ANTIPASTO PLATTERS

Small Platter Serves 10-12 people • Large Platter Serves 15-20 people

	Small	Large
Caprese Platter (Mozzarella & Tomato) — Layers of Thinly sliced Pastosa fresh mozzarella cheese, tomatoes and fresh basil leaves, sprinkled and drizzled with Pastosa extra virgin olive oil	60	80
Cold Antipasto Platter — Consisting of 7 Choices	60	120
International Cheese Platter — A fine selection of first quality imported and domestic cheeses beautifully arranged	60	120
Shrimp Cocktail	(45 pcs) 75	(80pcs) 120
Garden Fresh Vegetable Platter — Fresh cut vegetables that include broccoli, celery, cucumber, carrots, cauliflower, cherry tomatoes and zucchini sticks. Served with our vegetable dip	45	65
Fresh Fruit Platter — An array of fresh cut seasonal fruits and seasonal berries, beautifully arranged	55	85
Mini Fried Finger Food Platter — Homemade miniature rice balls, miniature potato croquettes, miniature prosciutto balls, mini fried cheese ravioli, and crispy miniature, mozzarella sticks. Served with marinara sauce. 15 pc of each	55	75
Mini Rice Balls	½ Tray (60 pcs)	40
Fried Appetizers — Breaded artichoke, fried zucchini, fried cauliflower, brocolli	by weight	
Mini Potato Croquettes	½ Tray (60 pcs)	40

SPECIALTY HEROES

All Boars Head Cold Cuts

American ..... 20 per foot
Ham, roast beef, turkey breast, Swiss cheese, yellow American cheese, topped with lettuce and tomatoes

Italian ..... 23 per foot
Mortadella, sweet soppressata, ham, provolone cheese, topped with fresh mozzarella and roasted peppers

Grilled Chicken ..... 23 per foot
Marinated and grilled chicken breast, and topped with fresh mozzarella & roasted peppers

Chicken Cutlet ..... 23 per foot
Fried chicken cutlet topped with fresh mozzarella cheese and roasted peppers

Grilled Vegetables ..... 23 per foot
Grilled eggplant, zucchini, portabello mushrooms, peppers and onions topped with fresh mozzarella

3 foot serves 15 people • 4 foot serves 20 people
5 foot serves 25 people • 6 foot serves 30 people

VEGETABLES

Half Tray Serves 8-10 people

Eggplant Parmigiana 60
Breaded eggplant, layered with fresh mozzarella, fresh Pastosa ricotta, grated cheese and baked in marinara sauce

Eggplant Rollatini 40
Breaded eggplant, rolled with fresh mozzarella, Pastosa ricotta, grated cheese, topped in marinara sauce

Broccoli Rabe 60
Broccoli rabe sauteed in garlic

String Bean Salad 60
with red potatoes, red onions and tomatoes

Tossed Salad 30
Romaine lettuce with tomatoes, cucumber and onions

Broccoli 60
Tender broccoli florets sprinkled w/seasoned bread crumbs

Roasted Potatoes 40
Crispy roasted red skin potatoes tossed in Pastosa extra virgin olive oil & fresh herbs

Roasted Brussel Sprouts 60

Roasted Brussel Sprouts with butternut squash and craisins 60

Stuffed Mushrooms 50

Grilled Vegetables 60

PASTA DISHES

Ravioli, Stuffed Shells or Manicotti 50
Pastosa Ricotta filled ravioli/stuffed shells/manicotti. In a San Marzano tomato sauce, topped with fresh mozzarella

Penne Alla Vodka Penne pasta in creamy vodka sauce 50

Penne Alla Pastosa 60
Penne pasta with grilled chicken, broccoli rabe, roasted peppers in a garlic & oil sauce

Penne Siciliano 60
Penne pasta with eggplant & zucchini

Penne Primavera 50
Penne pasta with assorted vegetables, your choice of cream sauce or garlic & oil

