

VEAL

Veal Saltimboca	100.00
Sautéed with fresh spinach in a rich brown sauce with prosciutto & melted mozzarella	
Veal Marsala	100.00
Tender pieces of scallopini veal with mushrooms in a brown marsala wine sauce	
Veal Parmigiana	100.00
Breaded veal cutlet with tomato sauce & melted mozzarella cheese	
Veal Sorrentino	100.00
Chicken breaded along with eggplant in a sherry butter sauce topped with melted mozzarella cheese & a touch of tomato sauce	
Veal Milanese	100.00
Breaded veal cutlet fired & topped with fresh mozzarella, red onions & basil drizzled with balsamic vinegar & extra virgin olive oil	
Veal Piccata	100.00
Delicately sautéed with capers & articoke hearts in a lemon butter white wine sauce	

SEAFOOD

Mussels Bianco	65.00
Steamed mussels in a garlic cream sauce	
Mussels Marinara	65.00
Mussels steamed in a light marinara sauce	
Calamari or Scungili Marinara	sm 70.00 lg 100.00
Tender pieces of conch or squid in a light marinara sauce served sweet, medium or hot	
Stuffed Flounder	100.00
Filet rolled then stuffed with carrots, celery, onions & touch of bread crumbs cooked in a light wine & lemon sauce	
Salmon	100.00
Salmon filet topped with a pesto crust, baked & served with a pesto cream sauce	
Mussels & Clams	100.00
Served in a roasted garlic cream sauce tossed with tomatoes & fresh baby spinach	
Cajun Grilled Catfish	100.00
Cajun encrusted catfish topped with a corn & black bean salsa	
Tilapia	100.00
Topped with a rich amaretto almond butter sauce	

VEGETABLES & POTATOES

Marinated Grilled Vegetable	70.00
Grilled Asparagus	70.00
String Beans Almondine	70.00
Broccoli Rabe Garlic & Oil	70.00
Corn on the Cob	70.00
Roasted Red Bliss Potatoes	50.00
Potato Croquettes	55.00
Mashed Potatoes	60.00
Rice Pilaf	60.00
Escrole & Beans	60.00

HERO

\$15.00 per foot

- Italian
- American
- Grilled Chicken, Vegetables & Fresh Mozzarella
- Chicken Cutlet Roasted Pepper & Fresh Mozzarella

SALAD PACKAGE

\$5 per person

Potato, Macaroni, Coleslaw

FOR YOUR NEXT ELEGANT AFFAIR AT YOUR LOCATION, PLEASE CONSIDER PAPA JOE'S FOR ALL NECESSARY CATERING SUPPLIES, STAFF & SERVICE!

DESSERTS

Each platter feeds approximately 10 people

Mixed Italian Cookies	10.95 / platter
Assorted Pastries	15.95 / platter
Mix Fruit Platters	15.95 / platter
Cannoli Platter	15.95 / platter
Decorated Occasion Cake	2.50 / person

Niel Cathy
& Anthony's

Papa Joe's

450 Commack Road
Deer Park, NY 11729
(631) 242-8902

Fax: (631) 242-8904

www.papajoesli.com

Ask about our Catering Hall at Bella verde.

Niel Cathy
& Anthony's

Papa Joe's

Catering Services

SALADS

	Small	Medium	Large
Tossed Salad	35.00	50.00	70.00
Antipasto Salad	42.00	75.00	85.00
Greek Salad	42.00	75.00	85.00
Fish Salad	80.00	104.00	140.00
Gorgonzola Salad	45.00	65.00	85.00
Mesclun greens tossed with red onions, poach pears, gorgonzola cheese & raspberry vinaigrette			
Bob Salad	45.00	65.00	85.00
Mesclun greens topped with walnuts, apples, cucumbers, tomatoes, red onions & grilled chicken drizzled with a red wine vinaigrette			

APPETIZERS

Stuffed Mushrooms	50.00
Mushroom caps stuffed with breadcrumbs, garlic & imported parmesan cheese	
Rice Balls	55.00
Homemade rice balls filled with seasoned ground beef, mozzarella cheese, fried to a golden brown	
Hot Wings	50.00
Fried chicken wings basted in a mild, sweet or hot & cayenne pepper sauce	
Beef & Chicken Kabobs	60.00
A combination of cubed beef, chicken, vegetables, marinated & grilled	
Fresh Mozzarella & Roasted Peppers	60.00
Sliced fresh mozzarella layered with beefsteak tomatoes, roasted peppers & fresh basil. Served with balsamic vinegar & oil.	
Clams Oreganato	60.00
Little Neck Clams topped with oreganato breadcrumbs in a lemon, butter white wine sauce	
Crab Cakes	95.00
Crab meat, carrots, celery, onions & breadcrumbs. Fried & served with a lemon caper roasted garlic sauce	
Bruschetta	55.00
Vine-ripened tomatoes with fresh mozzarella & hand picked basil over home baked garlic bread	
Mozzarella Encarozza	70.00
Fresh mozzarella, prosciutto & baby spinach crusted with Japanese bread crumb over tomato sauce	

