



**CUCINA CALANDRA**  
**CATERING MENU**

*Welcome to **Cucina Calandra** where we offer a large selection of prepared foods made with the finest ingredients available. If there is a dish you would like and it is not listed here, just ask, we'll be happy to create something just for you!*

*We also offer a large variety of wines to accompany your meal. Our Catering Department is available seven day a week.  
Orders can be placed either by stopping in or by phone*

*We appreciate at least two to three day notice for all orders.  
**Remember during the Holiday seasons to place your orders early!**  
We look forward to helping you plan your next catered event!*

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***As a guideline for ordering we suggest the following:***

*For Meat, Veal, Chicken, Fish and Seafood Entrees:*  
*8/10 people order half tray.*  
*20/25 people order full tray*

*For Appetizer and Side Dishes:*  
*8/12 people order sml.tray*  
*15/18 people order med.tray*  
*20/25 people order lrg. tray*



**Contact Colleen Gogerty at 973-575-7720**

## Antipasti / Appetizers

- \*Antipasto Platter:** *mixed cold cuts, imported mixed cheese, roasted peppers, sun dried tomatoes, stuffed cherry peppers, marinated artichoke and olives*  
**Served in round plate : Small - \$ 30.00 - Medium \$ 54.00 - Large \$ 78.00**
- \*Raw Vegetable /Crudite Platter:** *chef choice of assorted seasoned vegetables served with a dipping sauce* **14" platter \$ 46.00 18" platter \$ 62.00**
- \*Pepata di cozze:** *mussels sautéed with chopped fresh tomatoes, garlic and extra virgin olive oil* **half tray \$ 30.00 full tray \$ 60.00**
- \*Crab Cake:** *Jumbo lump crab meat served with a sauce of your choice: horseradish, roasted garlic, aurora or lime and capers* **\$ 3.50 each large \$ 2.50 each small**
- \*Calamari fritti:** *fried calamari served with marinara sauce mild or hot*  
**Half tray \$ 35.00 full tray \$ 70.00**
- \*Clams:** *prepared oreganata or casino style* **\$ 7.00 for 6 pieces**
- \*Bruschetta:** *slices of toasted Calandra bread with fresh tomato bruschetta* **\$ 2.00 each**
- \*Rice ball:** *arborio risotto stuffed with mozzarella, green peas, parmigiano cheese and ground beef, then pan fried to golden perfection* **\$ 3.50 each large \$ 1.95 each small**
- \*Potato croquette:** *potato puree, fresh mozzarella, parmigiano cheese and Italian parsley, pan fried to golden perfection* **\$ 2.00 each large \$ 1.50 each small**
- \*Stuffed artichoke:** *seasoned bread crumbs and parmigiano cheese* **market prize**
- \*Stuffed pepper:** *rice and Italian sausage stuffing served with tomato sauce* **\$ 8.00 each**
- \*Shrimp cocktail:** *steamed jumbo shrimp accompanied with cocktail sauce*  
**Round container: Sml. \$ 45.00 Med. \$ 85.00 Lrg. \$ 145.00**
- \*Mozzarella caprese:** *slices of homemade mozzarella, tomato and fresh basil* **\$ 7.00 lb**  
**Round container: Sml. \$ 30.00 Med. \$ 50.00 Lrg. \$ 80.00**
- \*Seafood salad:** *baby shrimp, calamari and scungilli tossed with lemon vinaigrette, garlic and extra virgin olive oil* **half tray \$ 48.00 full tray \$ 125.00**

## Green Salad

\***Tricolore:** *baby arugula, radicchio and endive with house dressing*

\***House salad:** *arugula, red onions, fresh tomato and toasted pignoli nuts with Italian dressing*

\***Tossed salad:** *romaine, radicchio, mesculin, mushrooms, cherry tomatoes, artichoke hearts, roasted peppers and shaved parmigiano with a house dressing*

\***Caesar:** *romaine, herbs croutons and grated parmigiano cheese with caesar dressing*

**All green salad are available in a small tray for 5 to 8 people \$ 18.00 , full tray for 15 to 20 people \$ 30.00, deep full tray for 22 to 35 people \$ 42.00**

