



561-690-6881

SABATINOSCATERING.COM

INFO@SABATINOSCATERING.COM

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 Crudité 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



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

Shrimp Cocktail Platter

Jumbo shrimp

Served with Homemade Cocktail Sauce

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

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

**Fresh Fruit and Cheese
Skewers**

Deviled Eggs with Bacon

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

Tuna Poke Shooters
Fresh Ahi Tuna with a
Wasabi Drizzle

**Ham & Pimento Cheese
Pinwheels**

Asian Chicken Potstickers

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

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



HOT HOR D'OEUVRES

**Spinach and Mozzarella
Stuffed Mushroom**

Crab Stuffed Mushrooms

**Homemade Beef
Cocktail Meatballs**

- Marinara with Fresh Ricotta
- Swedish
- Sweet & Tangy

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

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

Mini Chicken Quesadillas
with Sour Cream

Jumbo Pretzel Bites
with Beer Cheese

**Filet and Gorgonzola
Wrapped in Bacon**

**Smoked Bacon Wrapped
Scallops**

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

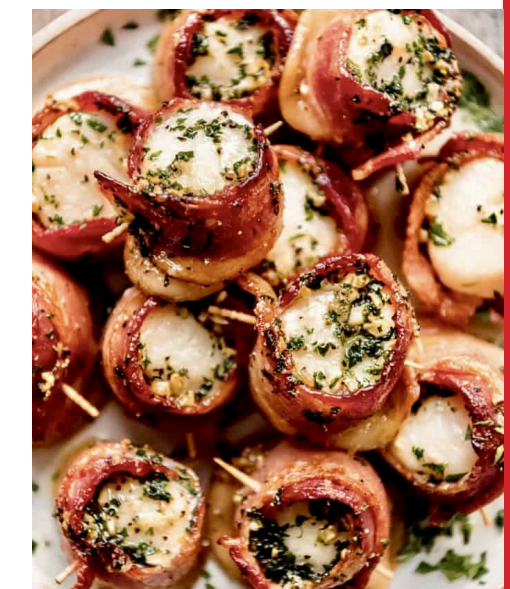
Chimichurri Skewers
Churrasco Steak or Shrimp
Topped with Chimichurri
Sauce

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

**Chicken and Waffle
Skewers**

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

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



HOT HOR D'OEUVRES

Boneless Buffalo Chicken Bites

Topped with Scallions and
Served with Blue Cheese
Dressing

Mini Beef Wellingtons
with Creamy Horseradish
Dipping Sauce

**Mini Beef or Chicken
Empanadas**
with Salsa Verde Dipping Sauce
French Dip Sliders
with Au Jus

Chef Flatbreads

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

Ham Croquettes
with Garli Aoli

Mozzarella Triangles
with Marinara or Vodka Sauce

Spicy Breaded Shrimp

Coconut Shrimp
with Sweet Chili 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