Linguine con Vongole 60
Linguine Al Dente with chopped clams in your choice of red or white sauce

Orecchiette con Broccoli Rabe 60
Sauteed broccoli rabe sausage in garlic & oil

Pasta Aglio Olio Linguine or Spaghetti 35

Lasagna 60
Homemade lasagna with fresh Pastosa ricotta, fresh chopped sirlion & Pastosa San Marzano tomato sauce

Risotto Alla Pastosa 50
Peas, mushrooms, hot dry sausage, in a meat sauce

Cavatelli with Broccoli 50
Fresh cavatelli pasta tossed with broccoli florets, garlic and Pastosa extra virgin olive oil

Baked Ziti 60
Ziti pasta mixed with Pastosa fresh ricotta, mozzarella & Locatelli cheese

Risotto Pescatore 60
Risotto with calamari, clams, mussels in a red sauce

Mac and Cheese 60

ENTREES

All Entrees are Served in 1/2 Size Trays, Which Feed approx. 8-10 people. Please give at least 1-week notice

Veal

Veal Marsala 80
Milk fed veal cutlets in a marsala wine sauce with mushrooms

Veal Cutlet Parmigiana 80
Breaded veal cutlet covered with marinara sauce, Pastosa fresh mozzarella & grated cheese

Veal Francese 80
Lightly floured in a buttery lemon wine sauce

Veal w/Peppers & Onions 80
Milk fed veal cutlets with sauteed peppers & onions

Veal Pizzaiola 80
Milk fed veal cutlets with sauteed peppers, onions & potatoes in a marinara sauce

Veal Sorrentino 80
Tender veal cutlets on a bed of spinach Pastosa fresh mozzarella cheese & roasted peppers

Pork

Sausage & Peppers 60
Sausage with sauteed peppers & onions

Sausage and Broccoli Rabe 60
Sausage with broccoli rabe, sauteed with garlic & oil

Pork Pizzaiola 60
Pork with sauteed peppers, onions & potatoes in a marinara sauce

BBQ Ribs 60
Slow roasted pork ribs smothered in smokey BBQ Sauce

Loin of Pork 60
Tender loin of pork baked with mushrooms & onions in a wine sauce

Beef

Beef Teriyaki 60

Meatballs Marinara 50
Meatballs in a marinara sauce topped with fresh mozzarella

Tripe Alla Marinara 70
Tender chunks of beef tripe in our homemade marinara sauce with potatoes & peas

Rib Eye Steak 80
Mushrooms with sauteed onions in a brown gravy

Steak Pizzaiola 80
Steak sauteed with peppers, onions & potatoes in a red sauce

Grilled Steak 80
Vinaigrette with scallion & cherry tomato

Roast Beef 80
Sauteed mushrooms, onions in a brown gravy

ENTREES

Seafood

Calamari Alla Marinara Calamari in a marinara sauce 60

Fried Calamari Lightly floured fried calamari 50

Shrimp Oreganato Lightly breaded shrimp baked with garlic & oil 80

Mussels Alla Marinara Sauteed mussels in a marinara sauce 50

Fried Shrimp Crispy fried shrimp seasoned with fine herbs 80

Shrimp Parmigiana 80
Jumbo butter-flied shrimp coated in Italian seasoned bread-crumbs smothered in fresh marinara sauce and topped with melted fresh mozzarella cheese

Filet of Sole Francese ..... *market price*
Fresh filet of sole seasoned bread crumbs. Drizzled with a light lemon butter sauce and garnished with slices of lemon

Baked Filet of Sole ..... *market price*
Coated in Italian seasoned bread-crumbs

Baked Little Neck Clams ..... 3 doz. 60
Little Neck clams backed with seasoned bread crumbs

Seafood Salad ..... *market price*

Grilled Salmon ..... *market price*

Poultry

Bell & Evans Used In All Chicken Dishes

Chicken Alla Pastosa 60
Sauteed with peppers, artichokes, mushrooms & capers in a wine sauce

