

## Pasta

	HALF TRAY 5-7 servings	FULL TRAY 10-12 servings
<b>BAKED ZITI</b>		<b>48 / 79</b>
<b>CHEESE RAVIOLI</b>		<b>48 / 79</b>
<b>FETTUCCHINE ALFREDO</b> in a white cream sauce		<b>58 / 100</b>
<b>LINGUINE &amp; CLAM SAUCE</b> fresh chopped clams w. your choice of white or red clam sauce		<b>58 / 100</b>
<b>MANICOTTI</b>		<b>48 / 79</b>
<b>MEAT LASAGNA</b>		<b>58 / 100</b>
<b>PASTA CAPRESE</b> thick slice of fresh mozzarella, tomatoes, basil, garlic, & olive oil		<b>58 / 100</b>
<b>PASTA MARINARA</b> your choice of pasta w. plum tomato sauce, garlic, olive oil & fresh basil		<b>42 / 74</b>
<b>PASTA PESTO</b> your choice of pasta w. blended basil, garlic, & oil		<b>58 / 100</b>
<b>PASTA CREAMY PESTO</b> your choice of pasta w. creamy pesto sauce		<b>58 / 100</b>
<b>PENNE &amp; BROCCOLI</b> broccoli florets sautéed in a light garlic & olive oil		<b>55 / 95</b>
<b>PENNE ALLA VODKA</b> pink creamy meat sauce simmered w. vodka (available without meat upon request)		<b>58 / 100</b>
<b>PENNE PRIMAVERA</b> fresh vegetables sautéed in your choice of red or white sauce		<b>58 / 100</b>
<b>PENNE PUTTANESCA</b> plum tomato basil sauce w. kalamata olives, capers, garlic, & olive oil		<b>53 / 90</b>
<b>STUFFED SHELLS</b>		<b>48 / 79</b>
<b>TORTELLINI DELLA NONNA</b> a light cream sauce with sauteed prosciutto, onions, & peas		<b>58 / 100</b>
<b>VEGETABLE LASAGNA</b>		<b>58 / 100</b>

\*pasta served as listed unless change is specified

**PASTA CHOICES INCLUDE: CAPELLINI, LINGUINI, PENNE, RIGATONI, SPAGHETTI**

**WHOLE WHEAT PENNE +13 / +21**  
**GLUTEN FREE PENNE +13 / +21**

## Salads

	HALF TRAY 5-7 servings	FULL TRAY 10-12 servings
<b>CESAR SALAD</b> romaine lettuce, homemade Italian croutons, caesar dressing, topped with parmesan reggiano		<b>33 / 61</b>
<b>GARDEN SALAD</b> mixed greens, cucumbers, tomatoes, olives, and red onions, with our homemade Italian vinaigrette		<b>37 / 68</b>
<b>GORGONZOLA SALAD</b> spring mix, roasted red peppers, gorgonzola cheese, red onions, artichoke hearts, tomatoes, and kalamata olives with our homemade Italian vinaigrette dressing		<b>42 / 79</b>
<b>GREEK SALAD</b> romaine lettuce, cucumber, red onion, peppers, feta cheese and kalamata olives, with our homemade Italian vinaigrette		<b>42 / 79</b>
add grilled chicken	+40 (5pc) / +80 (10 pc)	
add grilled shrimp	+44 (10 pc) / +88 (20 pc)	
add shredded mozzarella	+8 / +16	

## Sides

<b>BROCCOLI RABE</b> sautéed in garlic & olive oil	<b>58 / 100</b>
<b>BROCCOLI SPEARS</b> steamed or sautéed	<b>42 / 79</b>
<b>SPINACH</b> steamed or sautéed	<b>42 / 79</b>
<b>ESCAROLE &amp; BEANS</b> with bacon upon request	<b>42 / 79</b>

WE ARE NO LONGER TAKING DEPOSITS FOR CATERING ORDERS. ALL ORDERS MUST BE PAID IN FULL AT LEAST 24 HOURS PRIOR TO PICKUP. THANK YOU!

*All Catering Orders come with your choice of Homemade Italian Bread OR Michelangelos Famous Garlic Knots*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order please inform your server if a person in your party has a food allergy.



