

# CATERING TRAY MENU

914-736-6767

www.littlesorrento.com



<b>HOT STARTERS</b>	<b>HALF</b>	<b>CREDIT</b>	<b>FULL</b>	<b>CREDIT</b>
<b>Fried Calamari</b>	60.00	61.80	120.00	123.60
<b>Stuffed Mushrooms:</b> crab & breadcrumbs, topped with garlic, butter, lemon & wine	55.00	56.65	110.00	113.30
<b>Mozzarella Sticks</b> Quantities: Half 45   Full 90	55.00	56.65	110.00	113.30
<b>Rice Balls</b> Quantities: Half 30   Full 60	60.00	61.80	120.00	123.60
<b>Baked Clams</b> Quantities: Half 40   Full 80	70.00	72.10	130.00	133.90
<b>3lb. Cheese Stromboli:</b> Variety available additional charge	N/A	N/A	35.00	36.05
<b>Pizza-In-A-Tray:</b> 32 tiny squares, topping additional charge	N/A	N/A	24.00	24.72

<b>COLD STARTERS</b>	<b>12"</b> 10-15ppl	<b>14"</b> 25-30ppl	<b>16"</b> 40-50ppl	<b>18"</b> 60-70ppl
<b>Tomato Bruschetta</b>	N/A	30.00 30.90	50.00 51.50	N/A
<b>Cheese, Meat, &amp; Fruit:</b> <i>A bountiful assortment of cheese, meat &amp; fruits</i>	55.00 56.65	85.00 87.55	115.00 118.45	155.00 159.65
<b>Tomato &amp; Mozzarella:</b> Sliced tomatoes, roasted red peppers, burrata, ciliengine mozzarella, fresh basil	50.00 51.50	80.00 82.40	110.00 113.30	150.00 154.50
<b>Antipasto Roma:</b> <i>A bountiful assortment of Italian meats, cheeses &amp; vegetables</i>	65.00 66.95	100.00 103.00	125.00 128.75	180.00 185.40
<b>Jumbo Shrimp Cocktail:</b> \$25.00 per lb. Size 16/20				
<b>Signature Antipasto &amp; Fruit Platter:</b> <i>Prosciutto, sopresatta, imported provolone, olives, and seasonal fruit</i>			\$6.00 per person minimum 20 people	

<b>SALADS</b>	<b>HALF</b> 8-10ppl	<b>FULL</b> 15-25ppl	<b>FULL(DEEP)</b> 30-40ppl
Tossed House Salad or Caesar Salad	35.00 36.05	55.00 56.65	100.00 103.00
Tomato & Mozzarella Salad	50.00 51.50	70.00 72.10	N/A
Grilled Vegetable Salad	50.00 51.50	70.00 72.10	N/A
<b>Add grilled chicken to any of the above salads: \$10 half, \$20 full, \$40 deep</b>			
Grilled Chicken Salad	55.00 56.65	95.00 97.85	N/A
Citrus Honey Chicken Salad	60.00 61.80	100.00 103.00	N/A
Italian Chef Salad	60.00 61.80	100.00 103.00	N/A
Seafood Salad: \$15 Pint \$30 Quart Calamari, shrimp, bay scallops, celery, carrots, lemon, and olive oil	60.00 61.80	100.00 103.00	N/A

<b>PARTY WEDGES</b>	<b>MINI 15 pcs</b>	<b>CREDIT PRICE</b>	<b>3FT Round 22pcs</b>	<b>CREDIT PRICE</b>
<b>Italian Combo</b>	45.00	46.35	70.00	72.10
<b>Chicken Cutlet:</b> <i>breaded or grilled</i> lettuce and tomatoes	50.00	51.50	70.00	72.10
<b>Balsamic Grilled Vegetables</b>	55.00	56.65	80.00	82.40
<b>Grandmas Favorite:</b> <i>Breaded &amp; fried eggplant, roasted peppers, fresh mozzarella, basil, and balsamic glaze</i>	60.00	61.80	100.00	103.00
<b>Chicken Caprese:</b> <i>Breaded or grilled</i> with fresh mozzarella, lettuce, tomatoes, roasted red peppers, pesto, and balsamic glaze	60.00	61.80	100.00	103.00

