



Catering MENU



Garden City S. Roslyn Franklin Square Lynbrook Mineola

516-506-7300

catered.events@labottegagourmet.com

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



Perfect...For All Occasions

Choose any variety of Panini from our regular menu.

Panini are cut into fours and served in our new Panini box

5 PANINI \$55 • 10 PANINI \$95

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

STAGIONE	30 half	45 full
Mixed greens, tomatoes, carrots and cucumbers with balsamic dressing		
BIETOLE	37⁵⁰ half	62⁵⁰ full
Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing		
TRICOLORE	40 half	65 full
Radicchio, baby arugula, endive, kalamata olives and shaved Parmigiano with balsamic dressing		
DI PERE	38 half	58 full
Mixed greens, red pears, gorgonzola and toasted pecans with lime dressing		
AVOCADO	50 half	80 full
Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds and cherry tomatoes with balsamic dressing		
DI MANGO	50 half	80 full
Organic baby kale, fresh mango, grilled chicken, gluten free quinoa, cherry tomatoes, almonds and shredded mozzarella with mango dressing		
DI QUINOA	50 half	80 full
Gluten free quinoa, grilled chicken, romaine hearts, fresh tomatoes, avocado, black olives, almonds and cucumber with mango dressing		
SAL SALAD	40 half	65 full
Chicken cutlet, mixed greens, red onions and tomatoes with roasted garlic vinaigrette		
CAESAR	32⁵⁰ half	55 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

- CRUDITÉS** 40 one size
Seasonal sliced fresh vegetables served with your choice of honey Dijon, balsamic dressing or herb aioli dip
- ZUCCHINE FRITTE** 35 half 60 full
Fried zucchini sticks served with homemade tomato sauce
- New* PANZANELLA SALAD** 35 half 50 full
ciabatta croutons, fresh tomatoes, red onions, basil and cucumbers in a balsamic vinaigrette
- Mini TRUFFLE GRILLED CHEESE BITES** 50 one size
Mini brie and American grilled cheese filled with a black truffle spread
- ANTIPASTO DI VEGETALI** 40 half 65 full
Grilled and marinated zucchini, eggplant, bell peppers, artichokes, mushrooms, onions and olives

Antipasti
Appetizers

- MOZZARELLA CAPRESE** 40 half 65 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
- FUNGI RIPIENI** 40 half 70 full
Roasted mushrooms filled with breadcrumbs, garlic, parsley and mixed vegetables
- CINNAMON SUGAR FRIED RAVIOLI** 45 one size
Deep fried cheese ravioli topped with powdered sugar and cinnamon
- Mini ARANCINE** 47⁵⁰ half 80 full
Bite size rice balls filled with Fontina cheese & peas, lightly breaded & deep fried to perfection served with homemade tomato sauce
- CROQUETTE**
Traditional potato and peas with homemade tomato sauce 40 half 75 full
Potato and ham with homemade tomato sauce 40 half 75 full
Bacala and potato served with herb aioli dip 45 half 80 full
- ANTIPASTO ALL'ITALIANA** 55 half 90 full
Selection of Italian cold cuts and cheeses with olives, and roasted peppers
- Mini STEAK BURRITO** 50 one size
Mini steak, pico de gallo and guacamole burritos served with a spicy red sauce
- FRIED SHRIMP** 70 one size
Fresh fried shrimp served with a spicy mango dipping sauce
- BAKED CLAMS** 14⁵⁰/ 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

\$1.50 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
- GAMBERI**
Roasted jumbo shrimp, tomato, hot peppers
- New* SALMONE**
Guacamole, hot fresh peppers & salmon tartar w/ spicy mango sauce
- RICOTTA**
sautéed mushrooms and kale with fresh ricotta
- ZUCCHINI**
grilled zucchini, smashed avocado and hot pepper
- PEPERONCINO**
Avocado, red onion and tomato with hot pepper
- PERA**
Roasted squash, fresh ricotta and pears
- BACON**
Artichoke puree, bacon and Parmigiano
- POLPETTE**
mini meatballs with fresh tomato sauce and mozzarella



Bruschette





Mini Smashed Potatoes

25 piece minimum per item

Mini SMASHED POTATOES 1⁵⁰/pc

Smashed and pan fried potato pancake with a choice of vegetable or chicken filling

