CATERING TRAY MENU 2023

914-736-6767

3565 Crompond Road Cortlandt Manor NY Parkside Corner Plaza

Little Sorrento Relies Reduced + Pige + Caloring SINCE 1989

www.littlesorrento.com

HOT STARTERS	HALF	CREDIT	FULL	CREDIT
Fried Calamari	50.00	51.50	100.00	103.00
Stuffed Mushrooms: crab & breadcrumbs, topped with garlic, butter, lemon & wine	50.00	51.50	100.00	103.00
Mozzarella Sticks Quantities: Half 45 Full 90	50.00	51.50	100.00	103.00
Clams Oreganata Quantities: Half 40 Full 80	60.00	61.80	120.00	123.60
3lb. Cheese Stromboli: Variety available additional charge	N/A	N/A	35.00	36.05
Pizza-In-A-Tray: 32 tiny squares, topping available additional charge	N/A	N/A	22.00	22.66

	12"	14"	16″	18"	
COLD STARTERS	10-15ppl	25-30ppl	40-50ppl	60-70ppl	
Tomato Bruschetta	N/A	25.00	50.00	n/a	
		25.75	51.50		
Cheese, Meat, & Fruit:	50.00	80.00	110.00	155.00	
A bountiful assortment of cheese, meat & fruits	51.50	82.40	113.30	159.65	
Tomato & Mozzarella: Sliced tomatoes, roasted red peppers,	45.00	75.00	105.00	140.00	
burrata, ciliengine mozzarella, fresh basil	46.35	77.25	108.15	144.20	
Antipasto Roma:	60.00	90.00	120.00	175.00	
A bountiful assortment of Italian meats, cheeses & vegetables	61.80	92.70	123.60	180.25	
Jumbo Shrimp Cocktail: \$22.00 per lb.					
Size 16/20 \$22.66 per lb.					
Signature Antipasto & Fruit Platter:		\$5.00 per person			
Prosciutto, sopresatta, imported provolone, olives, and season	al fruit		minimum 20 people		

CALADS	HALF	FULL	FULL(DEEP)	
SALADS	8-10ppl	15-25ppl	30-40ppl	
Tossed House Salad or Caesar Salad	30.00	50.00	90.00	
	30.90	51.50	92.70	
Tomato & Mozzarella Salad	45.00	65.00	N/A	
	46.35	66.95	N/A	
Grilled Vegetable Salad	45.00	65.00	N/A	
	46.35	66.95	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	
	51.50	87.55	IN/A	
Citrus Honey Chicken Salad	55.00	95.00	N/A	
	56.65	97.85	IN/A	
Italian Chef Salad	55.00	95.00	N/A	
	56.65	97.85	IN/A	
Seafood Salad: \$15 Pint \$30 Quart	55.00	100.00	NI/A	
Calamari, shrimp, bay scallops, celery, carrots, lemon, and olive oil	56.65	103.00	N/A	

PARTY WEDGES	MINI 15 pcs	CREDIT PRICE	3FT Round 22pcs	CREDIT PRICE
Italian Combo	40.00	41.20	60.00	61.80
Chicken Cutlet: breaded or grilled lettuce and tomatoes	45.00	46.35	70.00	72.10
Balsamic Grilled Vegetables	50.00	51.50	70.00	72.10
Grandmas Favorite: <i>Breaded & fried eggplant, roasted peppers, fresh mozzarella, basil, and balsamic glaze</i>	55.00	56.65	80.00	82.40
Chicken Caprese: <i>Breaded or grilled</i> with fresh mozzarella, lettuce, tomatoes, roasted red peppers, pesto, and balsamic glaze	55.00	56.65	80.00	82.40

DACTA	HALF	CREDIT	FULL	CREDIT
PASTA	8-10ppl	PRICE	12-20ppl	PRICE
Penne Marinara or Alfredo or Garlic & Oil	40.00	41.20	80.00	82.40
With Broccoli	45.00	46.35	90.00	92.70
With Chicken	50.00	51.50	100.00	103.00
With Chicken and Broccoli	55.00	56.65	110.00	113.30
Baked Ziti	40.00	41.20	80.00	82.40
Ravioli or Manicotti	45.00	46.35	90.00	92.70
Linguini Clam Sauce: Red or White	45.00	46.35	90.00	92.70
Meat Lasagna	50.00	51.50	100.00	103.00
Vegetable Lasagna	N/A	N/A	110.00	113.30
Penne alla Vodka	45.00	46.35	90.00	92.70
Penne Gorgonzola	45.00	46.35	90.00	92.70
Cavatelli & Broccoli Rabe: crumbled sausage and bell peppers, garlic & oil	60.00	61.80	120.00	123.60
Tortellini or Cavatelli, Marinara or Alfredo	50.00	51.50	100.00	103.00
With Chicken & Broccoli	60.00	61.80	120.00	123.60
With Prosciutto & Peas	55.00	56.65	110.00	113.30
Farfalle Primavera: Marinara, Garlic & Oil, or Alfredo	45.00	46.35	90.00	92.70
Rigatoni Pomodoro	40.00	41.20	80.00	82.40
Penne with Broccoli Rabe, Garlic & Oil	55.00	56.65	110.00	113.30

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

VEGETABLES	HALF	CREDIT	FULL	CREDIT
VEGETADLES	8-10ppl	PRICE	12-20ppl	PRICE
Zucchini, Squash, & Carrots: Grilled or Roasted	50.00	51.50	100.00	103.00
Broccoli: Sauteed in garlic & oil	40.00	41.20	80.00	82.40
Escarole or Spinach: Sauteed in garlic & oil	55.00	56.65	110.00	113.30
Eggplant Parmigiana or Rollatini	50.00	51.50	100.00	103.00
Smashed Potatoes & Green Beans	45.00	46.35	90.00	92.70
Roasted Potatoes OR Rice Pilaf	35.00	36.05	70.00	72.10
Potato Croquettes Quantities: Half 17 Full 34	45.00	46.35	90.00	92.70
Broccoli Rabe	Quoted	Quoted	Quoted	Quoted

