



CUCINA CALANDRA
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

We appreciate at least two to three day notice for all orders.
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 Meat, Veal, Chicken, Fish and Seafood Entrees:

- 12 people order 4 lbs.*
- 20 people order 7 lbs.*
- 30 people order 10 lbs.*
- 50 people order 17 lbs.*

For Appetizer and Side Dishes:

- 12 people order 3 lbs.*
- 20 people order 5 lbs.*
- 30 people order 8 lbs.*
- 50 people order 12 lbs.*

Contact Scott Blair at 973-575-7720



Antipasti / Appetizers

- *Antipasto Platter:** *mixed cold cuts, imported mixed cheese, roasted peppers, sun dried tomatoes, stuffed cherry peppers, marinated artichoke and olives*
Served in round plate : Small - \$ 28.00 - Medium \$ 52.00 - Large \$ 78.00
- *Raw Vegetable /Crudite Platter:** *chef choice of assorted seasoned vegetables served with a dipping sauce*
14" platter \$ 46.00 18" platter \$ 62.00
- *Pepata di cozze:** *mussels sautéed with chopped fresh tomatoes, garlic and extra virgin olive oil* **half tray \$ 22.00 full tray \$ 45.00**
- *Crab Cake:** *Jumbo lump crab meat served with a sauce of your choice: horseradish, roasted garlic, aurora or lime and capers*
\$ 3.00 each large \$ 1.50 each small
- *Calamari fritti:** *fried calamari served with marinara sauce mild or hot*
Half tray \$ 30.00 full tray \$ 60.00
- *Clams:** *prepared oreganata or casino style* **\$ 6.00 for 6 pieces**
- *Bruschetta:** *slices of toasted Calandra bread with fresh tomato bruschetta* **\$ 2.00 each**
- *Rice ball:** *arborio risotto stuffed with mozzarella, green peas, parmigiano cheese and ground beef, then pan fried to golden perfection*
\$ 3.00 each large \$ 1.75 each small
- *Potato croquette:** *potato puree, fresh mozzarella, parmigiano cheese and Italian parsley, pan fried to golden perfection*
\$ 2.00 each large \$ 1.50 each small
- *Stuffed artichoke:** *seasoned bread crumbs and parmigiano cheese* **market prize**
- *Stuffed pepper:** *rice and Italian sausage stuffing served with tomato sauce* **\$ 7.00 each**
- *Shrimp cocktail:** *steamed jumbo shrimp accompanied with cocktail sauce* **\$ 22.00 lb**
- *Mozzarella caprese:** *slices of homemade mozzarella, tomato and fresh basil* **\$ 7.00 lb**
- *Seafood salad:** *baby shrimp, calamari and scungilli tossed with lemon vinaigrette, garlic and extra virgin olive oil* **\$ 15.00 lb**

Green Salad

***Tricolore:** *baby arugula, radicchio and endive with house dressing*

***House salad:** *arugula, red onions, fresh tomato and toasted pignoli nuts with Italian dressing*

***Tossed salad:** *romaine, radicchio, mesclun, mushrooms, cherry tomatoes, artichoke hearts, roasted peppers and shaved parmigiano with a house dressing*

***Caesar:** *romaine, herbs croutons and grated parmigiano cheese with caesar dressing*

All green salad are available in a small tray for 5 to 8 people \$ 15.00 , full tray for 15 to 20 people \$ 28.00, deep full tray for 22 to 35 people \$ 38.00

Pasta Salad

***Penne alla bella Napoli:** *pasta tossed with dices of fresh tomato, chopped fresh basil lite chopped garlic, fresh mozzarella and grated parmigiano cheese dressed with extra virgin olive oil* **half tray \$ 30.00 full tray \$ 60.00**

***Toasted orzo salad:** *with mixed grilled vegetables* **half tray \$ 30.00 full tray \$ 58.00**

***Farfalle al pesto:** *Bowties, basil pesto, sun dried tomato, fresh mozzarella and parmigiano cheese* **Half tray \$ 30.00 full tray \$ 60.00**

Pasta Entrees

Choice of pasta cut with the following sauces

***Filetto di pomodoro:** *sautéed garlic, fresh basil and tomatoes*

- **Caprese:** *fresh chopped tomatoes, sautéed garlic, basil and fresh oregano*
- **Puttanesca:** *anchovies, capers, Gaeta olives and red pepper flakes sautéed with extra virgin olive oil in a marinara sauce*
- **Alfredo:** *grated parmigiano, eggs yolk in a white cream sauce*
- **Vodka:** *a creamy tomato sauce simmered with fine quality vodka topped with grated parmigiano*
- **Bolognese:** *tomato meat sauce with sautéed chopped onions, carrots and celery*
- **Primavera:** *mixed fresh vegetables in garlic and extra virgin olive oil*
- **Amatriciana:** *Italian pancetta and julienne of onions sautéed in a marinara sauce*
- **Boscaiola:** *sautéed mixed wild mushrooms, chopped shallots and prosciutto in a filetto di pomodoro or pink sauce*
- **Mari e monti:** *crispy Italian sausage, mushrooms and shrimp in a pink sauce*
- **Sausage and rabe:** *sweet sausage and broccoli rabe sautéed with garlic and extra virgin olive oil seasoned with Hungarian paprika*
- **Alla Norma:** *sautéed Italian eggplant and filetto di pomodoro topped with fresh basil and ricotta salata*