PASTA

Lasagna	74.50
Individually rolled lasagna noodles filled with ricotta cheese, meat sauce & mozzarella cheese	
Stuffed Shells	60.00
Jumbo pasta shells filled with ricotta & mozzarella	
Ravioli	60.00
Jumbo cheese ravioli topped with tomato sauce	
Baked Ziti	55.00
Penne pasta baked with ricotta, parmesan & mozzarella	
Shells & Broccoli	50.00
Medium pasta shells tossed with broccoli florets in a garlic, butter & white wine sauce finished with romano cheese	
Pasta Primavera	60.00
Penne pasta tossed with a medley of summer vegetables in a white wine sauce	
Rigatoni a la Vodka	65.00
Rigatoni pasta in a rich pink cream sauce	
Tortellini Carbonara	65.00
Cheese tortellini tossed in a rich Alfredo sauce with sautéed onions, bacon & peas	
Rigatoni Filetto Pomodoro	65.00
Rigatoni pasta tossed in a fresh plum tomato sauce with sautéed prosciutto, onions & romano cheese	
Linguini Clam Sauce	60.00
Linguini served with our homemade white or red clam sauce	
Penne di Tomasso	60.00
Penne tossed with sweet sausage, fresh tomatoes & broccoli rabe finished with garlic & oil	
Penne Pesto	60.00
Penne pasta tossed with chicken & sundried tomatoes in a cream pesto sauce	
Penne Albarobello	60.00
Tender chicken breast, fresh portabella mushrooms & sundried tomatoes finished with a garlic & oil white wine sauce	
Lobster Ravioli	100.00
Lobster filled ravioli dressed with fresh lobster meat in a light plum tomato sauce	

PARTY PACKAGES

Pasta Package (min. 10 people) \$8 / person

- Tossed salad
- Any one pasta
- Package includes cookies

Package 1 (min. 10 people) \$16 / person

- Tossed salad
- Any one pasta
- Any one chicken
- Any one chef specialty dish
- Package includes cookies

Package 2 (min. 10 people) \$26 / person

- Tossed salad
- Any one appetizer
- Any one pasta
- Any one veal
- Any one chicken
- Any one chef specialty dish
- Package includes cookies

Premium Package (min. 30 people) \$32 / person

- Tossed salad
- Any two appetizers
- Any two pastas
- Any one veal
- Any one chicken
- Any one fish
- Any one chef specialty dish
- Package includes cookies
- One server per 50 people
- No charge for delivery & set-up

CHICKEN

Fried Chicken	60.00
Breaded chicken legs & thighs seasoned lightly & oven baked to a golden brown	
BBQ Chicken	60.00
Marinated legs & thighs grilled & served with a sweet BBQ sauce	
Chicken Francese	100.00
Egg battered chicken breast sautéed in a lemon butter & white wine sauce with mushrooms	
Chicken Marsala	100.00
Boneless chicken breast sautéed with mushrooms in a brown marsala wine sauce	
Chicken Sorrentino	100.00
Chicken breaded along with eggplant in a sherry butter sauce topped with melted mozzarella cheese & a touch of tomato sauce	
Stuffed Chicken	100.00
Choose: Cordon Bleu or Portabello Mushroom Stuffing	
Chicken Saltimboca	100.00
Sautéed chicken topped with baby spinach & prosciutto smothered with melted mozzarella cheese in a rich marsala wine sauce	
Chicken Piccata	100.00
Delicately sautéed with capers & artichoke hearts in a lemon butter white wine sauce	

SPECIALTY ITALIAN DISHES

Sausage & Peppers	71.00
Choose: tomato sauce & a touch of cherry or a light white wine broth & potatoes	
Eggplant Parmigiana	65.00
Breaded eggplant layered with tomato sauce, romano cheese & melted mozzarella	
Eggplant Rollatini	65.00
Breaded eggplant stuffed with ricotta cheese & ham topped with tomato sauce & melted mozzarella	
Sausage, Meatballs & Bracciole	81.00
Pork sausage, beef meatballs & beef bracciole in a marinara sauce	
Meatballs	71.00
Pure beef mini meatballs topped with tomato sauce	
Meatballs & Sausage	71.00
Pure beef meatballs & sweet Italian sausage topped with tomato sauce	
Swedish Meatballs	71.00
Pure beef mini meatballs in a light brown sauce finished with sour cream	
Pork Tripoli	100.00
Breaded pork cutlet layered with sautéed sausage, Virginia ham & melted mozzarella cooked in it's own juices	
Beef & Broccoli	100.00
Tender sliced flank steak & broccoli florets in a rich brown sauce	

*Deposits required for racks & serving spoons

** \$50 Charge for Set-up & Delivery

\$100 per server