



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:

Contact at 973-575-7720

Remember during the Holiday seasons to place your orders early!
We look forward to helping you plan your next catered event!

As a guideline for ordering we suggest the following:

For Pasta, Meat, Veal, Chicken, Fish Entrees:

8/10 people order Half Tray.

20/25 people order Full Tray

For Appetizer & Sandwiches Platter:

8/12 people order Small Round

15/18 people order Medium Round

20/25 people order Large Round

Antipasti / Appetizers

***Antipasto Platter:** *Parma prosciutto, Genoa salami, Sopressata, imported provolone cheese, Parmigiano, roasted peppers, sun dried tomatoes, olives, fresh mozzarella and tomatoes, marinated artichoke and mushrooms*

Served in round plate: Small - \$ 62.00 - Medium \$ 85.00 - Large \$ 120.00

***Raw Vegetable Platter:** *chef choice of assorted seasoned vegetables served with ranch sauce* **small \$ 32.00 medium platter \$ 58.00 large \$ 68.00**

***Mussels Fra-diavola:** *PIE mussels with roasted garlic, extra virgin olive oi, red pepper flake and marinara sauce* **half tray \$ 38.00 full tray \$ 73.00**

***Crab Cake:** *Jumbo lump crab meat with a sauce of your choice: horseradish, roasted garlic, aurora or lime and capers* **\$ 8.50 each large \$ 5.50 each small**

***Fried Calamari:** *Calamari rings with side of marinara sauce mild/ hot and lemon wedges*
Half tray \$ 56.00 full tray \$ 110.00

***Clams:** *Oreganata or casino style* **\$ 1.25 at piece**

***Bruschetta:** *toasted French bread with Side of fresh tomato bruschetta* **\$ 1.50 each**

***Rice ball:** *Arborio risotto tossed with fresh mozzarella, green peas, parmigiano cheese and ground beef, then pan fried to golden perfection* **\$ 6.95 each large \$ 3.95 each small**

***Potato croquette:** *potato mash rolled with fresh mozzarella, Parmigiano cheese and Italian parsley, pan fried to golden perfection* **\$ 2.95 each large \$ 1.95 each small**

***Stuffed artichoke:** *Seasoned bread crumbs and Parmigiano cheese* **\$ 12.95 each**

***Stuffed pepper:** *Rice and Italian sausage stuffing served with tomato sauce* **\$ 12.95each**

***Shrimp cocktail:** *Steamed large shrimp with side of cocktail sauce*
Round: Small \$ 68.00 Medium \$ 120.00 Large \$ 195.00

***Mozzarella Caprese:** *homemade fresh mozzarella, Slices tomatoes and fresh basil*
Round plate: Small \$ 52.00 Medium \$ 86.00 Large \$ 115.00

***Seafood salad:** *baby shrimp, calamari and octopus with lemon vinaigrette, garlic and extra virgin olive oil* **half tray \$ 79.00 full tray \$ 180.00**

Green Salad

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

***Garden salad:** *iceberg, red onions, cherry tomatoes, carrots, cucumber and shave Parmigiano cheese with Italian dressing*

***Tossed salad:** *romaine, radicchio, mix green, carrots, tomatoes, cucumber and red onions with a house dressing*

***Caesar:** *romaine, herbs croutons and grated Parmigiano cheese with Caesar dressing*
Small tray \$ 25.00 Full tray \$ 35.00 deep full tray for 22 to 35 people \$ 55.00

Pasta Salad

***Penne alla bella Napoli:** *Pasta tossed with dices of fresh tomato, chopped fresh basil light chopped garlic, fresh mozzarella and grated parmigiano cheese dressed with extra virgin olive oil* half tray \$ 45.00
full tray \$ 75.00

***Pasta Primavera:** *with mixed grilled vegetables* half tray \$ 42.00 full tray \$ 68.00

***Pasta con pesto:** *Basil-Pignoli pesto, sun dried tomato, fresh mozzarella and Parmigiano cheese* Half tray \$ 46.00 full tray \$ 78.00

