

# Pellegrino's Catering Menu

## Appetizers

- **Garlic Bread**  
French bread toasted in extra virgin olive oil, roasted garlic, and spices.
- **Bruschetta**  
Tomatoes, balsamic, basil, and garlic, spooned over olive-oil brushed slices of toasted baguette.
- **Antipasto Platter**  
Includes assorted Italian meats, cheeses, olives, and veggies
- **Tortellini Skewers**  
Pesto Tortellini with sundried tomatoes
- **Italian Pinwheels**  
A wrap containing Italian meats, cheese, and fresh veggies
- **Melon and Prosciutto**  
Bite sized fresh cantaloupe topped with prosciutto
- **Calamari**  
Golden tender squid served with marinara sauce.
- **Mozzarella Sticks**  
House breaded mozzarella sticks fried golden brown and served with marinara sauce.
- **Olive Tapenade**
- **Shrimp Cocktail**  
Jumbo shrimp served with homemade horseradish cocktail sauce.
- **Stuffed Mushrooms**  
Large mushrooms stuffed with a mixture of breadcrumbs, cream cheese, garlic, butter, romano cheese and white wine.
- **Caprese**  
Creamy fresh mozzarella cheese, tomato slices, and fresh basil, drizzled with a balsamic vinegar reduction.

## Soups and Salads

- **Caprese Salad**

Mixed field greens, fresh mozzarella, sliced cherry tomato, cucumbers, and fresh basil, tossed with Italian dressing.

- **Antipasto Salad**  
Mixed greens with tomatoes, olives, pepperoncini, peppers, and mozzarella served with homemade Italian, ranch, Creamy Italian, or balsamic vinaigrette.
- **Cesar Salad**  
Crisp romaine lettuce, tossed with our fresh made dressing and parmesan herb croutons
- **Gorgonzola Salad**  
Mixed field greens, ruby grapes, caramelized walnut with Gorgonzola cheese, tossed with our homemade raspberry vinaigrette
- **Pasta Faggioli**  
Traditional Italian soup made with elbow macaroni and cannellini beans in a light tomato broth
- **Minestrone**  
Fresh vegetables, beans and pasta in a light tomato broth
- **Italian Wedding Soup**  
Vegetables and Italian meatballs in a light chicken broth

## Entrees

All Entrees can be paired with a side of seasonal roasted or sautéed veggies and/or pasta

- **Eggplant Parmesan**  
Breaded and fried eggplant layered with marinara sauce, mozzarella, and parmesan cheese and baked to perfection
- **Chicken Parmesan**  
Breaded and fried chicken cutlets topped with marinara sauce, mozzarella and parmesan cheese, and baked to perfection.
- **Chicken Picatta**  
Sautéed chicken breast in a sauce of butter, lemon juice, capers, and white wine.
- **Chicken Marsala**  
Sautéed chicken breast in a savory sauce of Marsala wine, mushrooms, and garlic.
- **Italian Pork Tenderloin**  
Pork tenderloin with Italian seasoning baked to perfection.
- **Scampi Shrimp**  
Shrimp sautéed in butter, lemon, and white wine served on a bed of your choice of pasta.
- **Lasagna**

Pasta layered with marinara sauce and your choice of fillings (cheese, meat etc.)

- **Stuffed Shells**  
Large shells stuffed with a creamy ricotta filling covered in your choice of sauce (meat optional)
- **Assorted Pastas**  
Any of the following can be served with your choice of either Alfredo, Marinara, pesto or Vodka sauce.

Spaghetti  
Angel hair  
Penne  
Rigatoni  
Tortellini  
Gnocchi  
Ravioli  
Fettuccini

## Desserts

- **Cannoli**  
Fried cannoli shells with a sweet and creamy ricotta filling drizzled with chocolate and caramel sauce
- **Tiramisu**  
Rich layered dessert made with delicate ladyfinger cookies, dipped in espresso with mascarpone cheese and cocoa powder.
- **Cream Puffs**  
Freshly baked pastry puff filled with flavored cream of your choice. (vanilla, chocolate, amaretto etc.)
- **Eclairs**  
Chocolate covered pastry with vanilla cream filling
- **Assorted Italian Cookies**  
Platter of a variety of Italian cookies including biscotti and raspberry squares.
- **Cakes or Cupcakes**  
We have a wide variety of options, please let us know what you are looking for and we will do our best to accommodate you!
- **Seasonal Desserts**  
Ask us what seasonal dessert options we currently have available