



LIA'S CATERING

- Off-Premise Catering -
- Package Info -

Buffet Package

• \$16.95 Per Person • *

Salad - Choose One (1)

Pasta - Choose One (1)

Entrée - Choose Two (2)

Vegetable - Choose One (1)

Each Additional Entrée - \$2.95

Each Additional Vegetable - \$1.50

* FULL SERVICE REQUIRES MINIMUM OF 50 PEOPLE

DELIVERY AND PARTIAL SERVICE REQUIRES MINIMUM OF 25 PEOPLE

SERVICE FEE - \$200 PER SERVER (MINIMUM OF 2 SERVERS) - ADDITIONAL SERVERS BASED ON AMOUNT OF PEOPLE

INCLUDES FIVE HOURS OF SERVICE TIME FROM ARRIVAL AT LOCATION OF EVENT.

ADDITIONAL SERVICE TIME - \$25.00 PER HOUR FOR EACH SERVER.

Additional Services

TAKE OUT SERVICE (SEE A LA CARTE MENU FOR PRICING) - PREPARED IN DISPOSABLE SERVE-WARE

DELIVERY FEE • \$50.00

DELIVERY WITH PARTIAL SERVICE • \$125.00

CHINAWARE OR PREMIUM PLASTIC-WARE IS AVAILABLE UPON REQUEST

A DEPOSIT OF \$200 IS REQUIRED FOR ALL RESERVATIONS



- Off-Premise Catering -
- Sides -

Salads

Tossed, Caesar, Spinach, Spring Mix, Coleslaw, String Bean

Traditional or Italian-Style Potato Salad

Pasta Salad

PREMIUM SALADS • ADDITIONAL \$1.00 PER PERSON:

Tomato Caprese Salad

Chilled Tortellini Salad

Orzo & Roasted Vegetable Salad

• ASSORTED FRUITS, NUTS & CHEESES AVAILABLE FOR ANY SALAD

Pasta

PASTA TYPES - PENNE TORTELLINI, FARFALLE, RIGATONI, RAVIOLI

SAUCES - POMODORO, ROSE, AL-A-VODKA, ALFREDO

Bascaiola - PEAS, MUSHROOMS AND BACON IN A LIGHT CREAM SAUCE, ROASTED TOMATOES AND SAUTÉED BROCCOLI WITH OLIVE OIL & PARMESAN

Roasted Tomatoes & Sautéed Broccoli with Olive Oil & Parmesan

Primavera - SAUTÉED SEASONAL VEGETABLES WITH CHOICE OF SAUCE

• (ADD \$1.00 PER PERSON)

Bolognese - SAUTÉED GROUND BEEF, ONION AND CARROTS IN A POMODORO SAUCE

• (ADD \$1.50 PER PERSON)

Stuffed Shells • (ADD \$1.50 PER PERSON)

Manicotti • (ADD \$1.50 PER PERSON)

Sautéed Shrimp Over Mini Penne or Rice in a Scampi Sauce

• (ADD \$2.50 PER PERSON)

Sautéed Shrimp, Scallops and Calamari over Mini Penne or Rice in a Scampi Sauce • (ADD \$2.50 PER PERSON)

Vegetables

Roasted Potatoes

Mashed Potatoes

Scalloped Potatoes

Garlic Mashed Potatoes

Spanish Rice

Sautéed Broccoli

Broccoli with Cheese Sauce

String Bean Almondine

String Beans with Bacon

String Beans with Garlic & Olive Oil

Vegetable Fried Rice

Mixed Vegetables

Sautéed Zucchini, Squash & Onion Medley

Glazed Carrots

Traditional Stuffing

Pineapple Stuffing

Candied Sweet Potatoes

PREMIUM VEGETABLES • ADDITIONAL \$1.00 PER PERSON:

