



561-690-6881

SABATINOSCATERING.COM

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PLATTERS

Fruit and Cheese Platter

Assortment of the Freshest Fruits and Gourmet Cheeses

Served with crackers

The Caprese Platter

Sliced Beefsteak Tomatoes, Sliced Mozzarella Cheese, and Fresh Basil

Topped with Balsamic Glaze

Grilled Vegetable Platter

Off the Flame and Cooled to Perfection Zucchini, Squash, Asparagus, Tri-Colored Peppers, Eggplant and Assorted Mushrooms

Vegetable Crudit  Platter

Fresh Broccoli, Celery Sticks, Carrots, Mixed Peppers, Cucumbers, Grape Tomatoes

Served with Ranch, Blue Cheese, and Hummus

Melon and Prosciutto Platter

Watermelon Slices, Honeydew and Cantaloupe Balls with Fresh Sliced Mozzarella Cheese and Parma Prosciutto

Topped with Fresh Herbs

Mediterranean Platter

Classic Hummus, Cucumber Slices, Grape Tomatoes, Carrots, Mixed Olives, Feta Cheese, Grape Leaves, Roasted Red Peppers and Salami Nuggets

Served with Pita Bread or Pita Chips

Inquire about combining any platters together to create your own stationary antipasto display

PLATTERS

Shrimp Cocktail Platter

Jumbo shrimp

*Served with Homemade
Cocktail Sauce*

American Meat & Cheese Platter

Classic Meats and Cheeses Including Savory Ham, Roast Beef and Smoked Turkey, Paired with Yellow and White American Cheese, and Natural Swiss

Accompanied with Assorted Olives

Italian Antipasto Platter

A platter of Assorted Italian meats and Cheeses Including Salami Pepperoni, Capicola, Prosciutto, Parmesan Cheese, Provolone Cheese, Roasted Red Peppers and Assorted Olives

Prime Filet Mignon Platter

Served with Horseradish Sauce and Brioche Buns

Fresh Salsa & Guacamole Platter

Homemade Classic Salsa, Mango Salsa, and Guacamole,
*Served with Creamy Ranch Dressing, Assorted Vegetables,
and Tortilla Chips*



COLD HOR D'OEUVRES

Mozzarella and Heirloom

Tomato Skewers

Topped with Basil Pesto
Balsamic Drizzle

Mediterranean Crostini

Roasted Red Peppers,
Hummus, and Olives on a
Garlic Crostini

Tenderloin Crostini

Prime Filet, Garlic and Herb
Cheese Spread, Caramelized
Onions, and Roasted Red
Peppers on a Garlic Crostini

Bruschetta Crostini

Garlic Crostini Topped with
Fresh Bruschetta

Wild Mushroom Crostini

Wild Mushrooms with Truffle
and Goat Cheese Spread on a
Garlic Crostini

Shrimp Skewers

Cajun Style or Pesto Style

Fresh Fruit and Cheese Skewers

Tuna Poke Shooters

Fresh Ahi Tuna with a
Wasabi Drizzle

Shrimp Cocktail Shooters

2 Jumbo Shrimp, homemade
Cocktail Sauce, and a
Lemon Slice

Italian Antipasto Kabobs

Salami, Grape Tomatoes,
Fresh Basil, Pepperoncini,
Marinated Artichokes and
Olives with Balsamic Drizzle

Sesame Seared Tuna Bites

Seared Tuna with a Hint of
Wasabi and Teriyaki
served on Cucumber

Deviled Eggs with Bacon

Topped with either Prosciutto,
Cajun Shrimp, or Smoked
Salmon

Avocado Toast Bites

Avocado Lime Mash on
Toasted Bread with Pickled
Onions, Tomatoes and
Balsamic Drizzle

Avocado Endive Cups

Fresh Guacamole and Red
Pepper Salsa

Smoked Salmon Bites

Fresh Smoked Salmon with
Lemon, and Cream Cheese on
a Cucumber Slice with a Hint
of Fresh Dill

Eggplant Milano

Breaded Eggplant Pinwheels
Rolled with Provolone Cheese,
Roasted Red Peppers, and Basil
with a Balsamic Drizzle

