

# Ralph's Catering Menu

*(Off-Premise)*

*"Authentic Homemade Italian Cooking"*

*564 Franklin Avenue Nutley, New Jersey*

*(973) 235-1130*

**EST. 1961**



*Also Available On Premise : Ralph's Private Party Room!*

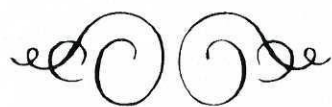
*25 to 70 people- Buffets, Sit downs, Every Occasion!*

*Ask for Details*

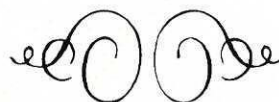
*[www.ralphspizzeria.com](http://www.ralphspizzeria.com)*







# Great Beginnings



**Cold Antipasto** Mixed greens topped with ham, salami, provolone, olives, roasted peppers, tomatoes & red onion with our special house dressing full 70 half 45

**Tri-Color Salad** Arugula, radicchio & endive tossed with olive oil & balsamic vinegar, topped w/ blue cheese or goat cheese, candied cranberries & walnuts full 60 half 40

**Tomato Bruschetta** Diced tomato, red onion & garlic served with crunchy garlic-basil Crostini Full 60 half 40

**Fresh Mozzarella Platter** Homemade mozzarella, roasted peppers, sliced tomatoes, red onion, & anchovies full 70 half 45

**Italian Salad** Mixed greens topped with imported provolone, roasted peppers, sundried tomatoes, pepperoncini, olives & tomatoes with our special house dressing full 70 half 45

**Tossed Salad** Romaine lettuce, tomatoes, red onion, radishes, carrots, cucumbers & black olives topped with our special house dressing full 50 half 35

**Italian Hot & Sweet Fryer Peppers & Imported Provolone Platter** full 65 half 40

**Hot Wings** Served with celery, carrots & blue cheese dressing full 60 half 40

**Fried Calamari** Lightly floured & fried, served with marinara dipping sauce full 90 half 55

**Stuffed Mushrooms** Breadcrumb & herb stuffing served in a brown mushroom sauce full 60 half 35

**New Zealand Mussels & Little Neck Clams Marinara or Vino Bianco**  
Sautéed in tomato sauce (spicy or sweet) or white wine garlic & herbs full 80 half 50

**Mozzarella Sticks & Chicken Tenders Combo** served with marinara, honey mustard & hot buffalo sauces full 75 half 40

**Grilled Vegetable Napoleon** Layered grilled eggplant, zucchini, roasted peppers & melted fresh mozzarella, served on Mesclun salad full 65 half 40

**Hot Pepper Platter** sautéed Italian long hot peppers with olive oil & garlic full 55 half 35

**Eggplant Rollitini** Pan-fried eggplant slices stuffed with ricotta cheese, topped with tomato sauce & mozzarella full 80 half 45

**Antipasto Italiano** An assortment of Italian specialties including:  
Fresh mozzarella, Sopressata, prosciutto, sautéed long hot peppers,  
roasted peppers, imported provolone, sweet fryer peppers &  
assorted olives full 95 half 55

**Clams Oreganata** Little neck clams topped with herbed breadcrumbs & garlic,  
broiled in a garlic-scampi sauce full 85 half 50

**Special Garlic Bread** Crunchy garlic bread topped with crumbled  
sausage & mozzarella cheese full 40 half 25





# Chicken

**Full Tray 90.00 Half Tray 55.00**

**Chicken Abruzzi** Topped with provolone & ricotta cheese, sautéed in a brown sauce with sun-dried tomatoes & mushrooms

**Chicken Marsala** Sautéed with Portobello & button mushrooms in a Marsala wine sauce

**Chicken Tuscany** Sautéed in a lemon-garlic sauce with capers artichoke hearts & roasted peppers

**Grilled Chicken Breast** Served on a bed of sautéed spinach with assorted grilled vegetables

**Chicken Francese** Battered, then sautéed in a lemon, butter & white wine sauce

**Chicken Giambotta** Sautéed w/ sausage, potatoes, mushrooms, peppers (hot or sweet) & onions

**Chicken Parmigiana** Breaded & topped with mozzarella & tomato sauce

**Chicken Capri** Topped with spinach, prosciutto & mozzarella in a white wine sauce

**Chicken Sorrentino** Layered with prosciutto & mozzarella sautéed in white wine with mushrooms

# Veal & Beef

**Full Tray 120.00 Half 70.00**

**Veal Marsala** Sautéed with Portobello & button mushrooms in a creamy Marsala wine sauce

**Veal Capri** Topped with spinach, prosciutto & mozzarella cheese in a white wine sauce

**Veal Ralph** Sautéed in a Portobello mushroom sauce topped with smoked mozzarella cheese

**Veal Francese** Battered, then sautéed in a lemon, butter & white wine sauce

**Veal Tuscany** Sautéed in a lemon-garlic sauce w/ capers, artichoke hearts & roasted peppers

**Veal Parmigiana** Breaded veal cutlet topped with tomato sauce & mozzarella cheese

**Beef Campania** Braised beef cubes simmered in a red wine sauce with Italian bacon, mushrooms, carrots & cipollini onions

