

Pranzi

CATERING * EVENTS

PRANZI CATERING & EVENTS HOLIDAY MENU 2015

Call Pranzi for your office or home party today!

APPETIZERS AND SALADS

All Salads and Appetizers are served in bowls and platters garnished with kale.

GARDEN SALAD

Mixed greens, cucumbers, tomatoes, red onion, and olives.
Small \$20.00 | Medium \$30.00 | Large \$40.00

SEAFOOD SALAD (FRUIT DE MARE)

Shrimp, scallops, calamari, baby octopus tossed in a lemon, garlic, olive oil, herb dressing. \$30.00 for 2lb.

FRIED CALAMARI

Lightly coated and fried served with banana peppers and garlic butter sauce on the side. \$28.00 for 2lb.

FRIED SMELTS

Lightly coated and fried served with banana peppers and garlic butter sauce on the side. \$25.00 for 2lb.

BACCALA SALAD

Salted and flakey cod tossed in a lemon, garlic, olive oil, herb dressing. \$28.00 for 2lb.

SHRIMP COCKTAIL

Chilled Jumbo shrimp served with cocktail sauce and lemon wedges. \$35.00 per dozen.

CLAMS CASINO

Little necks topped with garlic butter ritz cracker crumbs and bacon. \$24.00 per dozen.

STUFFIES

Jumbo stuffed clams stuffed with a chorizo bread and herb stuffing. \$35.00 per dozen.

CRAB CAKES

Jumbo lump crab meat, green onion, red pepper bread stuffing (served with a citrus tartar sauce on the side) \$45.00 per dozen.

STUFFED MUSHROOMS

Large stuff mushrooms stuffed with traditional bread stuffing. \$24.00 per dozen.

SNAIL SALAD

Lightly seasoned in Olive Oil and Italian Spices \$17.00 per lb.

SOUPS

CHICKEN ESCAROLE

Chicken, escarole, carrots, onions, celery, chicken stock.
\$40.00 per gallon.

BUTTERNUT APPLE BISQUE

Roasted butternut, apples, vegetable stock, heavy cream.
\$45.00 per gallon.

ITALIAN WEDDING

Chicken, escarole, meatballs, carrots, onions, celery, orzo pasta and chicken stock. \$40.00 per gallon.

LOBSTER BISQUE

Lobster meat, sherry wine, lobster stock, and heavy cream.
\$65.00 per gallon.

SAUCES

RED OR WHITE SQUID SAUCE

Fresh sliced calamari sauté and simmered in a red or white sauce.
\$23.00 per quart.

RED OR WHITE CLAM SAUCE

Fresh chopped clams simmered in a red or white clam sauce.
\$22.00 per quart.

ALFREDO

Heavy cream, butter and parmesan cheese.
\$17.00 per quart.

PINK VODKA

Heavy cream, garlic, Vodka, tomato and parmesan cheese.
\$18.00 per quart.

MARINARA

Fresh tomato, garlic, olive oil, basil.
\$15.00 per quart.

AGLIO OLIO

Garlic, olive oil, crush red pepper, black olives, and basil.
\$15.00 per quart.

Pasta Available – Penne, Farfalle, Shells, Cavatelli, and Cavatappi

HOLIDAY ENTRÉES

WHOLE BUDABALL HAM

Served with Raisin sauce. 18-20 lbs \$110.

STUFFED ROASTED PORK

Stuffed with Provolone, Prosciutto and Tomato.
12-15 lbs. \$120.

FRESH HERB MARINATED PORK LOIN

8-10 lbs \$110.

HERB CRUSTED TENDERLOIN

With Wild Mushroom Demi Glaze.
8-10 lbs. \$165.

PRIME RIB OF BEEF

Slow Roasted with Garlic and Fresh Herbs, Aus Jus,
and Rustic Popovers 12-14 lbs. \$220.

ROASTED FRESH TURKEY

Served with homemade bread stuffing.
18-22 lbs. \$110-\$135.

CHICKEN MARSALA

Pan seared chicken in a mushroom
marsala demi glaze.

CHICKEN PARMESAN

Breaded and fried chicken cutlet topped
with tomato sauce and mozzarella cheese.

CHICKEN CAPRI

Pan seared chicken with artichokes, roasted peppers,
mushrooms, and shallots in a marsala wine glaze.

CHICKEN FRANCAISE

Chicken dipped in egg batter finished in a
lemon, butter white wine sauce.

All Chicken Dishes:

½ pan \$55

Full pan..... \$110

SEAFOOD

JUMBO BAKED STUFFED SHRIMP

Fresh crab meat stuffing. \$50.00 per dozen.

