

Pasta Lovers
Catering Menu

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WWW.PASTALOVERSNYC.COM

All major credit cards accepted
Corporate Accounts Welcome
Private room available for up to 60 people
Let our full-service catering team assist you
to ensure your next meeting, event
party to be a total success

Gourmet Sandwich Platter

per person

Specialty Sandwich Platter

per person

Minimum of 8 persons

An assortment of our Gourmet or Specialty sandwiches served on a variety of artisanal breads and wraps. Accompanied by potato chips and condiments.

Gourmet Sandwiches

1. Smoked Turkey with Bacon, Cheddar Cheese and Sliced Tomato.
2. Imported Prosciutto with Roasted Tomatoes, fresh Mozzarella and Basil.
3. White Albacore Tuna Salad
4. Sliced Prime Roast Beef with Caramelized Onions, Lettuce, Tomatoes and Cheddar Cheese.
5. Grilled Vegetables with fresh Mozzarella & Arugula.
6. Chicken Salad with lettuce & tomato.
7. Smoked Turkey with Avocado & Roasted Peppers.
8. Grilled chicken with fresh mozzarella, spinach & basil.
9. Genoa Salami, Sopresatta, Prosciutto, Provolone & Roasted Peppers.
10. Ham & Swiss Cheese with Lettuce and Tomato.
11. Pesto Chicken with Arugula, Tomato & Romano Cheese.
12. Roasted Salmon with Olives, Red Onions, Roasted Peppers and Arugula.
13. Traditional Chicken Caesar Salad Sandwich
14. Grilled Portobello Mushroom with Roasted Red Peppers & Mozzarella
15. Smoked Turkey, Ham and Provolone with Lettuce and Tomato.
16. Fresh Mozzarella with Tomato, Basil and Roasted Peppers.
17. Breaded Chicken Cutlet with Lettuce and Tomato.

24 hrs Notice Required

Minimum 8 Persons

Crudite & Dip Basket

per person

Vegetables, Fresh from the Garden, in the Raw. Zucchini, Asparagus, Cherry Tomatoes, Baby Carrots, Broccoli, Celery & Red Peppers.

Cheese Board

per person

A Selection of Handcrafted Imported & Domestic Cheeses garnished with Fruit and Accompanied by Our Freshly Baked Bread & Crackers..

Shrimp Cocktail

per person

Tortilla Chips, Salsa & Guacamole

per person

Fried Calamari

per person

Fried Zucchini

per person

Baked Clams

Oreganata or Casino

per person

Priced per person
Minimum of 8 persons

Coffee or Tea
per person

•
Hot Chocolate
per person

•
Canned Soda
per person

•
Bottled Water
per person

•
Pellegrino
per person

•
Snapple Iced Tea
per person

The New Yorker

Assorted sandwiches and wraps with your choice of one side salad.

The Executive

Assorted sandwiches and wraps with one side salad and our cookie and brownie platter.

The Boardroom

Assorted sandwiches and wraps with one side salad, our cookie and brownie platter, and our carved fruit platter.

The VIP.

Assorted sandwiches and wraps with your choice of two side salads, our cookie and brownie platter and our carved fruit platter.

Finishing Touches

"Your Dessert makes the Occasion Memorable!"

Priced per Person

Sliced Fruit Platter

An Elegant Arrangement of Sliced Fruit & Assorted Berries

s

Fresh Fruit Salad

A Medley of Seasonal Fruits & Berries

s

Cookie & Brownie Platter

s

Mini Specialty Pastries

Mini Fruit Tarts, Éclairs, Cannolis, Napoleons & Cream Puffs

s

Chocolate Dipped Strawberries

s

Fruit Kebobs

Freshly Cubed Skewered Fruit with a Yogurt Dipping Sauce

s

Rice Krispy Treats

s

Italian Butter Cookies & Biscotti

s

Sliced Cake Assortment

A Selection of our most decadent Cakes & Pies

s

Specialty Sandwiches

18. Chicken Sorrentino: Breast of chicken layered with eggplant, prosciutto and melted mozzarella.

19. Chicken Parmigiana

20. Chicken Francese Sandwich: Breast of chicken sautéed in lemon, butter and white wine.

21. Chicken Fiorentino Sandwich: Breast of Chicken with spinach and melted mozzarella.

22. Chicken Marsala Sandwich: Breast of chicken and mushrooms in a Marsala wine sauce.

23. Meatball Parmigiana

24. Eggplant Parmigiana

25. Veal & Peppers

26. Veal Marsala Sandwich: Veal and mushrooms in a Marsala Wine Sauce.

27. Veal Francese Sandwich: Veal sautéed in lemon, butter and white wine.

Side Salads

Priced per person

Minimum of 8 persons

Garden

Traditional Caesar

Traditional Greek

Classic Spinach

Tri-Color

Mesclun

Penne with Roasted Pepper Sauce

Tortellini Pomodoro

Seasonal Mixed Vegetables

Penne Pesto Almondine

Raisin & Carrot Cole Slaw

Farfalle Florentino

Entrée Salads

Minimum of 8 persons

Grilled Chicken Caesar

Arugula, Radicchio & Endive

Mesclun with Roasted Portobello

Mushrooms and Blue Cheese

Antipasto Assortito \$

(Assorted Italian Meat & Cheeses)