Stuffed Pasta Entrees

• **Lasagna:** *Bolognese sauce, fresh ricotta, melted mozzarella and grated Parmigiano cheese OR YOUR CHOICE*

• **Baked ziti:** *fresh ricotta, melted mozzarella and tomato sauce*

• **Manicotti:** *Stuffed with ricotta and Parmigiano cheese baked with tomato sauce*

• **Stuffed shells:** *Stuffed with ricotta and mozzarella baked with vodka sauce*
Half tray \$ 49.95 Full tray \$ 94.95

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

Pasta

Choice of pasta cut with the following sauces

***Filetto di pomodoro:** *Roasted garlic, fresh basil and tomatoes Sauce*

- **Caprese:** *Fresh chopped plum tomatoes, Roasted garlic, basil, fresh oregano and dices of mozzarella*
- **Puttanesca:** *Anchovies, capers, Kalamata olives and red pepper flakes sautéed with extra virgin olive oil in a roasted garlic, marinara sauce*
 - **Alfredo:** *Parmigiano cheese creamy sauce*
 - **Vodka:** *Pink tomato sauce simmered with fine quality vodka topped with grated parmigiano*
 - **Bolognese:** *Ground beef and tomato sauce*
 - **Primavera:** *Mixed fresh vegetables in garlic and extra virgin olive oil*
- **Amatriciana:** *Italian pancetta and julienne of onions sautéed in a marinara sauce and pecorino cheese*
- **Boscaiola:** *Sautéed mixed wild mushrooms, chopped shallots and imported prosciutto in a filetto di pomodoro or pink sauce with a touch of veal demi-glaze*
 - **Mari e monti:** *Crispy Italian sausage, wild mushrooms and shrimp in a pink sauce*
- **Sausage and rabe:** *Sweet sausage and broccoli rabe sautéed with roasted garlic and extra virgin olive oil finished with seasoned bread crumbs*
- **Alla Norma:** *Sautéed Italian eggplant and filetto di pomodoro topped with fresh basil and shredded ricotta salata*

All pasta dishes: Half tray \$ 49.95 Full tray \$ 85.95

Additional Meats

- **Sausage, peppers & onions:** *with roasted garlic and extra virgin olive oil sauce*
Half tray \$ 48.95 full tray \$ 83.95
 - **Meat Balls:** *with a marinara sauce*
Half tray \$ 40.95 full tray \$ 80.95

Chicken Entrees

Boneless chicken breast with the following sauces

- **Marsala:** *Wild mushrooms and shallots touched with a marsala wine and veal demi-glance sauce*
 - **Scarpariello:** *Sweet Italian sausage, mushrooms, onions, peppers and potatoes*
 - **Francese:** *White wine-lemon sauce*
 - **Carciofi:** *Artichoke hearts, roasted garlic and Italian parsley, lemon & white wine*
- **Sorrentino:** *Layered with prosciutto and melted mozzarella in a light wild mushrooms brown sauce*
- **Cacciatora:** *Wild mushrooms, mixed peppers, onions and tomatoes sauce with fresh herbs veal demi-glance*
- **Balsamico:** *Portobello mushrooms, roasted garlic and fresh rosemary splashed with fine Modena balsamic and brown sauce*
 - **Cordon-Blue:** *Stuffed with ham and fontina cheese, breaded and pan fried*

All chicken entrees are priced by: Half tray \$ 62.95 Full tray \$ 105.95

Veal Entrees

All veal scaloppini with the following sauces

- **Saltimbocca:** *Topped with Parma prosciutto, spinach, melted mozzarella and fresh sage in a white wine brown sauce*
 - **Francese:** *White wine and lemon butter sauce*
 - **Marsala:** *sautéed with mushrooms and shallots in marsala wine sauce*
 - **Piccata:** *Capers, roasted garlic, white wine and lemon sauce*

