

**CALOGERO'S**  
CUCINA ITALIANA

OFF PREMISE  
CATERING MENU

*919 Franklin Avenue*

*Garden City, NY 11530*

*(516) 294-2922*

## Appetizers

	Half Tray	Full Tray
<b>Bruschetta</b>   diced fresh mozzarella, plum tomatoes, red onions, basil over toasted crostini.	\$40	\$75
<b>Shrimp Cocktail</b>   chilled jumbo shrimp served with housemade cocktail sauce	\$100	\$190
<b>Hand Pulled Fresh Mozzarella</b>   roma tomatoes, Roasted peppers, basil olive oil, balsamic glaze	\$60	\$115
<b>Seasonal Vegetables</b>   marinated & simply grilled	\$50	\$95
<b>Hot Antipasto</b>   stuffed mushrooms, baked clams, & eggplant rollatini	\$70	\$135
<b>Stuffed Mushrooms</b>   mushroom stuffed caps baked with seasoned bread crumbs & parmesan	\$45	\$85
<b>Baked Clams</b>   oreganata style	\$60	\$110
<b>Panini Squares</b>   assorted bite size	\$60	\$110
<b>Meat &amp; Cheese</b>   chef's selection	\$80	\$150

**A 3.5 % SURCHARGE WILL BE APPLIED FOR CREDIT CARD PAYMENTS**

## Salads

	Half Tray	Full Tray
<b>Caesar</b>   romaine hearts, shaved parm, housemade caesar dressing	\$45	\$90
<b>Mixed Greens</b>   grape tomatoes, cucumber, red onions, carrots, balsamic vinaigrette	\$40	\$70
<b>Baby Spinach</b>   grape tomatoes, cucumbers, red onions, kalamata olives, feta cheese, balsamic vinaigrette	\$50	\$90
<b>Arugula</b>   prosciutto di parma, shaved parm, fresh lemon, evoo	\$55	\$95
<b>Farmers</b>   mesclun greens, granny smith apples, dried cranberries, walnuts, goat cheese, balsamic vinaigrette	\$50	\$90

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## Pasta

	Half Tray	Full Tray
<b>Penne alla Vodka</b>   vodka tomato cream	\$60	\$115
<b>Rigatoni Ragu</b>   short rib ragu, ricotta	\$75	\$140
<b>Penne Fresca</b>   fresh mozzarella, grape tomatoes, basil pesto	\$65	\$125
<b>Spaghetti &amp; Meatballs</b>   pomodoro sauce	\$65	\$120
<b>Rigatoni Primavera</b>   sauteed vegetables, garlic, evoo	\$55	\$100
<b>Quattro Formaggio</b>   baked rigatoni, mozzarella, ricotta, gorgonzola, romano, cream, truffle oil	\$70	\$130
<b>Baked Penne</b>   ricotta, mozzarella, romano, pomodoro sauce	\$60	\$110
<b>Rigatoni Salsiccia</b>   hot crumbled sausage, broccoli rabe, white beans, garlic, evoo	\$75	\$140
<b>Nonna's Rigatoni</b>   sweet sausage, meatballs, pomodoro sauce	\$65	\$120
<b>Penne Alfredo</b>   parmesan cream sauce	\$60	\$115
<b>Rigatoni Norma</b>   cubed eggplant, grana padana, tomato sauce	\$60	\$115
<b>Lasagna Bolognese</b>   layers of pasta, ricotta, mozzarella, Italian meat sauce	\$75	\$140
<b>Eggplant Lasagna</b>   layers of eggplant, ricotta, mozzarella, pomodoro sauce	\$65	\$125
<b>Cheese Ravioli</b>   pomodoro sauce	\$50	\$95

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## Chicken

Proudly Serving Bell & Evans Antibiotic Free Chicken breast

	Half Tray	Full Tray
<b>Bruschetta</b>   lightly breaded, tomato mozzarella salad	\$80	\$150
<b>Marsala</b>   sauteed mushrooms, marsala wine	\$75	\$140
<b>Francese</b>   lemon white wine butter sauce	\$75	\$140
<b>Parmigiano</b>   lightly breaded, pomodoro sauce, melted mozzarella	\$80	\$140
<b>Milanese</b>   lightly breaded, arugula, red onions, grape tomatoes, goat cheese, fresh lemon, evoo, balsamic glaze	\$85	\$150
<b>Margherita</b>   lightly breaded, fresh mozzarella, roasted tomatoes, basil olive oil, balsamic glaze	\$85	\$150
<b>Scarpariello</b>   boneless, hot sausage, roasted peppers, balsamic sauce	\$80	\$150

