## CATERING TRAY MENU 2023

## 914-736-6767

3565 Crompond Road
Cortlandt Manor NY
Parkside Corner Plaza
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, <br> 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 |
| 3Ib. 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 |


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


| SALADS | $\begin{gathered} \text { HALF } \\ \text { 8-10ppl } \end{gathered}$ | $\begin{gathered} \text { FULL } \\ 15-25 \mathrm{ppl} \end{gathered}$ | FULL(DEEP) $30-40 \mathrm{ppl}$ |
| :---: | :---: | :---: | :---: |
| 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 |  |
| Grilled Vegetable Salad | 45.00 | 65.00 | N/A |
|  | 46.35 | 66.95 |  |
| 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 |  |
| Citrus Honey Chicken Salad | 55.00 | 95.00 | N/A |
|  | 56.65 | 97.85 |  |
| Italian Chef Salad | 55.00 | 95.00 | N/A |
|  | 56.65 | 97.85 |  |
| Seafood Salad: \$15 Pint \$30 Quart | 55.00 | 100.00 |  |
| Calamari, shrimp, bay scallops, celery, carrots, lemon, and olive oil | 56.65 | 103.00 | N/A |


| PARTY WEDGES | MINI <br> $\mathbf{1 5 ~ p c s ~}$ | CREDIT <br> PRICE | 3FT <br> Round <br> 22pcs | CREDIT <br> 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: Breaded \& fried eggplant, roasted peppers, fresh <br> mozzarella, basil, and balsamic glaze | 55.00 | 56.65 | 80.00 | 82.40 |
| Chicken Caprese: Breaded or grilled with fresh mozzarella, lettuce, <br> tomatoes, roasted red peppers, pesto, and balsamic glaze | 55.00 | 56.65 | 80.00 | 82.40 |


| PASTA | HALF <br> $8-10 \mathrm{ppl}$ | CREDIT <br> PRICE | FULL <br> 12-20ppl | CREDIT <br> 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 | $\mathrm{N} / \mathrm{A}$ | $\mathrm{N} / \mathrm{A}$ | 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, <br> garlic \& oil | 60.00 | 61.80 | 120.00 | 123.60 |
| Tortellini or Cavatelli, Marinara or Alfredo | 50.00 | 51.50 | 100.00 | 103.00 |
| $\quad$ With Chicken \& Broccoli | 60.00 | 61.80 | 120.00 | 123.60 |
| $\quad$ 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 <br> $8-10 \mathrm{ppl}$ | CREDIT <br> PRICE | FULL <br> 12-20ppl | CREDIT <br> 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 |


| BEEF \& PORK | HALF <br> $8-10 \mathrm{ppI}$ | CREDIT <br> PRICE | FULL <br> 12-20ppI | CREDIT <br> 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 <br> $8-10 \mathrm{ppl}$ | CREDIT <br> PRICE | FULL <br> 12-20ppl | CREDIT <br> 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, <br> lemon \& wine | 80.00 | 82.40 | 160.00 | 164.80 |
| 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 <br> Clams, mussels, calamari \& shrimp served over linguini | 75.00 | 77.25 | 150.00 | 154.50 |
| Shrimp Parmigiana: Lightly floured, topped with marinara sauce and <br> mozzarella cheese | 70.00 | 72.10 | 140.00 | 144.20 |


| CHICKEN \& VEAL CUTLETS | HALF | CREDIT <br> PRICE | FULL | CREDIT <br> 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 <br> 12 pcs | CREDIT <br> PRICE | FULL <br> 24 pcs | CREDIT <br> 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 <br> PRICE | FULL | CREDIT <br> 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 sauce |  |  |  |  |

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

| CHICKEN OR VEAL SPECIALTIES | HALF <br> $16 p c s$ | CREDIT <br> PRICE | FULL <br> 32 pcs | CREDIT <br> 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, fresh mozzarella, basil, and balsamic dressing |  |  |  |  |
| 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 <br> 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, <br> 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 <br> \$16.95 per person - plus tax <br> Minimum 40 people equals $\$ 678$ cash or $\$ 698.34$ credit - plus tax 

## Includes: <br> Bruschetta <br> 4Ft Italian Combo <br> 3 Full Trays (limited selection)

Roasted Potatoes<br>Chef's Vegetable<br>Tossed Salad<br>LS Bread \& Butter

Mini Cannoli Platter<br>Paper Goods<br>Plasticware<br>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.

