

## Insalate

All of our salads from our regular menu are available in catering size portions

### Stagione

25 *half* 40 *full*

Mixed greens, tomatoes, carrots and cucumbers with balsamic dressing

### Tricolore

32<sup>50</sup> *half* 55 *full*

Radicchio, baby arugula, endive, Gaeta olives and shaved Parmigiano with balsamic dressing

### Insalate di Pere

30 *half* 50 *full*

Mixed greens, red pears, gorgonzola and toasted pecans with lime dressing

### Avocado

37<sup>50</sup> *half* 65 *full*

Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds and cherry tomatoes with balsamic dressing

### Sal Salad

32<sup>50</sup> *half* 55 *full*

Chicken cutlet, mixed greens, red onions and tomatoes with roasted garlic vinaigrette

### Caesar

30 *half* 50 *full*

Romaine hearts, ciabatta croutons, shaved Parmigiano with Caesar dressing

*Add to any salad*

Chicken \$10/15 • Turkey \$15/20

Steak \$15/20 • Shrimp \$15/20

## Hors D'oeuvres

All Hors d'oeuvres have a 25 piece minimum per item

### Endivia E Caprino

1<sup>50</sup>/pc

Endive tips filled with goat cheese and oven roasted walnuts

### Mozzarella E Pomodorini

1/pc

Mozzarella and cherry tomatoes on skewer

### Asparagi E Prosciutto

1<sup>75</sup>/pc

Asparagus tips wrapped with Prosciutto Di Parma

### Eggplant Bruschetta

\$25/30 pc

Eggplant fried in a triangular shape served with fresh tomato bruschetta

### Baby Lamb Chops

m/p

Baby lamb chops grilled with rosemary

### Grissini al Prosciutto

.75 ¢/pc

Breadsticks wrapped with prosciutto di parma

## Spiedini

### Spiedini di Pollo Milanese

37<sup>50</sup> *half* 65 *full*

Breaded chicken tenders, arugula, fresh mozzarella and cherry tomato on a skewer

### Spiedini di Carne

42<sup>50</sup> *half* 95 *full*

Skewers of steak, peppers and onions, with balsamic glaze on a skewer

### Gamberi E Prosciutto

65 *half* 120 *full*

Skewered shrimp wrapped with prosciutto di Parma, drizzled with balsamic reduction on a skewer

**At La Bottega We Recommend**

*Full tray serves 18-20 people*

*Half tray serves 10-12 people*

*It would be our pleasure to advise and help you coordinate your event!*

## Antipasti

### Antipasto all'Italiana

45 *half* 80 *full*

Selection of Italian cold cuts and cheeses with olives, and roasted peppers

### Antipasto di Vegetali

35 *half* 60 *full*

Grilled and marinated zucchini, eggplant, bell peppers, artichokes, mushrooms, onions and olives

### Mozzarella Caprese

32<sup>50</sup> *half* 55 *full*

Homemade mozzarella, fresh tomatoes and basil, served with balsamic vinaigrette

### Formaggi Misti Domestici

47<sup>50</sup> *half* 85 *full*

Provolone, fontina, fresh mozzarella, smoked mozzarella and asiago with fresh pears, almonds, fig compote, honey and balsamic reduction

### Formaggi Misti Importati

55 *half* 100 *full*

Your choice of up to 5 cheeses from our special cheese list, served with fresh pears, almonds, fig compote, honey & balsamic reduction

### Funghi Ripieni

37<sup>50</sup> *half* 65 *full*

Roasted mushrooms filled with breadcrumbs, garlic, parsley and mixed vegetables

### Mini Arancine

40 *half* 70 *full*

Bite size rice balls filled with fontina cheese & peas, lightly breaded & deep fried to perfection

### Baked Clams 13<sup>50</sup>/ doz.

Baked clams topped with bread crumbs marinated with fresh garlic, parsley, fresh lemon and white wine

### Insalatina di Calamari

52<sup>50</sup> *half* 95 *full*

Calamari salad with celery, red pepper, red onion, kalamata olives, potatoes and a light citrus pesto sauce