**Steak Italiano** Seasoned & grilled flank steak served with assorted sautéed mushrooms in a garlic scampi sauce (hot peppers optional)

# Seafood

**Seafood Fra-Diavolo** Shrimp, scallops, clams, mussels & calamari simmered in a spicy marinara sauce, served on a bed of linguine full 120 half 75

**Tilapia, Salmon or Filet of Sole Oreganata** Sautéed in a garlic wine sauce & sprinkled with seasoned breadcrumbs, garnished with sautéed broccoli full 105 half 65

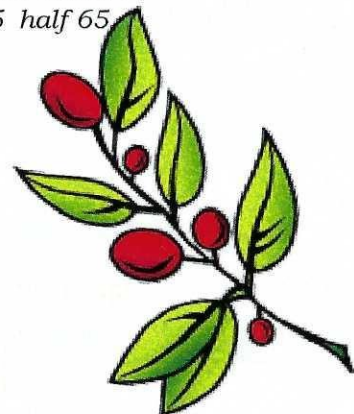
**Shrimp "Have it your way"** Shrimp Fra-Diavolo, Scampi style, Francese or Shrimp & broccoli red sauce over linguine full 110 half 65

**Salmon** Pan-seared with a walnut crust & served in whole grain mustard & wine sauce full 110 half 65

**Seafood Scampi** Shrimp, scallops, clams, mussels & calamari served over linguine in a garlic scampi sauce full 120 half 75



**Gluten Free Menu Available**





# Pasta

- Penne Vodka** Tomato cream sauce w/artichoke hearts, sun-dried tomatoes & prosciutto full 75 half 45  
**Pasta e Salsiccie** Penne tossed with crumbled sausage in a pink cream sauce full 75 half 45  
**Cavatelli and Broccoli** full 65 half 35  
**Baked Lasagna** full 85 half 50 **with meat** full 110.00 half 65  
**Rigatoni Siciliano** eggplant, zucchini, peppers, & Calamata olives in tomato sauce full 75 half 45  
**Baked Ziti or Baked Cavatelli** full 60 half 35  
**Stuffed Shells or Ravioli** with tomato sauce full 70 half 40  
**Penne con Pesto** Penne tossed with a fresh Basil & Parmigiana cream sauce full 65 half 40  
**Portobello Mushroom Ravioli** Served in a creamy roasted garlic sauce full 80 half 50  
**Rigatoni with Grilled Sausage and Broccoli Rabe** Served in a garlic-wine sauce full 75 half 50  
**Tortellini** Meat tortellini served in a creamy alfredo sauce w/prosciutto & peas full 75 half 45  
**Penne Ralph** Penne served in a pink sherry cream sauce w/ lump crabmeat & asparagus full 90 half 55

## Pasta- Penne, Rigatoni, Cavatelli, Spaghetti, linguine, bowties

- Tomato sauce** full 60 half 40 **Meat sauce** full 75 half 45 **Crumbled sausage red sauce** full 70 half 40  
**Putanesca Sauce** Plum tomato sauce, capers, Calamata olives & anchovies full 70 half 40  
**Al Amatriciana Sauce** Plum tomatoes, prosciutto, bacon, onions and basil full 70 half 40

**Meatballs** full tray 65 half tray 35

**Italian Sausage** full tray 75 half tray 40

### Other Italian Offerings:

- Eggplant Parmigiana** full 75 half 40  
**Sausage, peppers and onions (white or red)** full 75 half 40 **Italian Style Hot Dogs with potatoes, peppers & onions** Full 75 half 40

### Vegetables

- |   |          |           |      |    |      |    |
|---|----------|-----------|------|----|------|----|
| Roasted   | Rosemary | Potatoes  | full | 50 | half | 30 |
| Sautéed   | Broccoli | & Carrots | full | 50 | half | 30 |
| Sautéed Broccoli Rabe full 70 half 40 (or market price) |          |           |      |    |      |    |



**Sandwich Platters: 25 mini subs: Your Choice: Italian, Roasted Turkey, Caprese, Ham & Swiss, Grilled veggie wrap, Grilled Chicken wrap 50.00**

**Potato Salad or Coleslaw or Macaroni salad or Pasta Salad (serves 12) 40.00**



**We Also Offer:** **Buffet Set-up:** Includes Paper Dishes(2 p.p) forks, knives, napkins, serving spoons, racks, water pans, sternos, take home containers, white linen table cloth for the buffet, bread & Butter 2.25 per person

**Coffee & Tea Service:** Includes Coffee & Tea urns, Coffee, de-caf coffee & tea, cups, stirrers, milk, 1/2 and 1/2, lemons, sugar & equal 1.50 per person

**Dessert Service:** Your choice from a selection of delicious cakes, cake plates, forks, napkins & cake server 3.00 per person