Filet Mignon Sliders

Sliced Filet Mignon with
Boursin Cheese, Topped
with Roasted Red Peppers,
Crispy Onions, and Creamy
Horseradish on Hawaiian Rolls

COLD HOR D'OEUVRES



HOT HOR D'OEUVRES

**Spinach and Mozzarella
Stuffed Mushroom Caps**

Crab Stuffed Mushrooms

**Homemade Beef
Cocktail Meatballs**

- Marinara with Fresh Ricotta
- BBQ
- Swedish
- Sweet & Spicy

Gourmet Pigs in a Blanket
with Yellow Mustard and
Ketchup for Dipping

Spanakopita
with Tzatziki Dipping Sauce

Crab Cake Bites
with Mustard Dipping Sauce

Fried Ravioli
with Marinara or Alla
Vodka Sauce

Vegetable Egg rolls
with Sweet Chili Dipping
Sauce

Coconut Shrimp
with Sweet Chili Dipping
Sauce

**Mac & Cheese Bites or
Bacon Mac & Cheese Bites**
with Garlic Aioli Dipping
Sauce

Mini Chicken Quesadillas
with Sour Cream

Jumbo Pretzel Bites
with Cheese Sauce and Dijon
Mustard

**Southwest Chicken
Egg Rolls**
with Sour Cream



**Filet and Gorgonzola
Wrapped in Bacon**

**Smoked Bacon Wrapped
Scallops**

**Grilled Lollipop
Lamb Chops**
with Rosemary Balsamic
Demi Glaze

Chimichurri Skewers
Churrasco Steak or Shrimp
Topped with Chimichurri
Sauce

**Shrimp and Jalapeño
Cheddar Sausage Skewers**
Drizzled with Korean BBQ
Sauce

**Chef Joey's Mini
Cuban Sandwiches**
Ham, Swiss Cheese, and
Pulled Pork

**Boneless Buffalo
Chicken Bites**
Topped with Scallions and
Served with Blue Cheese
Dressing

**Penne Alla Vodka Shooters
Mini Beef Wellingtons**
with Creamy Horseradish
Dipping Sauce

HOT HOR D'OEUVRES

Mac and Cheese Shooters
Topped with Panko Parmesan
Breadcrumbs

**Grilled Cheese and Tomato
Bisque Shooters**

Mini Beef Empanadas
with Salsa Verde Dipping
Sauce

Teriyaki Chicken Skewers
Grilled Chicken Smothered in
Teriyaki Sauce with Grilled
Peppers and Onions Topped
with Sesame Seeds

Coconut Chicken Strips
with Sweet Chili Sauce

**Chicken and Waffle
Skewers**
Honey Butter Fried Chicken on
Top of a Waffle Bite Drizzled
with Hot Honey Maple Syrup

Chef Flatbreads

- Pepperoni and Pesto
- Corn, Bacon, and Truffle Aoli
- Truffle, Mushroom, and Onions
- Brie, Cranberry, and Apple

ENTREES

Sabatino's Chicken

Garlic Cream Sauce with Spinach and Roasted Red Peppers

Chicken Parmesan

Chicken Francese

Chicken Marsala

Chicken Piccata

Chicken Milanese

Chicken

- Grilled
- Italian Style
- Blackened
- Jamacian Jerk
- Key Lime Honey Mustard
- Lemon Pepper

Cattleman's BBQ Chicken Thighs

Breaded Chicken Tenders
with BBQ Sauce or Honey Mustard

Salmon

- **Grilled Lemon**
- **Blackened Atlantic**
Topped with Fresh Mango Pineapple Salsa
- **Lemon Pepper**
- **Herb and Parmesan Crusted**
with Lemon and Dill
- **Teriyaki**
- **Key Lime Honey Mustard**