## Pasta

### Rigatoni con Salsiccia

42<sup>50</sup> *half* 75 *full*

Rigatoni with crumbles of sweet pork sausage, peas, fresh tomatoes and a touch of cream

### Rigatoni alla Siciliana

42<sup>50</sup> *half* 75 *full*

Rigatoni baked with fresh tomato, eggplant and ricotta

### Farfalle con Vegetali

42<sup>50</sup> *half* 75 *full*

Bow tie pasta with sautéed mixed vegetables, cherry tomatoes in a garlic and oil sauce

### Orecchiette con Cime di Rabe

45 *half* 80 *full*

Ear shaped pasta with broccoli rabe & Parmigiano in a garlic and oil sauce

### Penne alla Vodka

42<sup>50</sup> *half* 75 *full*

Penne in a homemade vodka sauce

### Ziti al Forno

45 *half* 80 *full*

Ziti mixed with a fresh tomato sauce and ricotta, topped with mozzarella and baked

### Rigatoni Bolognese

45 *half* 80 *full*

Rigatoni in a classic Bolognese sauce

### Lasagna

50 *half* 90 *full*

Lasagna with besciamella, meat sauce and cheese

### Fusilli con Gamberi

65 *half* 120 *full*

Fusilli with shrimp, prosciutto, onion, tomato and cream

## Secondi

### Eggplant Rollatini

42<sup>50</sup> *half* 75 *full*

Eggplant lightly breaded & fried, rolled with a creamy ricotta filling

### Parmigiana

45 *half* 80 *full*

Eggplant parmigiana Italian style with boiled eggs

## Carne

### Polpettine di Manzo

37<sup>50</sup> *half* 65 *full*

100% ground beef meatballs in a fresh tomato sauce

### Pollo Pomodorni

52<sup>50</sup> *half* 95 *full*

Chicken breast battered and sautéed with white wine and cherry tomatoes

### Vino Bianco E Limone

52<sup>50</sup> *half* 95 *full*

Chicken breast battered and sautéed with white wine, lemon and fresh parsley

### Pollo E Mozzarella

60 *half* 110 *full*

Chicken breast topped with fresh tomato, broccoli rabe and fresh mozzarella in a lemon and white wine sauce

### Your choice of...

Chicken Breast 52<sup>50</sup>/95 • Veal 97<sup>50</sup>/185

Pork 52<sup>50</sup>/95

### Ai Funghi

In a sauce of mixed mushrooms, onions and Marsala wine

### Salvia E Prosciutto

Pan-seared, topped with prosciutto and sage

### Involentino con Spinaci

Medallions rolled and filled with spinach, prosciutto and provolone cheese in a marsala wine sauce

## Pesce

### Gamberi Impanate

85 *half* 160 *full*

Shrimp topped with garlic, breadcrumbs, parsley and extra virgin olive oil in a lemon white wine sauce

### Tilapia al Limone

60 *half* 110 *full*

Pan seared tilapia in a roasted lemon sauce

### Salmone al Vino Bianco

75 *half* 140 *full*

Battered salmon with white wine, lemon and parsley

### Salmone con Crema di Senape

75 *half* 140 *full*

Pan seared salmon in a creamy Dijon mustard sauce

### Salmone E Carciofi

75 *half* 140 *full*

Roasted salmon, artichoke hearts, tomato and a light cream sauce

## Bruschette

\$1.25 each (25 piece minimum)

### Classica

Fresh tomato, garlic, fresh basil

### Pomodorini

Roasted cherry tomatoes and fresh mozzarella

### Mozzarella-Basilico

Roasted red peppers, mozzarella and basil pesto

### Portobello

Roasted portobello, honey, roasted walnuts and goat cheese

### Caprino con Noci

Goat cheese, golden raisins and walnuts

### Parma

Prosciutto di Parma, Parmigiano Reggiano, baby arugula & spicy oil

### Firenze

Basil pesto, plum tomato & Prosciutto di Parma

### Verona

Pan seared steak with tomato bruschetta

### Gamberi

Roasted jumbo shrimp, tomato, hot peppers

## Panini Basket

*For all occasions*

Choose any variety of Panini from our regular menu.  
Panini are cut into fours & served in our new Panini box