Grilled Balsamic Chicken Marinated chicken with bruschetta 60

Chicken and Broccoli 60
Tender sliced chicken breast with broccoli florets tossed in garlic

Chicken Cacciatore 60
Boneless chicken with capers and gaeta olives in San Marzano tomato sauce

Chicken Francese 60
Tender chicken breasts sauteed in a light lemon butter sauce

Chicken Marsala 60
Lightly floured chicken & onions in a marsala wine sauce with mushrooms

Chicken Parmigiana 60
Breaded chicken cutlet covered with marinara sauce, Pastosa fresh mozzarella & grated cheese

Chicken Scarpariello 60
with Sausage, sauteed peppers, onions & potatoes, bone or boneless

Chicken Rollatini 60
Stuffed with prosciutto and mozzarella

Chicken Sorrentino 60
Tender chicken breast on a bed of spinach, fresh mozzarella cheese & roasted pepper

Spicy Chicken 60
Tender chicken lightly floured, cooked with balsamic vinegar, hot pepper & scallions

Chicken Teriyaki 60

Chicken with Peppers & Onions 60

Chicken Tenders 50

Chicken Wings 60

Order Guidelines and Additional Information

Trays are one size and feed 8-10 people

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All food is prepared with the highest quality ingredients – we use Pastosa brand pasta, cheeses, tomatoes and olive oils exclusively to prepare our dishes

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All orders are for pick up only as we do not offer a delivery service

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All prices exclude applicable sales tax

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A credit card is required when you place your order along with a 25% deposit

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In general, holiday orders should be placed in advance of the desired pick up date. Please inquire about specific holiday cutoffs – given holiday volume and our desire to provide you with only the finest foods prepared fresh from our kitchen, we may, at times, require additional lead time or even stop accepting orders when we reach maximum capacity.
We appreciate your understanding.

Please note that our Prepared Foods Menu does not include an exhaustive list of all possible ingredients used in the preparation of each dish. For example, certain items may include grated Pecorino Romano and/or Parmesan cheeses, as well as various seasonings. For individuals with specific allergies, we advise that you contact us for a complete listing of the ingredients used in the preparation of that dish. Thank you.

LOCATIONS

BROOKLYN
7425 New Utrecht Avenue
Brooklyn, NY
Tel: (718) 236-9615
Fax: (718) 331-8747

NEW JERSEY
200 South Avenue
East Cranford, NJ
Tel: (908) 276-0600 Fax: (908) 276-0608

186 Columbia Turnpike
Florham Park, NJ
Tel: (973) 377-4800 Fax: (973) 377-4865

346 Union Hill Road
Manalapan, NJ
Tel: (732) 972-3222 Fax: (732) 972-3228

2410 Highway 35
Manasquan, NJ
Tel: (732) 722-8076 Fax: (732) 722-8078

BRONX
3812 East Tremont Avenue
Bronx, NY
Tel: (718) 822-2800 Fax: (718) 822-0039

STATEN ISLAND
1076 Richmond Road
Staten Island, NY
Tel: (718) 667-2194 Fax: (718) 979-8462

3817 Richmond Avenue
Staten Island, NY
Tel: (718) 356-4600 Fax: (718) 227-6220

764 Forest Avenue
Staten Island, NY
Tel: (718) 420-9000 Fax: (718) 420-0802

LONG ISLAND
757 Deer Park Avenue
Babylon, NY
Tel: (631) 893-0138 Fax: (631) 893-3143

2858 Lower Lincoln Avenue
Oceanside, NY
Tel: (516) 255-0341 Fax: (516) 255-0342

Family Owned

PREPARED FOODS

All Foods Prepared Fresh in Our Kitchen

1076 Richmond Road
Staten Island, NY
Tel: (718) 667-2195

VISIT US AT: **www.pastosa.com**

Catering For Any Occasion Made Easy