

PESCE

	HALF TRAY	FULL TRAY
GRILLED SALMON PROVENCIALE	\$85.00	\$150.00
Sauteed with mushrooms and prosciutto in a brown marsala wine sauce		
STUFFED SHRIMP	\$85.00	\$150.00
With crabmeat		
SHRIMP ORGENANTA	\$85.00	\$150.00
Shrimp crusted with toasted breadcrumb and served in a white wine lemon sauce		
SHRIMP DICASA	\$75.00	\$150.00
Shrimp sauteed with fresh diced tomatoes, asparagus and fresh basil in a light wine sauce with a touch of marinara		
SHRIMP PARMIGIANA	\$85.00	\$150.00
STUFFED FLOUNDER	\$85.00	\$150.00
With crabmeat		
FLOUNDER FRANCESE	\$85.00	\$150.00
Lightly egg battered flounder sauteed with lemon, butter and white wine sauce		
PESCATORE OVER LINGUINI	\$85.00	\$150.00
Shrimp, calamari, clams and mussels served in a plum tomato sauce prepared either mild or fra diavolo		
SHRIMP MONACHINA	\$85.00	\$150.00
Lightly breaded shrimp sauteed with mushrooms, peas and onions, topped with melted fresh mozzarella cheese in a light marinara sauce		
CALAMARI WITH WHOLE CLAMS OVER LINGUINI	\$85.00	\$150.00
CLAM OR SHRIMP SAUCE OVER LINGUINI	\$85.00	\$150.00

PARTY HERO

• ITALIAN HERO	\$19.99 per foot
• AMERICAN HERO	\$19.99 per foot
• CHICKEN, MOZZARELLA, TOMATO & ROASTED PEPPERS	\$22.99 per foot

POTATO & MACARONI SALAD • \$4.00 per lb
(with Party Hero purchase)

ALSO AVAILABLE

* PLEASE SEE A MANAGER FOR PRICING *

- WHOLE LOBSTERS
- LOBSTER TAILS
- BROWZINI
- FILET MIGNON
- RIBEYE STEAKS
- ALASKAN KING CRAB

DESSERTS

- NAPOLIANS
- CHOCOLATE CAKE
- OCCASION CAKES
- ASSORTED COOKIES
- TIRAMISU
- SHEET CAKES
- CANNOLI (LARGE / MINI)

HALF TRAY FEEDS 6 - 8 PEOPLE

FULL TRAY FEEDS 12 - 14 PEOPLE

SMALL PLATTERS FEED 15 - 20 PEOPLE

LARGE PLATTERS FEEDS 20 - 25 PEOPLE

Deposit required on all orders

Warming rack deposit \$5.00 each • Basket Deposit \$5.00 each

Sternos & water pans \$1.00 each • Delivery & setup available \$25.00

Sales Tax additional.

* IF YOU WOULD LIKE SOMETHING YOU DON'T SEE - JUST ASK!

** BEFORE PLACING YOUR ORDER, PLEASE INFORM OUR CATERING
MANAGER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

IN-HOUSE DINNER PARTIES

CHOICE OF SALAD

Garden or Caesar

CHOICE OF PASTA

Penne alla Vodka

CHOICE OF ENTREE

Chicken Parm / Francese / Marsala

Eggplant Parm / Rollatine

Veal Parm / Marsala / Picatta

Shrimp Parm / Scampi / Oreganata

COFFEE, TEA, SODA

COOKIES & CANNOLI

\$32.95 + TAX & 20% GRATUITY

IN-HOUSE LUNCH PARTIES (TWO HOUR MAX)

SALAD

Garden

CHOICE OF ENTREE

Chicken Parm / Francese / Marsala

Eggplant Parm / Rollatine

Rigatoni Vodka (with Meat) / Lasagna

Orecchiette Di Rabe

SODA, COFFEE, DESSERT

\$24.99 + TAX & 20% GRATUITY

EXTRAS

FAMILY STYLE APPETIZERS + \$4 pp

Baked clams, stuffed mushrooms,
mozzarella sticks, fried calamari,
eggplant fries

FRESH MOZZARELLA CAPRESE + \$2 pp

Fresh mozzarella, slice tomato, fire roasted
red peppers

STEAK OR SALMON CHOICE + \$3 pp

BEER & WINE + \$5 pp

Draft Bud & Bud Lite
Burgundy, Chablis, Rose Wine

CRAFT BEER + \$5 pp

(*MUST ALSO PURCHASE BEER & WINE)

CHAMPAGNE PUNCH + \$3 pp

RUM PUNCH + \$3 pp

OCCASION CAKE + \$3 pp

OPEN BAR + \$25 pp

Top Shelf - 3 Hour Party

Sales Tax and Gratuities are additional.