5 PANINI \$50 • 10 PANINI \$90

## 6<sup>ft</sup> Panino

or (2) 3<sup>ft</sup> Panino

\$165

Thin...Airy...Focaccia

<b>Fillings</b>	<i>and</i>	<b>Choice Of (1):</b>
Mixed Greens <b>or</b> Arugula		Grilled Zucchini
Fresh Mozzarella <b>or</b> Fontina		Grilled Portobello / Prosciutto
Tomato <b>or</b> Sun-Dried Tomato		Sopressata / Parma Ham / Speck

**Must order 2 days in advance.**

Plus tax and \$10 deposit for wood board. Panino size is approx.

6' long x 8" wide and cut into 90 pcs. (Actual size may vary)

Dressing or spreads are additional and served separately.

## Children's Favorites

### Chicken Fingers

37<sup>50</sup> half 65 full

Fresh chicken breast, cut into strips, breaded & fried

### Tuscan Fries

32<sup>50</sup> half 55 full

Fresh cut sticks of potatoes fried

### Penne

37<sup>50</sup> half 65 full

Penne tossed in a fresh mild marinara, garlic and oil, or butter sauce

### Raviolini

40 half 70 full

Small cheese ravioli tossed in a mild marinara, garlic and oil, or butter sauce

## Zuppe

**Our delicious soups are available for catering!**

128 ounces of the soup of your choice from our menu

Served in a rustic bucket in a box, with 15 soup cups

Any Choice of Soup \$45 / Seafood Soup \$50

## Extras

### Dressing & Spreads

Pint - \$5-\$9 ea

### Assorted Italian

Cookie Tray

\$15/lb

### Assorted Dessert Platter

\$3.50/pp

### Seasonal Fruit Platter

Serves 12-15 \$40

18-20 \$70

### Gelato

6 Scoop \$12.50

10 Scoop \$18.50

### Sliced Bread

\$6/Loaf

(Included in some orders or by request)

### Beverage Package

\$2/pp

Soda, Water, cups, straws & ice

2 Liters Coke, Diet Coke, Sprite

\$4

# Catering Packages

## Panini Power PACKAGES

(No substitutions)

### one

#### Insalata Stagione

Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing

#### Panini Basket

An assortment of your choice

**\$8.50 per person**

15 person minimum

Includes Serving Utensils

### two

#### Caesar

Romaine hearts, ciabatta croutons, shaved Parmigiano and Caesar dressing

#### Farfalle con Vegetali

Bow tie pasta salad served with sautéed mixed vegetables, cherry tomatoes, in garlic and oil

#### Panini Basket

An assortment of your choice

**\$10.50 per person**

15 person minimum

Includes Serving Utensils

## Party Pleasers

(No substitutions)

### Signature

#### Insalata di Pere

Mixed greens, red pears, gorgonzola, and tossed peacans with lime dressing

#### Mozzarella Caprese

Homemade mozzarella, fresh tomatoes, kalamata olives & basil

#### Panini Basket

An assortment of your choice

Includes Serving Utensils

Serves 10-12 \$140

Serves 20-22 \$270

### Premier

#### Caesar

Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing

#### Antipasto all'Italiana

Selection of Italian cold cuts, cheeses with olives, and roasted peppers

#### Farfalle con Vegetali

Bow tie pasta with sautéed mixed vegetables, cherry tomatoes in a garlic and oil sauce

#### \*Petto di Pollo

Chicken in your choice of preparation:

Salsa di Polodorini • Ai Funghi • Vino Bianco E Limone

\*Can only be substituted with Eggplant Parmigiana or Rollatini

Includes Serving Utensils

Serves 10-12 \$160

Serves 20-22 \$285

## Oceanside

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# CATERING Menu

*Prepared fresh, served hot & available for delivery or pick up*



Gluten Free options available, additional charges may apply



[www.LaBottegaOceanside.com](http://www.LaBottegaOceanside.com)

*All catering orders over \$150 are subject to a minimum gratuity of 5%*