

# CAFÉ RUSTICO CATERING MENU

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<u>CROWD PLEASERS</u>			<u>SIDE DISHES</u>	
FRIED CALAMARI	5 lbs	\$65.95	MEATBALLS (80)	\$50.00
BAKED CLAMS	4 dzn	\$65.95	SWEET CHILLI WINGS (64)	\$60.00
GARLIC BREAD	6 ft	\$12.95	SAUSAGE & PEPPERS	\$50.00
FRENCH FRIES	5 lbs	\$28.50	SWEET PLANTAINS	\$40.00
MOZZARELLA STICKS	50 pcs	\$35.95	SAUTEED VEGETABLES	\$43.95
ZUCCHINI STICKS	5 lbs	\$35.95	EGGPLANT ROLLATINE	\$43.95
CHICKEN FINGERS	40 pcs	\$55.95	FRESH MOZZARELLA	\$44.95
BUFFALO WINGS	80 pcs	\$55.95		

<u>OLD TIME FAVORITES</u>		<u>SALADS</u>	
EGGPLANT SORRENTINO		MIXED GREEN SALAD	
EGGPLANT PARMIGIANA		CAESAR SALAD	
EGGPLANT ROLLATINNI		HOUSE SALAD	
<b>FULL TRAY \$79.95</b>	<b>56.95 \$HALF TRAY</b>	<b>FULL TRAY \$50.95</b>	<b>HALF TRAY \$35.95</b>

<u>SPECIALTY SALADS</u>			
<u>ARUGALA</u>		<u>ENDIVE SALAD</u>	
ARUGALA & TOMATOES IN A LEMON DRESSING		ENDIVES, CAPERS, BLACK OLIVES & TOMATOES IN A LEMON DRESSING	
<u>INSALATA TRE COLORE</u>		<u>ARUGALA ALLA MISTA</u>	
ENDIVE, RADICCHIO & ARUGALA IN A LEMON DRESSING		ARUGALA , RED ONION, TOMATOES, CARROTS & FRESH MOZZARELLA IN A BALSAMIC DRESSING	
<u>INSALATA DI MESCALINE</u>			
MESCALINE, TOMATOES & OLIVES IN A BALSAMIC DRESSING			
<b>ADD GRILLED CHICKEN FOR \$55.00 ON FULL AND \$40.00 ON HALF TRAYS</b>			
<b>FULL TRAY \$55.95</b>		<b>HALF TRAY \$40.95</b>	