All pasta dishes : Half tray \$ 35.00 Full tray \$ 65.00

Stuffed Pasta Entrees

- **Lasagna:** *with meat sauce, fresh ricotta, fresh mozzarella and grated parmigiano cheese OR YOUR CHOICE*
- **Baked ziti:** *with meat sauce, fresh ricotta and mozzarella OR tomato sauce, basil ricotta and mozzarella*
- **Manicotti:** *stuffed with ricotta and parmigiano cheese OR spinach, mozzarella and ricotta served with tomato sauce*

Each \$ 3.50

- **Stuffed shells:** *pasta stuffed with ricotta and mozzarella baked with tomato sauce*

Each \$ 1.95

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

Chicken Entrees

Boneless chicken breast with the following sauces

- **Marsala:** *sauté of mushrooms and shallots touched with a marsala wine sauce*
- **Scarpariello:** *sautéed with sweet sausage, mushrooms and onions*
- **Francese:** *white wine-lemon sauce*
- **Carciofi:** *sauté of artichoke hearts, garlic and Italian parsley, lemon & white wine*
- **Sorrentino:** *layered with prosciutto, mushrooms and mozzarella in a light brown sauce*
- **Cacciatora:** *sauté of fresh mushrooms, onions and tomatoes with fresh herbs*
- **Balsamico:** *with Portobello mushrooms, roasted garlic and fresh rosemary splashed with fine Modena balsamic*
- **Cordon-Blue:** *stuffed with ham and fontina, breaded and pan fried*

All chicken entrees are priced at \$ 9.00 lb.

Veal entrees

All veal scaloppini with the following sauces

- **Saltimbocca:** *topped with prosciutto, spinach, mozzarella and fresh sage in a white wine sauce*
- **Francese:** *sautéed in white wine with a lemon and butter sauce*
- **Marsala:** *sautéed with mushrooms and shallots in marsala wine sauce*
- **Piccata:** *served with capers, white wine and lemon sauce*

All the veal entrees are priced at \$ 20.00 lb.

Fish Entrees

The following can be prepared with:

Filet of Sole, Tilapia, Mahi Mahi, Salmon or Grouper priced at \$15.00 lb

- **Stuffed:** *with choice of crabmeat OR spinach*
- **Livornese:** *sauté of black olives, garlic, capers and anchovies in a light tomato sauce*
- **Marechiaro:** *poached in a light tomato- garlic sauce with fresh basil and parsley*
- **Lime an Capers:** *sauté of chopped garlic, with fresh squeezed lime juice and capers*
- **Blackened:** *dusted with Cajun spices prepared in a hot skillet served with fresh salsa*
- **Grilled:** *topped with fresh tomato bruschetta and drizzle with balsamic reduction*
- **Oreganato:** *broiled and topped with Calandras seasoned bread crumbs and drizzled with lemon vinaigrette*

Shellfish Entrees

All shrimp entrees are priced at \$ 22.00 lb.

- **Scampi:** *sautéed with extra virgin olive oil and garlic splashed with white wine and lemon juice*
- **Fra Diavola:** *simmered in a spicy tomato sauce*
- **Parmigiano:** *topped with filetto di pomodoro and mozzarella*
- **Shrimp francese:** *prepared with butter, white wine and lemon*
- **Oreganata:** *touched with herbed breadcrumbs and broiled*
- **Lobster tail:** *8 oz. tail stuffed with lump crab meat, topped with truffle butter banche*
market price

Vegetarian Entrees

- **Eggplant rollatine:** *stuffed with fresh basil, mozzarella, fresh ricotta and parmigiano*
Half tray \$ 35.00 full tray \$ 70.00
- **Eggplant parmigiano:** *layer of eggplant, tomato sauce mozzarella and fresh basil*
Half tray \$ 35.00 full tray \$ 70.00

Vegetable Side Dish

- **Mixed vegetables:** *sautéed in garlic and extra virgin olive oil*
- **Green beans:** *steamed, dressed with chopped garlic and extra virgin olive oil*
- **Green beans with peppers:** *sauté of red bell peppers, roasted garlic and parsley*
- **Green beans almondine:** *roasted almonds in a light almond-champagne vinaigrette*
- **Italian green beans salad:** *sliced boiled potatoes, tomatoes and red onions dressed with extra virgin olive oil*
- **Escarola :** *sautéed with garlic and extra virgin olive oil with or without cannellini beans*
- **Roasted potatoes:** *seasoned with salt, pepper, extra virgin olive oil and fresh rosemary*

All the above side dishes are available in half tray \$ 25.00 or full tray \$ 48.00

- **Stuffed Portobello:** *chopped mixed mushrooms, prosciutto and herbs, topped with tomato and artichoke bruschetta* **each \$ 6.00**
- **Stuffed mushroom:** *with mixed sautéed vegetables* **each \$ 1.95**
- **Broccoli rabe:** *sautéed in garlic and extra virgin olive oil*

Half tray \$ 35.00 full tray \$ 70.00

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

PLATE: Small round \$ 28.00 - Med. round \$ 48.00 - Large round \$ 65.00

Sandwiches Platters

Small round \$ 25.00 Medium round \$ 38.00 Large round \$ 58.00

Fruit Platters

- **Small round \$ 26.00 Medium round \$ 45.00 Large round \$ 65.00**