## Pasta Salad

\***Penne alla bella Napoli:** *pasta tossed with dices of fresh tomato, chopped fresh basil lite chopped garlic, fresh mozzarella and grated parmigiano cheese dressed with extra virgin olive oil* **half tray \$ 35.00 full tray \$ 65.00**

\***Toasted orzo salad:** *with mixed grilled vegetables* **half tray \$ 35.00 full tray \$ 58.00**

\***Farfalle al pesto:** *Bowties, basil pesto, sun dried tomato, fresh mozzarella and parmigiano cheese* **Half tray \$ 35.00 full tray \$ 65.00**

## Pasta Entrees

Choice of pasta cut with the following sauces

**\*Filetto di pomodoro:** *sautéed garlic, fresh basil and tomatoes*

- **Caprese:** *fresh chopped tomatoes, sautéed garlic, basil and fresh oregano*
- **Puttanesca:** *anchovies, capers, Gaeta olives and red pepper flakes sautéed with extra virgin olive oil in a marinara sauce*
- **Alfredo:** *grated parmigiano, eggs yolk in a white cream sauce*
- **Vodka:** *a creamy tomato sauce simmered with fine quality vodka topped with grated parmigiano*
- **Bolognese:** *tomato meat sauce with sautéed chopped onions, carrots and celery*
- **Primavera:** *mixed fresh vegetables in garlic and extra virgin olive oil*
- **Amatriciana:** *Italian pancetta and julienne of onions sautéed in a marinara sauce*
- **Boscaiola:** *sautéed mixed wild mushrooms, chopped shallots and prosciutto in a filetto di pomodoro or pink sauce*
- **Mari e monti:** *crispy Italian sausage, mushrooms and shrimp in a pink sauce*
- **Sausage and rabe:** *sweet sausage and broccoli rabe sautéed with garlic and extra virgin olive oil seasoned with Hungarian paprika*
- **Alla Norma:** *sautéed Italian eggplant and filetto di pomodoro topped with fresh basil and ricotta salata*

***All pasta dishes : Half tray \$ 40.00      Full tray \$ 70.00***

## Stuffed Pasta Entrees

- **Lasagna:** *with meat sauce, fresh ricotta, fresh mozzarella and grated parmigiano cheese OR YOUR CHOICE*
- **Baked ziti:** *with meat sauce, fresh ricotta and mozzarella OR tomato sauce, basil ricotta and mozzarella*
- **Manicotti:** *stuffed with ricotta and parmigiano cheese OR spinach, mozzarella and ricotta served with tomato sauce*
- **Stuffed shells:** *pasta stuffed with ricotta and mozzarella baked with tomato sauce*  
**Half tray \$ 38.00 Full tray \$ 75.00**

**We also have a large selection of ravioli which can be ordered  
with your choice of sauce**

## Chicken Entrees

**Boneless chicken breast with the following sauces**

- **Marsala:** *sauté of mushrooms and shallots touched with a marsala wine sauce*
- **Scarpariello:** *sautéed with sweet sausage, mushrooms and onions*
- **Francese:** *white wine-lemon sauce*
- **Carciofi:** *sauté of artichoke hearts, garlic and Italian parsley, lemon & white wine*
- **Sorrentino:** *layered with prosciutto, mushrooms and mozzarella in a light brown sauce*
- **Cacciatora:** *sauté of fresh mushrooms, onions and tomatoes with fresh herbs*
- **Balsamico:** *with Portobello mushrooms, roasted garlic and fresh rosemary splashed with fine Modena balsamic*
- **Cordon-Blue:** *stuffed with ham and fontina, breaded and pan fried*

**All chicken entrees are priced by: Half tray \$ 42.00 Full tray \$ 82.00**

## Veal Entrees

**All veal scaloppini with the following sauces**

- **Saltimbocca:** *topped with prosciutto, spinach, mozzarella and fresh sage in a white wine sauce*
- **Francese:** *sautéed in white wine with a lemon and butter sauce*
- **Marsala:** *sautéed with mushrooms and shallots in marsala wine sauce*
- **Piccata:** *served with capers, white wine and lemon sauce*

