

Chef Alfredo's Per Person Catering Packages

Gold Package

\$28 per person

Appetizer, Salad, Two Entrees, Dessert, and Soft Drinks

Comes With

Fritto Misto: Fried calamari, zucchini, and shrimp served with a spicy tomato sauce.

Caprese: Sliced tomatoes, fresh mozzarella cheese and basil drizzled with olive oil and balsamic vinegar reduction.

Tiramisu: Ladyfinger cookies dipped in coffee and layered with cream and chocolate.

Choose Two

Vitello Marsala: Sautéed veal with fresh mushrooms and marsala wine sauce. Served with vegetables.

Petto di Pollo: Sautéed chicken breast, artichokes, kalamata olives, and sun-dried tomatoes in garlic white wine sauce. Served with vegetables.

Filet Mignon Medallions: Sautéed mushrooms, sundried tomatoes, artichokes, and peppercorn sauce. Served with vegetables.

Salmone: Pan-seared salmon in lemon white wine sauce. Served with vegetables.

Silver Package

\$22 per person

Salad, Two Entrees, and Soft Drinks

Comes With

Greca Salad: Romaine lettuce, cucumbers, tomatoes, kalamata olives, and feta cheese in a light vinaigrette.

***Add dessert for an additional \$2 per person**

Cannoli: A crunchy pastry shell with creamy, chocolate chip filling.

Tiramisu: Ladyfinger cookies dipped in coffee and layered with cream and chocolate.

Ricotta Cheesecake: Italian-style cheesecake drizzled with fruit glaze.

Choose Two

Pollo al Marsala: Sautéed chicken breast topped with fresh mushrooms and marsala wine sauce. Served with vegetables.

Fettuccini con Funghi Porcini: Porcini mushrooms, spinach, ricotta cheese, and herbs in a light cream sauce.

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

Lasagna Bolognese: Layers of pasta with meat sauce, ricotta, mozzarella, and parmesan cheeses.

Bronze Package

\$18 per person

Salad, Two Entrees, and Soft Drinks

Comes With

Della Casa Salad: Romaine lettuce, cucumbers, carrots, tomatoes, croutons, and Italian dressing.

OR

Caesar Salad: Romaine lettuce, homemade croutons, parmesan cheese, and Caesar dressing.

***Add dessert for an additional \$2 per person**

Cannoli: A crunchy pastry shell with creamy, chocolate chip filling.

Tiramisu: Ladyfinger cookies dipped in coffee and layered with cream and chocolate.

Ricotta Cheesecake: Italian-style cheesecake drizzled with fruit glaze.

Choose Two

Fettuccini Alfredo con Pollo: Sautéed chicken breast, fettuccini pasta, in a rich cream sauce.

Rigatoni Pecoraia: Italian sausage, tomatoes, broccoli, and red pepper flakes tossed in a spicy tomato sauce.

Pollo con Carciofi: Sautéed chicken breast with artichoke hearts and a white wine and garlic sauce. Served with vegetables.

Fettuccini Primavera: Fresh vegetables tossed in herbs, olive oil, garlic, and parmesan cheese, served over fettuccini pasta.

Chef Alfredo's Catering Packages By The Tray

One tray feeds approximately eight people

Pasta

Comes with garlic rolls and choice of Caesar Salad or Della Casa Salad.

Add meatballs or Italian sausage to any pasta for an additional \$10.

Penne Puttanesca: Short-cut pasta with kalamata olives, onions, capers, anchovies, fresh tomatoes, and garlic in marinara sauce. \$59.95

Fettuccini con Funghi Porcini: Porcini mushrooms, spinach, ricotta cheese, and herbs in a light cream sauce. \$59.95

Spaghetti and Meatballs: Classic homemade Italian meatballs with marinara sauce. \$59.95

Rigatoni Bolognese: Short-cut pasta tossed in a rich meat sauce. \$59.95

Pollo Diavolo: Penne pasta, sautéed chicken breast, spinach, and tomatoes tossed in a spicy vodka sauce. \$59.95

Fettuccini Alfredo con Pollo: Sautéed chicken breast, fettuccini pasta, in a rich cream sauce. \$59.95

Lasagna Bolognese: Layers of pasta with meat sauce, ricotta, mozzarella, and parmesan cheeses. \$69.95

Chicken

Comes with garlic rolls and choice of Caesar Salad or Della Casa Salad.

Pollo al Marsala: Sautéed chicken breast topped with fresh mushrooms and marsala wine sauce. Served with vegetables. \$69.95

Pollo alla Parmigiana: Breaded chicken breast with marinara sauce, topped with mozzarella cheese. Served with vegetables. \$69.95

Pollo con Carciofi: Sautéed chicken breast with artichoke hearts in a white wine and garlic sauce. Served with vegetables. \$69.95

Petto di Pollo: Sautéed chicken breast with artichoke hearts, sun-dried tomatoes, and kalamata olives in a white wine and garlic sauce. Served with vegetables. \$69.95

Pollo Grigliato: Grilled chicken breast served with vegetables and pesto mashed potatoes. \$69.95

Salads

Comes with garlic rolls.

Insalata Gorgonzola: Sautéed chicken breast, romaine lettuce, gorgonzola cheese, sun-dried tomatoes, and portabella mushrooms with olive oil and balsamic vinegar reduction. \$49.95

Insalata Greca: Sautéed chicken breast, romaine lettuce, cucumbers, tomatoes, kalamata olives, and feta cheese with a light vinaigrette. \$49.95

Insalata Cesare: Sautéed chicken breast, romaine lettuce, homemade croutons, and parmesan cheese, with Caesar dressing. \$49.95

Insalata Della Casa: Sautéed chicken breast, romaine lettuce, cucumbers, carrots, tomatoes, and homemade croutons with Italian dressing. \$49.95