

CATERING TRAY MENU

914-736-6767

www.littlesorrento.com



HOT STARTERS	HALF	CREDIT	FULL	CREDIT
Fried Calamari	60.00	61.80	120.00	123.60
Stuffed Mushrooms: crab & breadcrumbs, topped with garlic, butter, lemon & wine	55.00	56.65	110.00	113.30
Mozzarella Sticks Quantities: Half 45 Full 90	55.00	56.65	110.00	113.30
Rice Balls Quantities: Half 25 Full 50	60.00	61.80	120.00	123.60
Baked Clams Quantities: Half 40 Full 80	70.00	72.10	130.00	133.90
3lb. Cheese Stromboli: Variety available additional charge	N/A	N/A	35.00	36.05
Pizza-In-A-Tray: 32 tiny squares, topping additional charge	N/A	N/A	24.00	24.72

COLD STARTERS	12" 10-15ppl	14" 25-30ppl	16" 40-50ppl	18" 60- 70ppl
Tomato Bruschetta	N/A	30.00 30.90	50.00 51.50	N/A
Cheese, Meat, & Fruit: A bountiful assortment of cheese, meat & fruits	55.00 56.65	85.00 87.55	115.00 118.45	155.00 159.65
Tomato & Mozzarella: Sliced tomatoes, roasted red peppers, burrata, ciliengine mozzarella, fresh basil	50.00 51.50	80.00 82.40	110.00 113.30	150.00 154.50
Antipasto Roma: A bountiful assortment of Italian meats, cheeses & vegetables	65.00 66.95	100.00 103.00	125.00 128.75	180.00 185.40
Jumbo Shrimp Cocktail: \$25.00 per lb. Size 16/20				
Signature Antipasto & Fruit Platter: Prosciutto, sopresatta, imported provolone, olives, and seasonal fruit			\$6.00 per person minimum 20 people	

SALADS	HALF 8-10ppl	FULL 15-25ppl	FULL(DEEP) 30-40ppl
Tossed House Salad or Caesar Salad	35.00 36.05	55.00 56.65	100.00 103.00
Tomato & Mozzarella Salad	50.00 51.50	70.00 72.10	N/A
Grilled Chicken Salad	55.00 56.65	95.00 97.85	N/A
Citrus Honey Chicken Salad	60.00 61.80	100.00 103.00	N/A
Italian Chef Salad	60.00 61.80	100.00 103.00	N/A
Seafood Salad: \$15 Pint \$30 Quart Calamari, shrimp, bay scallops, celery, carrots, lemon, and olive oil	60.00 61.80	100.00 103.00	N/A

PARTY WEDGES	MINI 15 pcs	CREDIT PRICE	3FT Round 22pcs	CREDIT PRICE
Italian Combo	45.00	46.35	70.00	72.10
Chicken Cutlet: breaded or grilled lettuce and tomatoes	50.00	51.50	70.00	72.10
Grandmas Favorite: Breaded & fried eggplant, roasted peppers, fresh mozzarella, basil, and balsamic glaze	60.00	61.80	100.00	103.00
Chicken Caprese: Breaded or grilled with fresh mozzarella, lettuce, tomatoes, roasted red peppers, pesto, and balsamic glaze	60.00	61.80	100.00	103.00