Mahi Mahi

- Grilled
- Blackened
- Lemon Garlic Cream Sauce

Sesame and Soy Basted Chilean Seabass

Jumbo Shrimp Scampi

Seasonal Seafood

Available Upon Request

ENTREES

Grilled Churrasco Steak

Served with Chimichurri Sauce

Filet Mignon

with Peppercorn Gravy and
Horseradish Sauce

Sautéed Sirloin Tips

with Peppers and Onions

Veal Marsala

Veal Parmesan

Veal Milanese

Veal Piccata

Roasted Pork Tenderloin

Available Bacon Wrapped

Italian style Meatballs

Hot & Sweet Sausage and Peppers

BBQ Baby Back Ribs

BBQ Pulled Pork

Eggplant Rollatini

Eggplant Parmigiana



PASTA DISHES

Rigatoni Alla Vodka

**Penne Pasta with Broccoli,
Roasted Garlic, and Olive
Oil**

Rigatoni Bolognese

Fettuccini Alfredo

**Mammas Homemade
Lasagna**

Italian Style Stuffed Shells
Spinach and Cheese, or Ricotta

Lobster Ravioli
with Lobster Bisque

**Classic Cheese Ravioli
with Marinara**

Portobello Mushroom Ravioli
with Creamy Mushroom Sauce

**Ricotta and Romano
Stuffed Rigatoni**
served in either Alla Vodka,
Marinara or Alfredo Sauce

**Four Cheese Stuffed
Pasta Purses**
in a Creamy Primavera Cheese
Sauce

Spicy Cajun Pasta
with Bell Peppers in a Cajun
Cream Sauce

Baked Ziti

*Add Chicken, Shrimp or Sausage to Any Pasta
Dish for an Additional Charge*



SALADS

Caesar Salad

House Field Green Salad

Iceberg Wedge Salad

Bacon, Blue Cheese Crumbles, Chopped Red Onion and a Creamy Blue Cheese Dressing

Greek Salad

Romaine Lettuce, Cucumber, Chickpeas, Sliced Grape Tomatoes, Kalamata Olives, Feta Cheese Crumbles with Greek Dressing

Southwest Salad

Baby Iceberg Lettuce, Roasted Red Peppers, Corn, Black Beans, Bacon, Tortilla Chips, and Cheddar Cheese with Chipotle Dressing

Nantucket Salad

Spring Mix Greens, Gorgonzola Crumbles, Sliced Red Onions, Pine Nuts with Raspberry Vinaigrette Dressing

SABATINOS
C A T E

COLD PASTA SALADS

Greek Pasta Salad

Penne Caprese Salad

Italian Primavera Pasta Salad

Italian Antipasto Pasta Salad

Tortellini Broccoli and Bacon Salad

Chicken Caesar Pasta Salad

Southwestern Pasta Salad



SIDES

Grilled or Roasted
Vegetables

Garlic Mashed Potatoes or
Sweet Mashed Potatoes

Au Gratin Potatoes

Oven Roasted Baby
Potatoes

Garlic Parmesan Roasted
Brussel Sprouts

Butter Garlic Green Beans
with Parmesan

Roasted Broccoli with
Garlic

Herbed Rice Pilaf

Chef Joey's Rice and Beans

Creamy Sautéed
Mushrooms

Oven Roasted Cauliflower

Truffle Mushroom Orzo

Risotto Parmesan or
Wild Mushroom

Roasted Asparagus with
Italian Herbs

Mac and Cheese
Available Truffle Style

Sweet Plantains

Mexican Style Street Corn
on the Cobb

BBQ Baked Beans with
Brisket

ADD ONS

Assorted Bread Basket

Garlic Knots

Olive Bread

Dinner Rolls

Italian Bread



DESSERTS

Mini Cannolis

Parfait Shooters

Strawberries, Fresh Berries,
Granola, and Vanilla Greek
Yogurt

Decadent Cookie & Brownie Platter

An Assortment of Fresh Baked Cookies and Brownies

Mini Fruit Tart Platter

Chocolate Lover's Cake Key Lime Pie

Red Velvet Cake

Tiramisu

Chocolate Covered Strawberries

Traditional Cheesecake

Brownie Explosion Cheesecake



SABATINOS CATERING

Our mission is to provide exceptional food and professional service. We specialize in weddings, corporate functions, cocktail parties, as well as any other private event. You can choose from our menu, or our staff can create something that fits your needs. No matter the occasion, we have got you covered. At Sabatinos Catering you'll appreciate the difference our devotion to personalized detail makes in your event. Our chefs can also accommodate any of your special dietary requests. Our menu consists of the freshest ingredients. We are your first and last call for all your food and event catering needs.

Call or email us today for your next event.



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