

CATERING TRAY MENU 2023

3565 Crompond Road
Cortlandt Manor NY
Parkside Corner Plaza

914-736-6767

www.littlesorrento.com



HOT STARTERS	HALF	FULL
Fried Calamari	50.00	100.00
Stuffed Mushrooms: <i>crab & breadcrumbs, topped with garlic, butter, lemon & wine</i>	50.00	100.00
Mozzarella Sticks	50.00 (45)	100.00(90)
Clams Oreganata	60.00 (40)	120.00 (80)
3lb. Cheese Stromboli: <i>Variety available additional charge</i>	N/A	35.00
Pizza-In-A-Tray: <i>32 tiny squares, topping available additional charge</i>	N/A	22.00

COLD STARTERS	12" 10-15ppl	14" 25-30ppl	16" 40-50ppl	18" 60-70ppl
Tomato Bruschetta	N/A	25.00	50.00	n/a
Cheese, Meat, & Fruit: <i>A bountiful assortment of cheese, meat & fruits</i>	50.00	80.00	110.00	155.00
Tomato & Mozzarella: <i>Sliced tomatoes, roasted red peppers, burrata, ciliengine mozzarella, fresh basil</i>	45.00	75.00	105.00	140.00
Antipasto Roma: <i>A bountiful assortment of Italian meats, cheeses & vegetables</i>	60.00	90.00	120.00	175.00
Jumbo Shrimp Cocktail: \$22 per lb. <i>Size 16/20</i>				
Signature Antipasto & Fruit Platter: <i>Prosciutto, sopresatta, imported provolone, olives, and seasonal fruit</i>	\$5.00 per person minimum 20 people			

SALADS	HALF 8-10ppl	FULL 15-25ppl	FULL(DEEP) 30-40ppl
Tossed House Salad or Caesar Salad	30.00	50.00	90.00
Tomato & Mozzarella Salad	45.00	65.00	N/A
Grilled Vegetable Salad	45.00	65.00	N/A
Add grilled chicken to any of the above salads: \$10 half, \$20 full, \$40 deep			
Grilled Chicken Salad	50.00	85.00	N/A
Citrus Honey Chicken Salad	55.00	95.00	N/A
Italian Chef Salad	55.00	95.00	N/A
Seafood Salad: \$15 Pint \$30 Quart Calamari, shrimp, bay scallops, celery, carrots, lemon, and olive oil	55.00	100.00	N/A

PARTY WEDGES	MINI 15 pcs	3FT Round 22pcs
Italian Combo	40.00	60.00
Chicken Cutlet: <i>breaded or grilled lettuce and tomatoes</i>	45.00	70.00
Balsamic Grilled Vegetables	50.00	70.00
Grandmas Favorite: <i>Breaded & fried eggplant, roasted peppers, fresh mozzarella, basil, and balsamic glaze</i>	55.00	80.00
Chicken Caprese: <i>Breaded or grilled with fresh mozzarella, lettuce, tomatoes, roasted red peppers, pesto, and balsamic glaze</i>	55.00	80.00

PASTA	HALF 8-10ppl	FULL 12-20ppl
Penne Marinara or Alfredo or Garlic & Oil	40.00	80.00
<i>With Broccoli</i>	45.00	90.00
<i>With Chicken</i>	50.00	100.00
<i>With Chicken and Broccoli</i>	55.00	110.00
Baked Ziti	40.00	80.00
Ravioli or Manicotti	45.00	90.00
Linguini Clam Sauce: <i>Red or White</i>	45.00	90.00
Meat Lasagna	50.00	100.00
Vegetable Lasagna	N/A	110.00
Penne alla Vodka	45.00	90.00
Penne Gorgonzola	45.00	90.00
Cavatelli & Broccoli Rabe: <i>crumbled sausage and bell peppers, garlic & oil</i>	60.00	120.00
Tortellini or Cavatelli, Marinara or Alfredo	50.00	100.00
<i>With Chicken & Broccoli</i>	60.00	120.00
<i>With Prosciutto & Peas</i>	55.00	110.00
Tortellini Paesano	55.00	110.00
Farfalle Primavera: <i>Marinara, Garlic & Oil, or Alfredo</i>	45.00	90.00
Rigatoni Pomodoro	40.00	80.00
Penne with Broccoli Rabe, Garlic & Oil	55.00	110.00

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

VEGETABLES	HALF 8-10ppl	FULL 12-20ppl
Zucchini, Squash, & Carrots: <i>Grilled or Roasted</i>	50.00	100.00
Broccoli: <i>Sauteed in garlic & oil</i>	40.00	80.00
Escarole or Spinach: <i>Sauteed in garlic & oil</i>	55.00	110.00
Eggplant Parmigiana or Rollatini	50.00	100.00
Smashed Potatoes & Green Beans	45.00	90.00
Roasted Potatoes OR Rice Pilaf	35.00	70.00
Potato Croquettes	45.00 (17)	90.00 (34)
Broccoli Rabe	Quoted	Quoted

