



## **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*  
**Served in round plate: Small - \$ 70.00 - Medium \$ 110.00 - Large \$ 130.00**
- \*Raw Vegetable Platter:** *chef choice of assorted seasoned vegetables served with ranch sauce* **small \$ 35.00 medium platter \$ 62.00 large \$ 72.00**
- \*Mussels Fra-diavola:** *PIE mussels with roasted garlic, extra virgin olive oi, red pepper flake and marinara sauce* **half tray \$ 45.00 full tray \$ 85.00**
- \*Crab Cake:** *Jumbo lump crab meat with a sauce of your choice: horseradish, roasted garlic, aurora or lime and capers* **\$ 12.50 each large \$ 7.50 each small**
- \*Fried Calamari:** *Calamari rings with side of marinara sauce mild/ hot and lemon wedges*  
**Half tray \$ 72.00 full tray \$ 130.00**
- \*Clams:** *Oreganata or casino style* **\$ 2.00 at piece**
- \*Bruschetta:** *toasted French bread with Side of fresh tomato bruschetta* **\$ 3.00 each**
- \*Rice ball:** *Arborio risotto tossed with fresh mozzarella, green peas, parmigiano cheese and ground beef, then pan fried to golden perfection* **\$ 7.00each large \$ 4.50 each small**
- \*Potato croquette:** *potato mash rolled with fresh mozzarella, Parmigiano cheese and Italian parsley, pan fried to golden perfection* **\$ 3.95 each large \$ 2.95 each small**
- \*Stuffed artichoke:** *Seasoned bread crumbs and Parmigiano cheese* **\$ 17.95 each**
- \*Stuffed pepper:** *Rice and Italian sausage stuffing served with tomato sauce* **\$ 16.95each**
- \*Shrimp cocktail:** *Steamed large shrimp with side of cocktail sauce*  
**Round: Small \$ 75.00 Medium \$ 140.00 Large \$ 210.00**
- \*Mozzarella Caprese:** *homemade fresh mozzarella, Slices tomatoes and fresh basil*  
**Round plate: Small \$ 56.00 Medium \$ 88.00 Large \$ 135.00**
- \*Seafood salad:** *baby shrimp, calamari and octopus with lemon vinaigrette, garlic and extra virgin olive oil* **half tray \$ 95.00 full tray \$ 230.00**

## 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 \$ 30.00      Full tray \$ 42.00      deep full tray people \$ 60.00

## 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 \$ 58.00    full tray \$ 85.00

\***Pasta Primavera:** *with mixed grilled vegetables*    half tray \$ 55.00    full tray \$ 80.00

\***Pasta con pesto:** *Basil-Pignoli pesto, sun dried tomato, fresh mozzarella and Parmigiano cheese*    Half tray \$ 55.00    full tray \$ 80.00

## 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 \$ 99.00***

## 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 \$ 80.00 Full tray \$ 130.00**

## Veal Entrees

### **All 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 \$ 110.00 Full tray \$ 160.00**

## Fish Entrees

**The following can be prepared with:  
Filet of Sole, Tilapia, 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

**All shrimp entrees 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*  
market price

## 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 \$ 55.00 or full tray \$ 75.00**

- **Stuffed Portobello:** *Chopped mixed mushrooms, prosciutto and herbs, topped with tomato and artichoke bruschetta* **each \$ 16.00**
- **Stuffed mushroom:** *With mixed sautéed vegetables* **each \$ 3.50**
- **Rabe, Sausage and Potatoes:** *sautéed in garlic and extra virgin olive oil*  
**Half tray \$ 60.00      full tray \$ 120.00**
- **Broccoli rabe:** *sautéed in garlic and extra virgin olive oi*  
**Half tray \$ 55.00      full tray \$ 120.00**

## Vegetarian Entrees

- **Eggplant rollatine:** *stuffed with fresh basil, mozzarella, fresh ricotta and parmigiano*  
Half tray \$ 55.00 full tray \$ 95.00
- **Eggplant parmigiano:** *layer of eggplant, tomato sauce mozzarella and fresh basil*  
Half tray \$ 60.00 full tray \$ 99.00
- **Grilled vegetables:** *Portobello mushroom, eggplant, zucchini, asparagus. broccoli, carrots and peppers touched with extra virgin olive oil and balsamic vinegar*

**PLATE: Small round \$48.00 - Med. round \$ 68.00- Large round \$ 85.00**

## Additional Meats

- **Sausage, peppers & onions:** *with roasted garlic and extra virgin olive oil sauce*  
Half tray \$ 60.00 full tray \$ 110.00
- **Meat Balls:** *with a marinara sauce*  
Half tray \$ 58.00 full tray \$ 120.00

## Sandwiches Platters

**Small round \$ 45.00 Medium round \$ 62.00 Large round \$ 85.00**

## Fruit Platters

- **Small round \$ 45.00 Medium round \$ 60.00 Large round \$ 88.00**