<b>PASTA</b>	<b>HALF 8-10ppl</b>	<b>CREDIT PRICE</b>	<b>FULL 12-20ppl</b>	<b>CREDIT PRICE</b>
Penne Marinara or Alfredo or Garlic & Oil	45.00	46.35	90.00	92.70
<i>With Broccoli</i>	50.00	51.50	100.00	103.00
<i>With Chicken</i>	55.00	56.65	110.00	113.30
<i>With Chicken and Broccoli</i>	60.00	61.80	120.00	123.60
Baked Ziti	50.00	51.50	100.00	103.00
Ravioli or Manicotti	50.00	51.50	100.00	103.00
Linguini Clam Sauce: <i>Red or White</i>	50.00	51.50	100.00	103.00
Meat Lasagna	55.00	56.65	110.00	113.30
Vegetable Lasagna			120.00	123.60
Penne alla Vodka	50.00	51.50	100.00	103.00
Penne Gorgonzola	50.00	51.50	100.00	103.00
Cavatelli & Broccoli Rabe: <i>crumbled sausage and bell peppers, garlic &amp; oil</i>	60.00	61.80	120.00	123.60
Tortellini or Cavatelli, Marinara or Alfredo	55.00	56.65	110.00	113.30
<i>With Chicken &amp; Broccoli</i>	60.00	61.80	120.00	123.60
<i>With Prosciutto &amp; Peas</i>	60.00	61.80	120.00	123.60
Farfalle Primavera: <i>Marinara, Garlic &amp; Oil, or Alfredo</i>	50.00	51.50	100.00	103.00
Rigatoni Pomodoro	45.00	46.35	90.00	92.70
Penne with Broccoli Rabe, Garlic & Oil	70.00	72.10	130.00	133.90

**Gluten Free Penne Pasta Available add \$5 for half tray and \$10 for full tray**

<b>VEGETABLES</b>	<b>HALF 8-10ppl</b>	<b>CREDIT PRICE</b>	<b>FULL 12-20ppl</b>	<b>CREDIT PRICE</b>
Zucchini, Squash, & Carrots: <i>Grilled or Roasted</i>	55.00	56.65	110.00	113.30
Broccoli: <i>Sauteed in garlic &amp; oil</i>	45.00	46.35	90.00	92.70
Escarole or Spinach: <i>Sauteed in garlic &amp; oil</i>	60.00	61.80	120.00	123.60
Eggplant Parmigiana or Rollatini	55.00	56.65	110.00	113.30
Smashed Potatoes & Green Beans	50.00	51.50	100.00	103.00
Roasted Potatoes <b>OR</b> Rice Pilaf	40.00	41.20	80.00	82.40
Potato Croquettes <b>Quantities: Half 16   Full 32</b>	50.00	51.50	100.00	103.00
Broccoli Rabe	Quoted	Quoted	Quoted	Quoted

<b>BEEF &amp; PORK</b>	<b>HALF</b> 8-10ppl	<b>CREDIT PRICE</b>	<b>FULL</b> 12-20ppl	<b>CREDIT PRICE</b>
Large Meatballs <b>Quantities: Half 16   Full 32</b>	55.00	56.65	110.00	113.30
Tiny Meatballs <b>Quantities: Half 75   Full 150</b>	55.00	56.65	110.00	113.30
Sausage & Meatballs	70.00	72.10	130.00	133.90
Sausage & Peppers	55.00	56.65	110.00	113.30
With Potatoes	60.00	61.80	120.00	123.60
Roast Pork: <i>Apple Chutney or Balsamic Vinegar Pepper</i>	55.00	56.65	110.00	113.30
Sliced Steak: <i>Pizziola, Sorrento, or Portabella</i>	90.00	92.70	180.00	185.40
Eye Round (sliced roasted beef with gravy)	Quoted	Quoted	Quoted	Quoted
Spiral Ham	Quoted	Quoted	Quoted	Quoted

<b>FISH</b>	<b>HALF</b> 8-10ppl	<b>CREDIT PRICE</b>	<b>FULL</b> 12-20ppl	<b>CREDIT PRICE</b>
Shrimp Scampi: <i>over rice pilaf or linguini</i>	70.00	72.10	140.00	144.20
Salmon: <i>Piccata, Puttanesca, Honey Balsamic</i>	80.00	82.40	160.00	164.80
Stuffed Salmon: <i>crab &amp; breadcrumbs, topped with garlic, butter, lemon &amp; wine</i>	85.00	87.55	170.00	175.10
Mussels & Clams: <i>Marinara or House Broth served over linguini</i>	60.00	61.80	120.00	123.60
Filet of Sole: <i>Stuffed, Oreganato, Francese</i>	70.00	72.10	140.00	144.20
Seafood Combo: <i>marinara, house broth, fra diavolo Clams, mussels, calamari &amp; shrimp served over linguini</i>	80.00	82.40	160.00	164.80
Shrimp Parmigiana: <i>Lightly floured, topped with marinara sauce and mozzarella cheese</i>	75.00	77.25	150.00	154.50