**Turkey Bacon Ranch
Sliders**

**Pepperoni & Cheese
Eggrolls**
with Marinara

**Southwest Chicken
Egg Rolls**
with Sour Cream

Buffalo Chicken Wontons
with Blue Cheese or Ranch

**Plantain Cups filled with
Mojo Pork or BBQ Chicken**

**Grilled Cheese and Tomato
Bisque Shooters**

Penne Alla Vodka Shooters

Mac and Cheese Shooters
Topped with Panko Parmesan
Breadcrumbs



ENTREES

Sabatino's Chicken

Garlic Cream Sauce with Spinach and Roasted Red Peppers

Chicken Parmesan

Chicken Francese

Chicken Marsala

Chicken Piccata

Chicken Milanese

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

Snapper Francaise

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

Mahi Mahi

- Grilled
- Blackened
- Lemon Garlic Cream Sauce

Sesame and Soy Basted Chilean Seabass

Jumbo Shrimp Scampi

Seasonal Seafood
Available Upon Request

Grilled Churrasco Steak

Served with Chimichurri Sauce

Filet Mignon

with Peppercorn Gravy and Horseradish Sauce

Sautéed Sirloin Tips

with Peppers and Onions

Beef Burgundy

Filet Tips with Mushrooms and Onions in a Red Wine Demi Sauce

Veal Marsala

Veal Parmesan

Veal Milanese

Veal Piccata

Roasted Pork Tenderloin

Available Bacon Wrapped

Italian style Meatballs

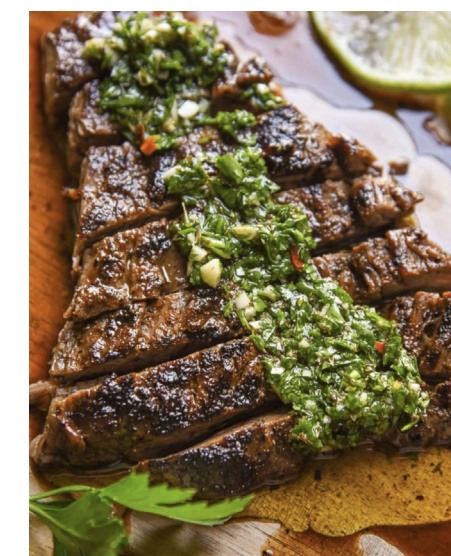
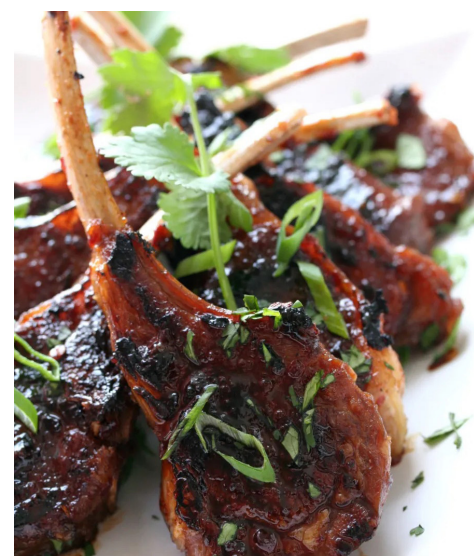
Hot & Sweet Sausage and Peppers

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*



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

Greek Pasta Salad

**Penne Caprese
Salad**

**Italian Primavera
Pasta Salad**



**Italian Antipasto
Pasta Salad**

**Tortellini Broccoli
and Bacon Salad**



SALADS

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

COLD PASTA SALADS

**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

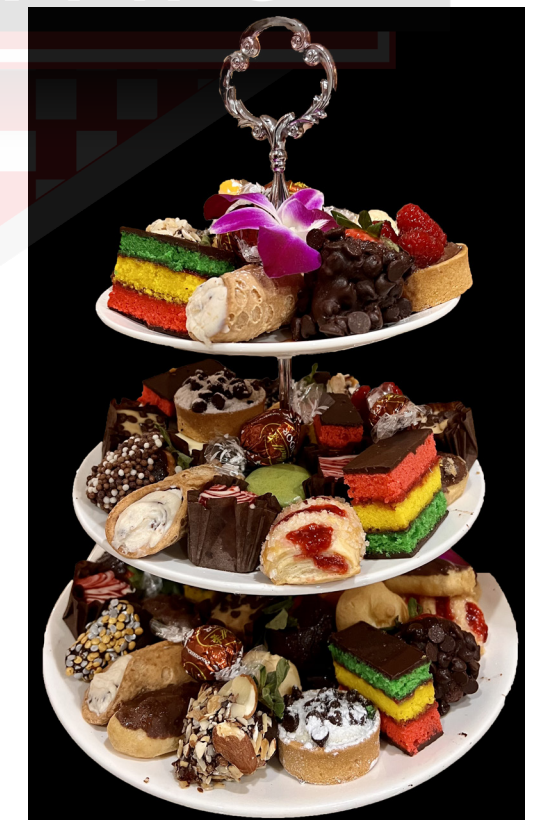


ADD ONS

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.



561-690-6881

SABATINOSCATERING.COM

INFO@SABATINOSCATERING.COM