



CATERING MENU

Welcome to **Panebianco** 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!

Our Catering Department is available seven day a week.

Orders can be placed either by stopping in or by phone:

Contact at 201- 272 6232

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 & Fish

8/10 people order Small Tray/Bowl

18/20 people order Large Tray/ Bowl

Cold & Hot Hors-D'ouvres

- | | | |
|---|--|-------------|
| • Raw Vegetable & Dip Tray | Sm/Med | \$ 40/70 |
| • Fruit & Cheese Combo | Sm/Med | \$ 70/130 |
| • Tomato Bruschetta 1 container (32 oz.) & Toasted slices Baquette | | \$ 25 |
| • Shrimp Cocktail 36 pcs. \$ 90 50 pcs. \$140 100 pcs. | | \$250 |
| • Sliced Tomato/Fresh Mozzarella & Basil Tray | | \$ 80/130 |
| • Caprese Skewer (30 Fresh mozzarella, tomato & basil) | | \$ 3 ea. |
| • Melon Wrapped in Prosciutto | | \$ 5.0 ea. |
| • Seared Tuna with Toasted Point & Ginger/Soy Sauce | | \$ 3.50 ea. |
| • Seafood Salad | Med Bowl | \$ 160 |
| • Octopus & Potato Salad | Med Bowl | \$ 150 |
| • Crab Cake | Small \$ 8 Large \$ 14 | |
| • Sicilian Rice-ball | Small \$ 3 Large \$ 6 | |
| • Neapolitan Potato Croquette | Small \$ 3 Large \$ 5 | |
| • Stuffed Pepper | | \$ 15 ea. |
| • Eggplant Roulade | Small \$ 70 Large \$120 | |
| • Parmigiana di Eggplant | Small \$ 70 Large \$120 | |
| • Grilled Vegetables | Small \$ 55 Large \$90 | |
| • Sandwiches | Small \$ 60 Med. \$ 90 Large \$130 | |
| • Wraps | Small \$ 60 Med. \$ 90 Large \$130 | |
| • Stuffed Mushroom | | \$ 4 ea. |

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 \$ 35 Large \$48**

Cold Pasta

- **Pasta alla Bella Napoli:** *Pasta tossed with dices of fresh tomato, chopped basil, chopped garlic, fresh mozzarella and grated parmigiano cheese dressed with extra virgin olive oil*
Small \$ 50 Large \$ 80
- **Pasta Primavera** *with vegetables medley & roasted garlic*
Small \$ 50 Large \$ 80
- **Pasta con Pesto:** *Basil-Pinoli pesto, sun dried tomato, mozzarella and zucchini*
Small \$ 50 Large \$ 80

Baked Pasta

Small \$ 75 Large \$ 130

Lasagna - Baked Ziti - Manicotti - Stuffed Shells
Pasticcio alla Napoletana – Pasta au Grated
Crepes – Rosette Modenese – Paccheri

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

Pasta

Small \$ 65 Large \$ 110

Choice of pasta cut with the following sauces:

Tomato Sauce - Marinara - Pesto - Vodka Sauce Only
or with Prosciutto and peas – Bella Donna – Alfredo –
Bolognese – Amatriciana – Boscaiola – Mari & Monti –
Sausage & Broccoli – Siciliana – Tricolor -

Organic Boneless Chicken Breast
with the following sauces

Small \$ 80

Large \$ 150

*Marsala & Mushrooms – Scarpariello - Murphy –
Cacciatora – Sorrentino – Modenese – Francese –
Artichoke – Cordon-Blue – Pizzaiola – Saltimbocca –
Piccata- Mediterranean – Marry Me – Florentine –
Roulade – Amalfitano – Bella Napoli – Caprese -*

Addictional Meat Dishes

- **Sausage, Peppers & Onions.** Small \$ 70 Large \$110
- **Meat Balls** Small \$ 70 Large \$110
- **Pork Roulade** Small \$ 80 Large \$130
- **Braciola, Pork Ribs, Sausage & Meatballs** (Traditional South Italy Dish) Large \$ 160

Fish Entrees

Sole, Halibut, Cod, Shrimp, Salmon, Lobster & Snapper
with following sauces or recipes

**Based on Market price*

**Roasted Garlic Citrus Sauce – Lemon Sauce – Beurre
Blanc – Dill Sauce – Tomatoes Bruschetta – Livornese
Sauce – Fra Diavola – Oreganata – Parmigiano/lemon
& pinoli crust – Mixed Nut Crust – Caramelized
Shallots & Walnut Crust – Cacio & Pepe Lemongrass
Sauce – Mango & Peaches Salsa – Bernaise Sauce –
Meunier Sauce – Tomatoes & Lemon Sauce**

Side Dishes

- **Vegetables Medley:** *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 Bean 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 Garlic Mashed Potatoes**
- **Roasted Potatoes:** *Seasoned with salt, pepper, extra virgin olive oil and fresh rosemary*
- **Broccoli Floret:** *Roasted garlic, lemon zest, herbed bread crumbs and extra virgin olive oil*

Small \$ 60 Large \$ 80

- **Broccoli Rabe:** *Sautéed in garlic and extra virgin olive oil*

Small \$ 60 Large \$ 120

**Stuffed Zucchini – Stuffed Eggplant – Stuffed Mushroom
Stuffed tomato – Stuffed Cabbage**

(The stuffing you decide will define the price)

Fruit Platter

Small \$ 60 Medium \$ 80

Assorted Bread & Focaccia

Medium \$ 40 Large \$ 60