Veal entrees are priced by: Half tray \$ 85.00 Full tray \$ 149.95

Additional Meats

- **Sausage, peppers & onions:** *with roasted garlic and extra virgin olive oil sauce*
Half tray \$ 48.95 full tray \$ 83.95
 - **Meat Balls:** *with a marinara sauce*
Half tray \$ 40.95 full tray \$ 80.95

Fish Entrees

- **Stuffed: (Sole)** *with choice of crabmeat OR spinach*
- **Livornese:** *Black olives, roasted garlic, capers and anchovies in a light tomato sauce*
 - **Marechiaro:** *Poached in a light tomato- roasted garlic sauce with fresh herbs*
 - **Lime and Capers:** *Roasted garlic, with fresh squeezed lime juice and capers*
 - **Blackened:** *Cajun spices, side of fresh mango salsa and soy, honey –ginger glaze*
 - **Grilled:** *Fresh tomato bruschetta and drizzle with balsamic reduction and basil oil*
 - **Oreganato:** *Seasoned bread crumbs and roasted garlic lemon sauce*

Shellfish Entrees

All shrimp entrees are priced by: Market Price

- **Scampi:** *Extra virgin olive oil and roasted garlic with white wine and lemon sauce*
 - **Fra Diavola:** *Simmered in a spicy marinara sauce*
 - **Parmigiano:** *Marinara sauce and melted mozzarella*
 - **Shrimp francese:** *White wine and lemon butter sauce*
 - **Oreganata:** *Dusted with herbed breadcrumbs and broiled*
- **Lobster tail:** *8 oz. tail stuffed with lump crab meat, topped with truffle butter blanch market price*

Vegetarian Entrees

- **Eggplant rollatine:** *stuffed with fresh basil, mozzarella, fresh ricotta and parmigiano*
Half tray \$ 48.00 full tray \$ 85.00
- **Eggplant parmigiano:** *layer of eggplant, tomato sauce mozzarella and fresh basil*
Half tray \$ 49.95 full tray \$ 89.95
- **Grilled vegetables:** *Portobello mushroom, eggplant, zucchini, asparagus. broccoli, carrots and peppers touched with extra virgin olive oil and balsamic vinegar*

PLATE: Small round \$ 38.00 - Med. round \$ 59.95- Large round \$ 78.00

Vegetable Side Dish

- **Mixed vegetables:** *Sautéed in garlic and extra virgin olive oil*
- **Green beans:** *With roasted garlic and extra virgin olive oil*
- **Green beans with peppers:** *Sautéed of red bell peppers, green beans and roasted garlic*
- **Green beans almandine:** *Toasted almonds in a light almond-champagne vinaigrette*
- **Italian green beans salad:** *sliced boiled potatoes, tomatoes and red onions dressed with extra virgin olive oil and red vinegar*
 - **Escarola :** *With cannellini beans, roasted garlic and extra virgin olive oil*
 - **Roasted potatoes:** *Seasoned with salt, pepper, extra virgin olive oil and fresh rosemary*

All the above side dishes are available in half tray \$ 48.95 or full tray \$ 68.95

- **Stuffed Portobello:** *Chopped mixed mushrooms, prosciutto and herbs, topped with tomato and artichoke bruschetta* **each \$ 11.95**

- **Stuffed mushroom:** *With mixed sautéed vegetables* **each \$ 2.50**

- **Rabe, Sausage and Potatoes:** *sautéed in garlic and extra virgin olive oil*

Half tray \$ 49.95 full tray \$ 94.95

- **Broccoli rabe:** *sautéed in garlic and extra virgin olive oi*

Half tray \$ 49.95 full tray \$ 94.95

Sandwiches Platters

Small round \$ 35.95 Medium round \$ 52.95 Large round \$ 72Jan-18.95

Fruit Platters

• Small round \$ 30.00 Medium round \$ 55.00 Large round \$ 72.00