



# 2025 Holiday Catering Menu

## Starters

### *Charcuterie / Antipasto*

An artfully-designed platter of imported and domestic meats & cheeses, mixed Italian olives, and our homemade crostini

*Small (serves 10) \$90 Large (serves 20) \$125*

### **SHRIMP COCKTAIL**

Jumbo poached shrimp, horseradish cocktail sauce made from scratch \$4/each

### **FRUIT & CHEESE**

Seasonal fruits and assorted cheeses, served with our homemade crostini

Small (serves 10) \$65 Large (serves 20) \$125

### **ARANCINI**

Italian fried rice balls stuffed with mozzarella, coated with breadcrumbs and fried to perfection \$3.50 each / \$40 per dozen

### **CAPRESE SALAD**

Tomatoes, Buffalo Mozzarella, basil and extra virgin olive oil *Small \$65 / Large \$125*

### **STROMBOLI / STUFFED BREAD**

Handmade stuffed breads sliced ready to reheat, served with homemade marinara sauce (buffalo chicken served with blue cheese dressing).

Choose from: Chicken Parmesan, Eggplant Parmesan, Meatball, Pepperoni, Sausage and Peppers, Roasted Vegetable or Buffalo Chicken and Gorgonzola

Half Bread (approx. 10 slices) \$22 / Full Bread (approx. 20 slices) \$34



**CALL TO ORDER 860-365-5880**

# 2025 HOLIDAY CATERING

## Individual Holiday Dinner

Sirloin tips braised with onions and a Chianti demi glaze, mashed potatoes, butternut squash, brussels sprouts with bacon, dinner roll with butter, and a traditional cannoli for dessert. \$22 each  
(Sorry No Substitutions)

*These sell out fast, pre-ordering is recommended*

## Feast of the Seven Fishes

*(uncooked, with cooking instructions included)*

**MARYLAND STYLE CRABCAKE w/ REMOULADE SAUCE** – \$9 each

**FRUTTI DI MARE** (Seafood Salad) – shellfish with carrots, celery and vinaigrette dressing \$14.99/lb

**BACCALA FRITTERS** – potato and salt cod lightly fried w/ lemon and caper aioli \$4.50 each

**BAKED STUFFED CLAMS** – onion, garlic, white wine, lemon butter, fresh oregano and breadcrumbs  
\$24/half dozen \$48/dozen

**BAKED STUFFED SHRIMP** – jumbo shrimp loaded with seafood stuffing \$6 each

**STUFFED SOLE** – tender white fish wrapped around generous seafood stuffing \$10 each

**PESTO CRUSTED SALMON** – farm raised salmon coated with basil pesto and grilled lemon \$10 each

## Pasta

*(fully-cooked, ready to be heated & served)*

**Small feeds 10 people / Large feeds 20 people**

### **CHEESE LASAGNA**

Pasta sheets layered with a blend of ricotta, parmesan, mozzarella cheese and our homemade marinara then baked to perfection. Small \$50 / Large \$100

### **MEAT LASAGNA**

Our perfectly-baked cheese lasagna with sweet Italian sausage and handmade meatballs  
Small \$65 / Large \$120

(Pasta is continued on next page)



**CALL TO ORDER 860-365-5880**

# 2025 HOLIDAY CATERING

(Pasta continued from previous page)

## STUFFED RIGATONI

Jumbo rigatoni filled with the perfect blend of ricotta, parmesan & mozzarella cheese and baked in our homemade marinara sauce Small \$50 / Large \$95

## EGGPLANT PARMESAN

We make our own eggplant cutlets from scratch, then layer them with ricotta, parmesan & mozzarella cheese, add the perfect blend of herbs and bake in our homemade marinara sauce

Small \$55 / Large \$110

## Chicken, Pork & Meatballs

*(fully-cooked, ready to be heated & served)*

**Small feeds 10 people / Large feeds 20 people**

## CHICKEN PARMIGIANA

Our customers' favorite! Our hand-cut and breaded chicken breast cutlet, our homemade marinara sauce and a blend of parmesan and mozzarella cheeses \$65 / \$120

## CHICKEN MILANESE

Boneless skinless chicken breast, panko crusted and sauteed in brown butter with lemon wedges and fresh parsley \$65 / \$120

## CHICKEN PICATTA

Boneless skinless chicken breast simmered in a lemon caper butter sauce \$60 / \$120

## OUR FAMOUS PORCHETTA

Pork with rosemary, fennel and garlic slow roasted until fork tender. Served with caramelized onions and pan gravy \$70 / \$140 Italian Long Hot Peppers \$1 each

## D'ELIANA MEATBALLS

Made from scratch, hand-rolled and served in our marinara sauce

Small (approx. 30 meatballs) \$65 / Large (approx. 60 meatballs) \$120



**CALL TO ORDER 860-365-5880**

# 2025 HOLIDAY CATERING

## Side Dishes

*(fully-cooked, ready to be heated & served)*

***Small feeds 10 people / Large feeds 20 people***

**PARMESAN ROASTED POTATOES** *small \$45 / Large \$80*

**SAFFRON RICE** *Small \$45 / Large \$80*

**ROASTED BRUSSELS SPROUTS** – bacon, onions and dried cranberries *Small \$50 / Large \$90*

**ROASTED SEASONAL VEGETABLES** *Small \$45 / Large \$80*

**GARDEN SALAD** -Fresh greens, tomatoes, cucumber, red onion, Balsamic & Ranch dressings  
*Small (serves 10) \$45 Large (serves 20) \$65*

**ANTIPASTO GARDEN SALAD** - Our garden salad topped with antipasto meat, cheese, pepperoncini, Italian dressing *Small (serves 10) \$55 Large (serves 20) \$78*

## Butcher's Corner

*(uncooked, with cooking instructions included)*

**ANGUS BONE-IN PRIME RIB** *(1 – 7 Ribs, trimmed or untrimmed) \$21.99/lb*

**ANGUS WHOLE FILET MIGNON** *(approx. 7 lbs, trimmed or untrimmed) \$27.99/lb*

## Dessert

**OUR FAMOUS CANNOLI** *\$3.50 each*

Choose your combination of:

SHELL: Traditional Plain or Chocolate-Dipped

FILLING: Traditional Ricotta, Chocolate Chip, or  
Peppermint Chocolate Chip

**ASSORTED DESSERT PLATTER** - *\$3 per person*

Assortment of cookies, brownies,

lemon bars, pastries

**INQUIRE ABOUT OUR CAKES & CHEESECAKES**



**CALL TO ORDER 860-365-5880**

# 2025 HOLIDAY CATERING

## The Fine Print

Accepting orders until Wednesday Dec 17th  
Order Pickup is Wednesday Dec 24<sup>th</sup> 8:00am - 4:00pm

*Holiday Hours:*

<i>Saturday 12/20</i>	<i>8:00am – 4:00pm</i>
<i>Sunday 12/21</i>	<i>8:00am – 4:00pm</i>
<i>Monday 12/22</i>	<i>8:00am – 6:00pm</i>
<i>Tuesday 12/23</i>	<i>8:00am – 6:00pm</i>
<i>Wednesday 12/24</i>	<i>8:00am – 4:00pm</i>

DEC. 25 through JAN. 5 - CLOSED

*Wishing you all the best this Holiday Season*  
*Thank you for your continued support*  
*Sincerely, Lauren & George*

Prices do not reflect Ct Food Tax of 7.35%  
Discounts do not apply to catering



CALL TO ORDER 860-365-5880