Broccoli Rabe

Roasted Asparagus

String Bean & Potato Medley

Grilled Vegetables • SERVED ROOM TEMPERATURE

Eggplant Parmigiana

• ADDITIONAL \$2.50 PER PERSON

• ALSO AVAILABLE AS AN ENTRÉE



- Off-Premise Catering -
- Entrées -

Poultry

Chicken Piccata
Chicken Marsala
Chicken Apricot
Chicken Parmigiana
Chicken Portobello
Bone-In Roasted Chicken
Chicken Scallopine
Mediterranean Grilled Chicken Breast
Chicken Salad
Chicken with Artichoke & Sun-Dried Tomato in White Wine Sauce
Grilled Pesto Chicken
Southern-Fried Chicken
BBQ Chicken - Grilled or Bone-In
Tuscan-Grilled Chicken
Chicken Caprese
Grilled Chicken with Roasted Mushrooms, Asparagus & Onion
Roast Turkey Breast - Carved
Chicken Cordon Bleu • ADD \$1.50 PER PERSON
Chicken Capon • ADD \$1.50 PER PERSON
Chicken Saltimbocca • ADD \$2.00 PER PERSON
Chicken Florentine • ADD \$2.00 PER PERSON
Chicken Involtni • CHICKEN BREAST STUFFED WITH ASPARAGUS, PROVOLONE CHEESE, IN WHITE WINE & LEMON
• ADD \$1.50 PER PERSON
Chicken Oscar • CHICKEN BREAST LIGHTLY BREADED AND TOPPED WITH JUMBO LUMP CRAB MEAT & ASPARAGUS TIPS
• ADD \$2.00 PER PERSON

Beef, Pork, & Veal

Roast Pork Loin - Carved
Roast Pork Loin with a Spinach Stuffing - Carved
Grilled Pork Tenderloin with Roasted Mushrooms, Asparagus, & Onions
Sausage & Peppers
Sausage Scallopine
Pineapple-Glazed Ham - Carved
Bottom Round of Beef - Carved
Meatballs
Meatballs & Sausage
Traditional Beef Stew
Steak Pizzaiola
Veal Scallopine • ADD \$1.00 PER PERSON
Pulled Pork • ADD \$1.50 PER PERSON
Sirloin Marsala • ADD \$2.50 PER PERSON
Strip Loin of Beef • ADD \$3.95 PER PERSON
Filet Mignon • ADD \$8.95 PER PERSON
Prime Rib • ADD \$8.95 PER PERSON
Veal Parmigiana • ADD \$3.95 PER PERSON
Veal Saltimbocca • ADD \$4.95 PER PERSON
Rack of Lamb • MARKET PRICE

Fish & Seafood

• ADD \$4.50 PER PERSON
Grilled Filet of Salmon
Mahi Mahi with Mango Pineapple Salsa
Stuffed Flounder
Crab Cakes
Stuffed Shrimp



- Off-Premise Catering -
- Hors D'oeuvres -

Vegetables

Pizza with Basil & Tomato • \$1.75 PER PERSON
Spanikopita • \$1.75 PER PERSON
Antipasto Skewer • \$1.75 PER PERSON
Traditional Bruschetta • \$1.75 PER PERSON
Zucchini Bruschetta • \$1.75 PER PERSON
Cheese Quesadillas • \$1.75 PER PERSON
Mini Egg Rolls • \$1.75 PER PERSON
Assorted Quiche • \$1.75 PER PERSON
Broccoli & Cheese Stromboli • \$1.75 PER PERSON
Fried Ravioli • \$1.75 PER PERSON
Vegetable-Stuffed Mushrooms • \$1.75 PER PERSON
Roasted Vegetable Skewer • \$1.75 PER PERSON
Raspberry & Brie Phyllo • \$1.75 PER PERSON
Mini Baked Artichoke Dip • \$1.75 PER PERSON

