



Quattro Pazzi Catering Menu

Appetizers

- Rice balls stuffed with peas, ham and mozzarella
- Stuffed Mushrooms
- Tomato & Basil Bruschetta
- Meatballs served with marinara sauce

- \$2.50 each
- \$25 (20pcs)
- \$1.50 each
- \$30 (15pcs)

Salads

- Mixed Salad in a house vinaigrette
- Caesar Salad
- Caesar With Grilled Chicken
- Pasta Salad with veggies, arugula, olives, fresh tomatoes
- Buffalo Chicken Salad with Gorgonzola, tomatoes, cucumbers, onions
- Quattro Salad with apples, Gorgonzola, arugula, apple-cider vinaigrette

- Full Tray
- \$35
- \$35
- \$65
- \$65
- \$65
- \$65
- \$60

Platters

- Vegetable Crudités served with Gorgonzola dipping
- Fresh Tomatoes & Mozzarella basil pesto
- Grilled Vegetables marinated in extra virgin olive oil and herbs

- \$49
- \$45
- \$55

Panini and Sandwiches Platters \$8.00 pp

10 people minimum

- Tomato & Mozzarella pesto mayonnaise
- Grilled Chicken with roasted peppers Fontina and arugula
- Grilled Veggies with fresh Mozzarella and herb vinaigrette
- Tuna or Chicken Salad with lettuce and tomato
- Parma Prosciutto with fresh Mozzarella on a focaccia bread
- Italian Combo Prosciutto, salami, ham, Provolone, lettuce & tomato on focaccia
- Breaded Chicken Cutlet lettuce tomatoes and mayonnaise
- Grilled Chicken Caesar Wrap

Pasta

- Cheese Tortellini with peas, prosciutto and mushrooms in a cream sauce
- Cheese Ravioli in a marinara sauce
- Penne alla Vodka in a pink sauce
- Lasagna with béchamel sauce
- Orecchiette with tiny meatballs in a marinara sauce
- Farfalle Primavera with julienne veggies in garlic and oil
- Rigatoni Bolognese sauce
- Penne with chicken and sun dried tomatoes in a pesto sauce
- Fusilli with eggplant, peppers, in a marinara sauce topped with fresh mozzarella
- Rigatoni with hot sausage, peas in pink sauce
- Baked Ziti Sorrentina with Ricotta cheese and marinara
- Rotelle with Filet Mignon, peppers, onions, mushrooms, marinara sauce
- Farfalle with chicken, sun dried tomatoes and broccoli in garlic and oil

Full Tray

- \$60
- \$60
- \$55
- \$65
- \$65
- \$60
- \$65
- \$65
- \$65
- \$65
- \$55
- \$75
- \$65

Entrees

- Veal Sorrentina with eggplant, prosciutto, Mozzarella touch of marinara
- Veal Milanese breaded topped with tomato & onion salad
- Chicken Francese in a lemon sauce
- Chicken Scarpariello cherry peppers, mushrooms, potatoes lemon rosemary
- Sausage & Peppers
- Chicken topped with spinach and Fontina cheese in a white wine sauce
- Grilled Skirt Steak lemon aioli

Full Tray

- \$110
- \$99
- \$89
- \$89
- \$79
- \$89
- \$99

Sides

- Sautéed Spinach, Broccoli, or Cauliflower in garlic & oil
- Mashed Potatoes
- Green Beans Almandine
- Glazed Carrots

Half Tray

- \$35
- \$35
- \$30
- \$30