



New York & Long Island's Premier Catering Halls

Catering Menu

Half Tray Full Tray

Gourmet Cocktail Foods

Garlic Bread\$15 \$30

Fresh peeled garlic and seasonings oven baked on fresh bread rolls

Bruschetta\$15 \$30

Vine ripened grape tomatoes diced with onion, garlic and fresh basil, then placed on our very own seasoned bread

Baked Clams\$20 Per dozen

Baked Little Neck clams topped with breadcrumb and parsley

Grilled Gourmet Vegetables.....\$55

Thin slices of fresh zucchini, eggplant, portobello mushrooms, grilled over a open flame, and marinated in a balsamic vinaigrette

Fresh Mozzarella Platter.....\$55

Fresh mozzarella sliced and served over a nest of tomato, onion and lettuce

Antipasto Italiano Platter\$85

Platter of bocconcini mozzarella, cured prosciutto, provolone cheese, salami, green and black olives and a center of Flame-roasted peppers

Pasta

Rigatoni Al Filetto Di Pomodoro\$45 \$80

Rigatoni pasta served our legendary plum tomato sauce

Alla Vodka\$45 \$80

Penne Pasta served in a pink tomato sauce, prepared with a splash of fresh cream and a touch of vodka



Linguine alle Vongole	\$45	\$80
Prepared with chopped Little Neck clams, a splash of pinot grigio wine and finished with fresh basil		
Fettuccine Alfredo	\$45	\$80
Fettuccine Pasta served in a fresh Cream Sauce, infused with aged Parmigiana and Romano Cheese		
Spaghetti Alla Carbonara.	\$45	\$80
With Pancetta (Bacon), diced shallots and infused with aged Parmigiana and Romano Cheese		
Baked Ziti	\$45	\$80
Oven-Baked ziti pasta, crusted with marinara sauce and melted mozzarella cheese		
Ravioli Napolitana.	\$45	\$80
Ricotta filled ravioli served in our legendary filetto di pomodoro sauce		
Pasta Primavera	\$45	\$80
The season's freshest vegetables served in our legendary cream sauce over bowtie pasta		
Stuffed Shells	\$45	\$80
Half shells of pasta stuffed with ricotta cheese and covered with filetto di pomodoro tomato sauce		
Gnocchi della Casa.	\$50	\$90
The Chef's own homemade Gnocchi served in a simple plum tomato sauce		
Orecchiette AllaVerdi	\$50	\$90
Prepared with Broccoli Rabe, oven roasted Garlic, Extra Virgin Olive Oil, and diced Grape Tomatoes Served with authentic Orecchiette Pasta		

Insalate (Salads)

Mixed Salad	\$25	\$45
Crisp iceberg lettuce tossed with strips of red onion, slices of juicy garden tomato		
Caesar Salad	\$30	\$50
Creamy Caesar salad prepared with chef's very own seasoned croutons		
Tre-Colore Salad	\$30	\$50
Belgian endives, arugula and radicchio, topped with balsamic vinaigrette		



Trippa con Patate\$55 \$100

An Italian delicacy prepared with carrots, large slices of Idaho potatoes and served in a rich tomato sauce

Barbequed Spare Ribs\$55 \$100

Generous cuts of spare rib topped with Verdi's own barbeque seasonings

Pesce (Seafood)

Mussels Marinara\$45 \$80

Fresh Mussels prepared with garlic, garden basil and finished in marinara sauce

Calamari Fritti\$55 \$100

Tender cuts of calamari, lightly poached in white flour and deep-fried until golden brown

Seafood Risotto.....\$75 \$130

Steamed white rice splashed with marinara sauce and topped with tender calamari, scungili, shrimp, baby octopus, clams and mussels

Zuppa Pescatore\$80 \$150

Colombian Shrimp, New Zealand Mussels, young Lobster Tails, Calamari and Scungilli, sautéed in a light Plum Tomato Sauce

Cold Seafood Salad (served in platters).....\$80 \$150

Cold seafood salad prepared with fresh calamari, scungili, baby shrimp, octopus and torn crabmeat

Shrimp Scampi, Francese or Marinara\$90 \$180

Large jumbo shrimp served in any of these classic sauces

Verdure (Vegetables)

Oven Roasted Potatoes\$40 \$70

Large slices of Idaho potatoes, oven roasted and topped with simple seasonings

Potato Croquets.....\$45 \$80

Hand rolled mashed potatoes infused with melted mozzarella cheese, bits of cured prosciutto then crusted with bread crumbs

