PRICE LIST PER HALF AND FULL TRAY

PASTA

Penne Vodka House Specialty
Baked Ziti
Stuffed Shells
Manicotti
Rigatoni Filetto D'Pomodoro
Lasagna
Primavera w/fresh vegetables
Bowtie w/broccoli, sausage, garlic & oil
Spaghetti w/garlic & oil
Fusilli w/olive,s artichokes & capers
Tortellini w/pesto cream
Fettucinni Alfredo

BEEF, PORK, EGGPLANT

Meatballs plain or parmagiana
Pepper Steak sirloin w/peppers & onions
Beef & Broccoli w/teriyaki marinade
Sausage & Peppers
Sliced Loin of Pork
Stuffed Loin of Pork
Eggplant Rollatini
Eggplant Parmigiana

SEAFOOD

Baked Clams
Zuppa D'Clams w/red or white sauce
Zuppa D'Mussels w/red or white sauce
Fried Calamari w/sweet, medium or spicy
sauce
Calamari Marinara w/sweet, medium or
spicy sauce
Pesto Salmon House specialty
Broiled Salmon

CHICKEN

Marsala w/wine & mushrooms
Scarpariello w/sausage, potatoes &
peppers
Stuffed w/ ricotta, mozzarella &
prosciutto
Francese w/butter, lemon & white wine
Champagne House specialty
Parmigina w/marinara & mozzarella

VEGETABLE

(one included per order)
String Beans sautéed or oreganatto
Seasonal Vegetables Medley
Roasted Red Potatoes
Saffron Rice pilaf or plain

Complimentary salad & rolls are also included along with plates, cutlery & napkins, racks water pans & sternos are provided with a \$15 refundable deposit.

PRICING

\$12.50 per person (NJ States Sales Tax) 20-40 people 4 selections 50-70 people 5 selections 80+ people 6 selections

25 people minimum for delivery Charges will Vary 25\$ Deposit Due Upon Order Full Payment 1 Week Prior to Event

COLD ANTIPASTO TRAY

Mozzarella Balls, Black & Green Olive Medley, Roasted Peppers, Marinated Artichoke Hearts, Prosciutto D'Parma, Sopresatta & Imported Provolone.

SERVES 15-20 PEOPLE \$75

TRI-COLOR PASTA SALAD

Tossed with Artichokes, Fresh Tomatoes, Olives with a Vinagrette Dressing

SERVES 20-25 PEOPLE \$30

CHEESE PLATTER

Fresh Mozzarella, Imported Provolone, Grana Padano, Sharp Cheddar, Finlandia Swiss Garnished with Pepperoni, Genoa Salami & Crackers

SERVES 15-20 PEOPLE \$60

PRICE LIST PER HALF AND FULL TRAY

	1/2	Full	Fried Calamari \$45	\$80
Baked Ziti	\$25	\$45	Pesto or Broiled Salmon whole filet	·
Stuffed Shells	\$35	\$65	\$90	
$\frac{1}{2} = 16 \text{ count } / \text{Full} = 36$	100	1 0	Jumbo Shrimp \$75	\$135
Penne Vodka	\$40	\$75	Fried, parmigiana, oreganato style	
Rigatoni Filetto D'Pomodoro	T 1-	\$25	Jumbo Shrimp Cocktail \$45	\$45
\$45		₊ –0	decorated tray w/sauce & lemons	0
Home Made Lasagna	\$45	\$80	Vegetables Sautéed, Grilled or Steamed	\$25
Italian Style Meatballs	\$35	\$65	\$40	1 0
Beef & Broccoli	\$45	\$80	String Beans, Roasted Red Potatoes,	
Pepper Steak w/Peppers & Onions		\$45	Vegetable Medley	
\$80	.0713	Ψ43	, egottable lizeately	
Sausage & Peppers		\$35		
\$65		Ψου		
Eggplant Parmigiana Rollatini		\$35	HORS D'OEUVRES	
\$65		Ψοο	Hollo B offer thes	
Stuffed or Sliced Pork <i>w/Seaso</i>	nina	\$40	Priced Accordingly	
\$70	ning	Ψ40	Tricoariocorumgiy	
Chicken wine Marsala <i>w/Mush</i>	roome	\$35	Riceballs, Potato Croquettes, Stuffe	d
\$60	ioonis	Ψ33	Mushrooms, Baked Clams, Broccoli Rah	
Chicken Scarpariello	¢o-	\$60	Garlic Bread with Melted Asiago Chee	
	\$35	φυυ	Crabcakes, Sirloin & Chicken Slider	
w/sausage, potatoes, olives, & Chicken Francese	peppers	фо <u>г</u>	Crabcakes, birroin & emeken bluer	.
\$60		\$35	OFF PREMISE BARBECUE SPECIAL	ICT
			Steaks, Ribs, Chicken, Sausage & Mo	
seasoned w/butter & lemon Stuffed Chicken		Φο-	Steaks, Kibs, Chicken, Sausage & Mc	16
		\$35	CATERING FOR ALL TYPES OF EVE	NTC
7				NIS
w/prosciutto, ricotta, & mozza			Corporate •Home• School• Communi	on.
a light marsala w/mushrooms		Φ.4.	Graduation• Birthday Baby/Bridal Sho	
Chicken Champagne <i>w/portabella</i>		\$45	Engagement • Anniversary	wei•
170				
mushrooms in a light cream so		φ		
Veal Francese	\$50	\$90	Our Licensed & Inguined Chafa Common	.a 0_
Stuffed Veal	\$50	\$90	Our Licensed & Insured Chefs, Server Bartenders Are available for hire.	SX
Veal Wine Marsala w/mushroo	oms	\$50	bartenders Are available for fife.	
\$90		Φ	Housely Dotos will apply	
Zuppa D' Clams Red/White		\$40	Hourly Rates will apply.	
\$70				
w/without spaghetti				
Baked Clams	\$40	\$70		
Zuppa D'Mussels Red/White				
w/without spaghetti		* <		
Calamari Marinara		\$65		
\$100				

ARIANA'S FOOD GROUP

OFF PREMISE CATERING MENU

Specializing in: Italian – American Cuisine

Family Recipes "Just Like Home Cooked"

☆☆☆☆RATING NY/NJ Food Critics Association

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