ENDIVIA E CAPRINO 1⁷⁵/pc

Endive tips filled with goat cheese and oven roasted walnuts

MOZZARELLA E POMODORINI 1⁹⁵/pc

Mozzarella and cherry tomatoes on skewer

EGGPLANT BRUSCHETTE 1³⁵/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

New MEDJOOOL DATES 1⁷⁵/pc

stuffed with gorgonzola, almonds and bacon with a cream sauce

New FILLETTO DI BACCALA 1⁴⁰/pc

Fresh fried baccala tenders served with herb aioli

SPIEDINI DI POLLO MILANESE 40 half 70 full

Skewers of cubed breaded chicken tenders, arugula, fresh mozzarella & cherry tomato

SPIEDINI DI SALSICCIA 42⁵⁰ half 75 full

Skewers of sweet Italian sausage, potatoes, peppers and onions

SPIEDINI DI CARNE 50 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

Spiedini di Pollo Milanese

New GNOCCHI AI FUNGHI 45 half 80 full

Potato gnocchi in a mushroom sauce

GNOCCHI AL PESTO 45 half 80 full

Potato gnocchi in a fresh pesto sauce

RIGATONI ALLA SICILIANA 45 half 80 full

Rigatoni baked with fresh tomato, eggplant and ricotta

FARFALLE CON VEGETALI 45 half 80 full

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

PENNE ALLA VODKA 45 half 80 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

TORTELLINI DI ZUCCA 50 half 85 full

Pumpkin tortellini in a honey walnut cream sauce

CHEESE RAVIOLI with BLACK TRUFFLES 65 half 120 full

Cheese ravioli in a butter Parmigiano sauce, topped with black truffles

ORECCHIETTE CON CIME DI RABE 47⁵⁰ half 85 full

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

Add sweet Italian sausage + 10 half 15 full

RIGATONI CON SALSICCIA 45 half 80 full

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

RIGATONI BOLOGNESE 47⁵⁰ half 85 full

Rigatoni in a classic Bolognese sauce

LASAGNA 52⁵⁰ half 95 full

Lasagna with besciamella, meat sauce and cheese

FUSILLI CON GAMBERI 65 half 120 full

Fusilli with shrimp, prosciutto, onion, tomato and cream

TROFIE AL PESCE MISTO 65 half 120 full

Trofie with mixed seafood, chopped tomatoes, white wine and garlic

LINGUINE ALLE VONGOLE 65 half 120 full

Linguine with baby New Zealand clams in a garlic, oil and white wine sauce

PAELLA CLASSICA 65 half 120 full

Pork belly, calamari, shrimp, mussels, clams and chicken with saffron rice



Farfalle con Vegetali

Pasta

Hors D'oeuvres

Spiedini

Meat Skewer



Penne alla Vodka



Salmon al Vino Bianco

Vegeteriano

EGGPLANT ROLLATINI 45 half 80 full

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

PARMIGIANA ALLA SICILIANA 45 half 80 full

Sicilian style baked eggplant Parmigiano with sliced boiled eggs

PARMIGIANA DI ZUCCHINI E PATATE 45 half 70 full

Fresh potatoes and grilled zucchini layered and baked with Parmigiano and fresh mozzarella

