



New York & Long Island's Premier Catering Halls

## Catering Menu

	Half Tray	Full Tray
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### 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



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

## *Insalate (Salads)*

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



## *Pollo (Poultry)*

**Pollo Francese .....\$65      \$120**

Soft filets of boneless Chicken Breast, slowly simmered in a lemon and butter sauce

**Pollo Marsala.....\$65      \$120**

Soft filets of boneless Chicken Breast, slowly simmered in a white wine and mushroom sauce

**Pollo Parmigiana .....\$65      \$120**

Seasoned chicken cutlets, topped with marinara sauce and finished with generous slices of melted mozzarella cheese

**Pollo Scarpariello .....\$65      \$120**

With Peperoncini Peppers, Potatoes, and sweet Italian Sausage... finished in a Chardonnay and Lemon Sauce

## *Scaloppine Di Vitello (Veal)*

**Scaloppine Marsala.....\$80      \$150**

Tender veal scaloppine slowly simmered in a white wine and mushroom sauce

**Scaloppine Parmigiana .....\$80      \$150**

Seasoned veal cutlets, topped with marinara sauce and finished with generous slices of melted mozzarella cheese

**Scaloppine Piccata.....\$80      \$150**

Tender slices of scaloppine simmered in a lemon and white wine sauce and finished with green capers

**Scaloppine Pizzaiola.....\$80      \$150**

Scaloppine prepared in a Marinara Sauce with Peppers, Onions, Capers, and Mushrooms

## *Carni Alla Griglia (Meat)*

**Pepper Steak.....\$55      \$100**

Slices of New York shell steak intertwined with tall strands of roasted peppers and strips of onion

**Meatballs.....\$55      \$100**

**Sausage & Peppers .....\$55      \$100**

Sweet Italian sausage sautéed with flame roasted red and green peppers



**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



<b>Broccoli Sauté</b> .....	<b>\$45</b>	<b>\$80</b>
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Andy boy broccoli sautéed with roasted garlic and virgin olive oil

<b>String Bean Sauté</b> .....	<b>\$45</b>	<b>\$80</b>
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Tall string beans sautéed with roasted garlic and virgin olive oil

<b>White Rice w/ Vegetables</b> .....	<b>\$45</b>	<b>\$80</b>
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Steamed white rice prepared with all the season's freshest vegetables

<b>Broccoli Rabe Sauté</b> .....	<b>\$55</b>	<b>\$100</b>
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Andy boy broccoli rabe sautéed with roasted garlic and virgin olive oil

<b>Eggplant Rollatini</b> .....	<b>\$50</b>	<b>\$95</b>
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Eggplant rolled and stuffed with ricotta cheese and splashed with marinara sauce

*Frutta é Dolci (Fruits & Sweets)*

<b>Cassata Cake Siciliana</b> .....	<b>\$65</b>	<b>\$110</b>
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Homemade layered sponge cake filled with cannoli filling and topped with fresh cream

<b>Frutta Fresca per platter</b> .....		<b>\$85</b>
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A large platter of the season's freshest fruits, beautifully presented and sure to compliment any meal