# Catering Menu

**631.298.4100**

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## Appetizers

	HALF TRAY 5-7 servings	FULL TRAY 10-12 servings
<b>BAKED CLAMS</b> chopped, baked, little-neck clams with seasoned Italian bread crumbs		<b>53 / 100</b>
<b>CLAMS MICHAELANGELO</b> little neck clams sautéed in white wine with a touch of crushed red pepper		<b>53 / 100</b>
<b>CHICKEN FINGERS</b> golden fried, served w. french fries & ketchup		<b>79 / 147</b>
<b>FRIED CLAMARI</b> tender squid served w. a zesty marinara sauce		<b>58 / 100</b>
<b>FRUTTA DI MARE</b> cold seafood salad, shrimp, calamari, scallops, & mussels in lemon, garlic, & olive oil		<b>84 / 164</b>
<b>GRILLED CALAMARI SALAD</b> served in a refreshing lemon, garlic, and olive oil		<b>63 / 116</b>
<b>MOZZARELLA CAPRESE</b> fresh mozzarella, garden tomatoes & basil, drizzled w. aged balsamic vinegar & olive oil (16" round platter)		<b>48 / 84</b>
<b>MOZZARELLA STICKS</b> served w. traditional tomato sauce		<b>42 / 79</b>
<b>SHRIMP COCKTAIL</b> served chilled w. cocktail sauce (16" round platter)		<b>137</b>
<b>STUFFED MUSHROOMS</b> with a crabmeat, seafood, vegetable, stuffing, with a brodino wine sauce		<b>53 / 100</b>
<b>ZUPPA DI MUSSELS</b> (red or white) mussels served in a brodino plum tomato garlic sauce		<b>42 / 79</b>

## Entrees

	HALF TRAY 5-7 servings	FULL TRAY 10-12 servings
<b>BROCCOLI RABE &amp; SAUSAGE</b> sautéed in garlic & olive oil		<b>63 / 116</b>
<b>CHICKEN FRANCESE</b> golden battered chicken breast simmered in lemon, butter & white wine sauce		<b>79 / 147</b>
<b>CHICKEN MICHELANGELO</b> tender chicken breast topped w. broccoli & melted mozzarella, in a butter & white wine sauce		<b>79 / 147</b>
<b>CHICKEN MARSALA</b> tender chicken breast sautéed w. fresh mushrooms in a brown sauce		<b>79 / 147</b>
<b>CHICKEN PARMIGIANA</b> breaded chicken breast baked w. traditional, tomato sauce & melted mozzarella		<b>79 / 147</b>
<b>CHICKEN PICCATA</b> sautéed chicken breast w. artichoke hearts & capers in a white wine lemon sauce		<b>79 / 147</b>
<b>CHICKEN PRIMAVERA</b> grilled chicken w. fresh sautéed vegetables in your choice of red or white sauce		<b>79 / 147</b>
<b>CALAMARI MARINARA</b> calamari simmered in plum tomato sauce, garlic olive oil & fresh basil		<b>58 / 105</b>
<b>EGGPLANT PARMIGIANA</b> breaded eggplant baked w. tomato sauce & mozzarella		<b>53 / 95</b>
<b>EGGPLANT ROLLATINE</b> stuffed eggplant w. ricotta cheese, prosciutto & mozzarella		<b>58 / 105</b>
<b>FLOUNDER FRANCESE</b> golden battered flounder simmered in a lemon, butter & white wine sauce		<b>79 / 147</b>

<b>FLOUNDER OREGANATA</b> filet of flounder topped w. seasoned bread crumbs & garnished w. clams & mussels in a lemon, butter, & white wine sauce		<b>79 / 147</b>
<b>GRILLED CHICKEN FLORENTINE</b> grilled boneless chicken topped with sautéed spinach & melted mozzarella		<b>79 / 147</b>
<b>MEATBALL POMODORO</b> meatballs and traditional tomato sauce		<b>58 / 105</b>
<b>SAUSAGE PEPPERS &amp; ONIONS</b> in choice of red or white sauce		<b>63 / 116</b>
<b>SEAFOOD PLATTER</b> a mix of fresh hot seafood; lobster tails, flounder, shrimp, scallops, & baked clams in a white wine lemon butter sauce		<b>84 / 163</b>
<b>SHRIMP FRANCESE</b> sautéed in lemon, butter & white wine sauce		<b>84 / 163</b>
<b>SHRIMP OREGANATA</b> broiled shrimp topped w. seasoned bread crumbs in a lemon, garlic, butter, white white sauce		<b>84 / 163</b>
<b>SHRIMP SCAMPI</b> jumbo shrimp sautéed in a garlic, butter, & white wine sauce		<b>84 / 163</b>
<b>SHRIMP MARINARA</b> broiled shrimp simmered in a plum tomato sauce, garlic, olive oil, & fresh basil		<b>84 / 163</b>
<b>VEAL FRANCESE</b> golden battered veal simmered in a lemon, butter, & white wine sauce		<b>84 / 163</b>
<b>VEAL MARSALA</b> tender veal cutlets w. fresh mushrooms in a brown sauce		<b>84 / 163</b>
<b>VEAL PARMAGIANA</b> tender veal cutlets w. fresh mushrooms in a brown sauce		<b>84 / 163</b>
<b>VEAL PICCATA</b> sautéed veal w. artichoke hearts & capers in a lemon, butter & white wine sauce		<b>84 / 163</b>
<b>ZUPPA DI PESCE</b> calamari, scallops, shrimp, clams, mussels and lobster tail simmered in a red or white wine sauce		<b>95 / 184</b>

