

CATERING MENU

Oceanside
3216 Long Beach Road
Tel. 516-543-4540



Gluten Free options available, additional charges may apply. All catering orders over \$150 are subject to a minimum gratuity of 5%.

*www.***LaBottegaGourmet.com**



Panini Platter

Perfect...For All Occasions

Choose any variety of Panini from our regular menu. Panini are cut into fours and served on a platter.

5 PANINI \$55 • 10 PANINI \$95

THIN...AIRY...FOCACCIA \$165

Fillings

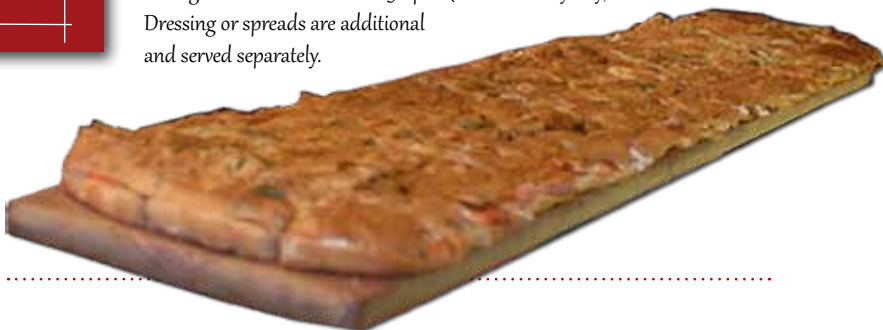
Mixed Greens or Arugula
Fresh Mozzarella or Fontina
Tomato or Sun-Dried Tomato

Choice of (1):

Grilled Zucchini / Grilled Portobello
Prosciutto / 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.



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

New BIETOLE 35 half 60 full
Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing

TRICOLORE 32⁵⁰ half 55 full
Radicchio, baby arugula, endive, kalamata olives and shaved Parmigiano with balsamic dressing

DI PERE 30 half 50 full
Mixed greens, red pears, gorgonzola and toasted pecans with lime dressing

AVOCADO 42⁵⁰ half 70 full
Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds and cherry tomatoes with balsamic dressing

New DI MANGO 42⁵⁰ half 70 full
Organic baby kale, fresh mango, grilled chicken, gluten free quinoa, cherry tomatoes, almonds and shredded mozzarella with mango dressing

New DI QUINOA 42⁵⁰ half 70 full
Gluten free quinoa, grilled chicken, romaine hearts, fresh tomatoes, avocado, black olives, almonds and cucumber with mango dressing

SAL SALAD 32⁵⁰ 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

Insalate Salad

Caesar Salad





Mozzarella Caprese



Spiedini di Pollo Milanese

Antipasti

Appetizers

- ANTIPASTO DI VEGETALI** 35 half 60 full
Grilled and marinated zucchini, eggplant, bell peppers, artichokes, mushrooms, onions and olives
- MOZZARELLA CAPRESE** 32⁵⁰ half 55 full
Homemade mozzarella, fresh tomatoes and basil, served with balsamic vinaigrette
- FORMAGGI MISTI**
Cheese selection served with fresh pears, almonds, fig compote, honey and balsamic reduction
Domestici 47⁵⁰ half 85 full Importati 55 half 100 full
- FUNGHI RIPIENI** 37⁵⁰ 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 served with homemade tomato sauce
- ANTIPASTO ALL'ITALIANA** 45 half 80 full
Selection of Italian cold cuts and cheeses with olives, and roasted peppers
- BAKED CLAMS** 13 ⁵⁰/ doz.
Baked clams topped with bread crumbs marinated with fresh garlic, parsley, fresh lemon and white wine
- CALAMARI AL PESTO** 52⁵⁰ half 95 full
Calamari salad with celery, red onion, kalamata olives and potatoes in a light citrus pesto sauce

25 piece minimum per item

- ENDIVIA E CAPRINO** 1⁵⁰/pc
Endive tips filled with goat cheese and oven roasted walnuts
- MOZZARELLA E POMODORINI** 1/pc
Mozzarella and cherry tomatoes on skewer
- EGGPLANT BRUSCHETTE** \$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
- ASPARAGI E PROSCIUTTO** m/p
Asparagus tips wrapped with Prosciutto Di Parma
- GRISSINI AL PROSCIUTTO** .75 ¢/pc
Breadsticks wrapped with prosciutto di parma

