



# CATERING MENU



## STARTERS

### MEATBALLS AND MARINARA SAUCE

Meatballs tossed in our homemade marinara sauce. \$40

### 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. \$45

### 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. \$45

### 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. \$40

### 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 \$30 | LARGE \$45**

### 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) - \$3.5 PER PERSON

229 1/2 EAST MAIN ST. MILFORD, MA | 508.634.0101 | PREZOGRILLE.COM

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. \$50

### 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. \$55

### 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. \$60

### 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. \$40

### 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. \$55

### 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. \$55 MEAT / \$50 CHEESE

### CHICKEN PICATTA

Sautéed chicken breasts topped with mushrooms & capers in a white wine lemon butter sauce \$60

### 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. \$60

### RISOTTO DI MARE

Roasted tomato and crab risotto with shrimp and scallops \$75

### 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