Meat

Prosciutto-Wrapped Melon • \$1.75 PER PERSON
Stromboli • \$1.75 PER PERSON
Traditional Meatballs • \$1.75 PER PERSON
Mini Hot Dogs • \$1.75 PER PERSON
Cheesesteak Egg Rolls • \$1.75 PER PERSON
Mini Beef Wellington • \$2.25 PER PERSON
Sausage & Pepper Skewer • \$1.75 PER PERSON
Teriyaki Beef Skewer • \$2.00 PER PERSON
Mini Steak Kabobs • \$3.00 PER PERSON
Baby Lamb Chops • \$3.50 PER PERSON
Mini Baked Reuben • \$1.75 PER PERSON
Mini Arancini • \$1.75 PER PERSON
Bacon Mac & Cheese Bites • \$1.75 PER PERSON
Bacon-Wrapped Steak Tips • \$2.00 PER PERSON

• CHOOSE A MINIMUM OF THREE SELECTIONS •

Chicken

Apricot Chicken • \$1.75 PER PERSON
Chicken Salad in Phyllo Cup • \$1.75 PER PERSON
Chicken, Artichoke & Olive Skewer • \$1.75 PER PERSON
Buffalo Chicken • \$1.75 PER PERSON
Sesame Chicken • \$1.75 PER PERSON
Teriyaki Chicken • \$2.00 PER PERSON
Chicken Quesadillas • \$1.75 PER PERSON
Chicken Wrapped in Bacon • \$1.75 PER PERSON
Baked Chicken & Fontina Phyllo • \$1.50 PER PERSON
Chicken Cordon Bleu Bites • \$1.75 PER PERSON
Chicken Kabobs • \$1.75 PER PERSON

Seafood

Stuffed Mushrooms with Crab • \$1.75 PER PERSON
Shrimp Salad in Phyllo Cup • \$1.75 PER PERSON
Crab, Avocado & Tomato in Phyllo • \$1.75 PER PERSON
Scallops Wrapped in Bacon • \$2.50 PER PERSON
Shrimp Lejon • \$2.50 PER PERSON
Mini Crab Cakes • \$2.00 PER PERSON
Shrimp Cocktail • \$3.50 PER PERSON
Clams Casino • \$2.50 PER PERSON
Assorted Sushi Rolls • \$3.50 PER PERSON
Coconut Shrimp • \$2.50 PER PERSON
Shrimp Skewers • \$2.50 PER PERSON
Mini Baked Crab Dip • \$1.50 PER PERSON



- Off-Premise Catering -
- Everything Else! -

Dips

Baked Crab Dip • \$2.50 PER PERSON

Baked Artichoke Dip • \$2.50 PER PERSON

Baked Spinach Dip • \$2.50 PER PERSON

Pico De Gallo with Homemade Tortilla Chips
• \$1.75 PER PERSON

Guacamole with Homemade Tortilla Chips
• \$2.50 PER PERSON

Desserts

Celebration Cake

1/4 Sheet • \$35.00 - 30 PIECES

1/2 Sheet • \$60.00 - 60 PIECES

CAKE FLAVORS: *Chocolate, Vanilla, Marble, Chocolate Chip*

CHOOSE TWO FLAVORS

• ADDITIONAL \$2.00 PER CAKE - 100 PIECES

CAKE FILLINGS AVAILABLE • PRICED ACCORDINGLY

Assorted Pastries • Cannoli, Cream Puffs, Éclairs, Assorted
Petit Fours, Mini Cheesecakes, etc.

• \$15.00 PER DOZEN OR \$2.95 PER PERSON

OPTION TO BRING DESSERTS • \$0.50 PER PERSON

Stationary Appetizers

Domestic Cheese Display SMALL • \$45 // LARGE • \$65

Vegetable Crudité SMALL • \$45 // LARGE • \$65

Fruit Display SMALL • \$50 // LARGE • \$75

SMALL SERVES APPROX 40 PEOPLE // LARGE SERVES APPROX 60 PEOPLE

Antipasto Tray • Caprese Salad, Olive Medley, Imported
Italian Cheese, Sopressata, Roasted Peppers
• \$90 TRAY // TRAY SERVES APPROX 40 PEOPLE

Drinks

Soda Refreshments • \$1.95 PER PERSON
WITH ICE & PLASTIC-WARE

Coffee Service • \$1.00 PER PERSON