



# 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

### TOMATO BRUSCHETTA (25)

Diced tomatoes, fresh mozzarella cheese, basil & extra virgin olive oil. Served with grilled crostinis \$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 \$35 | LARGE \$49**

### ASSORTED VEGGIE PLATTER

Seasonal vegetable medley served with a ranch dipping sauce. **SMALL \$30 | LARGE \$45**

### BACON WRAPPED SCALLOPS (12)

\$29

## 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

Mixed Greens with shredded carrots, grape tomatoes, cucumbers, onion and croutons.

### EL MORROCO 2.0

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

### COBB

Mixed greens, chopped tomatoes, bacon, egg, bleu cheese crumbles, onion, avocado green goddess dressing.

### 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



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## PASTA DISHES

### SHRIMP SCAMPI

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

### 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

### RICOTTA CHEESE RAVIOLI

With your choice of our signature sauces. \$40  
MARINARA / \$50 TOMATO CREAM / \$55  
BOLOGNESE

### 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

### 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

### GRILLED CHICKEN CAPRISE

Grilled chicken breasts topped with fresh mozzarella cheese, sliced tomato, basil \$60

### 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

### 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 LIGURIA

Salmon tips with basil pesto, peas, roasted tomatoes, broccoli, roasted pepper \$50

### BEEF TENDERLOIN TIPS

3 1/2 pounds of grilled beef tenderloin tips with your choice of Traditional or Jim Beam style.

\*\*Traditional: Topped with mushrooms & onions & a marsala wine butter sauce.

\*\*Jim Beam: Topped with mushrooms, peppers, onions, bourbon glaze. \$75