



Catering MENU



**Rockville Centre
234c Merrick Road
Tel. 516.593.4930**

www. **LaBottegaGourmet.com**

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



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		

Insalate Salad

Add to any salad
Chicken \$10/15 • Turkey \$15/20 • Steak \$15/20 • Shrimp \$15/20

Caesar Salad

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 \$175

Fillings

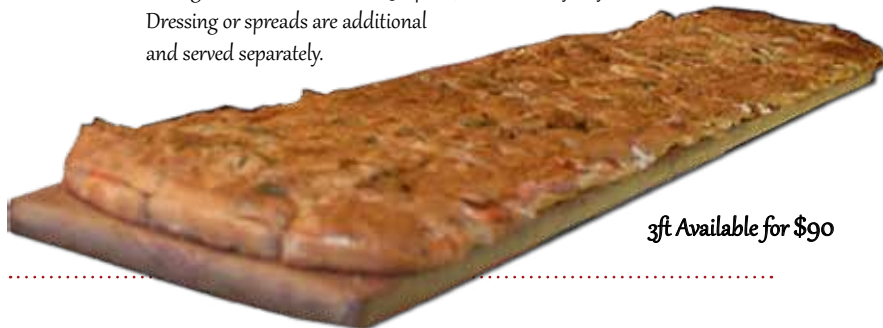
Mixed Greens or Arugula
 Fresh Mozzarella or Fontina
 Tomato or Sun-Dried Tomato

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



Panini Basket

6ft Panino or (2) 3ft. Panino



Mozzarella Caprese



Spiedini di Pollo Milanese

ANTIPASTO DI VEGETALI 40 half 65 full

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

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

FUNGHI RIPIENI 40 half 70 full

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

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

ANTIPASTO ALL'ITALIANA 55 half 90 full

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

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

25 piece minimum per item

ENDIVIA E CAPRINO 17⁵⁰/pc

Endive tips filled with goat cheese and oven roasted walnuts

MOZZARELLA E POMODORINI 17⁵⁰/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 c/pc

Breadsticks wrapped with prosciutto di parma

SPIEDINI DI POLLO MILANESE 40 half 70 full

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

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

\$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

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

*Hors
D'oeuvres*





Salmone 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

Carne

- POLPETTINE DI MANZO** 45 half 75 full
Ground beef mini meatballs in a fresh tomato sauce
- 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

INVOLTINO CON SPINACI

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

Your Choice of:

- Chicken Breast 55 half 95 full Veal 97⁵⁰ half 185 full Pork 55 half 95 full

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** 65 half 125 full
Pan seared tilapia in a roasted lemon sauce
- SALMONE AL VINO BIANCO** 80 half 150 full
Battered salmon with white wine, lemon and parsley
- SALMONE CON CREMA DI SENAPE** 80 half 150 full
Pan seared salmon in a creamy Dijon mustard sauce
- SALMONE E CARCIOFI** 80 half 150 full
Roasted salmon, artichoke hearts, tomato and a light cream sauce

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



Farfalle con Vegetali

- 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
- 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

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 \$50 Seafood Soup \$55



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

\$9.25 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

\$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

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