<u>PASTAS</u>			
<u>RIGATONI ARRIBATA</u>		<u>PENNE SICILIANO AL FORNO</u>	
SAUSAGE, BROCCOLI, HOT CHERRY PEPPERS, GARLIC & OIL		PENNE & EGGPLANT BAKED IN A RED SAUCE TOPPED WITH MOZZARELLA	
<u>CAPELLINI PRIMAVERA</u>		<u>PENNE MATRICIANA</u>	
A MIXTURE OF FRESH VEGETABLES IN A LIGHT CONSOMME		FRESH TOMATO SAUCE WITH PROSCIUTTO, ONIONS, GARLIC & CHARDONNAY	
<u>PENNE POMODORO</u>		<u>RIGATONI ANDANTE</u>	
FRESH TOMATO & BASIL WITH FRESH MOZZARELLA		BROCCOLI,, SUN DRIED TOMATO, GARLIC & OIL	
<u>MONICOTTO DI FORMAGGIO</u>		<u>RAVIOLI</u>	
TUBES OF FRESH PASTA WITH A BLEND OF RICOTTA AND MOZZARELLA		PILLOWS OF FRESH PASTA STUFFED WITH RICOTTA CHEESE IN A RED SAUCE	
<u>LINGUINE PUTANESCA</u>		<u>SPINACH RAVIOLI</u>	
FRESH TOMATOES , CAPERS, AND BLACK OLIVES IN A RED SAUCE		PILLOWS OF FRESH PASTA STUFFED WITH RICOTTA CHEESE IN A CREAM SAUCE	
<u>FETTUCINI CAPRI</u>		<u>BAKED ZITI</u>	
ARTICHOKE, ONIONS, GREEN OLIVE & FRESH TOMATO IN VEGETABLE STOCK		PENNE BAKED IN RICOTTA CHEESE & RED SAUCE TOPPED WITH MOZZARELLA	
<u>FETTUCINI ALFREDO</u>		<u>TORTELLINI BOLOGNESE</u>	
A CREAMY PARMIGIANA BLEND		OUR OWN FRESHLY PREPARED MEAT SAUCE	
<u>SPAGHETTI BOLOGNESE</u>		<u>ORECCHIETTE DI BARI</u>	
OUR OWN FRESHLY PREPARED MEAT SAUCE		PASTA WITH TOMATO, ZUCCHINI, EGGPLANT	
<u>FETTUCINI CARBONARA</u>		<u>RIGATONI CREAM SAUCE</u>	
A CREAMY PARMIGIANA BLEND WITH BACON AND MUSHROOMS		RIGATONI w/BACON, GREEN PEAS, & BROCCOLI IN A CREAM SAUCE	
<u>PENNE ALLA VODKA</u>		<u>BAKED ZITI WITH MEAT</u>	
A PINK CREAM SAUCE WITH PROSCIUTTO AND VODKA		GROUND BEEF, PENNE, RED SAUCE & RICOTTA TOPPED WITH MOZZARELLA	
<u>PENNE ALLA RUSTICO</u>		<u>TORTELLINI AL' PESTO</u>	
DICED CHICKEN & PEAS IN A LIGHT BROWN CREAM SAUCE		OUR OWN FRESHLY PREPARED PESTO SAUCE w/ CHEESE TORTELLINI	
<u>GIACCOMO'S PENNE GAMBERO</u>		<u>RAVIOLI ALLA GENOVESE</u>	
SUN DRIED TOMATOES, BABY SHRIMP & GREEN PEAS IN A PINK SAUCE		CHEESE RAVIOLI IN OUR PESTO SAUCE w/ DICED GRILLED CHICKEN	
<u>VEGETABLE LASAGNA</u>		<u>MEAT LASAGNA</u>	
OUR OWN HOMEMADE LASAGNA WITH FRESH VEGETABLES		OUR OWN HOMEMADE LASAGNA WITH MEAT	

