

Roberto's Take Out Catering Trays

~We recommend a small tray to feed approximately 10 people and
a large tray to feed approximately 20 people~

Appetizers

	<u>Small</u>	<u>Large</u>
Bruschetta	\$35.00	\$60.00
Italian Antipasto	\$40.00	\$70.00
Seafood Salad	\$50.00	\$90.00
Fried Calamari	\$45.00	\$80.00
Fried Mozzarella	\$35.00	\$65.00
Clams Casino	\$45.00	\$85.00
Stuffed Mushrooms	\$40.00	\$65.00
Hot Antipasto for Two (Minimum of 6 people)	\$9.00 a person	

Pasta

	<u>Small</u>	<u>Large</u>
Pasta with Marinara	\$30.00	\$55.00
Vodka, Alfredo, Carbonara, Primavera or Bolognese	\$35.00	\$60.00
Tortellini, Manicotti, Rigatoni, Cavatelli or Fettuccini	\$35.00	\$60.00
Lasagna with Cheese	\$35.00	\$60.00
Baked Ziti	\$35.00	\$60.00
Lasagna with Meat	\$40.00	\$60.00

Chicken

	<u>Small</u>	<u>Large</u>
Chicken Milanese	\$40.00	\$70.00
Chicken Parmigiana	\$40.00	\$70.00
Chicken Piccata	\$40.00	\$70.00
Chicken Marsala	\$40.00	\$70.00
Chicken Cacciatore	\$40.00	\$70.00
Chicken Paesano	\$40.00	\$70.00
Chicken Scarpariello	\$40.00	\$70.00
Chicken Saltimbocca	\$40.00	\$75.00
Chicken Francese	\$40.00	\$75.00
Chicken Oscar	\$65.00	\$120.00

Veal

	<u>Small</u>	<u>Large</u>
Veal Milanese	\$50.00	\$90.00
Veal Parmigiana	\$50.00	\$90.00
Veal Piccata	\$50.00	\$90.00
Veal Marsala	\$50.00	\$90.00
Veal Cacciatore	\$50.00	\$90.00
Veal Saltimbocca	\$55.00	\$100.00
Veal Francese	\$55.00	\$95.00
Veal Oscar	\$75.00	\$140.00

Seafood

	<u>Small</u>	<u>Large</u>
Stuffed Sole Florentine	\$50.00	\$85.00
Broiled Salmon	\$50.00	\$85.00
Sole Oreganata	\$50.00	\$85.00
Calamari Marinara or Fra Diavolo	\$50.00	\$85.00
Rice Buccaniera (with Shrimp, Scallops, Clams and Calamari in Scampi Sauce)	\$50.00	\$90.00
Shrimp Scampi, Marinara or Fra Diavolo	\$3.50 each (20 minimum)	
Clams, Mussels, Scallops and Calamari In Marinara, or Fra Diavolo Sauce	\$55.00	\$100.00
Mussels with White Wine and Garlic, or Marinara	\$45.00	\$75.00
Zuppa Di Pesce (six person minimum)	Market Price	

Other House Specialties

	<u>Small</u>	<u>Large</u>
Eggplant Rollatini	\$40.00	\$65.00
Eggplant Parmigiana	\$35.00	\$60.00
Sliced Roast Beef	\$40.00	\$70.00
Sliced Porchetta	\$40.00	\$70.00
Sausage & Peppers	\$40.00	\$70.00
Sausage, Meatballs & Peppers	\$35.00	\$65.00
Veal & Peppers	\$50.00	\$90.00
Broccoli Bread Loaf		\$16.00
Pepperoni Bread Loaf		\$18.00
Sausage & Peppers Bread Loaf		\$18.00

Accompaniments

	<u>Small</u>	<u>Large</u>
String Beans with Garlic Butter	\$25.00	\$40.00
Steamed Broccoli	\$25.00	\$40.00
Broccoli with Glazed Carrots	\$25.00	\$40.00
Zucchini & Yellow Squash	\$25.00	\$40.00
Spinach	\$30.00	\$55.00
Broccoli Rabbe	\$40.00	\$75.00
Garlic Mashed Potatoes	\$25.00	\$40.00
Roasted Potatoes	\$25.00	\$40.00
Potato Croquettes	\$25.00	\$45.00
Rice Pilaf	\$25.00	\$40.00
Wild Mushroom Risotto	\$40.00	\$70.00
Garden Salad	\$25.00	\$40.00
Spinach Salad	\$30.00	\$50.00

Cold Hors D' Oeuvres

	<u>Small</u>	<u>Large</u>
Assorted Cheese Display with crackers	\$30.00	\$55.00
Vegetable Crudités with Roberto's own dip	\$25.00	\$45.00
Mediterranean Relish Trays	\$25.00	\$50.00
Assorted Fruit Display	\$30.00	\$55.00
Smoked Salmon Bruschetta Platter	\$40.00	\$70.00
Smoked Salmon Canapés Platter	\$40.00	\$70.00
Fresh Mozzarella & Proscuitto	\$40.00	\$70.00
Mixed Fruit & Cheese Display	\$30.00	\$55.00
Shrimp Rounds on Cucumber	\$40.00	\$70.00
Chilled Roast Beef Tournedos	\$30.00	\$55.00

Hot Hors D' Oeuvres

	<u>Small</u>	<u>Large</u>
Cocktail Franks 50 pcs / 100pcs.	\$35.00	\$70.00
Baked Brie in Puff Pastry 50pcs / 100 pcs.	\$40.00	\$75.00
Marinated Grilled Chicken Skewers	\$40.00	\$70.00
Coconut Chicken Strips	\$40.00	\$70.00
Mussels Oreganata 50pcs. / 100pcs.	\$35.00	\$65.00
Scallops Wrapped with Bacon 50pcs. / 100pcs.	\$45.00	\$85.00
Clams Oreganata 50pcs. / 100pcs.	\$45.00	\$85.00
BBQ Wings 50 pcs. / 100 pcs.	\$35.00	\$65.00
Miniature Vegetable Egg Rolls 50 pcs. / 100 pcs.	\$40.00	\$75.00
Miniature Shrimp Puffs 50 pcs. / 100 pcs.	\$40.00	\$80.00

A Note to Our Customers

- Amounts of food required to feed your guest will vary depending on quantity, as well as variety.
- Our Staff Can assists you in ordering the proper amounts of food to fulfill your menu based solely on your past experience.
- Do not store food in direct sunlight or near any heating and air conditioning vents.
- Always, reheat food to an internal temperature of 165 degrees before serving
- When Finished, let food cool to room temperature, then refrigerate.