

HOMEMADE SALADS

	HALF	FULL
ARTISAN CHICKEN, WALNUT & CRANBERRY SALAD	\$59	\$109
BOCCONCINI (Fresh Mozz. Bites)	\$55	\$95
TOMATO BRUSCHETTA	\$49	\$79
FAGIOLI BRUSCHETTA	\$49	\$79
ROASTED BEETS w/ BASIL	\$49	\$79
ANTIPASTO SALAD		
w/ Cold Cuts with Peppers & Olives	\$59	\$99
LENTIL SALAD w/ Veggies	\$45	\$75
RED SKIN POTATO & DILL SALAD	\$45	\$75
MACARONI SALAD	\$45	\$75
FRESH MOZZARELLA & TOMATO SALAD		
w/ Carrot and Celery	\$55	\$85
COLE SLAW	\$45	\$75
ITALIAN TUNA SALAD	\$59	\$99
CRAB MEAT SALAD	\$59	\$89
FRESH SHRIMP SALAD w/ Celery & Scallions	\$69	\$129
WILD ATLANTIC SALMON SALAD		
w/ Hellmans Light Mayo	\$89	\$149
TRI-COLOR CHEESE TORTELLINI		
w/ Roasted Veggies	\$49	\$89
ORGANIC SPINACH SALAD Artichokes, Chic Peas, Sundried Tomato, Olives, Shaved Parmigiano Cheese	Lg. Bowl \$59	
ORGANIC MIXED GREENS		
Olives, Carrots, Artichokes, Tomatoes, Goat Cheese	Lg. Bowl \$59	
GREEK CLASSIC SALAD		
Organic Romaine, Stuffed Grape Leaves, Feta Cheese, Bell Peppers, Cucumbers	Lg. Bowl \$59	
ORGANIC ARUGULA ITALIANO		
Sundried Tomatoes, Chick Peas, Goat Cheese, Pitted Olives, Red Onion	Lg. Bowl \$59	
ORGANIC KALE SALAD Feta, Cranberries, Sliced Almonds, Lemon Vinaigrette	Lg. Bowl \$59	
BARLEY Grain & Organic Kale Salad w/ Cucumbers, Bell Peppers, Feta and Roasted Tomatoes, Lemon Vinaigrette	Lg. Bowl \$59	
ROMAN SPINACH w/ Gorgonzola, Walnuts, Sun-Dried Tomatoes & Spiral Pasta	Lg. Bowl \$59	

Add Chicken to All Large Bowls \$25

Gluten Free Available *We only use Hellman's Mayo

SEASONAL

	HALF	FULL
CUCUMBER SALAD	\$49	\$89
w/ Feta, Basil & Tomatoes		
ROASTED CORN & AVOCADO SALAD		
w/ Cilantro & Scallions	\$59	\$99
GRILLED PEACH & CHIC PEA SALAD	\$49	\$89
STRING BEANS & RED SKIN POTATO SALAD w/ red onions	\$49	\$89
ORGANIC QUINOA SALAD		
w/ Mango, Corn & Cucumber	\$59	\$89
JUICY WATERMELON SALAD		
w/ Feta and Mint	\$49	\$79
BLACK BEAN & ROASTED CORN SALAD		
w/ Bell Peppers	\$49	\$79



Boar's Head



ALL CATERING SUBJECT TO NYC SALES TAX
WE ACCEPT MASTERCARD, VISA, AMEX & DISCOVER
This menu supercedes previous ones

SIGNATURE HERO BOARD!

