A LITTLE PIZZA HEAVEN

CATERING MENU

2015 Boulevard Avenue - Scranton - (570) 347-4977 / www.ALittlePizzaHeaven.com

BRONZE ITALIAN BUFFET

\$11.95

Choice of rosemary roasted chicken or chicken strips with wine & garlic; choice of baked penne pasta or penne alla vodka; roasted red potatoes, green beans with italian breadcrumbs and garden salad with dressing.

SILVER ITALIAN BUFFET

\$14.95

Your Choice of Chicken Marsala or Francaise; Roasted Red Potatoes; Italian Green Bean Casserole; Penne Pasta with Marinara Sauce, Homemade Meatballs; Sausage & Peppers and House Salad

GOLD ITALIAN BUFFET

\$16.95

Antipasto, Tortellini Soup, Your Choice Lasagna or Cheese Manicotti; Sunday Sauce filled with Meatballs, Sausage & Bracciole and mini cannoli

PLATINUM BUFFET

\$18.95

Your choice of Cianti Pork Ribs; Veal (your choice of preparation); Roasted Red Potatoes; Pasta Marinara; Roasted Broccoli with Fresh Crumbs and our House Salad

PLEASE ALLOW 24 HOURS WHEN ORDERING

There must be a 8 person minimum. Half and Full Pans Available. Paper Products and Utensils can be provided at a charge of \$1.50 per person. If you should need an item that is not on the menu, not to worry, it can be made, please ask for assistance. Thank you. For further information and description please visit our web-site www.ALittlePizzaHeaven.com or call us at anytime.

Salads & Soups

House Salad / Caesar Salad Casesar Salad with Grilled Chicken Italian or American Potatoe Salad Broccoli Salad / Celery and Olive Salad Italian Pasta Salad / Macaroni Salad Pasta e Fagioli / Pasta e Piselle Tuscan Onion Soup Manesta & Beans

Baked Pastabilities

Baked Penne with Mini Meatballs
Baked Penne with Ricotta
Baked Penne Alla Vodka or Alfredo
Traditional Lasagna with or without Meat
Macaroni & Cheese / Stuffed Shells
Manicotti with Marinara Sauce
Seafood Manicotti with Blush Sauce
Pasta Aglio (plain, clams or anchoivies)

Side Dishes

Green Beans Italiano or Almondine Roasted Broccoli with Fresh Breadcrumbs Roasted Red Potatoes / Mashed Potatoes Sweet Potatoe Casserole Pierogi Casserole

Family Platters

Antipasto with Imported Delights
Fresh Mozzarella Caprese
Mozzarella & Roasted Red Pepper
Garlic and Butter Wings
Creation Sampler

Chicken, Beef and Veal Entrees

Marsala or Franchiase Parmigianna or Picatta Saltimboca or Sorrento Milanese or Calabrese

Seafood Entrees

Seafood Manicotti with Blush Sauce
Freshly Fried Shrimp
Frutti De Mare
Red or White Clam Sauce or Mussels
Seafood Pompeii
Shrimp & Scallops Con Vino
Shrimp Scampi

Other Entrees & Dishes

Eggplant Parmiginia or Rollentini Sunday Sauce (meatballs,sausage & bracciole) Chianti Ribs served over Farfalle Pork Da Nic with Broccoli Rabe

Desserts

Traditional Cannoli or Gourmet Cremes
Tiramisu / Rice Pudding
Selection of Gourmet Brownies
Italian Cheesecake Calzones
Pizzette Paradiso or Tropicale
Pineapple/Banana Cake