BEEF & PORK	HALF 8-10ppl	FULL 12-20ppl
Large Meatballs	50.00 (25)	100.00 (50)
Tiny Meatballs	50.00 (60)	100.00(120)
Sausage & Meatballs	60.00	120.00
Sausage & Peppers	50.00	100.00
With Potatoes	55.00	110.00
With Tortellini	55.00	110.00
Roast Pork: <i>Apple Chutney or Balsamic Vinegar Pepper</i>	50.00	100.00
Sliced Steak: <i>Pizziola, Sorrento, or Portabella</i>	85.00	170.00
Eye Round (sliced roasted beef with gravy)	<i>Quoted</i>	<i>Quoted</i>
Spiral Ham	<i>Quoted</i>	<i>Quoted</i>

FISH	HALF 8-10ppl	FULL 12-20ppl
Shrimp Scampi: <i>over rice pilaf or linguini</i>	65.00	130.00
Salmon: <i>Piccata, Puttanesca, Honey Balsamic</i>	70.00	140.00
Stuffed Salmon: <i>crab & breadcrumbs, topped with garlic, butter, lemon & wine</i>	80.00	160.00
Mussels & Clams: <i>Marinara or House Broth served over linguini</i>	55.00	110.00
Filet of Sole: <i>Stuffed, Oreganato, Francese</i>	65.00	130.00
Seafood Combo: <i>marinara, house broth, fra diavolo</i> <i>Clams, mussels, calamari & shrimp served over linguini</i>	75.00	150.00
Shrimp Parmigiana: <i>Lightly floured, topped with marinara sauce and mozzarella cheese</i>	70.00	140.00

CHICKEN & VEAL CUTLETS	HALF 16pcs	FULL 32pcs
Veal Breaded Cutlets	80	160
Chicken Breaded Cutlets	50	100
Sorrento: <i>Onions, mushrooms, butter, garlic, and white wine</i>		
Cacciatore: <i>Peppers, onions, mushrooms, marinara sauce, and red wine</i>		
Limone: <i>Lemon, butter, garlic, mushrooms, and white wine</i>		
Spicy Scampi: <i>Hot cherry peppers, mushrooms, garlic, butter, and wine</i>		
	HALF 12pcs	FULL 24pcs
CHICKEN PARMIGIANA <i>Tomato sauce and mozzarella cheese</i>	40	80
VEAL PARMIGIANA <i>Tomato sauce and mozzarella cheese</i>	70	140

VEAL SCALOPPINI & CHICKEN BREAST	HALF 16pcs	FULL 32pcs
Veal	85	170
Chicken	55	110
Francese: <i>Egg battered, lemon, butter, and white wine</i>		
Piccata: <i>Floured, pan-sauteed, capers, roasted peppers, lemon, garlic, and white wine</i>		
Carciofo: <i>Floured, pan-sauteed, artichoke hearts, roasted peppers, butter, white wine</i>		
Marsala: <i>Floured, pan-sauteed, mushrooms and Marsala Wine sauce</i>		

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

CHICKEN OR VEAL SPECIALTIES	HALF	FULL
	16pcs	32pcs
Veal Breaded Cutlets	90	180
Chicken Breaded Cutlets	60	120
Madeira: <i>Diced tomatoes, onions, prosciutto, madeira wine and melted mozzarella cheese</i>		
Capricciosa: <i>Warm roasted potatoes, chilled diced tomatoes, red onions, fresh mozzarella, basil, and balsamic dressing</i>		
Roma: <i>Lemon, butter, wine, and garlic topped with broccoli rabe and mozzarella</i>		

CHICKEN SPECIALTIES	HALF	FULL
Scarpariello: <i>Dipped in flour and pan sauteed with sweet sausage, potatoes, sweet vinegar peppers and white wine (hot cherry peppers upon request)</i>	60	120
Stuffed Chicken: <i>prosciutto, provolone, spinach, marsala mushroom sauce</i>	N/A	125
Chicken Burrata: <i>Dipped in flour and pan sauteed with cream, dice tomatoes, fresh spinach, topped with creamy burrata cheese</i>	65	130

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Ask About our HOT and COLD Catering Combo

\$16.95 per person – plus tax

Minimum 40 people

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

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 owner, manager/chef, or your server.

Prices listed are cash prices, card payments subject to a non-cash adjustment of 3.69%. 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 chaffing dishes with sternos. 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.

