

BUTERA'S RESTAURANT
OFF Premise Catering Offerings

APPETIZERS

	HALF	FULL
Mozzarella Caprese - <i>fresh mozzarella, plum tomato, roasted pepper, basil, house vinaigrette</i>	45	80
Prince Edward Island Mussels - <i>with fresh tomato, basil in a garlic wine sauce</i>	45	80
Calamari Fritti - <i>golden fried calamari with marinara sauce</i>	45	80
Sicilian Lifeguard Calamari - <i>golden fried calamari with cherry peppers & capers in a tomato wine sauce</i>	50	85
Stuffed Mushrooms - <i>stuffed with spinach, sun dried tomato, fresh mozzarella & bread crumbs</i>	50	85
Zuppa di Pesce - <i>sautéed shrimp, calamari, clams and mussels in a tomato garlic wine sauce</i>	85	155
Shrimp Cocktail - <i>jumbo shrimp served with cocktail sauce and lemon wedges</i>		
<i>Half (30 pieces) Full (60 pieces)</i>	85	155
Grilled Vegetables - <i>freshly grilled seasonal vegetables, garnished with extra virgin olive oil</i>	50	85
Chicken Fingers - <i>breaded and fried golden brown</i>	55	90
Chicken Meatballs - <i>baked and tossed in a Chianti wine sauce or Marinara Sauce</i>	55	90

SALADS

(Salad dressings served on the side and must be tossed with salads prior to serving)

Mista - <i>mixed greens, tomato, onion, olives and cucumbers</i>	30	50
Gorgonzola - <i>mixed greens, red onion, olives, tomato, Gorgonzola & walnuts</i>	35	60
Country – <i>endive, radicchio, arugula & mixed greens with tomatoes, onion, olives & walnuts</i>	35	60
Caesar - <i>crisp Romaine, Caesar dressing, croutons, shaved Grana Padano</i>	35	60
Formaggio - <i>mixed greens, tomato, red onion, shaved Grana Padano</i>	35	60
Shrimp - <i>mixed greens, diced fresh mozzarella, tomato, onion, toasted almonds, croutons and a citrus shallot vinaigrette</i> <i>Half (15 shrimp) Full (30 shrimp)</i>	70	115

SIDES

	HALF	FULL
<i>Broccoli florets sautéed in garlic and oil or steamed</i>	40	65
<i>Broccoli rabe sautéed in garlic and oil</i>	50	85
<i>Roasted red bliss potatoes with herbs</i>	40	65
<i>Mashed potatoes</i>	40	65
<i>Mixed seasonal vegetables sautéed in garlic and oil</i>	40	65

PASTA ENTREES

(Rigatoni, Penne, Fusilli)

Half tray serves 6-8 people; Full tray serves 12-16 people

	HALF	FULL
Marinara - Italian tomatoes, olive oil, garlic and basil	35	60
Vodka - Italian tomatoes, olive oil, garlic, onion, bacon, cream, prosciutto, vodka	45	75
Filetto di Pomodoro - Italian tomatoes in a garlic white wine sauce	40	65
Broccoli & Sun Dried Tomato - in a wine sauce with toasted breadcrumbs	45	75
Sausage, Escarole & Bean - in a tomato garlic and wine sauce	50	85
Crumbled Veal Sausage - with peas in a tomato cream sauce	50	85
Chicken Meatballs - in marinara sauce	50	90
Grilled Chicken & Mushrooms - with spinach in a garlic and wine sauce	50	90
Broccoli Rabe & Chicken Meatballs - with fresh tomato & cannellini beans in garlic & oil	55	95
Shrimp Marinara - in a light marinara sauce	80	145
Shrimp, Mushroom & Escarole - in a garlic wine sauce	80	145
Sausage, Wild Mushroom and Peppers - in a red wine sauce with a hint of tomato	45	75
Escarole, Mushroom and Bacon - with fresh tomato in a garlic wine sauce	45	75
Primavera - fresh seasonal vegetables with a light marinara sauce	45	75
Ravioli - ricotta cheese filled ravioli, marinara sauce	45	75
Bolognese - beef, pork and veal w/ tomato and cream	45	80

BAKED PASTA

	HALF	FULL
Caprese - marinara, ricotta, rigatoni and melted mozzarella	45	75
Penne Classico - meat sauce, ricotta, penne and melted mozzarella	50	85
Penne Eggplant - sautéed eggplant and caramelized onions in marinara with diced fresh mozzarella	50	85
Chicken Meatball Lasagna in a tomato cream sauce & melted mozzarella	60	95
Baked Ravioli - in marinara with melted mozzarella	50	85
Fusilli Verdure - fresh seasonal vegetables in a garlic wine sauce, melted mozzarella	50	85

Entrees

HALF FULL

Chicken Parmesan - <i>marinara sauce with melted mozzarella</i>	55	95
Chicken Meatball Parmesan - <i>marinara sauce with melted mozzarella</i>	55	95
Eggplant Parmesan - <i>marinara sauce with melted mozzarella</i>	50	90
Veal Parmesan - <i>marinara sauce with melted mozzarella</i>	85	150
Chicken Piccata - <i>mushrooms, capers, tomato in a lemon wine sauce</i>	55	95
Chicken Marsala - <i>mushrooms in a Marsala wine sauce</i>	55	95
Veal Piccata - <i>mushrooms, capers, tomato in a lemon wine sauce</i>	85	150
Veal Marsala - <i>mushrooms in a Marsala wine sauce</i>	85	150
Grilled Chicken Spinach - <i>with roasted peppers and melted mozzarella cheese</i>	55	95
Grilled Chicken Gorgonzola - <i>gorgonzola, tomato and melted mozzarella</i>	55	95
Chicken Sorrentino - <i>with breaded eggplant, prosciutto, Chianti wine sauce and melted mozzarella</i>	55	95
Eggplant Rollatini - <i>breaded eggplant rolled w/ricotta, prosciutto, marinara, melted mozzarella</i>	50	90
Chicken Di Campo - <i>grilled chicken breast, sausage, roasted potatoes and peppers in a red sauce</i>	55	95
Chicken Exotic Mushrooms - <i>sautéed chicken breast with exotic mushroom in Chianti wine sauce</i>	55	95
Chicken Scarpiello - <i>sautéed chicken & sausage with cherry peppers, roasted potato, Rosemary vinegar & white wine</i>	55	95
Sausage & Peppers - <i>with onions and potatoes in a white wine sauce</i>	55	95
Roast Sliced Pork Loin - <i>honey, mustard and fresh herb crust</i>	70	125
Shrimp & Focaccia Stuffed Pork Loin - <i>sautéed with sun dried tomato, spinach and melted mozzarella</i>	90	165
Steak Campagnola - <i>grilled, marinated steak with Italian sausage, fresh peppers, onions and roasted potatoes in a Chianti wine sauce</i>	90	165
Mixed Seafood - <i>shrimp, scallops, clams, mussels and lobster in a light marinara and basil sauce</i>	100	170
Salmon - <i>grilled salmon filet on seasonal vegetable sauté</i>	90	160
Tilapia - <i>roasted tilapia filet with shiitake mushrooms, fennel and fresh tomato</i>	80	150
Tilapia Piccata - <i>with mushrooms, capers, tomatoes in a lemon wine sauce</i>	80	150
Basa Oreganata - <i>sautéed in a garlic wine sauce, topped with seasoned bread crumbs</i>	70	130