PASTA	HALF 8-10ppl	CREDIT PRICE	FULL 12-20ppl	CREDIT PRICE
Penne Marinara or Alfredo or Garlic & Oil	45.00	46.35	90.00	92.70
With Broccoli	50.00	51.50	100.00	103.00
With Chicken	55.00	56.65	110.00	113.30
With Chicken and Broccoli	60.00	61.80	120.00	123.60
Baked Ziti	50.00	51.50	100.00	103.00
Ravioli or Manicotti	50.00	51.50	100.00	103.00
Meat Lasagna	55.00	56.65	110.00	113.30
Vegetable Lasagna			120.00	123.60
Penne alla Vodka	50.00	51.50	100.00	103.00
Penne Gorgonzola	50.00	51.50	100.00	103.00
Linguini Clam Sauce: Red or White	50.00	51.50	100.00	103.00
Cavatelli & Broccoli Rabe: crumbled sausage and bell peppers, garlic & oil	60.00	61.80	120.00	123.60
Tortellini or Cavatelli, Marinara or Alfredo	55.00	56.65	110.00	113.30
With Chicken & Broccoli	60.00	61.80	120.00	123.60
With Prosciutto & Peas	60.00	61.80	120.00	123.60
Farfalle Primavera: Marinara, Garlic & Oil, or Alfredo	50.00	51.50	100.00	103.00
Rigatoni Pomodoro	45.00	46.35	90.00	92.70
Penne with Broccoli Rabe, Garlic & Oil	70.00	72.10	130.00	133.90

Gluten Free Penne Pasta Available add \$5 for half tray and \$10 for full tray

VEGETABLES	HALF 8-10ppl	CREDIT PRICE	FULL 12-20ppl	CREDIT PRICE
Zucchini, Squash, & Carrots	55.00	56.65	110.00	113.30
Broccoli: Sautéed in garlic & oil	45.00	46.35	90.00	92.70
Escarole or Spinach: Sautéed in garlic & oil	60.00	61.80	120.00	123.60
Eggplant Parmigiana or Rollatini	55.00	56.65	110.00	113.30
Smashed Potatoes & Green Beans	50.00	51.50	100.00	103.00
Roasted Potatoes	40.00	41.20	80.00	82.40
Rice Pilaf	40.00	41.20	80.00	82.40
Potato Croquettes Quantities: Half 15 Full 30	50.00	51.50	100.00	103.00
Broccoli Rabe	Quoted	Quoted	Quoted	Quoted

BEEF & PORK	HALF 8-10ppl	CREDIT PRICE	FULL 12-20ppl	CREDIT PRICE
Large Meatballs Quantities: Half 16 Full 32	55.00	56.65	110.00	113.30
Tiny Meatballs Quantities: Half 75 Full 150	55.00	56.65	110.00	113.30
Sausage & Meatballs	70.00	72.10	130.00	133.90
Sausage & Peppers	55.00	56.65	110.00	113.30
With Potatoes	60.00	61.80	120.00	123.60
Roast Pork: Apple Chutney or Balsamic Vinegar Pepper	55.00	56.65	110.00	113.30
Sliced Steak: Pizziola, Sorrento, or Portabella	90.00	92.70	180.00	185.40
Eye Round (sliced roasted beef with gravy)	Quoted	Quoted	Quoted	Quoted
Spiral Ham	Quoted	Quoted	Quoted	Quoted

FISH	HALF 8-10ppl	CREDIT PRICE	FULL 12-20ppl	CREDIT PRICE
Shrimp Scampi: over rice pilaf or linguini	70.00	72.10	140.00	144.20
Salmon: Piccata, Puttanesca, Honey Balsamic	80.00	82.40	160.00	164.80
Stuffed Salmon: crab & breadcrumbs, topped with garlic, butter, lemon & wine	85.00	87.55	170.00	175.10
Mussels & Clams: Marinara or House Broth served over linguini	60.00	61.80	120.00	123.60
Filet of Sole: Stuffed, Oreganato, Francese	70.00	72.10	140.00	144.20
Seafood Combo: marinara, house broth, fra diavolo Clams, mussels, calamari & shrimp served over linguini	80.00	82.40	160.00	164.80
Shrimp Parmigiana: Lightly floured, topped with marinara sauce and mozzarella cheese	75.00	77.25	150.00	154.50

CHICKEN & VEAL CUTLETS	HALF	CREDIT PRICE	FULL	CREDIT PRICE
Veal Breaded Cutlets Quantities: Half 16pcs Full 32pcs	85.00	87.55	170.00	175.10
Chicken Breaded Cutlets Quantities: Half 16pcs Full 32pcs	55.00	56.65	110.00	113.30
Parmigiana: Tomato sauce and mozzarella cheese				
Cacciatore: Peppers, onions, mushrooms, marinara sauce, and red wine				
Limone: Lemon, butter, garlic, mushrooms, and white wine				
Spicy Scampi: Hot cherry peppers, mushrooms, garlic, butter, and wine				
Sorrento: Onions, mushrooms, butter, garlic, and white wine				

