La Rotonda Catering Menu

1/2 Tray *Servings: 5 - 10*	Full Tray *Servings: 15 - 20*	

SALAD

$30.00	$50.00	**Ceasar** *Romaine lettuce with shaved parmigian cheese & croutons*
$30.00	$50.00	**Mista** *Mixed Greens Salad with Balsamic vinaigrette*
$35.00	$55.00	**House Salad** *iceberg lettuce, tomato, cucumber, & shaved carrot with red wine vinaigrette*

PASTA

$50.00	$90.00	**Lasagna** *Vegetable or Traditional*
$40.00	$65.00	**Baked Ziti** *Penne pasta with tomato sauce & ricotta topped with melt mozzarella cheese*
$50.00	$80.00	With meat or sausage
$45.00	$80.00	**Tortellini** *Bolognese or Baked Tortellini with Three Cheeses (parmigian, romano & pecorino)*
$50.00	$80.00	**Manicotti** *Stuffed with 3 cheeses (ricotta, parmigian, & mozzarella) & parsley*
$50.00	$80.00	**Penne Bolognese** *Penne pasta in a meat sauce*
$50.00	$90.00	**Farfalle Rustica** *Sundried tomato, broccoli & sausage in a roasted garlic broth with farfalle (bowtie) pasta*
$40.00	$70.00	**Penne ala Vodka**
$65.00	$95.00	**Mushroom Cannelloni** *Stuffed with crimini, portabello, shitaki, porcini mushrooms & grated parmigian cheese served with your choice of alfredo sauce or pink sauce*
$55.00	$90.00	**Vegetable Cannelloni** *Stuffed with zucchini, yellow squash, carrots, spinach, onion and grated cheese*
$65.00	$95.00	**Chicken Cannelloni** *Stuffed with chicken, spinach & cheese with your choice of vodka sauce or alfredo sauce*
$65.00	$95.00	**Linguine with Clam Sauce** *Red or White*
$40.00	$75.00	**Penne Primavera** *Penne pasta sautéed with broccoli, carrots, mushroom, yellow squash and green zucchini a garlic and oil*

ENTREE

$60.00	$95.00	**Sesame Chicken** *Grilled chicken with roasted red pepper & broccoli in a mandarine sesame sauce*
$65.00	$95.00	**Chicken Parmigiana** *Baked with tomato sauce grated parmigian cheese and mozzarella*
$70.00	$110.00	**Stuffed Chicken** *Vegetable stuffing served with your choice of marsala or madeira sauce*
$70.00	$110.00	**Chicken Francaise** *Egg battered chicken breast in a lemon, white wine butter sauce*
$65.00	$100.00	**Chicken Marsala** *chicken breast sauteed in a marsala wine brown sauce*
$70.00	$110.00	**Chicken Roulades** *Stuffed three cheeses, prosciutto & spinach topped with a madiera mushroom sauce*
$65.00	$100.00	**Chicken Portofino** *Sauteed in a port wine brown sauce with sun dried tomato & portabello mushrooms*
$80.00	$140.00	**Veal Francaise** *Egg battered chicken breast in a lemon, white wine butter sauce*
$75.00	$135.00	**Veal Marsala***Veal scallopini sauteed in a marsala wine brown sauce*
$70.00	$135.00	**Veal Roulades** *Veal Stuffed three cheeses, prosciutto & spinach topped with a madiera mushroom sauce*
$70.00	$110.00	**Veal Parmigian** *Baked with tomato sauce grated parmigian cheese and mozzarella*
$70.00	$110.00	**Sliced Steak** *With a portabello mushroom Madeira wine brown sauce*
$45.00	$80.00	**Sausage and Peppers** *sausage sautéed with peppers and red onion*
$50.00	$95.00	**Eggplant Rollatine** *Stuffed with four cheeses & spinach baked in a tomato sauce*
$50.00	$85.00	**Eggplant Parmigian** *Eggplant layered with tomato sauce, grated parmigian cheese and melted mozzarella*
$40.00	$85.00	**Meatballs** *in our home made tomato sauce*
$3.00 Per Shrimp		**Shrimp Scampi** *shrimp sautéed in a lemon white wine butter sauce*
$95.00	$160.00	**Salmon** *Pan seared with a soy honey glaze*

APPETIZER

$40.00	$70.00	**Mussels** *Marinara or Bianco (white wine, garlic broth with parsley, thyme & bayleaf)*
$45.00	$80.00	**Fried Calamari** *With lemon & spicy or mild tomato sauce on the side*
$50.00	$90.00	**Calamari del Diavolo** *Sautéed in a SPICY marinara sauce with fresh basil sauce*
$3.00 Per Shrimp		**Shrimp Cocktail** *Served with lemon & cocktail sauce on the side*
$3.00 Per Shrimp		**Basil Scampi Shrimp** *Sautéed in a lemon, white wine, butter & garlic sauce with fresh basil*
$15.95 per Dozen		**Baked Clams Oreganata** *Served with lemon on the side*
$35.00	$60.00	**Caprese** *Sliced tomato & fresh mozzarella drizzled with extra virgine olive oil & oregano*