



CATERING MENU

NAME: _____
 PHONE: _____

PICKUP DATE/TIME: _____
 TOTAL AMOUNT PAID: _____

HOT APPETIZERS

- Baked Stuffed Clams
- Clams Casino
- Clams Oreganato
- Fried Clam Strips
- Mini Crab Cakes
- Mini Maryland Crab Cakes
- Coconut Shrimp
- Crab Stuffed Mushrooms
- Breaded Shrimp Scampi
- Mussels Marinara
- Portobello Napoleon
- Baked Brie in Puff Pastry
- Steamed Littleneck Clams

| # OF HALF | # OF FULL |
|----------------|-----------------|
| ____ (24) \$48 | ____ (48) \$80 |
| ____ (24) \$48 | ____ (48) \$80 |
| ____ (24) \$48 | ____ (48) \$80 |
| ____ (5) \$55 | ____ (10) \$110 |
| ____ (30) \$65 | ____ (60) \$120 |
| ____ (30) \$75 | ____ (60) \$140 |
| ____ (30) \$55 | ____ (60) \$110 |
| ____ (30) \$55 | ____ (60) \$110 |
| ____ (20) \$55 | ____ (40) \$110 |
| ____ \$45 | ____ \$80 |
| ____ (8) \$60 | ____ (16) \$110 |
| ____ (15) \$60 | ____ (30) \$110 |
| ____ (36) \$60 | ____ (72) \$110 |

SIDES & SALADS

- Sautéed Broccoli Rabe
- Sautéed Spinach & Mushroom
- Sautéed Vegetable Medley
- Rice Pilaf
- Penne Marinara / Garlic Oil
- Linguine
- Potato Croquette
- Roasted Potatoes
- Potato Salad
- Coleslaw
- Bread: Pizza Bread: _____ \$5.00 ea.
- Seeded Italian: _____ \$5.00 ea.
- Casa Loaf: _____ \$5.00 ea.

| # of Half | # of Full |
|-----------|------------|
| (10 ppl) | (20 ppl) |
| ____ \$65 | ____ \$120 |
| ____ \$65 | ____ \$120 |
| ____ \$45 | ____ \$80 |
| ____ \$40 | ____ \$70 |
| ____ \$40 | ____ \$70 |
| ____ \$40 | ____ \$70 |
| ____ \$40 | ____ \$70 |
| ____ \$40 | ____ \$70 |
| ____ \$40 | ____ \$70 |
| ____ \$40 | ____ \$70 |

GOURMET SEAFOOD ENTREES

- Sole Francese
- Walnut Crusted Tilapia
- Horseradish Crusted Chilean Sea Bass
- Stuffed Salmon w/ Spinach & Mushroom
- Blackened Swordfish
- Pistachio Crusted Arctic Char
- Scrod Oreganato w/ Pesto
- King Salmon in Wine Caper Sauce
- Cajun Catfish

| # OF HALF | # OF FULL |
|------------|------------|
| ____ \$100 | ____ \$180 |
| ____ \$80 | ____ \$150 |
| ____ \$150 | ____ \$280 |
| ____ \$120 | ____ \$225 |
| ____ \$130 | ____ \$250 |
| ____ \$120 | ____ \$285 |
| ____ \$100 | ____ \$180 |
| ____ \$140 | ____ \$260 |
| ____ \$80 | ____ \$150 |

NOTES: _____



GOURMET SEAFOOD ENTREES (CONT.)

| | # OF HALF | # OF FULL |
|--------------------------------------|-----------|-----------|
| Baked Lemon Sole Stuffed w/ Crabmeat | ___ \$120 | ___ \$225 |
| House Made Seasoned Crab Cakes | ___ \$100 | ___ \$180 |
| Maryland Style Crab Cakes | ___ \$120 | ___ \$225 |
| Stuffed Jumbo Shrimp | ___ \$100 | ___ \$180 |
| Fried Shrimp | ___ \$80 | ___ \$150 |
| Fried Scallops | ___ \$100 | ___ \$180 |

TRADITIONAL SEAFOOD ENTREES

| | |
|------------------------------------|----------------|
| Alaskan King Crab (a la cart) | ___ \$ ___/lb |
| Streamed Maine Lobster (a la cart) | ___ \$ ___/lb |
| Brazilian Lobster Tails (8 oz ea) | ___ \$ ___ ea. |
| Baked Stuffed Lobster (1.5 lb ea) | ___ \$45 ea. |
| Beer Battered Cod | ___ # lbs |

RAW BAR

| | |
|----------------------------|------------------------|
| Littleneck Clams 1/2 Shell | (\$ ___ ea) ___ # ea |
| Oysters 1/2 Shell | (\$ ___ ea) ___ # ea |
| Shrimp Cocktail | (\$ ___/lb) ___ # lbs. |

PREMIUM CUT STEAKS

| | # OF HALF | # OF FULL |
|-------------------------------------|------------|------------|
| NY Strip Steak w/ Caramelized Onion | ___ \$ ___ | ___ \$ ___ |
| Filet Mignon w/ Bacon | ___ \$ ___ | ___ \$ ___ |
| Teriyaki Skirt Steak | ___ \$ ___ | ___ \$ ___ |

PASTA

PENNE/LINGUINE

| | | # OF HALF | # OF FULL |
|-------------------------|-------|-----------|-----------|
| Zuppi di Pesce | P / L | ___ \$110 | ___ \$195 |
| Shrimp & Scallop Scampi | P / L | ___ \$110 | ___ \$195 |
| Clam Sauce White / Red | P / L | ___ \$90 | ___ \$170 |
| Mussels White / Red | P / L | ___ \$50 | ___ \$90 |
| Chicken Francese | P / L | ___ \$50 | ___ \$90 |
| Seafood Alfredo | P / L | ___ \$100 | ___ \$180 |
| Shrimp Parmigiana | P / L | ___ \$75 | ___ \$140 |
| Scallop Parmigiana | P / L | ___ \$120 | ___ \$225 |
| Chicken Parmigiana | P / L | ___ \$50 | ___ \$90 |
| Calamari Fra Diavolo | P / L | ___ \$100 | ___ \$180 |
| A La Vodka: Pasta Only | P / L | ___ \$45 | ___ \$80 |
| With Chicken | P / L | ___ \$65 | ___ \$110 |
| With Shrimp | P / L | ___ \$75 | ___ \$140 |

EXTRA SAUCES & DRESSINGS # OF EACH

OF EACH

| | | | |
|--------------------------|------------|-----------------------|------------|
| Balsamic Dressing | ___ \$3.99 | Marinara | ___ \$5.99 |
| Basil Pesto | ___ \$6.99 | Pineapple Mango Salsa | ___ \$3.99 |
| Cocktail Sauce | ___ \$3.99 | Red Pepper Remoulade | ___ \$3.99 |
| Francese Sauce | ___ \$3.99 | Tartar Sauce | ___ \$3.99 |
| Garlic Cream Sauce | ___ \$3.99 | Teriyaki Glaze | ___ \$3.99 |
| Garlic Herb Butter Sauce | ___ \$3.99 | Tomato Cilantro Salsa | ___ \$3.99 |
| Horseradish Piquant | ___ \$3.99 | Wasabi Aioli | ___ \$3.99 |
| Honey Mustard Dressing | ___ \$3.99 | White Cream Sauce | ___ \$6.99 |
| Lemon Dill Sauce | ___ \$3.99 | Vodka Sauce | ___ \$6.99 |

NOTES: _____