FONTINA

Crispy breaded chicken cutlets topped with prosciutto, fontina & asiago cheeses, sauced with a roasted garlic & lemon cream sauce. \$55

RISOTTO DI MARE

Roasted tomato and crab risotto with shrimp and scallops \$70

BAKED HADDOCK (20)

Three-ounce pieces of the freshest haddock topped with a seasoned Ritz crumb and a garlic butter. \$60

BAKED SALMON (20)

Three-ounce pieces of the freshest salmon topped with a garlic butter sauce. \$60

SALMON FIORENTINA

Sautéed salmon tips, sun dried tomato pesto, sautéed spinach, roasted tomatoes, artichokes, charred eggplant. \$50

BEEF TENDERLOIN TIPS

3 1/2 pounds of grilled beef tenderloin tips topped with mushrooms & onions & a marsala wine butter sauce over rice pilaf. \$75