
APPETIZERS

serves 15 unless noted

SHRIMP COCKTAIL

60 pieces, old bay, lemon \$120 per tray

FRIED CALAMARI

breaded, marinara \$75 per tray

SAUTÉED CALAMARI

white wine, garlic \$75 per tray

MUSSELS FRA DIAVOLO

spicy marinara | avail in white wine \$75 per tray

BROCCOLI RABE

sautéed in garlic & EVOO \$75 per tray

STUFFED MUSHROOMS

large mushrooms, stuffed with crab imperial, 12 pieces \$48 for tray

MEATBALLS

tomato sauce, 100 1oz meatballs \$155

SAUSAGE & PEPPERS

roasted peppers, tomato sauce 30 pieces \$75

can also be made without sauce

CHICKEN TENDERS

served with BBQ or HM | 25 pieces \$75 per tray

CLAMS CASINO

baked & stuffed with our house casino mix, 25 pieces \$60 for tray

ARANCINI

fried risotto balls, peas, mozzarella, marinara sauce, 25 pieces \$95 per tray

LOLLIPOP LAMB CHOPS

rosemary garlic marinade | min 2 doz \$4.50 per

SOUTH PHILLY EGGROLLS

stuffed with pulled marinated pork, broccoli rabe, sharp provolone & mozzarella cheeses \$48.00 per doz

CHEESESTEAK EGG ROLLS

chopped steak & monterey jack cheddar cheese, fried golden brown, served with chipotle aioli \$48 per doz

BRUSCHETTAS

25 pieces | toasted italian bread

GORGONZOLA & ARUGULA

chopped pecans, arugula, gorgonzola cheese \$60

TOMATO

diced tomatoes, basil, parmesan cheese \$55

RICOTTA HONEY

lemon, basil honey \$55

ANTIPASTO & SALADS

CURED ITALIAN MEATS & CHEESES

mortadella, prosciutto di parma, genoa salami, sopressata, capicola, provolone, roasted peppers & eggplant, olives \$125 per tray

serves 25-30

VEGETABLES & CHEESES

marinated eggplant and peppers, olives, broccoli rabe, asiago and provolone cheeses \$95 per tray

servers 25

PROSCIUTTO & MELON

parma prosciutto wrapped in seasonal melon \$95 per tray

25 slices

TOSSED SALAD

romaine, tomatoes, cucumbers, red onion, carrots \$35

serves 15

CEASAR SALAD

romaine, parmigiana, croutons \$50

serves 15

CAPRESE SALAD

sliced mozzarella, ripe tomatoes, EVOO, basil \$60

serves 15

PASTAS

small trays serve 8-10 | large trays serve 15-20

PENNE, RIGATONI OR SPAGHETTI

choice of marinara, tomato sauce or vodka cream sauce (add \$5) \$50 | \$90

BAKED ZITI

aurora sauce, melted mozzarella cheese \$65 | \$120

CHEESE RAVIOLI

house made, ricotta cheese, tomato sauce \$55 | \$100

TORTELLONI PRIMAVERA

cheese filled tortelloni pasta,

alfredo cream sauce, seasonal vegetables \$80 | \$150

GNOCCHI SORRENTINA

potato dumpling gnocchi, san marzano tomato sauce, mozzarella \$65 | \$120

SPICY RIGATONI

rigatoni, fra diavolo aurora cream sauce, melted

mozzarella cheese, ricotta cheese garnish \$65 | \$120

EGGPLANT PARMIGIANA

homemade, egg battered, mozzarella cheese, marinara sauce \$80 | \$150

MANICOTTI

ricotta filled tubes of pasta, sweet tomato sauce & mozzarella \$65 | \$120

16 pieces | 32 pieces

PASTAS WITH SEAFOOD

small trays serve 8-10 | large trays serve 15-20

FUSILLI SANTA MARIA

house made fusilli pasta, sautéed, american shrimp, scallops, crabmeat, aurora cream sauce \$125 | \$225

GNOCCHETTI ITALIA

gnocchetti pasta, crabmeat, creamy alfredo, pesto sauce, aurora sauce \$90 | \$165

SHRIMP SCAMPI

sautéed gulf shrimp, garlic butter sauce

served over tagliolini pasta \$95 | \$170

CRAB RAVIOLI

crab filled ravioli, creamy crab white sauce, asparagus \$110 | \$200

SEAFOOD CANNELLONI

shrimp, scallops & crabmeat folded into ricotta cheese, wrapped in house made pasta, lobster crema \$135 | \$225