Carne

POLLO POMODORINI 55 half 95 full

Chicken breast battered and sautéed with white wine and cherry tomatoes

POLLO VINO BIANCO E LIMONE 55 half 95 full

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

POLLO E MOZZARELLA 65 half 115 full

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

AI FUNGHI

In a sauce of mixed mushrooms, onions and Marsala wine

Chicken Breast 55 half 95 full

Veal 97^{oo} half 185 full

Pork 55 half 95 full

SALVIA E PROSCIUTTO

Pan-seared, topped with prosciutto and sage

Veal 97^{oo} half 185 full

Pork 55 half 95 full

Gamberi Impanate



Pollo Pomodorini

INVOLTINO CON SPINACI

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

Chicken Breast 55 half 95 full

Veal 97^{oo} half 185 full

Pork 55 half 95 full

CLASSIC POTATOES, PEPPERS AND ONIONS

Sautéed protein of choice with potatoes, peppers and onions

Cubed Chicken Breast 40 half 70 full

Sliced Sweet Italian Sausage 45 half 75 full

Cubed Flank Steak 50 half 90 full

POLPETTINE DI MANZO

Ground beef mini meatballs in a fresh tomato sauce

45 half 75 full

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

65 half 125 full

SALMONE AL VINO BIANCO

Battered salmon with white wine, lemon and parsley

80 half 150 full

SALMONE CON CREMA DI SENAPE

Pan seared salmon in a creamy Dijon mustard sauce

80 half 150 full

SALMONE E CARCIOFI

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

80 half 150 full

Vegetali

SAUTÉED IN GARLIC and OIL

Broccoli	40 half	65 full
String Beans	40 half	65 full
Carrots	40 half	65 full
Asparagus (when in season)	m/p	
Brussels Sprouts (when in season)	m/p	
Cauliflower (when in season)	m/p	

PURÉ DI PATATE Classic mashed potatoes 40 half 65 full

PATATE ROSEMARINO Roasted and sliced rosemary potatoes 45 half 70 full

VERDURE AL FORNO Baked seasonal vegetables 45 half 70 full

New CARCIOFI E PATATE Baked artichoke hearts and potatoes with fresh mozzarella 45 half 80 full

THIN...AIRY...FOCACCIA \$175

Fillings

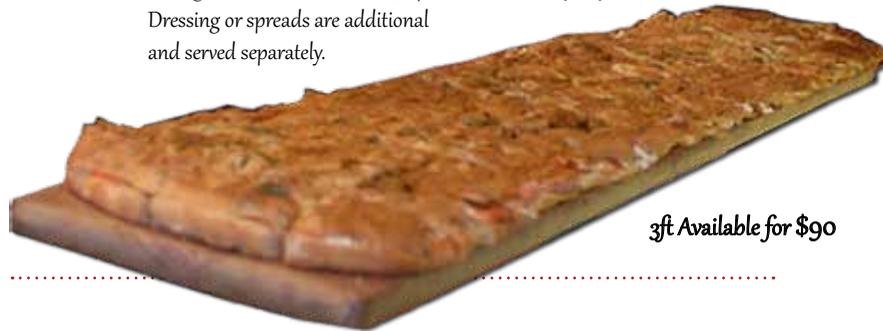
Mixed Greens or Arugula
Fresh Mozzarella or Fontina
Tomato or Sun-Dried Tomato

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.



3ft Available for \$90

Want a Brunch Catering Order?

PLEASE INQUIRE WHEN CALLING

Children's Fav's

CHICKEN FINGERS

40 half 65 full
Fresh chicken breast, cut into strips, breaded & fried served with ketchup

TUSCAN FRIES

35 half 60 full
La Bottega's classic French fries served with ketchup

PENNE

40 half 65 full
Penne tossed in your choice of fresh mild marinara, garlic and oil, or butter sauce

RAVIOLINI

42⁵⁰ half 70 full
Small cheese ravioli tossed in your choice of a mild marinara, garlic and oil, or butter sauce

OUR DELICIOUS SOUPS ARE AVAILABLE FOR CATERING!

Please 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 \$50

Seafood Soup \$55



Zuppe Soup

Desserts & Extras

ASSORTED ITALIAN COOKIE TRAY

\$15/lb

ASSORTED ITALIAN PASTRIES

\$18/dozen

MINI CANNOLI

\$20/dozen

SEASONAL FRUIT PLATTER

Half tray \$50 Full tray \$80

2 LITERS Coke, Diet Coke, Sprite \$4

BEVERAGE PACKAGE \$2/pp

Soda, Water, lemons, cups, straws & ice

DRESSING & SPREADS

Please inquire about pricing when ordering



516.506.7300

Catering Packages

PANINI POWER PACKAGES

(No substitutions)

#1

INSALATA DI STAGIONE

Mixed greens, tomatoes, carrots and cucumbers with balsamic dressing

PANINI BASKET

An assortment of your choice

\$9.25 per person

15 person minimum

Includes Serving Utensils

#2

CAESAR SALAD

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

\$11.25 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 \$150

Serves 20-22 \$280

PREMIER

CAESAR SALAD

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 \$170

Serves 20-22 \$290