



516-819-2730

## ***Catering by the Tray***

Sm Serves 5-10 Lg Serves 20-25

### **Cold Salads**

**Four Bean Salad** – String Beans, Red Kidney, Cannellini and Chick Peas with Fresh Basil & Extra Virgin Olive Oil  
Sm. \$30.00 Lg. \$85.00

**Bocconcini Salad** – Bocconcini Mozzarella with Plum Tomatoes, Fresh Basil & Olive Oil  
Sm. \$50.00 Lg. \$105.00

**Grilled Chicken Salad** – Prepared with Sweet Corn, Roasted Red Peppers & Balsamic Vinaigrette  
Sm. \$40.00 Lg. \$125.00

**Orzo Primavera Salad** – Arborio Rice prepared with Primavera Vegetables and Fresh Basil  
Sm. \$40.00 Lg. \$105.00

**Kale Salad** – Fresh Kale tossed with Red Onions, Parmesan Cheese & Vinaigrette  
Sm. \$35.00 Lg. \$105.00

**German Potato Salad** – A tangy German classic made with Red Bliss Potatoes, Celery & Sweet Onions in a Cider Vinegar Dressing

**Rigatoni with Broccoli Rabe** – Rigatoni Pasta Tossed with Sautéed Broccoli Rabe, & Roasted Garlic  
Sm. \$40.00 Lg. \$125.00

**Pasta Primavera** – Penne Pasta tossed with Yellow & Green Squash, Eggplant, Carrots and a light Vinaigrette  
Sm. \$40.00 Lg. \$125.00

### **Tossed Salads**

Small Serves 5-10 Large Serves 25

*\*Add Marinated Grilled Chicken to Any Salad for Sm.30 Lg.45*

**Classic Caesar** – Crispy Romaine Lettuce, Parmesan and Pecorino Romano Cheeses, Toasted Croutons served with Creamy Caesar Dressing on the Side  
Sm. \$45.00 Lg. \$95.00

**Greek** – Fresh Romaine Lettuce, Feta Cheese, Kalamata Olives, Red Onions and Pepperoncini Peppers served with Greek Vinaigrette on the Side  
Sm. \$45.00 Lg. \$85.00



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**Gorgonzola** – Mesclun Greens, Grape Tomatoes, Gorgonzola Cheese, Dry Cranberries, Walnuts served with Balsamic Vinaigrette on the side

**Sm. \$30.00      Lg. \$85.00**

**Fresh Spinach** – Fresh Baby Spinach, Sliced Sweet Strawberries, Creamy Goat Cheese & Candied Pecans, Balsamic Vinaigrette on the side

**Sm. \$30.00      Lg. \$85.00**

## Sides:

**Seasonal Veggies** drizzled with Extra Virgin Olive Oil

Half \$40.00 Full \$85.00

**Broccoli Rabe** – Sautéed with Garlic and Extra Virgin Olive Oil

Half \$40.00 Full \$85.00

**String Beans in Garlic** – Sautéed with Garlic & Extra Virgin Olive Oil

Half \$40.00 Full \$85.00

**Honey Glazed Carrots** – Roasted with Fresh Thyme

Half \$40.00 Full \$85.00

**Roasted Brussels Sprouts** – Prepared with Sautéed Pancetta

Half \$40.00 Full \$85.00

**Grilled Asparagus** – Tossed with Garlic & Extra Virgin Olive Oil

Half \$45.00 Full \$85.00

**Oven Roasted Baby Potatoes** – Red Potatoes & Herbs roasted until tender

Half \$30.00 Full \$50.00



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**Garlic Smashed Potatoes** – Potatoes & Garlic together with Cream

**Half \$30.00 Full \$50.00**

**Sweet Potatoes** – Sweet Potatoes whipped, mixed with Sweet Butter and Brown Sugar

**\$35.00 Full \$60.00**

**Spanish Rice** – Savory Yellow Rice with Sweet Peas, Corn & Beans

**Half \$35.00 Full \$60.00**

## **Vegetarian Entrees:**

**Eggplant Parmigiana** – Layers of Golden Fried Eggplant, Classic Tomato Sauce, & Fresh Mozzarella Cheeses

**Half \$55.00 Full \$90.00**

**Rigatoni with Broccoli Rabe** – Rigatoni Pasta with Sautéed Broccoli Rabe & Rst Garlic

**Sm. \$40.00 Lg. \$85.00**

**Eggplant Rollatini** – Slices of Eggplant, rolled with a layer of Ricotta & Romano Cheeses, Classic Tomato Sauce

**Half \$65.00 Full \$95.00**

**Alla Vodka**, Prepared with Plum Tomatoes, Vodka, and just a touch of Cream and Red Pepper

(Made with Meat by request)

**Half \$60.00 Full \$100.00**

**Primavera** – Yellow & Green Squash, Carrots, Broccoli & Romano Cheese

**Half \$65.00 Full \$95.00**

**Alfredo** – A rich blend of Sweet Cream, Butter and Parmesan Cheese **Half \$50.00 Full \$90.00**

**Half \$65.00 Full \$95.00**

**Baked Shells & Cheese**-Trio of Cheeses Melted with a touch of Cream, topped with Breadcrumbs

**Half \$55.00 Full \$75.00**

**Baked Ziti** – Ziti Pasta combined with Ricotta & Romano Cheeses, baked in Mamma Lombardi's Tomato Sauce & topped with Our Homemade Fresh Mozzarella Cheese