16 pieces | 32 pieces

PASTAS WITH BEEF OR CHICKEN

small trays serve 8-10 | large trays serve 15-20

GNOCCHI BOLOGNESE

potato dumplings, homemade meat sauce \$75 | \$130

PENNE ROMANO

penne, fresh mozzarella, bolognese meat sauce, aurora cream sauce \$85 | \$160

ORECCHIETTE BROCCOLI RABE & SAUSAGE

"little ears" shaped pasta, broccoli rabe,

italian sausage, garlic, EVOO \$95 | \$170

PENNE TENDERLOIN

penne pasta, seared tenderloin tips, gorgonzola cream sauce, pan seared. shaved brussels sprouts, avondale mushrooms, balsamic drizzle \$135 | \$225

PENNE DOLCE VITA

penne tossed with sautéed filet tips, sun-dried tomatoes, shiitake mushrooms, marsala wine cream sauce \$135 | \$225

MOSTACCIOLI PAESANO

penne pasta, Italian sausage, pancetta, parmigiana, tomato sauce \$75 | \$130

LASAGNAS

MEAT LASAGNA

housemade noodles, layers of ricotta, ground beef, sausage, mozzarella & tomato sauce | 24 portions \$135

LASAGNA VERDE

homemade wheat pasta, layered with spinach, mushrooms, asparagus, carrots, zucchini, ricotta & mozzarella cheeses, topped with marinara & an onion bechamel sauce | 24 portions \$140

PESCE | CARNE | POLLO

MEATBALLS

tomato sauce, 50 2oz meatballs \$90

ITALIAN SAUSAGE

sautéed sweet peppers & onions | 50 pieces | 2 inches \$95

SALMON CHESAPEAKE

baked, topped with crab imperial, lobster cream sauce \$225
45 4oz pieces

STUFFED SHRIMP

gulf shrimp stuffed with crab imperial, lobster cream sauce \$300
48 jumbo shrimp

SALMON SICILIAN

3-5oz medallions of salmon, white wine, lemon, capers, pimentos \$275
45 pieces

CHICKEN PICCATA

medallions of chicken, capers, lemon butter sauce \$110
25 3oz pieces

CHICKEN PARMIGIANA

breaded chicken breast, lightly breaded & topped with mozzarella cheese, sweet tomato sauce \$135
36 3-4oz pieces

CHICKEN MARSALA

chicken medallions sautéed with mushrooms, marsala wine sauce \$125
25 3oz pieces

CHICKEN CHESAPEAKE

grilled chicken breast topped with crab imperial, lobster sauce \$155
25 3oz pieces

CHICKEN SALTIMBOCCA

medallions of chicken, imported parma prosciutto, mozzarella cheese, marsala wine sauce \$165
25 3oz pieces

PRIME RIB

sliced or whole, served with au jus on side MP

BEEF TENDERLOIN

carved or whole, chianti mushroom gravy MP

RACK OF LAMB

grilled rack, dijon mustard coated, herb bread crumb, mushroom sauce, served with vegetable and roasted potatoes \$195
35 chops

SIDES | CONTORNI

serves 20-25

RED BLISS POTATOES

rosemary, garlic, EVOO \$75

SEASONAL VEGETABLE MEDLEY

local farm \$85

GREEN BEANS

garlic, EVOO \$75

DESSERTS | DOLCE

CANNOLIS, CREAM PUFFS, ECLAIRS PLATTER

30 assorted pieces \$85

LARGE CANNOLI

choice of chocolate, vanilla or ricotta chocolate chip \$8 per
min order 12

MINI CANNOLIS

ricotta filled \$85
24 minis

RICOTTA CHEESECAKE

serves 12 \$60

ITALIAN RUM CAKE

serves 12 \$60

MISC RENTAL PACKAGE

CHAFING DISHES

includes 2 sternos, serving utensils, water pan 25.00 per chafer
for full service catering ONLY

DROP OFF WIRE RACK CHAFING DISHES

sternos, serving utensils | \$15 per

WARM DELIVERY DROP-OFF

The charge includes delivery of warm food & equipment within a 15 mile radius. Some foods may require chafing dishes, additional heating depending on serving temperatures. 50.00 per delivery

DISPOSABLE PRODUCTS

"elegant ware" hard plastic, durable white with silver rim, salad, entrée, dessert plates, utensils, heavy duty napkin, matching tumbler \$5 per guest
great for casual or outdoor tent events

DELIVERY & SET-UP

This includes delivery & set-up of your entire buffet within a 15 miles radius \$95.00

SERVERS

4 hour min, includes set-up and breakdown of event \$30 per hour per server



RESTAURANT

ESTABLISHED 1978



ALL ORDERS CAN BE CUSTOMIZED

TEL. 302.738.9935

INFO@LACASAPASTA.COM

**24 HOUR NOTICE ON ALL ORDERS