**FULL TRAY \$85.95**

**HALF TRAY \$60.95**

**" POLLO "**

**CHICKEN PARMIGIANA**

CHICKEN CUTLETS FRIED AND BAKED IN TOMATO SAUCE w/ MOZZARELLA

**CHICKEN ALLA RUSTICO**

SAUTÉED CHICKEN & SMALL SHRIMP WITH CHOPPED TOMATO IN A PINK SAUCE

**CHICKEN MARSALA**

SAUTÉED CHICKEN WITH MARSALA WINE SAUCE WITH FRESH MUSHROOMS

**CHICKEN SCARPIELLO**

SAUTÉED CHICKEN w/ MUSHROOMS & ROSEMARY IN A WHITE WINE AND LEMON SAUCE

**CHICKEN ALLA FRANCESCO**

CHICKEN CUTLETS w/ PORTOBELLO AND WHITE MUSHROOMS & ONIONS IN A BROWN SAUCE

**CHICKEN PICATTA**

SAUTÉED CHICKEN IN A LEMON BUTTER SAUCE

**CHICKEN SAPORITO**

SAUTÉED CHICKEN & FRESH TOMATO w/ ROSEMARY IN A BALSAMIC SAUCE

**CHICKEN CARCINO**

SAUTÉED CHICKEN w/ ARTICHOKE & CAPERS IN A WHITE WINE SAUCE

**GRILLED CHICKEN PARMIGIANA**

GRILLED CHICKEN BAKED IN TOMATO SAUCE w/ MOZZARELLA

**CHICKEN PESTO**

SAUTÉED CHICKEN & GARLIC w/ SUN DRIED TOMATOES IN PESTO SAUCE

**CHICKEN FRANCESE**

LIGHTLY BATTERED CHICKEN SAUTÉED IN A WHITE WINE, FRESH LEMON & BUTTER SAUCE

**CHICKEN AL' PALERMA**

SAUTÉED CHICKEN w/ GARLIC, SAUSAGE, ROASTED PEPPERS & ONIONS IN A BROWN SAUCE

**CHICKEN ORTOLANO**

SAUTÉED CHICKEN w/ ONIONS, ZUCCHINI, GREEN PEAS, TOMATOES IN A LIGHT CREAM SAUCE

**CHICKEN ARIBATTA**

SAUTÉED CHICKEN w/ GARLIC, BABY SHRIMP, CHERRY PEPPERS & SAUSAGE IN A RED SAUCE

**CHICKEN CACCIATORE**

CHOPPED CHICKEN SAUTÉED IN A FRESH TOMATOES AND ONION SAUCE

**CHICKEN SORRENTINO**

SAUTÉED CHICKEN w/ PROSCIUTTO, EGGPLANT & MELTED MOZZARELLA IN A BROWN SAUCE

**FULL TRAY \$97.95**

**HALF TRAY \$75.95**

**SEAFOOD**

**SHRIMP SCAMPI**

JUMBO SHRIMP BROILED IN A ZESTY SAUCE OF BUTTER, GARLIC & BUTTER

**CALAMARI MARINARA**

TENDER FRESH CALAMARI IN A SAVORY MARINARA SAUCE

**CLAMS MARINARA**

FRESH LITTLE NECK CLAMS IN RED OR WHITE SAUCE

**LINGUINI FRUTTA DI MARE**

CLAMS, SHRIMP, CALAMARI IN A RED OR WHITE SAUCE

**SHRIMP FRA DIAVALO**

JUMBO SHRIMP IN A SPICY FR DIAVOLO SAUCE

**SHRIMP PARMIGIANA**

JUMBO SHRIMP FRIED AND BAKED IN TOMATO SAUCE w/ MOZZARELLA

**FULL TRAY \$120.95**

**HALF TRAY \$79.95**

**" VITELLO "**

**VEAL FUNGI**

SCALOPPINI SAUTÉED w/ PORTOBELLO MUSHROOMS, PROSCIUTTO & ONIONS IN A BROWN SAUCE

**VITELLO AL PIZZAOLLA**

SCALOPPINI SAUTÉED w/ TOMATO, ARTICHOKE, & MUSHROOMS IN A RED SAUCE

**VEAL MARSALA**

SAUTÉED VEAL WITH MARSALA WINE SAUCE WITH FRESH MUSHROOMS

**VEAL PARMIGIANA**

VEAL CUTLETS FRIED AND BAKED IN TOMATO SAUCE w/ MOZZARELLA

**VITELLO RUSTICO**

SAUTÉED VEAL w/ ONIONS & TOPPED WITH EGGPLANT & MOZZARELLA IN A WHITE SAUCE

**VEAL MILANESE**

BREADED VEAL CUTLETS FRIED SERVED IN A TOMATO OR LEMON SAUCE

**FULL TRAY \$89.95**

**HALF TRAY \$69.95**

**BEVERAGES**

CANNED SODA	1 cs	\$16.00
SNAPPLE	1 cs	\$23.00
POLAND SPRING	1 cs	\$12.00

**DESSERTS**

CANNOLI	1 dzn	\$30.00
MINI CHEESECAKE	1 dzn	\$30.00
TIRAMISU	1 dzn	\$45.00

**FULL TRAY 15 -20 People**

**HALF TRAY 7 - 10 People**