STUFFED SOLE

Fresh sole stuffed with crab meat stuffing. \$45.00 per dozen.

BAKED SCROD

Fresh Scrod topped with lemon, butter, white wine and cracker
crumbs. ½ pan. \$65.00 | Full pan. \$120.00

PASTA

MEAT LASAGNA

Homemade lasagna layered with ground beef, ricotta cheese,
mozzarella cheese, and tomato sauce.
Half pan \$45.00 | Full pan \$90.00

VEGETABLE LASAGNA

Served in a pesto cream sauce or marinara sauce.
Half pan \$45.00 | Full pan \$90.00

EGGPLANT PARMESAN

Sliced and breaded eggplant topped with mozzarella cheese and
tomato sauce. Half pan \$45.00 | Full pan \$90.00

EGGPLANT ROLLATINI

Sliced and breaded eggplant stuffed with ricotta cheese, and
spinach topped with mozzarella cheese and tomato sauce.
Half pan \$45.00 | Full pan \$90.00

EGGPLANT TERRINE

Egg battered eggplant with fresh basil and roasted
red peppers in a balsamic reduction
Half pan \$45.00 | Full pan \$90.00

GNOCCHI PINK VODKA

Homemade Gnocchi tossed in a pink vodka sauce.
Half pan \$45.00 | Full pan \$90.00

HOMESTYLE MACARONI AND CHEESE

Creamy elbow macaroni in cur secret cheese sauce
Half pan \$37.00 | Full pan \$69.00

JUMBO STUFFED SHELLS

\$16.95 per dozen.

STUFFED ARTICHOKE

\$9.95 Each.

SAVORY SIDES

WHITE MASHED POTATOES

Butter, cream, salt and pepper.

RED BLISS GARLIC MASHED POTATOES

Roasted garlic, Butter, cream, chives, salt and pepper.

OVEN ROASTED POTATOES

Red Bliss potatoes, garlic, olive oil, rosemary, salt and pepper.

BAKED SWEET POTATOES

Cinnamon butter, marshmallow, and crumb topping.

GREEN BEAN CASSEROLE

Greens beans, baked in a cream mushroom sauce topped with fried onions.

BROCCOLI AU GRATIN

Broccoli, cracker crumbs baked in a cheddar cream sauce.

ROASTED BUTTERNUT SQUASH

Butternut, brown sugar, butter, salt and pepper.

CONFETTI RICE

Red peppers, onions, yellow squash, fresh herbs vegetable stock.

SAUTÉED ESCAROLE OR BROCCOLI

Olive oil, garlic, crush red pepper, salt and pepper.

GARDEN VEGETABLE MEDLEY

Sautéed yellow squash, green zucchini, baby carrots, broccoli,

TARRAGON MAPLE GLAZED CARROTS

Baby carrots, butter, maple syrup, and tarragon.

BABY PEAS & MINI-PORTOBELLO MUSHROOMS

Served with White Onions and Natural Herbs

All Starches and Vegetables:

½ pan..... \$30.00

Full pan..... \$75.00

DESSERTS

CHOCOLATE CREAM PIE

LEMON MERINGUE PIE

PUMPKIN PIE

APPLE PIE

PECAN PIE

All Pies are 10" & Serve 6-10 Slices | \$18.00

CHOCOLATE TEMPTATION

4 Layer Chocolate Cake with Chocolate Fudge Frosting covered in chocolate chips. \$36.00

CARROT CAKE

4 layer carrot cake with coconut, pineapples, walnuts and cream cheese frosting \$36.00

TIRAMISU

Mascarpone Cheese, Espresso, Ladyfingers, and coco-powder \$34.00

PLAIN CHEESECAKE \$26.00

STRAWBERRY CHEESECAKE \$28.00

BLUEBERRY CHEESECAKE \$28.00

PUMPKIN CHEESECAKE \$28.00

BREADS

Pumpkin Loaf


Cranberry Orange Loaf

Breads are 8" & Serve 8 | \$8.00

HOLIDAY ITALIAN COOKIE PLATTERS

Butterballs, Egg Biscuits, Ginger Cookie, Prune Cookies, Assorted Biscotti, Peanut Butter Kiss, Thumbprint, Coconut Macaroon, Sugar, Pinwheels, Pignoli, Chocolate Mint Crinkle

2lb - \$36.00 | 4lb - \$72.00 | 8lbs - \$144.00



From our family to yours, we wish all of our valued clients and friends
a wonderful holiday season and a prosperous New Year.

Sincerely,

Your Friends at Pranzi Catering & Events

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