- SPIEDINI DI POLLO MILANESE** 37⁵⁰ half 65 full
Skewers of cubed breaded chicken tenders, arugula, fresh mozzarella & cherry tomato
- SPIEDINI DI CARNE** 42⁵⁰ half 95 full
Skewers of steak, peppers and onions with balsamic glaze
- GAMBERI E PROSCIUTTO** 65 half 120 full
Skewered shrimp wrapped with prosciutto di Parma, drizzled with a balsamic glaze

\$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

Spiedini

Meat Skewer

Bruschette

Fars D'oeuvres





Salmon al Vino Bianco

Secondi

Vegeteriano

EGGPLANT ROLLATINI

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

42⁵⁰ half 75 full

PARMIGIANA ALLA SICILIANA

Sicilian style baked eggplant Parmigiano with sliced boiled eggs

45 half 80 full

Carne

POLPETTINE DI MANZO

Ground beef mini meatballs in a fresh tomato sauce

37⁵⁰ half 65 full

POLLO POMODORINI

Chicken breast battered and sautéed with white wine and cherry tomatoes

52⁵⁰ half 95 full

POLLO VINO BIANCO E LIMONE

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

52⁵⁰ half 95 full

POLLO E MOZZARELLA

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

60 half 110 full

Your Choice of:

Chicken Breast 52⁵⁰ half 95 full

Veal 97⁵⁰ half 185 full

Pork 52⁵⁰ half 95 full

INVOLTINO CON SPINACI

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

Pesce

GAMBERI IMPANATE

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

85 half 160 full

TILAPIA AL LIMONE

Pan seared tilapia in a roasted lemon sauce

60 half 110 full

SALMONE AL VINO BIANCO

Battered salmon with white wine, lemon and parsley

75 half 140 full

SALMONE CON CREMA DI SENAPE

Pan seared salmon in a creamy Dijon mustard sauce

75 half 140 full

SALMONE E CARCIOFI

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

75 half 140 full

Children's Fav's

CHICKEN FINGERS 37⁵⁰ half 65 full

Fresh chicken breast, cut into strips, breaded & fried served with ketchup

TUSCAN FRIES 32⁵⁰ half 55 full

La Bottega's classic French fries served with ketchup

PENNE 37⁵⁰ half 65 full

Penne tossed in your choice of fresh mild marinara, garlic and oil, or butter sauce

RAVIOLINI 40 half 70 full

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

RIGATONI ALLA SICILIANA

Rigatoni baked with fresh tomato, eggplant and ricotta

42⁵⁰ half 75 full

FARFALLE CON VEGETALI

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

42⁵⁰ half 75 full

PENNE ALLA VODKA

Penne in a homemade vodka sauce

45 half 80 full

ZITI AL FORNO

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

42⁵⁰ half 75 full

ORECCHIETTE CON CIME DI RABE

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

45 half 80 full

Add sweet Italian sausage

+ 10 half 15 full

RIGATONI CON SALSICCIA

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

42⁵⁰ half 75 full

RIGATONI BOLOGNESE

Rigatoni in a classic Bolognese sauce

45 half 80 full

LASAGNA

Lasagna with besciamella, meat sauce and cheese

50 half 90 full

FUSILLI CON GAMBERI

Fusilli with shrimp, prosciutto, onion, tomato and cream

65 half 120 full



Farfalle con Vegetali

Pasta



Desserts & 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

Zuppe

Our delicious soups are available for catering!

See our to-go menu with the up to date soup list

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



Catering Packages

PANINI POWER PACKAGES

(No substitutions)

#1

INSALATA STAGIONE

Mixed greens, tomatoes, carrots and cucumbers with balsamic dressing

PANINI BASKET

An assortment of your choice

\$8.50 per person

15 person minimum

Includes Serving Utensils

#2

CAESAR

Romaine hearts, Ciabatta croutons, shaved Parmigiano and Caesar dressing

FARFALLE CON VEGETALI

Bow tie pasta salad served with sautéed mixed vegetables and 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 pecans 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 and 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 and cherry tomatoes in a garlic and oil sauce

*PETTO DI POLLO

Chicken in your choice of preparation:

Pomodorini • Ai Funghi • Vino Bianco E Limone

*Can only be substituted with Parmigiano alla Siciliana or Eggplant Rollatini

Includes Serving Utensils

Serves 10-12 \$160

Serves 20-22 \$285