



CATERING MENU

Welcome to **Panebianco** where we offer a large selection of prepared foods made with the finest ingredients available. If there is a dish you would like and it is not listed here, just ask, we'll be happy to create something just for you!

Our Catering Department is available seven day a week. Orders can be placed either by stopping in or by phone:

Contact at

Remember during the Holiday seasons to place your orders early!

We look forward to helping you plan your next catered event!

- *As a guideline for ordering we suggest the following*

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For Pasta, Meat & Fish
 8/10 people order Small Tray/Bowl
 18/20 people order Large Tray/ Bowl

Cold & Hot Hors-D'ouvres

- **Raw Vegetable & Dip Tray** Sm/Med \$ 40/70
- **Fruit & Cheese Combo** Sm/Med \$ 70/130
- **Tomato Bruschetta 1 container (32 oz.) & Toasted slices Baquette** \$ 25
- **Shrimp Cocktail** 36 pcs. \$ 90 50 pcs. \$140 100 pcs. \$250
- **Sliced Tomato/Fresh Mozzarella & Basil Tray** \$ 80/130
- **Caprese Skewer** (30 Fresh mozzarella, tomato & basil) \$ 3 ea.
- **Melon Wrapped in Prosciutto** \$ 5.0 ea.
- **Seared Tuna with Toasted Point & Ginger/Soy Sauce** \$ 3.50 ea.
- **Seafood Salad** Med Bowl \$ 160
- **Octopus & Potato Salad** Med Bowl \$ 150
- **Crab Cake** Small \$ 8 Large \$ 14
- **Sicilian Rice-ball** Small \$ 3 Large \$ 6
- **Neapolitan Potato Croquette** Small \$ 3 Large \$ 5
- **Stuffed Pepper** \$ 15 ea.
- **Eggplant Roulade** Small \$ 70 Large \$120
- **Parmigiana di Eggplant** Small \$ 70 Large \$120
- **Grilled Vegetables** Small \$ 55 Large \$90
- **Sandwiches** Small \$ 60 Med. \$ 90 Large \$130
- **Wraps** Small \$ 60 Med. \$ 90 Large \$130
- **Stuffed Mushroom** \$ 4 ea.

Green Salad

- **Tricolore:** Baby arugula, radicchio and endive with house dressing
- **Garden Salad:** Iceberg, red onions, cherry tomatoes, carrots, cucumber and shave Parmigiano cheese with Italian dressing
- **Tossed Salad:** Romaine, radicchio, mix green, carrots, tomatoes, cucumber and red onions with a house dressing
- **Caesar:** Romaine, herbs croutons and grated Parmigiano cheese with Caesar dressing

Small \$ 35 Large \$48

Cold Pasta

- **Pasta alla Bella Napoli:** *Pasta tossed with dices of fresh tomato, chopped basil, chopped garlic, fresh mozzarella and grated parmigiano cheese dressed with extra virgin olive oil*
Small \$ 50 Large \$ 80
- **Pasta Primavera** *with vegetables medley & roasted garlic*
Small \$ 50 Large \$ 80
- **Pasta con Pesto:** *Basil-Pinoli pesto, sun dried tomato, mozzarella and zucchini*
Small \$ 50 Large \$ 80

Baked Pasta

Small \$ 75 Large \$ 130

Lasagna - Baked Ziti - Manicotti - Stuffed Shells
Pasticcio alla Napoletana – Pasta au Grated
Crepes – Rosette Modenese – Paccheri

*We also have a large selection of ravioli which can be ordered
with your choice of sauce*

Pasta

Small \$ 65 Large \$ 110

Choice of pasta cut with the following sauces:

Tomato Sauce - Marinara - Pesto - Vodka Sauce Only
or with Prosciutto and peas – Bella Donna – Alfredo –
Bolognese – Amatriciana – Boscaiola – Mari & Monti –

Sausage & Broccoli – Siciliana – Tricolor -

Organic Boneless Chicken Breast
with the following sauces

Small \$ 80

Large \$ 150

*Marsala & Mushrooms – Scarpariello - Murphy –
Cacciatora – Sorrentino – Modenese – Francese –
Artichoke – Cordon-Blue – Pizzaiola – Saltimbocca –
Piccata- Mediterranean – Marry Me – Florentine –
Roulade – Amalfitano – Bella Napoli – Caprese -*

Addictional Meat Dishes

- **Sausage, Peppers & Onions.** Small \$ 70 Large \$110
- **Meat Balls** Small \$ 70 Large \$110
- **Pork Roulade** Small \$ 80 Large \$130
- **Braciola, Pork Ribs, Sausage & Meatballs** (Traditional South Italy Dish) Large \$ 160

Fish Entrees

Sole, Halibut, Cod, Shrimp, Salmon, Lobster & Snapper
with following sauces or recipes

**Based on Market price*

**Roasted Garlic Citrus Sauce – Lemon Sauce – Beurre
Blanc – Dill Sauce – Tomatoes Bruschetta – Livornese
Sauce – Fra Diavola – Oreganata – Parmigiano/lemon
& pinoli crust – Mixed Nut Crust – Caramelized
Shallots & Walnut Crust – Cacio & Pepe Lemongrass
Sauce – Mango & Peaches Salsa – Bernaise Sauce –
Moussier Sauce – Tomatoes & Lemon Sauce**

Side Dishes

- **Vegetables Medley:** *Sautéed in garlic and extra virgin olive oil*
- **Green Beans:** *With roasted garlic and extra virgin olive oil*
- **Green Beans with Peppers:** *Sautéed of red bell peppers, green beans and roasted garlic*
- **Green Beans Almandine:** *Toasted almonds in a light almond-champagne vinaigrette*
- **Italian Green Bean Salad:** *sliced boiled potatoes, tomatoes and red onions dressed with extra virgin olive oil and red vinegar*
- **Escarola:** *With cannellini beans, roasted garlic and extra virgin olive oil*
- **Roasted Garlic Mashed Potatoes**
- **Roasted Potatoes:** *Seasoned with salt, pepper, extra virgin olive oil and fresh rosemary*
- **Broccoli Floret:** *Roasted garlic, lemon zest, herbed bread crumbs and extra virgin olive oil*

Small \$ 60 Large \$ 80

- **Broccoli Rabe:** *Sautéed in garlic and extra virgin olive oil*

Small \$ 60 Large \$ 120

**Stuffed Zucchini – Stuffed Eggplant – Stuffed Mushroom
Stuffed tomato – Stuffed Cabbage**

(The stuffing you decide will define the price)

Fruit Platter

Small \$ 60 Medium \$ 80

Assorted Bread & Focaccia

Medium \$ 40 Large \$ 60