

# *The Stuffed Olive Catering Menu*

## *Appetizers*

**Caponata** A chilled eggplant relish with capers and olives. Served with crostinis. 1.50 per person.

**Antipasto** Includes caponata, assorted olives, herbed ricotta cheese, marinated vegetables, pepperoncini, and assorted crackers. 3.00 per person.  
With prosciutto and salami 4.50 per person

**Smoked Provolone Bites** Bite sized rolls of smoked provolone cheese wrapped with prosciutto ham.  
1.50 per person

**Domestic Cheese Tray** With assorted crackers 65.00 a tray

**Crostinis Napolitan** Little garlic toasts topped with creamy seasoned ricotta cheese, asiago cheese, fresh basil, and diced tomato. 35.00 a tray

**Smoked Salmon Crostinis** Little garlic toasts topped with cream cheese mousse, smoked salmon and capers. 45.00 a tray

**Bleu Cheese Crostinis with Prosciutto** Little toasts topped with bleu cheese mousse, prosciutto ham, and fresh herbs. 35.00 a tray

**Pesto Crostinis** Little toasts topped with a lemon basil pesto, asiago cheese, diced tomato, and pine nuts. 35.00 a tray.

**Roasted Red Pepper Crostinis** Little toasts topped with red pepper mousse, asiago cheese, chives, and diced tomato. 35.00 a tray.

**Caprese Skewers** Bite sized Mozzarella cheese, cherry tomato, and olives on a skewer served with a lemon pesto dip. 1.50 per person

**Portobello Formaggio** Baked Portobello mushroom stuffed with our blend of three cheeses and served with creamy garlic sauce. 1.75 each

**Mini Meatballs** Bite sized meatballs simmered in marinara sauce. 60.00 a tray

**Shrimp and Garlic Skewers** Broiled shrimp skewers with roasted garlic and herbed lemon butter. 4.50 each

**Parmesan Panna Cotta with Herbed Tomato Salata** Individual serving cups of parmesan panna cotta topped with fresh tomatoes, cucumbers, yellow bell peppers and herbs. 3.50 per person

## *Salads*

**Caesar Salad** Crisp romaine lettuce with asiago cheese, roma tomato, olives, red onion, and garlic toasted crostinis. 3.00 per person

**Spinach Salad** Fresh spinach, tomato, roasted red pepper, feta cheese, and olives. 3.00 per person

**Garden Salad** Romaine lettuce with roma tomato, cucumber, red onion, alfalfa sprouts. 2.50 per person

**Caprese Salad** Fresh mozzarella cheese on a bed of spring lettuce with sliced roma tomato, red onion, and olives. Served with your choice of creamy pesto dressing or balsamic vinaigrette. 3.50 per person

**Fresh Fruit Salad** Fresh honeydew, cantaloupe, pineapple, grapes, and strawberries. 2.50 per person, with raspberry mousse 3.00 per person

**Prosciutto and Melon Salad** Fresh honeydew and cantaloupe with bits of prosciutto ham, feta cheese, and dried cranberries with honey apple dressing. 3.00 per person

**Poached Pears** Pears poached in Italian wine with pomegranate juice, a hint of cinnamon, vanilla, and cloves. Served chilled with fresh sliced oranges. 45.00

**Old Bay Shrimp Salad** Chilled shrimp with a sour cream old bay seasoned dressing on a bed of fresh spinach, with tomato and cucumber. 5.00 per person

**Potato Salad** 1.75 per person

**Penne Pasta Salad** Your choice of creamy pesto or sun dried tomato dressings. 1.75 per person

## *Dei Platters*

Customized platters built according to your specifications.

## *Sandwich Platters*

Assorted platters include **Smoked Turkey** with spinach, provolone cheese, tomato, and pesto.

**Bleu Tri Tip** with bleu cheese mousse, roasted red pepper, provolone, and onion, and **Black Forest Ham** with stone ground mustard, provolone cheese, lettuce, and tomato. 3.50 per person.

## *Entrees*

**Penne Pasta with Marinara** 3.50 per person.

With sausage, meatballs, or meat sauce. 6.50

**Manicotti** Cheese filled tubes of pasta topped with marinara sauce and asiago cheese. 4.50 per person

### **Italian Mac and Cheese**

Baked penne pasta with a delicious cream sauce and a blend of five melted cheeses. Topped with bits of prosciutto ham. ½ pan 35.00 Full pan 70.00

**Lasagna** Layer upon layer of pasta, ricotta, Italian sausage, and our special blend of three cheeses.

Full pan 80.00 1/2 pan 40.00

**Eggplant Parmigiana** Breaded eggplant baked with marinara sauce and topped with our blend of three cheeses. 4.00 per person.

**Chicken Stuffado** A breaded chicken breast topped with prosciutto ham, provolone cheese, and roasted garlic with creamy garlic sauce. 5.00 per person

**Chicken Parmigiana** A classic favorite, baked with a special blend of three cheeses. 5.00 per person

**Chicken Marsala** A chicken breast with sautéed portobello mushroom simmered in a classic marsala wine sauce. 5.00 per person

**Chicken Picatta** A chicken breast in a tangy lemon sauce with capers and pine nuts. 5.00 per person

## *Roast Meats* (market priced per person)

**Prime Rib** USDA choice prime rib slow roasted to perfection. Served with au jus and creamy horseradish.

**Roast Garlic Leg of Lamb** Domestic boneless leg of lamb with balsamic reduction and roasted garlic.

**Tri Tip** USDA choice beef slow roasted with our house seasoning rub. Served with fresh au jus, and your choice of bleu cheese mousse or creamy horseradish.

**Tri Tip With Portobello Merlot Sauce**

**Roast Pork Loin with Fennel Sauce** Tender pork loin slow roasted with an herbal rub and served with a delicious fennel sauce.

**Roast Turkey with Gravy**

## *Vegetables* 2.00 per person

**Roasted Rosemary Red Potatoes** Red potatoes roasted with olive oil and Italian seasonings.

**Italian Style Green Beans** Fresh green beans in a butter sauce with fresh tomato and toasted almonds.

## *Desserts*

### **Cannoli**

Classic pastry shell filled with sweetened ricotta, candied orange, and bits of chocolate. 4.25

### **Cheesecakes**

Homemade cakes cut into 16 slices. Call for available flavors. 35.00

### **Tiramisu**

Homemade tiramisu served in individual cups or by the pan. 3.00 a cup or 40.00 a pan

### **Panna Cotta**

A light vanilla cream topped with mixed berries served in individual cups. 3.00