



# D'eliana Easter Catering



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

## **STARTERS**

### **CHARCUTERIE / ANTIPASTO**

An artfully designed platter of imported and domestic meats and cheeses, mixed Italian olives and our homemade crostini \$90 / \$125

### **PIZZA RUSTICA / PIZZA GAINA / PIZZA DI PASQUA**

It has many names but we call it D'elicious! This traditional egg dish from Napoli is loaded with ham, salami, prosciutto and cheese. Approximately 7 inches and serves 5 \$29/each

### **GARDEN SALAD**

Fresh greens, tomato, cucumber, red onion \$45 / \$65 *includes Balsamic and Ranch dressing.*  
Add Antipasto meats and cheese for an additional \$8 / \$16

### **STROMBOLI / STUFFED BREAD**

Made in our kitchen from scratch, sliced and arranged in a pan ready to reheat \$22 / \$34  
Includes our homemade marinara sauce.

Choose from: Chicken Parmesan, Eggplant Parmesan, Meatball, Pepperoni, Sausage & Peppers, Buffalo Chicken Gorgonzola, Roasted Vegetables

## **INDIVIDUAL MEAL**

Maple & Brown Sugar Glazed Ham, Au Gratin Potatoes, Roasted Seasonal Vegetables, Dinner Roll and a slice of Chocolate Cake.

\$17.99 each

## **PASTA**

(fully-cooked, ready to be heated & served) (small serves 10 / large serves 20)

### **BAKED STUFFED SHELLS**

Jumbo pasta shells filled with the perfect blend of ricotta, parmesan and mozzarella cheeses, then baked to perfection in our homemade marinara sauce \$50 / \$100

### **ITALIAN MACARONI & CHEESE**

Macaroni baked with 5 cheeses, stewed tomatoes and a golden buttery breadcrumb topping \$60 / \$120

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

**CHEESE LASAGNA**

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

**MEAT LASAGNA**

Pasta sheets layered with a blend of ricotta, parmesan, mozzarella, sweet Italian sausage, ground beef and our homemade marinara sauce \$65 / \$120

***PROTEIN***

(fully-cooked, ready to be heated & served) (small serves 10 / large serves 20)

**FRESH OR SMOKED EASTER KIELBASA**

Comes with sauerkraut \$45 / \$90

**GLAZED HAM**

Small batch VT Maple syrup and brown sugar glaze this tender juicy ham \$50 / \$99

**MEATBALLS MARINARA**

(small contains approx. 30 meatballs / large approx. 60 meatballs) \$65 / \$120

**SAUSAGE & PEPPERS**

Traditionally prepared with sweet Italian sausage. (add marinara sauce \$5 per tray) \$55 / \$110

**CHICKEN PARMIGIANA**

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

***SIDE DISHES***

(fully-cooked, ready to be heated & served) (small serves 10 / large serves 20)

**TRUFFLE HONEY ROASTED CARROTS** \$45 / \$90

**ROASTED SEASONAL VEGETABLES** \$40 / \$80

**CHEDDAR MASHED POTATOES** \$45 / \$90



## DESSERT

All cakes are 10 inches, serve 12, and are sold whole and pre-sliced \$49

Choose from:

**Lemon Mascarpone, Chocolate Layer, Red Velvet or Carrot**

**New York Cheesecake \$59**

**Ricotta Pie \$15**

**Platter of assorted desserts** Small \$30 (serves 10) / Large \$60 (serves 20)

## OUR FAMOUS CANNOLI

**Choose your combination of:**

**Shell** - Traditional Plain or Chocolate Dipped

**Filling** - Traditional plain, Chocolate Chip or Pistachio\*

\$3.50 each or \$40 per dozen (\*Pistachio \$3.75 each or \$43/dozen)

## The Fine Print

Accepting orders until **SATURDAY MARCH 28th**

**ORDER PICKUP: Saturday April 4<sup>th</sup> 8:00am - 4:00pm**

\*All orders are fully cooked, chilled and ready for you to heat and serve.

\*Reheating instructions are included

\*Prices do not reflect CT Food Tax 7.35%

\*Payment required at time of order

\*Discounts do not apply to catering

## Holiday Hours

**Saturday April 4<sup>th</sup> 8:00am – 4:00pm**

**Easter Sunday and Monday April 6<sup>th</sup> CLOSED**

**Tuesday April 7<sup>th</sup> 8:00am – 6:00pm (Normal hours resume)**

**Thank you for supporting our small business  
Buona Pasqua! Happy Easter!**

*Sincerely, Lauren & George*