25% Deposits required on all parties.

Deposits are Non-Refundable, Store credit will be issued.

HEAD COUNT and BALANCE must be finalized one week prior.



CATERING MENU

229 MIDDLE COUNTRY ROAD

SELDEN, NEW YORK 11784

(631) 320-3387

www.capellinipizza.com



Capellini Trattoria Pizzeria



@capellinipizza

APPETIZERS

	HALF TRAY	FULL TRAY
BAKED CLAMS	\$60.00	\$110.00
Topped and baked with toasted seasoned bread crumbs		
FRIED CALAMARI	\$60.00	\$110.00
Served with lemon and a homemade marinara sauce		
MUSSELS MARINARA	\$40.00	\$75.00
Served in a homemade marinara sauce		
MOZZARELLA STICKS	\$45.00	\$85.00
Served with a side of tomato sauce		
EGGPLANT FRIES	\$45.00	\$85.00
Hand-cut eggplant fries, lightly breaded and fried; served with marinara sauce		
STUFFED MUSHROOMS	\$55.00	\$100.00
Seafood stuffing with lump crab meat, shrimp, scallops, toasted seasoned breadcrumbs and roasted red peppers		
MINI RICE BALLS	\$50.00	\$95.00
FRIED RAVIOLI	\$45.00	\$85.00
MINI CAPELLINI CAKES	\$45.00	\$85.00
FRIED ARTICHOKEs	\$45.00	\$85.00
CHICKEN WINGS	\$60.00	\$110.00
CHICKEN FINGERS	\$45.00	\$85.00
FRIED BROCCOLI	\$45.00	\$85.00
SHIRMP COCKTAIL	\$60.00	\$110.00
HOT ANTIPASTO	\$60.00	\$110.00
ASSORTED CHEESE	\$60.00	\$110.00
GOURMET WRAPS	\$60.00	\$100.00
ASSORTED PANINIS	\$60.00	\$100.00

INSALATE

	HALF TRAY	FULL TRAY
GARDEN SALAD	\$40.00	\$75.00
Mixed greens with tomoatoes and cucumbers		
GREEK SALAD	\$45.00	\$85.00
Field greens with tomoatoes, cucumbers, olives, feta cheese, and olives		
CAESAR SALAD	\$40.00	\$75.00
Romaine lettuce with fresh grated parmesan cheese and croutons		
MOZZARELLA CAPRESE	\$60.00	\$110.00
Fresh mozzarella, roasted red peppers and sliced tomato topped with a balsamic glaze		
INSALATA CAMPAGNA	\$45.00	\$85.00
Field greens tossed with walnuts, cranberries, roma tomatoes and crumbled gorgonzola, served with homemade balsamic vinaigrette		
INSALATA CAPELINNI	\$45.00	\$85.00
Mesculine greens sprinkled with raisins and roasted almonds and topped with warm goat cheese with a light homemade raspberry vinaigrette dressing		
COLD ANTIPASTO	\$60.00	\$110.00

ADD CHICKEN to any salad - Half Tray: \$15.00 / Full Tray: \$25.00
ADD SALMON to any salad - Half Tray: \$30.00 / Full Tray: \$55.00
ADD SHRIMP to any salad - Half Tray: \$15.00 / Full Tray: \$25.00

BAKED DISHES

	HALF TRAY	FULL TRAY
LASAGNA	\$50.00	\$95.00
BAKED RAVIOLI	\$45.00	\$85.00
BAKED MANICOTTI	\$45.00	\$85.00
BAKED STUFFED SHELLS	\$45.00	\$85.00
BAKED ZITI	\$45.00	\$85.00
EGGPLANT PARMIGANA	\$40.00	\$80.00
EGGPLANT NOLLOTTINI	\$50.00	\$95.00
SAUSAGE, PEPPERS & ONIONS	\$55.00	\$100.00
MEATBALLS OR SAUSAGE	\$50.00	\$95.00

CHICKEN DISHES

	HALF TRAY	FULL TRAY
PARMIGANA	\$60.00	\$110.00
MARSALA	\$60.00	\$110.00
Sauteed with mushrooms and prosciutto in a brown marsala wine sauce		
FRANCESE	\$60.00	\$110.00
Lightly egg battered and sauteed with lemon, butter and white wine sauce		
ROLLOTINI	\$65.00	\$120.00
Rolled and stuffed with prosciutto and mozzarella, served with mushrooms in a marsala sauce		
SCARPARELLO	\$65.00	\$120.00
Sauteed with sausage, mushrooms, artichoke hearts, bell peppers & potatoes in a light brown sauce		
SCAMPI	\$60.00	\$110.00
Garlic, white wine, and fresh lemon sauce		
CACCIATORE	\$65.00	\$120.00
Sauteed with garlic, mushrooms & peppers in a plum tomato sauce		
CAPELLINI	\$65.00	\$120.00
Lightly breaded and fried, topped with diced fresh mozzarella, diced tomatoes, red onion, drizzled with balsamic reduction and pesto		
PICATTA	\$65.00	\$120.00
White wine, artichokes, capers sauteed with olive oil, butter, and lemon juice		