**Half \$55.00 Full \$95.00**



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**The Classics:** (all chicken items can have veal as a substitute)

**Chicken Parmigiana** – Breaded and Fried All-Natural Chicken Breast with, Tomato Sauce, Fresh Mozzarella & Romano Cheeses

Half \$65.00 Full \$110.00

**Chicken Francese** – Egg-Battered All-Natural Chicken Breasts thinly cut and sautéed in a light Lemon & White Wine Sauce

Half \$65.00 Full \$110.00

**Chicken Marsala** – Floured and sautéed All-Natural Chicken Breast with White Mushrooms, Imported Prosciutto, Veal Stock and Marsala Wine

Half \$65.00 Full \$110.00

**Chicken Piccata** – Floured & sautéed All-Natural Chicken Breast simmered in White Wine, Fresh Lemon, Artichoke Hearts & Capers

Half \$65.00 Full \$110.00

**Chicken Bruschetta** – Lightly Bread Chicken Breast topped with a Mix of Plum Tomatoes, Garlic & Fresh Basil, Our Homemade Fresh Mozzarella then baked and drizzled with a Sweet Balsamic Glaze

Half \$65.00 Full \$110.00

**Marinated Grilled Chicken Kebobs** – Chicken Breasts skewered and marinated in Your Choice of Italian Herbs & Spices or Our Teriyaki Sauce, skewered with Tri Color Bell Peppers & Onions, then grilled to perfection

Half \$55.00 (10 Kebobs) Full \$110.00 (20 Kebobs)

**Sausage & Peppers Marinara** – Our Famous Homemade Sweet Fennel Sausage, grilled, tossed with a medley of Bell Peppers in Traditional Marinara Sauce

Half \$55.00 Full \$95.00

**Roasted Boneless Pork Loin** – Center-Cut Pork Loin slow-roasted with Fresh Rosemary, Garlic, Special Blend of Seasonings and Extra Virgin Olive Oil

Half \$55.00 Full \$95.00

**Southern BBQ Pulled Pork** – Pork Shoulder slowly braised in Sweet Tangy BBQ Sauce pulled from the bone

Half \$55.00 Full \$95.00

**Meatballs** Traditional or Swedish made Blend of Ground Beef, Breadcrumbs, Seasonings Choice of Sauce

Half \$55.00 Full \$100.00

**Marinated Grilled Flank Steak** – Flank Steak marinated in Secret Marinade



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**Half \$80.00 Full \$140.00**

**Whole Roasted Prime Rib** – Market Price Whole Prime Rib Roast rubbed with Our Special Blend of Seasonings and roasted to your liking, served with Au Jus Sauce on the side **\*Market Price**

**Whole Roasted Filet Mignon** – Market Price Whole Filet Mignon rubbed with Our Special Blend of Seasonings and roasted to your liking

## Seafood

Half Tray Serves 5-10 Full Tray Serves 10-15

**Shrimp Scampi** – Jump Shrimp sautéed with White Wine, Sweet Butter and Fresh Garlic

Half \$115.00 Full \$225.00

**Coconut Fried Shrimp** – Jumbo Shrimp egg-battered and double coated in Panko Breadcrumbs and Shredded Coconut, fried to a golden brown

Half \$145.00 Full \$245.00

**Tilapia Oreganata** – Tilapia Filets topped with Oregano, Fresh Garlic, Our Homemade Breadcrumbs, White Wine and Extra Virgin Olive Oil, garnished with Fresh Lemon Wedges

Half \$55.00 Full \$95.00

**Basil Salmon** – Salmon Filets seasoned & Roasted with Basil pesto

Half \$75.00 Full \$135.00

**Crabmeat Stuffed Salmon** – Salmon Filets stuffed with Blue Claw Lump Crabmeat Homemade Seasoned Breadcrumbs topped with Creamy Dill Sauce

Half \$95.00 Full \$175.00

**Seafood Paella** – Saffron-Infused Long Grain Rice baked with Mussels, Long Island Little Neck Clams, Tender Gulf Shrimp, Marinated Grilled Chicken and Our Homemade Chorizo Sausage

Half \$65.00 Full \$110.00

*\*Market Price*

## Dessert

**Chocolate Covered Strawberries**

**Hand Filled Mini Cannolis**

Small Platter (12) \$30.00 Large Platter (24) \$60.00 Large Cannoli

Small Platter (6) \$30.00 Large Platter (12) \$60.00



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**Customized Occasion Cakes**

8", 10", 12", 1/4 Sheet, 1/2 Sheet, 3/4 Sheet, Full Sheet

*\*Call for Pricing*

**Assorted Miniature French & Italian Pastries**

\$16.99 per lb.

**Assorted Italian Cookies**

\$16.99 per lb.

## Off Premise Full Service Catering :

Customizable packages for any occasion, big or small, there is something for everyone. Let me customize a package that is economical for you. I will help you design an event that will help you make memories for years to come!

Weddings - Birthdays – Anniversaries – Holidays – Christenings, Communions, Confirmations – Graduations  
Baby Showers – Bridal Showers – Engagements – Corporate Seminars & Galas – Film Productions – Sweet Sixteens ....the list goes on.....!!!!

**Any and all Food Allergies can be accommodated**