No party like the one catered by Pastosa of West Brighton! Bring a hero to any gathering, tailgate or business lunch! All heroes are cut, placed in a circular serving platter & ribboned for any occasion!
4ft or more includes 1.5lb Macaroni & Potato Salads

AMERICAN Boars Head ham, Roast Beef & Oven Gold Turkey, sliced American Cheese, Imported Swiss Cheese, Crisps Lettuce & Tomato	\$29 per ft
ITALIANO Sweet Soppressata, Boars Head Ham, Genoa Salame, Pepperoni, Mortadella & Sharp Provolone	\$29 per ft
BELL & EVANS GRILLED -OR- CHICKEN MILANESE:	
w/ Fresh Mozz & Roasted Peppers	\$29 per ft
w/ Fresh Mozz & Prosciutto di Parma	\$36 per ft
w/ Fresh Mozz & Grilled Veggies	\$29 per ft
w/ Fresh Mozz & Sautéed Broccoli Rabe	\$29 per ft
w/ Imported Swiss & Grilled Artichokes	\$32 per ft
w/ Pepperjack Cheese, Crispy Bacon & Sweet Peppadews	\$29 per ft
w/ Vermont Cheddar, Cole Slaw, Sliced Pickles & crispy Bacon, Herb Mayo	\$27 per ft
w/ Signature Kale Salad w/ Cranberries, Sliced Red Onion, Feta, Shaved Almond & Lemon Vinaigrette	\$32 per ft
HOMEMADE SEASONED ROASTED TURKEY:	
w/ Fresh Mozz & Roasted Peppers	\$27 per ft
w/ Imported Swiss & Grilled Artichokes	\$30 per ft
w/ Pepperjack cheese, Crispy Bacon & Sweet Peppadews	\$27 per ft
Roasted Herb Juicy Pork Loin w/ Sautéed Onions, Imported Swiss & Herb Mayo	\$27 per ft
Muffaletta - Sliced Genoa Salami, Soppressata, Boars Head Smoked Ham & Pastrami, Sharp Provolone & Diced Tangy Olive Salad	\$30 per ft
PROSCIUTTO DI PARMA	
w/ Fresh Mozz & Broccoli Rabe	\$39 per ft
w/ Fresh Mozz & Grilled Artichokes	\$39 per ft
w/ Sundried Peppers & Sharp Provolone	\$39 per ft

DINNER ROLL SANDWICH PLATTER

...the perfect platter for weddings, funerals, holiday get together or a football tailgate!
Cocktail sandwiches individually wrapped stacked in a PYRAMID w/ ribbons for all occasions! \$6 EA SANDWICH

... ADD PROSCIUTTO DI PARMA +\$3 PER SANDWICH

ITALIAN COOKIE PLATTER

Delicious selection of local & Italian imported cookies, decorated w/ ribbons to make any occasion memorable!
12" \$45 16" \$69

PANINI SANDWICH PLATTER

Handmade brick oven Italian loaves. Cut in halves. We offer an assortment of over stuffed sandwiches. All Individually wrapped.
10 = 20 1/2's \$129 12=24 1/2's \$145 15=30 1/2's \$185
20 = 40 1/2's \$235 25=50 1/2's \$285 30 = 60 1/2's \$345
15 + include 1 lb. Potato & 1 lb. Macaroni Salad
25 + include 2 lbs. Potato & 2 lbs. Macaroni Salad
*All Available in Wrap Platters

SIGNATURE STROMBOLI BREADS

ALL Breads Whole, Serves 8 to 10 \$45

TRADITIONAL STROMBOLI BREAD

Boars Head Ham & Pepperoni, Sweet Soppressata, Sharp Provolone, Creamy Fresh Mozzarella

ANTIPASTO STROMBOLI BREAD

Traditional Recipe, plus Sweet Bell Peppers & Onions

EGGPLANT PARMIGIANO BREAD

Creamy Fresh Mozz, Grated Reggiano Parmigiano, Basil & Marinara Sauce

SAUTÉED BROCCOLI RABE & SWEET ITALIAN SAUSAGE BREAD

Broccoli Rabe, Fresh Sausage, Fresh Mozzarella, Locatelli Romano Cheese

SAUTÉED SPINACH BREAD

Sun-Dried Tomatoes, Reggiano Parmigiano cheese & Fresh Mozzarella

FRESH FISH

Fresh Market Choices - Inquire For Pricing

All fresh, and hand selected from our renown, in-house fish department!