VEAL SCALOPPINI & CHICKEN BREAST	HALF	CREDIT PRICE	FULL	CREDIT PRICE
Veal Quantities: Half 16pcs Full 32pcs	90.00	92.70	180.00	185.40
Chicken Quantities: Half 16pcs Full 32pcs	60.00	61.80	120.00	123.60
Francesc: Egg battered, lemon, butter, and white wine				
Piccata: Floured, pan-sauteed, capers, roasted peppers, lemon, garlic, and white wine				
Carciofo: Floured, pan-sauteed, artichoke hearts, roasted peppers, butter, white wine				
Marsala: Floured, pan-sauteed, mushrooms and Marsala Wine sauce				

Gluten Free chicken trays available add \$10 for half tray and \$20 for full tray

CHICKEN OR VEAL SPECIALTIES	HALF 16pcs	CREDIT PRICE	FULL 32pcs	CREDIT PRICE
Veal Breaded Cutlets	95.00	97.85	190.00	195.70
Chicken Breaded Cutlets	65.00	67.40	130.00	133.90
Madeira: Diced tomatoes, onions, prosciutto, madeira wine and melted mozzarella cheese				
Capricciosa: Warm roasted potatoes, chilled diced tomatoes, red onions, fresh mozzarella, basil, balsamic				
Roma: Lemon, butter, wine, and garlic topped with broccoli rabe and mozzarella				

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CHICKEN SPECIALTIES	HALF	CREDIT	FULL	CREDIT
Scarpriello: Dipped in flour and pan sauteed with sweet sausage, potatoes, sweet vinegar peppers and white wine (hot cherry peppers upon request)	65.00	67.40	130.00	133.90
Stuffed Chicken: prosciutto, provolone, spinach, marsala mushroom sauce	N/A	N/A	130.00	133.90
Chicken Burrata: Dipped in flour and pan sauteed with cream, dice tomatoes, fresh spinach, topped with creamy burrata cheese	70.00	72.10	140.00	144.20

Ask About our HOT and COLD Catering Combo

\$17.95 per person – plus tax

Minimum 40 people equals \$718 cash or \$739.54 credit – plus tax

Includes:

Bruschetta

4Ft Italian Combo

3 Full Trays (limited selection)

Roasted Potatoes

Chef's Vegetable

Tossed Salad

LS Bread & Butter

Mini Cannoli Platter

Paper Goods

Plasticware

Serving Utensils

All trays are prepared fresh. We never freeze our trays.

To maintain the quality of our food, please pick up your food no more than 1 hour prior to serving. Otherwise request a "cold" pick up and we will provide heating instructions. Rack and Sterno Sets available for additional fee.

Catering trays may not be purchased with a gift card and no discounts are offered.

The FDA advises consuming raw or undercooked meats, poultry, seafood, or eggs increases your risk of foodborne illness.

If you have a food allergy please speak to the owner, manager/chef, or your server.

Credit card payments are subject to a non-cash adjustment of 3.00%. Prices subject to change without notice.

Safe Food Handling

Be sure to follow these guidelines for safely serving your guests at your next event.

Hot Food:

Hot food should be maintained at 140F or greater by using chafing dishes with sterno. If you are keeping hot food at room temperature, it should be consumed or discarded after two hours from the time you picked up.

Cold Food:

Cold food should be kept at 40F or less. Keep food on ice or in cooler. If you are keeping cold food at room temperature, it should be consumed or discarded after two hours from the time you picked up.

Leftovers:

If less than two hours has passed, food can be returned to the refrigerator and maintained at 40F or less for no more than 4 days.

More information can be found at the USDA website.

Updated 08-25

