

# RISTORANTE ITALIANO

# CHEF ALFREDO'S

## CATERING MENU

### Appetizers

3-4 per person

#### Smoked Salmon

Smoked salmon, saffron mascarpone, capers, rolled in zucchini, drizzle with a dill glaze.

#### Bruschetta Rustica

Grilled Tribeca bread, pesto spread, Fresh tomatoes, basil, garlic, olive oil, and parmesan cheese.

#### Italian Caprese

Grape tomatoes, Buffalo Mozzarella, Fresh basil, with a olive oil & balsamic reduction.

#### Anti Pasto Skewer

Prosciutto, Salami, Mortadella, artichoke, Kalamata olives, pepperoncini peppers, marinated grape tomatoes, grilled mushrooms, and Parmesan cheese.

#### Chicken Pesto Skewer

Grilled chicken, pesto sauce and grape tomatoes, crusted with panko pecans.

#### Zucchini Garlic Bites

Crispy Shredded zucchini, parmigiano Reggiano, egg batter, tossed with garlic butter.

#### Prosciutto e Melone

Prosciutto wrapped in melon, drizzle with agave.

#### Salami soppressa crostini

Crostini topped with Mozzarella cheese, Soppressata salami, and sun-dried tomatoes.

### Appetizer Platters

#### Anti Pasto 100

Prosciutto, Salami, Mortadella, artichoke, Kalamata olives, pepperoncini peppers, marinated grape tomatoes, grilled mushrooms & Parmesan cheese. Served with herb crostinis.

#### Vegetable Platter 45

Fresh vegetables, served with a creamy basil dip.

#### Funghi Ripiene 60

Mushrooms stuffed with Italian sausage & ricotta cheese, topped with a creamy parmesan sauce.

#### Fruit Platter 45

Seasonal fresh fruit.

# Catering packages by the tray

## Chicken 110

### Pollo al Marsala

Sautéed chicken breast topped with mushrooms and marsala wine sauce.

### Pollo alla Parmigiana

Breaded chicken breast with marinara sauce, topped with mozzarella cheese.

### Pollo con Carciofi

Sautéed chicken breast with artichoke hearts, in a white wine sauce and a touch of oregano.

### Pollo Limone

Sautéed chicken breast with fresh tomatoes, spinach, lemon, & capers in a white wine sauce.

### Petto di Pollo

Sautéed chicken breast, artichoke hearts, shallots, kalamata olives, & sun-dried tomatoes, in a garlic white wine sauce.

### Pollo Milanese

Breaded chicken breast, with shallots, garlic, & lemon white wine sauce.

\*\* All chicken dishes are served with your choice of Risotto, vegetables, Pasta or pesto mash potatoes\*\*

## Seafood 120

### Shrimp Mediterranean

Grilled jumbo shrimp, asparagus, fresh tomatoes, spinach, feta, in orzo pasta with pesto. \*Spicy\*

### Salmone Fresca

Pan-seared salmon drizzled with a balsamic glaze, sautéed asparagus, roasted red skin potatoes, spinach, red peppers, fresh tomatoes, & feta cheese, tossed in a pesto vinaigrette.

## Pasta 100

### Fettuccini con Funghi porcini

Mushrooms, Spinach, ricotta cheese and herbs in a light cream sauce.

### Rigatoni Bolognese

Rigatoni pasta tossed in a rich meat sauce.

### Fettuccini Alfredo con pollo

Sautéed chicken breast in a rich cream sauce, with fettuccini pasta.

### Lasagna Bolognese

Layers of pasta with meat sauce, ricotta, mozzarella, & parmesan cheeses.

### Spaghetti & meatballs

Spaghetti pasta with a homemade marinara sauce & Italian meatballs.

### Campanelle Carbonara

Grilled chicken, bacon, parmesan, spinach, and creamy alfredo sauce with campanelle pasta.

### Tortellini Al Pomodoro

Pasta filled with three cheeses, fresh Roma tomatoes, basil, garlic & olive oil.

### Pasta alla vodka

Pasta, ricotta cheese, crispy pancetta, & basil in a spicy tomato parmesan cream sauce.

### Fettuccini Primavera

Fresh vegetables tossed in olive oil & garlic, served with fettuccini pasta.

### Truffle Mushroom Ravioli

Mushroom-filled pasta topped with Marsala wine, shallots, drizzle with truffle oil.

\*One tray feeds 8 people\*

Trays come with garlic bread and choice of Caesar or Della casa salad.