<b>CHICKEN &amp; VEAL CUTLETS</b>	<b>HALF</b>	<b>CREDIT PRICE</b>	<b>FULL</b>	<b>CREDIT PRICE</b>
<b>Veal Breaded Cutlets</b> Quantities: Half 16pcs   Full 32pcs	85.00	87.55	170.00	175.10
<b>Chicken Breaded Cutlets</b> Quantities: Half 16pcs   Full 32pcs	55.00	56.65	110.00	113.30
<i>Sorrento: Onions, mushrooms, butter, garlic, and white wine</i>				
<i>Cacciatore: Peppers, onions, mushrooms, marinara sauce, and red wine</i>				
<i>Limone: Lemon, butter, garlic, mushrooms, and white wine</i>				
<i>Spicy Scampi: Hot cherry peppers, mushrooms, garlic, butter, and wine</i>				
	<b>HALF</b> 12pcs	<b>CREDIT PRICE</b>	<b>FULL</b> 24pcs	<b>CREDIT PRICE</b>
<b>CHICKEN PARMIGIANA</b> <i>Tomato sauce and mozzarella cheese</i>	45.00	46.35	90.00	92.70
<b>VEAL PARMIGIANA</b> <i>Tomato sauce and mozzarella cheese</i>	75.00	77.25	150.00	154.50

<b>VEAL SCALOPPINI &amp; CHICKEN BREAST</b>	<b>HALF</b>	<b>CREDIT PRICE</b>	<b>FULL</b>	<b>CREDIT PRICE</b>
<b>Veal</b> Quantities: Half 16pcs   Full 32pcs	90.00	92.70	180.00	185.40
<b>Chicken</b> Quantities: Half 16pcs   Full 32pcs	60.00	61.80	120.00	123.60
<i>Francese: Egg battered, lemon, butter, and white wine</i>				
<i>Piccata: Floured, pan-sauteed, capers, roasted peppers, lemon, garlic, and white wine</i>				
<i>Carciofo: Floured, pan-sauteed, artichoke hearts, roasted peppers, butter, white wine</i>				
<i>Marsala: Floured, pan-sauteed, mushrooms and Marsala Wine sauce</i>				

**Gluten Free chicken trays available add\$10 for half tray and \$20 for full tray**

<b>CHICKEN SPECIALTIES</b>	<b>HALF</b>	<b>CREDIT</b>	<b>FULL</b>	<b>CREDIT</b>
<i>Scarpariello: Dipped in flour and pan sauteed with sweet sausage, potatoes, sweet vinegar peppers and white wine (hot cherry peppers upon request)</i>	65.00	67.40	130.00	133.90
<i>Stuffed Chicken: prosciutto, provolone, spinach, marsala mushroom sauce</i>	N/A	N/A	130.00	133.90
<i>Chicken Burrata: Dipped in flour and pan sauteed with cream, dice tomatoes, fresh spinach, topped with creamy burrata cheese</i>	70.00	72.10	140.00	144.20

<b>CHICKEN OR VEAL SPECIALTIES</b>	<b>HALF</b>	<b>CREDIT PRICE</b>	<b>FULL</b>	<b>CREDIT PRICE</b>
	16pcs		32pcs	
<b>Veal Breaded Cutlets</b>	95.00	97.85	190.00	195.70
<b>Chicken Breaded Cutlets</b>	65.00	67.40	130.00	133.90
<i>Madeira: Diced tomatoes, onions, prosciutto, madeira wine and melted mozzarella cheese</i>				
<i>Capricciosa: Warm roasted potatoes, chilled diced tomatoes, red onions, fresh mozzarella, basil, and balsamic dressing</i>				
<i>Roma: Lemon, butter, wine, and garlic topped with broccoli rabe and mozzarella</i>				

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## Ask About our HOT and COLD Catering Combo

**\$16.95 per person – plus tax**

*Minimum 40 people equals \$678 cash or \$698.34 credit – plus tax*

**Includes:**

**Bruschetta**

**4Ft Italian Combo**

**3 Full Trays** (limited selection)

**Roasted Potatoes**

**Chef's Vegetable**

**Tossed Salad**

**LS Bread & Butter**

**Mini Cannoli Platter**

**Paper Goods**

**Plasticware**

**Serving Utensils**

All trays are prepared fresh. We never freeze our trays.

To maintain the quality of our food, please pick up your food no more than 1 hour prior to serving. Otherwise request a "cold" pick up and we will provide heating instructions. Rack and Sterno Sets available for additional fee.

**Catering trays may not be purchased with a gift card and no discounts are offered.**

The FDA advises consuming raw or undercooked meats, poultry, seafood, or eggs increases your risk of foodborne illness.

If you have a food allergy please speak to the owner, manager/chef, or your server.

Credit card payments are subject to a non-cash adjustment of 3.00%. Prices subject to change without notice.

## Safe Food Handling

**Be sure to follow these guidelines for safely serving your guests at your next event.**

**Hot Food:**

Hot food should be maintained at 140F or greater by using chaffing dishes with sternos. If you are keeping hot food at room temperature, it should be consumed or discarded after two hours from the time you picked up.

**Cold Food:**

Cold food should be kept at 40F or less. Keep food on ice or in cooler. If you are keeping cold food at room temperature, it should be consumed or discarded after two hours from the time you picked up.

**Leftovers:**

If less than two hours has passed, food can be returned to the refrigerator and maintained at 40F or less for no more than 4 days.

**More information can be found at the USDA website.**

Updated 11-24

3565 Crompond Road | Cortlandt Manor NY | Parkside Corner Plaza