**All the veal entrees are priced by: Half tray \$ 48.00 Full tray \$ 90.00**

## Fish Entrees

**The following can be prepared with:**

**Filet of Sole, Tilapia, Mahi Mahi, Salmon or Grouper priced by:**

**Half tray \$ 52.00 Full tray \$ 98.00**

- **Stuffed:** *with choice of crabmeat OR spinach*
- **Livornese:** *sauté of black olives, garlic, capers and anchovies in a light tomato sauce*
- **Marechiaro:** *poached in a light tomato- garlic sauce with fresh basil and parsley*
- **Lime an Capers:** *sauté of chopped garlic, with fresh squeezed lime juice and capers*
- **Blackened:** *dusted with Cajun spices prepared in a hot skillet served with fresh salsa*
- **Grilled:** *topped with fresh tomato bruschetta and drizzle with balsamic reduction*
- **Oreganato:** *broiled and topped with Calandras seasoned bread crumbs and drizzled with lemon vinaigrette*

### Shellfish Entrees

All shrimp entrees are priced by: **Half tray \$ 70.00 Full tray \$ 135.00**

- **Scampi:** *sautéed with extra virgin olive oil and garlic splashed with white wine and lemon juice*
- **Fra Diavola:** *simmered in a spicy tomato sauce*
- **Parmigiano:** *topped with filetto di pomodoro and mozzarella*
- **Shrimp francese:** *prepared with butter, white wine and lemon*
- **Oreganata:** *touched with herbed breadcrumbs and broiled*
- **Lobster tail:** *8 oz. tail stuffed with lump crab meat, topped with truffle butter banche*  
market price

### Vegetarian Entrees

- **Eggplant rollatine:** *stuffed with fresh basil, mozzarella, fresh ricotta and parmigiano*  
**Half tray \$ 35.00 full tray \$ 70.00**
- **Eggplant parmigiano:** *layer of eggplant, tomato sauce mozzarella and fresh basil*  
**Half tray \$ 40.00 full tray \$ 80.00**

### Additional Meats

- **Sausage, peppers & onions:** *with roasted garlic and extra virgin olive oil sauce*  
**Half tray \$ 38.00 full tray \$ 75.00**
- **Meat Balls:** *with a marinara sauce*  
**Half tray \$ 40.00 full tray \$ 72.00**

## Vegetable Side Dish

- **Mixed vegetables:** *sautéed in garlic and extra virgin olive oil*
- **Green beans:** *steamed, dressed with chopped garlic and extra virgin olive oil*
- **Green beans with peppers:** *sauté of red bell peppers, roasted garlic and parsley*
- **Green beans almonidine:** *roasted almonds in a light almond-champagne vinaigrette*
- **Italian green beans salad:** *sliced boiled potatoes, tomatoes and red onions dressed with extra virgin olive oil*
- **Escarola :** *sautéed with garlic and extra virgin olive oil with or without cannellini beans*
- **Roasted potatoes:** *seasoned with salt, pepper, extra virgin olive oil and fresh rosemary*

**All the above side dishes are available in half tray \$ 30.00 or full tray \$ 55.00**

- **Stuffed Portobello:** *chopped mixed mushrooms, prosciutto and herbs, topped with tomato and artichoke bruschetta* **each \$ 6.00**
- **Stuffed mushroom:** *with mixed sautéed vegetables* **each \$ 1.95**
- **Broccoli rabe:** *sautéed in garlic and extra virgin olive oil*

**Half tray \$ 40.00 full tray \$ 80.00**

- **Grilled vegetables:** *Portobello mushroom, eggplant, zucchini, asparagus, broccoli, carrots and peppers touched with extra virgin olive oil and balsamic vinegar*

**PLATE: Small round \$ 30.00 - Med. round \$ 48.00 - Large round \$ 65.00**

## Sandwiches Platters

**Small round \$ 30.00 Medium round \$ 42.00 Large round \$ 58.00**

## Fruit Platters

- **Small round \$ 28.00 Medium round \$ 48.00 Large round \$ 65.00**