Upgrade to Gorgonzola, Signore, or Uva salad for \$10 each



# Catering packages by the tray



## Italian Wraps 70

(Choose 3)

- Mortadella-
- Grilled pesto Chicken-
- Italian-
- Grilled Chicken Caesar-
- Italian Sausage Rosted bell  
peppers -

## Italian Sliders 70

(Choose 3 )

- Eggplant-
- Pollo alla Parmigiana-
- Meatballs-
- Pollo Milanese-
- Mortadella-
- Caprese-

**\*One tray feeds 8 people\***

Add a Signore, Uva or Gorgonzola salad for \$20

# Catering Packages

All packages come with salad & soft drinks. Salad choices are Caesar or Della Casa,

## Platino | Platinum 44

Choose Three

### Petto di Pollo

Sautéed mushrooms, sun-dried tomatoes, artichoke hearts, & peppercorn sauce. Served with vegetables & Risotto.

### Filet Mignon Medallions

Sautéed mushrooms, sun-dried tomatoes, artichoke hearts, & peppercorn sauce. Served with vegetables and Risotto.

### Salmone

Pan-seared salmon in a lemon white wine sauce. Served with Vegetables and Risotto.

### Vitello Piccata

Sautéed veal in a white wine lemon butter sauce with capers & shallots. Served with vegetables and risotto.

## Oro | Gold 38

Choose Three

### New York Steak

Center-cut New York strip topped with house-made fresh herb butter, garlic, & spices. Served with vegetables and risotto.

### Pollo Saltimbocca

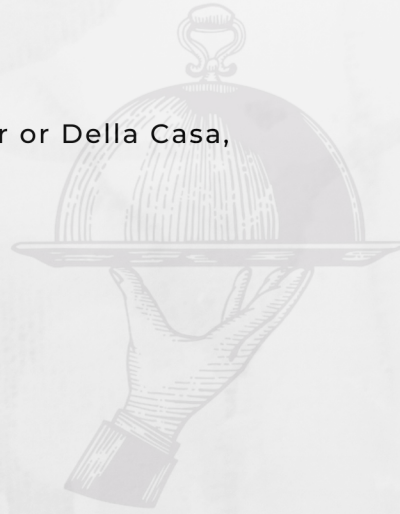
Sautee Chicken, prosciutto & sage topped with fresh mozzarella & asparagus. served with vegetables and risotto.

### Pesto Crusted Sole

Lightly breaded with Parmesan Panko and served with a Pesto sauce. Served with vegetables and risotto.

### Rigatoni Carbonara

Crispy bacon, spinach, green peas, & chicken breast, in a white cream sauce over rigatoni pasta.





# Catering Packages

All packages come with salad & soft drinks. Salad choices are Cesare or Della Casa

## ARGENTO | SILVER 30

Choose Three

### Pollo al Marsala

Sautéed chicken breast topped with mushrooms and marsala wine sauce. Served with vegetables and risotto.

### Fettuccini con Funghi porcini

Mushrooms, Spinach, ricotta cheese and herbs in a light cream sauce.

### Ravioli al pomodoro

Three cheese ravioli in a chunky, fresh tomato sauce with garlic and basil.

### Lasagna Bolognese

Layers of pasta with meat sauce, ricotta, mozzarella, & parmesan cheeses.

## BRONZO | BRONZE 26

Choose Three

### Fettucine Alfredo con Pollo

Sautéed chicken breast in a rich cream sauce, with fettuccini pasta.

### Fettucine Primavera

Fresh vegetables tossed in olive oil, garlic, & parmesan cheese, served with fettuccini pasta.

### Tortellini al Pomodoro

Pasta filled with three cheeses with your option of creamy pesto sauce or pomodoro sauce.

### Pollo Spiedini

Chicken stuffed with prosciutto, asparagus, fresh mozzarella, & drizzled with pesto sauce. Served with vegetables and risotto.



# Catering Desserts



## Cannoli 3

A crunchy pastry filled with a creamy ricotta & chocolate chip filling.

## Tiramisu 3

Ladyfinger cookies dipped in coffee, layered with cream & chocolate.

## Crème Brûlée 3

Creamy vanilla custard topped with caramelized sugar.

## Eclair 3

Chocolate-frosted oblong pastry filled with custard.

## Lemoncello 5

Our Specialty, Lemon sponge cake with a creamy mascarpone filling topped with white chocolate shavings.

## Add

## Coffee 3

includes: Coffee mug, stir straws cream & sugar.



# Catering Price List

## Additional Services



### **DELIVERY FEE \$80**

Local delivery.

Ask about delivery outside city boundaries.

### **SERVICE \$200**

Plus gratuity.

### **BASIC TABLE SETTING \$3**

Dinner Plates, Silverware, Napkin & water glass.

### **FULL TABLE SETTING \$5**

Dinner Plates, Silverware, Napkin, water glass, wine glass and dessert plate.

### **TABLECLOTH \$1.50**

per tablecloth

Ask about our different color napkins

For more information contact us at  
Email: [Caterings@chefalfredos.com](mailto:Caterings@chefalfredos.com)  
Phone: 435-616-1627