VEAL DISHES

PARMIGANA	\$70.00	\$120.00
MARSALA	\$70.00	\$120.00
FRANCESE	\$70.00	\$120.00
ROLLOTINI	\$75.00	\$130.00
SCARPARELLO	\$75.00	\$130.00
SCAMPI	\$70.00	\$120.00
CACCIATORE	\$75.00	\$130.00
CAPELLINI	\$75.00	\$130.00
PICCATA	\$75.00	\$130.00

STEAK

* PLEASE SEE A MANAGER FOR PRICING *

- MARSALA (BROWN SAUCE) • PIZZAIOLA (RED SAUCE)
- MUSHROOM AND ONIONS IN A WHITE SAUCE
- ROSEMARY, CHERRY TOMATOES, ONIONS IN A WHITE SAUCE

PASTA DISHES

	HALF TRAY	FULL TRAY
RIGATONI VODKA	\$55.00	\$100.00
Pink cream and vodka sauce with a touch of meat		
ORECCHIETTE DI RABE	\$55.00	\$100.00
Broccoli rabe, sausage and sun-dried tomatoes in garlic and oil		
PASTA PURSES DIANGELO	\$60.00	\$110.00
Sauteed with mushrooms, sun-dried tomatoes in a pink cream sauce		
FARFALLE RUSTICA	\$55.00	\$100.00
Baby spinach, chicken, fresh mozzarella in a pink cream sauce		
PENNE FLORENTINE	\$55.00	\$100.00
Baby spinach, cheery tomatoes with grilled chicken in garlic and oil		
CAVATELLI BARESE	\$70.00	\$130.00
Shrimp with mushrooms, sun-dried tomatoes in a creamy pesto sauce		
RIGATONI FRESCO	\$55.00	\$100.00
Chicken with onions, peas, prosciutto in garlic and oil		
PENNE VENEZIANO	\$70.00	\$130.00
Shrimp with broccoli and garlic and oil		
BOWTIE DORO	\$60.00	\$110.00
Grilled chicken with baby spinach, onions, garlic in a creamy alfredo sauce		

CATERING PACKAGES

PACKAGE #1
• 1/2 Tray Baked Ziti • 1/2 Tray Eggplant Parmigiana • 1/2 Tray Chicken Parmigiana
• 1/2 Tray Meatballs • 1/2 Tray Garden Salad • 1/2 Tray Knots
\$200.00 + Tax • SERVES 25-30

PACKAGE #2
• 1/2 Tray Rigatoni Vodka • 1/2 Tray Chicken Parmigiana • 1/2 Tray Eggplant Rollatini • 1/2 Tray Sausage & Peppers • 1/2 Tray Lasagna
• 1/2 Tray Garden Salad • 1/2 Tray Knots
\$250.00 + Tax • Serves 30-35

PACKAGE #3
• 1/2 Tray Sausage, Peppers & Onions • 1/2 Tray Eggplant Parmigiana
• 1/2 Tray Chicken Francese • 1/2 Tray Rigatoni Vodka • 1/2 Tray Meatballs
• 1/2 Tray Lasagna • 1/2 Tray Garden Salad • 1/2 Tray Knots
\$300.00 + Tax • Serves 30-35

PACKAGE #4
• Full Tray Chicken Parmigiana • Full Tray Eggplant Rollatini
• Full Tray Rigatoni Vodka • Full Tray Meatballs • Full Tray Sausage, Peppers & Onions • Full Tray Garden Salad • Full Tray Knots
\$400.00 + Tax • Serves 45-55

PACKAGE #5
• Full Tray Pasta Pink Cream • Full Tray Chicken Francese • Full Tray Eggplant Parmigiana • Full Tray Lasagna • Full Tray Meatballs • Full Tray Shrimp Oreganata
• Full Tray Caesar Salad • Full Tray Garlic Knots
\$575.00 + Tax • Serves 55-60

PACKAGE #6
• 1 Platter Shrimp Cocktail • Full Tray Baked Clams • 1 Platter Cold Antipasto • Full Tray Lasagna • Full Tray Chicken Francese • Full Tray Pasta Pink Cream • Full Tray Pescatore
• Full Tray Eggplant Rollitini • Full Tray Greek Salad • Full Tray Garlic Knots
\$750.00 + Tax • Serves 60-65