Mozzarella Caprese

Chicken Cobb Salad

Meat

per person

Steak Pizzaiola

Sliced Steak with Onions, Mushrooms & Peppers

Grilled Pork Loin

Pork Loin served with Caramelized Onions & Apples

Veal MarsalaVeal Scaloppini with Mushrooms in a
Marsala Wine Sauce**Veal Fiorentina**Veal Scaloppini dressed with Fresh Spinach in a White
Wine Sauce and topped with
Melted Mozzarella Cheese.**Seafood**

per person

Filet of Sole FranceseSole with Artichokes in a
White Wine & Lemon Sauce**Filet of Sole Mediterraneo**Sole with Grilled Vegetables with a touch of Tomato
Sauce**Broiled Norwegian Salmon****Jumbo Shrimp Scampi****Maryland Crab Cakes****Cod Fish Provencal**

Tomato & Basil in a White wine sauce

Shrimp Fra Diavolo

Shrimp in a Spicy Tomato Sauce

Shrimp alla FranceseShrimp with Artichokes in a
White Wine & Lemon Sauce

Minimum 8 persons

Our Chef has created a variety of delicious entrées. All are served with a choice of Garden or Caesar Salad, your choice of Pasta in our Homemade Tomato Sauce & with Freshly Baked Bread.

Chicken

per person

Paillard

Marinated Grilled Chicken

Scarpariello

Boneless Chicken and Mushrooms Sautéed in a White Wine Sauce

Sorrentino

Sautéed Chicken Breast Layered with Eggplant & Prosciutto topped with Melted Mozzarella Cheese

Francese

Sautéed Chicken Breast with Artichokes in a White Wine & Lemon Sauce

Fiorentino

Chicken Scaloppini dressed with Fresh Spinach in a White Wine Sauce and topped with Melted Mozzarella Cheese.

Parmigiana

Breaded Chicken Breast in Our Homemade Tomato Sauce with Melted Mozzarella Cheese.

Herb Roasted

1/4 Herb Roasted Chicken With Roasted Potatoes & Chef's Choice of Vegetable

Minimum 8 persons

All Pasta served with a Garden or Caesar Salad, oven fresh bread and grated Pecorino Romano Cheese.

Choice of One Pasta

per person

Penne - Angel Hair - Rigatoni

Fettuccini - Linguini - Ziti - Farfalle

Whole Wheat Pasta Extra

Choice of One Sauce

Carbonara

A cream sauce with onions and bacon

Con Broccoli

Garlic & Oil

Classic Alfredo

Primavera

Mixed Vegetables in Garlic & Oil

Fresh Tomato & Basil

Alla Vodka

A Vodka Tomato Cream Sauce

Puttanesca

Black Olives, Capers and Anchovies in a Spicy Tomato Sauce

Bolognese

Italian Style Meat Sauce

Add to any of the above
Chicken, Shrimp, Salmon

Baked Pasta

per person

Meat Ragu Lasagna

Roasted Vegetable Lasagna

Baked Ziti Siciliana

Minimum of 8 persons

Minimum 8 persons

per person

All Pasta is served with Garden or Caesar Salads, oven fresh bread, grated Pecorino Romano Cheese and our famous Cookie & Brownie Platter.

Linguini alla Vongole
Choice of Red or White Clam Sauce

Whole Wheat Linguini
With Artichokes, Sun Dried Tomato & Shitake Mushrooms in Garlic & Oil

Green Tagliolini
With Sea Scallops & Shrimp in a Tomato Cream Sauce

Conchiglie
Shell Pasta with Chicken, Prosciutto, Broccoli & Onions in a cream sauce

Spaghetti Salmone
Fresh Norwegian Salmon cooked in Tomato & Basil Cream Sauce

Farfalle Rosatti
Bow Tie Pasta with Chicken in a Basil-Sundried Tomato Cream Sauce

Stuffed Shells
Shell pasta stuffed with Spinach & Ricotta cheese
Served in a White Cream Sauce

Priced Per Person

Sliced Roast Beef on Crostini
with Pesto Mayonnaise

Cherry Tomatoes Stuffed with
Fresh Mozzarella & Basil

Chicken Sata_y with Thai Peanut
Sauce

Beef Sata_y with Peanut Sauce

Spring Rolls

Pigs in a Blanket

Petite Mar_yland Crab Cakes

Mushrooms Stuffed with
Vegetable Paté

Chicken Fingers with Hone_y
Mustard

Mozzarella Sticks

Buffalo Wings with Blue Cheese
& Celery

Antipasto Skewers

Potato Skins stuffed with Bacon
& Cheddar

Scallops Wrapped in Bacon

Shrimp Wrapped in Bacon