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# Veal

Proudly Serving The Finest Veal Top Rounds

	Half Tray	Full Tray
<b>Bruschetta</b>   lightly breaded, tomato mozzarella salad	\$110	\$210
<b>Marsala</b>   sauteed mushrooms, marsala wine	\$110	\$210
<b>Francese</b>   lemon white wine butter sauce	\$110	\$210
<b>Parmigiano</b>   lightly breaded, pomodoro sauce, melted mozzarella	\$110	\$210
<b>Milanese</b>   lightly breaded, arugula, red onions, grape tomatoes, goat cheese, fresh lemon, evoo, balsamic glaze	\$120	\$220
<b>Margherita</b>   lightly breaded, fresh mozzarella, roasted tomatoes, basil olive oil, balsamic glaze	\$120	\$220

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## Shrimp & Eggplant

	Half Tray	Full Tray
<b>Shrimp Francese</b>   lemon white wine butter sauce	\$115	\$220
<b>Shrimp Parmigiano</b>   lightly breaded, pomodoro sauce, melted mozzarella	\$115	\$220
<b>Shrimp Scampi</b>   garlic, white wine, cream	\$115	\$220
<b>Eggplant Parm</b>   lightly breaded, pomodoro sauce, melted mozzarella	\$65	\$120
<b>Eggplant Rollatini</b>   lightly breaded, rolled & stuffed with spinach, mozzarella, ricotta, romano cheeses	\$65	\$125

## Entrees

	Half Tray	Full Tray
<b>Flat Iron Steak</b>   grilled, sliced, port wine sauce	P/A	P/A
<b>Boneless Short Rib</b>   natural gravy	P/A	P/A
<b>Salmon</b>   panko crusted, oreganata sauce	P/A	P/A
<b>Branzino</b>   sicilian cherry tomato sauce	P/A	P/A
<b>Nonna's Meatballs</b>	\$65	\$125
<b>Sausage, Peppers &amp; Onions</b>   pomodoro	\$65	\$125
<b>Hot Sausage &amp; Broccoli Rabe</b>   garlic, evoo	P/A	P/A
<b>Pork Scaloppini</b>   hot cherry peppers, lemon white wine butter sauce	\$70	\$130

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## Sides

	Half Tray	Full Tray
<b>Spinach</b>   sauteed w/garlic, evoo	\$60	\$110
<b>Broccoli Rabe</b>   sauteed w/garlic, evoo	P/A	P/A
<b>Broccoli</b>   steamed or sauteed	\$45	\$85
<b>Seasonal Vegetables</b>   steamed or sauteed	\$45	\$85
<b>Roasted Red Potatoes</b>   seasoned to perfection	\$40	\$75
<b>Red Mashed Potatoes</b>   butter, cream	\$50	\$95
<b>Fried Zucchini</b>   pomodoro dipping sauce	\$50	\$95

## Panini Platters

**\$13.95 per person (Choose 4 selections) Served With Housemade Chips**

**Grilled Chicken** | fresh mozzarella, basil pesto, arugula & roasted peppers

**Broccoli Rabe** | breaded chicken cutlet, melted fontina cheese, balsamic reduction

**Grilled Eggplant** | arugula, fresh mozzarella, oven roasted tomatoes, basil pesto

**Housemade Roast Beef** | Italian fontina, arugula, beefsteak tomatoes, roasted peppers, garlic aioli

**Italian** | prosciutto, hot soppressata, capicola, fresh mozzarella, roasted peppers, tomatoes, arugula, cracked black pepper, evoo

**Eggplant Parm** | breaded eggplant, pomodoro sauce, melted fresh mozzarella

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## **Sweets**

<b>Fresh Sliced Fruit</b>	<b>Small \$60/ Large \$115</b>
<b>Fresh Baked Cookies</b>	<b>\$1.50 piece</b>
<b>Occasion Cake</b>	<b>P/A</b>
<b>Mini Italian Pastries</b>	<b>P/A- sold by the pound</b>

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