	HALF	CREDIT	FULL	CREDIT
BEEF & PORK	8-10ppl	PRICE	12-20ppl	PRICE
Large Meatballs Quantities: Half 25 Full 50	50.00	51.50	100.00	103.00
Tiny Meatballs Quantities: Half 60 Full 120	50.00	51.50	100.00	103.00
Sausage & Meatballs	60.00	61.80	120.00	123.60
Sausage & Peppers	50.00	51.50	100.00	103.00
With Potatoes	55.00	576.65	110.00	113.30
Roast Pork: Apple Chutney or Balsamic Vinegar Pepper	50.00	51.50	100.00	103.00
Sliced Steak: Pizziola, Sorrento, or Portabella	85.00	87.55	170.00	175.10
Eye Round (sliced roasted beef with gravy)	Quoted	Quoted	Quoted	Quoted
Spiral Ham	Quoted	Quoted	Quoted	Quoted

FISH	HALF	CREDIT	FULL	CREDIT
гізп	8-10ppl	PRICE	12-20ppl	PRICE
Shrimp Scampi: over rice pilaf or linguini	65.00	66.95	130.00	133.90
Salmon: Piccata, Puttanesca, Honey Balsamic	70.00	72.10	140.00	144.20
Stuffed Salmon: crab & breadcrumbs, topped with garlic, butter,	80.00	82.40	160.00	164.80
lemon & wine	80.00	02.40	100.00	104.80
Mussels & Clams: Marinara or House Broth served over linguini	55.00	56.65	110.00	113.30
Filet of Sole: Stuffed, Oreganato, Francese	65.00	66.95	130.00	133.90
Seafood Combo: marinara, house broth, fra diavolo	75.00	77.25	150.00	154.50
Clams, mussels, calamari & shrimp served over linguini	75.00	//.25	150.00	154.50
Shrimp Parmigiana: Lightly floured, topped with marinara sauce and	70.00	72.10	140.00	144.20
mozzarella cheese	70.00	72.10	140.00	144.20

CHICKEN & VEAL CUTLETS	HALF	CREDIT PRICE	FULL	CREDIT PRICE
Veal Breaded Cutlets Quantities: Half 16pcs Full 32pcs	80	82.40	160	164.80
Chicken Breaded Cutlets Quantities: Half 16pcs Full 32pcs	50	51.50	100	103.00
Sorrento: Onions, mushrooms, butter, garlic, and white wine				
Cacciatore: Peppers, onions, mushrooms, marinara sauce, and red wine				
Limone: Lemon, butter, garlic, mushrooms, and white wine				
Spicy Scampi: Hot cherry peppers, mushrooms, garlic, butter, and wine				
	HALF	CREDIT	FULL	CREDIT
	12pc s	PRICE	24pcs	PRICE
CHICKEN PARMIGIANA Tomato sauce and mozzarella cheese	40	41.20	80	82.40
VEAL PARMIGIANA Tomato sauce and mozzarella cheese	70	72.10	140	144.20

VEAL SCALOPPINI & CHICKEN BREAST	HALF	CREDIT PRICE	FULL	CREDIT PRICE		
Veal Quantities: Half 16pcs Full 32pcs	85	87.55	170	175.10		
Chicken Quantities: Half 16pcs Full 32pcs	55	56.65	110	113.30		
Francese: Egg battered, lemon, butter, and white wine						
Piccata: Floured, pan-sauteed, capers, roasted peppers, lemon, garlic, and white wine						
Carciofo: Floured, pan-sauteed, artichoke hearts, roasted peppers, butter, white wine						
Marsala: Floured, pan-sauteed, mushrooms and Marsala Wine sau	се					

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

CHICKEN OR VEAL SPECIALTIES	HALF	CREDIT	FULL	CREDIT		
	16pc s	PRICE	32pcs	PRICE		
Veal Breaded Cutlets	90	92.70	180	185.40		
Chicken Breaded Cutlets	60	61.80	120	123.60		
Madeira: Diced tomatoes, onions, prosciutto, madeira wine and melted mozzarella cheese						
Capricciosa: Warm roasted potatoes, chilled diced tomatoes, red onions, fre	sh mozzarella.	basil. and ba	lsamic dressi	ína		

Roma: Lemon, butter, wine, and garlic topped with broccoli rabe and mozzarella

CHICKEN SPECIALTIES	HALF	CREDIT	FULL	CREDIT
Scarpariello: Dipped in flour and pan sauteed with sweet sausage, potatoes, sweet vinegar peppers and white wine (hot cherry peppers upon request)	60	61.80	120	123.60
Stuffed Chicken: prosciutto, provolone, spinach, marsala mushroom sauce	N/A	N/A	125	128.75
Chicken Burrata: Dipped in flour and pan sauteed with cream, dice tomatoes, fresh spinach, topped with creamy burrata cheese	65	67.40	130	133.90

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

Ask About our HOT and COLD Catering Combo

\$16.95 per person – plus tax

Minimum 40 people equals \$678 cash or \$698.34 credit – plus tax

Includes:	Roasted Potatoes	Mini Cannoli Platter
Bruschetta	Chef's Vegetable	Paper Goods
4Ft Italian Combo	Tossed Salad	Plasticware
3 Full Trays (limited selection)	LS Bread & Butter	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. Rack and Sterno Sets available for additional fee.

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 the owner, manager/chef, or your server.

Credit card payments are subject to a non-cash adjustment of 3.00%. 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.

