



860-365-5880

CATERING MENU (HOT)

Half Trays feed 8-10 people

Full Trays feed 16-20 people

CHICKEN: *half 49.50 full 89.50*

Parmesan - traditional marinara sauce & cheese

Marsala – sauteed with mushrooms and marsala wine

Scarpariello - sauteed with hot cherry peppers, potatoes, lemon & white wine

Milanese – breaded cutlets fried in butter

Piccata – lightly floured and sauteed with cherry tomatoes spinach, lemon & white wine

Puttanesca – slow roasted w/ olives, capers, tomatoes, onions & white wine

Valdostana – chicken cutlet, eggplant cutlet, prosciutto, fresh mozz, roasted red pepper sauce

PASTA: *half 39.50 full 75.50*

Stuffed Shells – filled with ricotta and mozzarella, baked in marinara sauce

Baked Ziti – with ricotta, mozzarella and marinara

Penne a la Vodka – penne cooked al dente with D'eliana's famous vodka sauce

Cheese Lasagna – ricotta, parmesan & mozzarella baked to perfection w/ marinara sauce

Lasagna- Sunday Gravy style (add \$2/tray)

Tortellini Alfredo – tortellini tossed in our homemade creamy cheesy alfredo sauce

Italian Macaroni & Cheese – 5 cheeses w/ stewed tomatoes & breadcrumb topping

Orecchiette, broccoli & crumbled sausage

MEAT: *half 45.50 full 85.50*

Meatballs Marinara

Sausage & Peppers - with marinara add \$2/tray

Porchetta – slow roasted with rosemary, garlic, fennel and caramelized onions



CATERING MENU (HOT)

Half Trays feed 8-10 people

Full Trays feed 16-20 people

STUFFED BREADS: *half 22 full 34*

Chicken Parmesan
Eggplant Parmesan
Meatball
Pepperoni
Buffalo Chicken & Gorgonzola
Sausage and Peppers

SIDES: *half 35.50 full 45.50 *please indicate if you want it spicy*

Rosemary, garlic & parmesan roasted potatoes
Rice w/ saffron & basil
Broccoli rabe w/ garlic
Roasted tomatoes topped with pesto breadcrumbs
Truffle-honey glazed carrots
Balsamic roasted mushrooms
Roasted seasonal vegetables

OUR FAMOUS CANOLIS: *3 ea*

Choose your combination of:
Traditional shells or Chocolate dipped shells
Traditional filling or Traditional filling w/ Nutella

All orders are for pickup
50% deposit required
One week notice appreciated for large orders
Thank you for your business!



860-365-5880

CATERING MENU (COLD)

Half Trays feed 8-10 people
Full Trays feed 16-20 people

Raw vegetable crudite platter– seasonal vegetables w/ creamy Italian and pesto ricotta dips
Small 50 Large 70

Roasted vegetable platter – seasonal vegetables roasted with pesto and balsamic drizzle
Small 50 Large 70

Caprese platter – fresh tomatoes, roasted peppers, fresh mozzarella, basil, EVOO
Small 60 Large 85

Shrimp Cocktail platter – 16/20 poached shrimp, horseradish cocktail sauce
Market price

Fruit & Cheese platter w/ crostini
Small 50 Large 70

Garden Salad – crispy romaine, tomatoes, cucumber, carrot, chickpeas, red onion
Small Bowl 30 Large 50

Basil Pesto Pasta Salad – our delicious pesto is nut free! Artichoke pesto also available
Small Bowl 30 Large 50

Italian finger sandwiches – choose from pesto chicken salad, traditional chicken salad, tuna salad, egg salad, ham salad, Italian combo sliders, or roasted vegetable & fresh mozzarella
Small platter 75 Large 95

Deli Platter – assorted cold cuts and cheese, condiments, bread & rolls for your guests to design their own sandwiches
12.99 per person

Assorted sandwich platter – includes premade sandwiches and condiments on assorted NY style bread & rolls
13.50 per person

3 or 6-Foot Heroes – Italian, American or Vegetarian
18.50 per foot



CATERING MENU (COLD)

Half Trays feed 8-10 people

Full Trays feed 16-20 people

CHARCUTERIE BOARDS: *small 90 large 125*

STUFFED BREADS: *half 22 full 34*

Chicken Parmesan
Eggplant Parmesan
Meatball
Pepperoni
Buffalo Chicken & Gorgonzola
Sausage and Peppers

OUR FAMOUS CANOLIS: *3 ea*

Choose your combination of:
Traditional shells or Chocolate dipped shells
Traditional filling or Traditional filling w/ Nutella

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