



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