Cooked preference, no problem ... choose from

(Oreganata, Grilled, Oven-Roasted, Pan-Seared, Glazed or Ready to Bake)

NORWEGIAN WILD SALMON	HALIBUT	AHI TUNA
CHILEAN SEA BASS	COD FISH	FLOUNDER
CRABS hard or soft shell	RED SNAPPER	SHRIMP
SWORDFISH	FILET OF SOLE	WILD SCALLOPS
		HALF FULL
MUSSELS in White Wine, Butter & Garlic Reduction		\$59 \$89
MUSSELS MARINARA w/ Fresh Basil & Garlic		\$59 \$89
CALAMARI FRA D'AVOLO		\$69 \$129
FRIED CALAMARI, Batter Dipped & Seasoned		\$59 \$99
ZUPPA DI PESCE - Slow Simmered Shrimp, Clams, Calamari, Mussels, Italian Plum Tomatoes w/ Basil		\$99 \$169
STUFFED BASA FILET		
w/ Lump Crabmeat (8 OR 16)		\$99 \$189
RED SNAPPER POMODORO w/ Basil		\$79 \$159
SIGNATURE FRUTTI DI MARE SEAFOOD SALAD		
A juicy mixture of Shrimp, Octopus, Calamari & Sliced Scungilli w/ Chopped Celery, Olives, Red Onion, Fresh Garlic, EVOO & White Wine Vinegar!		\$109 \$199

SALMON SPECIALTIES!

** Norwegian Wild Caught Salmon... Your Way!

Servings of 8 or 16 \$139 \$249

HERB GRILLED	OREGANATA w/ Lemon & Fresh Garlic
SWEET HONEY MUSTARD GLAZED	SWEET TERIYAKI GLAZED
OVEN HERB ROASTED	POACHED & SEASONED
LUMP CRAB MEAT STUFFED (+\$25 / +\$55)	

FLOUNDER SPECIALTIES!

Fresh, Wild Flounder or Filet of Sole ... Fresh & done your way!

Serving of 8 or 16 0 \$89 \$169

POMODORO w/ Basil	SEASONED & FRIED
OREGANATA w/ Lemon & fresh garlic	OVEN HERB ROASTED
LUMP CRAB MEAT STUFFED (+\$20 / +\$45)	
PICCATA w/ Capers, White Wine & Lemon Reduction	
FRANCHESE w/ Lemon & White Wine, Batter Dipped	

Meet you at the SHRIMP BAR!

Fresh shrimp jumbo size, so many options ... Prepared your way!

Serves 8 - 10 / 14 - 16 people \$89 \$169

GRILLED HERB SHRIMP	MISO GLAZED
TERIYAKI GLAZED	POMODORO w/ Basil
STUFFED SHRIMP w/ Lump Crab Meat (+\$20 / +\$40)	
SHRIMP RISOTTO w/ Peas Saffron & Cream	
SCAMPI STYLE w/ Garlic and Herbs	
FRANCHESE w/ Lemon & White Wine, Batter Dipped	
COCONUT FRIED OR REGULAR FRIED	
OREGANATA w/ Lemon & Fresh Garlic	
SPICY FRA' DIAVOLO w/ Basil	

RAW BAR PLATTERS

CLAMS ON HALF SHELL	3 doz. - half tray	\$49
w/ lemon and cocktail sauce	7 doz. - full tray	\$89
OYSTERS ON HALF SHELL	15 - half tray	\$59
w/ lemon and cocktail sauce	30 - full tray	\$99

LOBSTER DONE RIGHT!

You pick the size (1.5lb min), or Brazilian Tails 9 oz tails ... we cook it your way, or prepare to bake! All market price \$ (Lemons included)

STUFFED w/ Lump Crab Meat and Herbs	Market price \$
SLOW STEAMED	Market price \$
LIGHTLY BROILED AND SEASONED	Market price \$

Pastosa
RAVIOLI
OF WEST BRIGHTON

Catering Menu

764 Forest Avenue
Staten Island, NY 10310
718-420-9000

Highest Zagat Rating on Staten Island

"Where Prices and Quality Meet!"

