



## **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*

**Small - \$ 68.00 – Med. \$ 110.00 - Large \$ 130.00**

**Raw Vegetable Platter:** *assorted seasoned vegetables served with ranch sauce*

**Small \$ 32.00 Med. \$ 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 \$ 41.00 Full tray \$ 82.00**

**Crab Cake:** *Jumbo lump crab meat with a sauce of your choice: horseradish, roasted garlic, aurora or lime and capers*

**\$ 10.50 each large \$ 6.50 each small**

**Fried Calamari:** *Calamari rings with side of marinara sauce mild/ hot and lemon wedges*

**Half tray \$ 60.00 Full tray \$ 125.00**

**Clams:** *Oreganata or casino style \$ 1.75 at piece*

**Bruschetta:** *toasted French bread with Side of fresh tomato bruschetta \$ 1.90 each*

**Rice Ball:** *Arborio risotto tossed with fresh mozzarella, green peas, parmigiano cheese and ground beef, then pan fried to golden perfection*

**\$ 7.95 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 \$ 14.95 each*

**Stuffed Pepper:** *Rice and Italian sausage stuffing served with tomato sauce \$ 14.95 each*

**Shrimp Cocktail:** *Steamed large shrimp with side of cocktail sauce*

**Small \$ 68.00 Med. \$ 130.00 Large \$ 198.00**

**Mozzarella Caprese:** *homemade fresh mozzarella, Slices tomatoes and fresh basil*

**Small \$ 52.00 Med. \$ 89.00 Large \$ 125.00**

**Seafood Salad:** *baby shrimp, calamari and octopus with lemon vinaigrette, garlic and extra virgin olive oil* **Half tray \$ 83.00 Full tray \$ 189.00**

## 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 \$ 28.00      Full tray \$ 40.00      Deep full tray for 22 to 35 people \$ 58.00**

## 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 \$ 48.00      Full tray \$ 79.00**

**Pasta Primavera:** *with mixed grilled vegetables*

**Half tray \$ 48.00      Full tray \$ 75.00**

**Pasta con pesto:** *basil-pignoli pesto, sun dried tomato, fresh mozzarella and Parmigiano cheese*

**Half tray \$ 48.00 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 \$ 65.00      Full tray \$ 110.00**

**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 \$ 58.00 Full tray \$ 95.00*

## 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 \$ 75.00 Full tray \$ 120.00**

## Veal Entrees

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 \$ 88.00 Full tray \$ 159.00**

## **Fish Entrees**

**The following can be prepared with:  
Filet of Sole, Snapper, Mahi Mahi, Salmon or Grouper priced by:  
Market price**

**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**

**Shrimp and Lobster 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*

## 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 \$ 52.00 or Full tray \$ 72.00**

**Stuffed portobello:** *chopped mixed mushrooms, prosciutto and herbs, topped with tomato and artichoke bruschetta* **each \$ 14.00**

**Stuffed mushroom:** *with mixed sautéed vegetables* **each \$ 3.50**

**Rabe, sausage and potatoes:** *sautéed in garlic and extra virgin olive oil*

**Half tray \$ 58.00      Full tray \$ 115.00**

**Broccoli rabe:** *sautéed in garlic and extra virgin olive oil*

**Half tray \$ 52.00      Full tray \$ 110.00**

## **Vegetarian Entrees**

**Eggplant rollatine:** *stuffed with fresh basil, mozzarella, fresh ricotta and parmigiano*  
Half tray \$ 52.00      Full tray \$ 90.00

**Eggplant parmigiano:** *layer of eggplant, tomato sauce mozzarella and fresh basil*  
Half tray \$ 53.00      Full tray \$ 95.00

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

Small \$ 45.00      Med. round \$ 63.00      Large round \$ 82.00

## **Additional Meats**

**Sausage, peppers & onions:** *with roasted garlic and extra virgin olive oil sauce*  
Half tray \$ 53.00      Full tray \$ 99.00

**Meat Balls:** *with a marinara sauce*  
Half tray \$ 48.00      Full tray \$ 98.00

## **Sandwiches Platters**

Small round \$ 38.00      Medium round \$ 58.00      Large round \$ 80.00

## **Fruit Platters**

Small round \$ 35.00      Medium round \$ 58.00      Large round \$ 78.00