

Pino's La Forchetta

Catering Menu 2008

(732) 972-6663

Antipasti

Appetizers

Pricing is Half Tray / Full Tray unless otherwise noted

Herbed Grilled Shrimp

Shrimp Cocktail

Shrimp Scampi

\$2.50 each

Homemade Meatballs

Rice Balls

Chicken Fingers

Eggplant Rollatini

Escargot in Puff Pastry with Garlic Asparagus Cream Sauce

\$1.75each

Clams Casino

Clams Oreganate

Zuppa di Clams

\$1.50 each

Mozzarella Sticks

Potato Croquette

\$1.25 each

Fried Calamari

\$25.00 / \$45.00

Zuppa di Mussels

\$20.00 / \$35.00

Mozzarella en Carroza

\$40.00 / \$75.00

Grilled Portabello

Fontina cheese, Madeira Wine

\$25.00 / \$45.00

Bocconcini Mozzarella

Homemade, fresh tomato, basil, herbed oil

\$25.00 / \$45.00

Insalate

Salads

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Classic Caesar Salad

Romaine Lettuce served with homemade croutons and freshly grated cheese. Served with our homemade Caesar dressing on the side.

\$20.00 / \$35.00

Mixed Garden Salad

Mixed greens with cucumbers, tomatoes, cracked pistachio nuts and gorgonzola. Served with our homemade balsamic vinaigrette on the side.

\$20.00 / \$35.00

Tre Colore

Fresh Arugula, Belgium Endive, Radicchio.
Served with our homemade balsamic vinaigrette on the side
Market Price

Spinach Salad

Fresh tender spinach, fresh sliced mushrooms, crispy bacon, egg. Served with our honey mustard dressing on the side.

\$20.00 / \$35.00

Piatti

Platters

Pricing is Half Tray / Full Tray unless otherwise noted

Antipasto

Assortment of imported meats and cheese, including: Parma Prosciutto, Genoa salami, hot and sweet soppressata, Pecorino Romano, homemade mozzarella, aged provolone, roasted Holland red peppers, olives.

\$40.00 / \$75.00

Assorted Fruit Platter

Assorted fresh seasonal fruits, sliced, arranged and artistically garnished.

\$20.00 / \$35.00

Assorted Cheese Platter

An assortment of great cheeses including our homemade mozzarella, aged provolone, Pecorino Romana, gorgonzola, all arranged beautifully.

\$35.00 / \$70.00

Assorted Fruit & Cheese Platter

Assortment of seasonal fruits, sliced and arranged beautifully with an assortment of imported cheeses and our own homemade mozzarella.

\$30.00 / \$55.00

Homemade Stuffed Mozzarella

Fresh Homemade mozzarella stuffed with your choice of prosciutto, roasted red peppers and basil OR grilled eggplant, sun dried tomato and basil. Arranged beautifully with sliced beefsteak tomato and olives, drizzled with fresh basil oil.

\$25.00 / \$45.00

Vegetable Crudités

Assorted fresh vegetables, cut and arranged artistically. Served with our homemade bleu cheese dressing for dipping.

\$20.00 / \$35.00

Tomato Bruschetta

Fresh tomato bruschetta served with homemade toast, arranged for self assembly.

\$12.00 per dozen

Ask about our weekly soup specials! Priced accordingly.

Pasta

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<p>Penne Marinara \$20.00 / \$35.00</p> <p>Baked Penne Ricotta, tomato, mozzarella \$25.00 / \$45.00</p> <p>Penne Filetto di Pomodoro Prosciutto, onion, plum tomato \$30.00 / \$55.00</p> <p>Penne Amatriciana Pancetta, onion, plum tomato \$30.00 / \$55.00</p> <p>Penne Puttanesca Anchovy, capers, olives, plum tomato \$25.00 / \$45.00</p> <p>Penne Vodka \$27.00 / \$52.00</p> <p>Penne Vodka & Chicken \$35.00 / \$70.00</p> <p>Tortellini Alfredo \$35.00 / \$65.00</p> <p>Tortellini Michael Angelo Prosciutto, shiitaki mushrooms, sweet peas \$40.00 / \$75.00</p>	<p>Cavatelli & Broccoli \$25.00 / \$45.00</p> <p>Rigatoni & Broccoli Rabe \$30.00 / \$55.00 with Luganaga Sausage \$35.00 / \$65.00</p> <p>Rigatoni Bolognese \$30.00 / \$55.00</p> <p>Rigatoni Primavera Assorted spring vegetables, pink sauce \$35.00 / \$65.00</p> <p>Linguini White or Red Clam \$40.00 / \$75.00</p> <p>Cheese Ravioli \$25.00 / \$45.00</p> <p>Meat & Cheese Lasagna \$30.00 / \$55.00</p> <p>Stuffed Shells \$1.00 per piece</p> <p>Manicotti \$1.50 per piece</p> <p>Assorted Gourmet Ravioli Market price</p>
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Pollo e Vitello

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	<u>Half Tray</u>	<u>Full Tray</u>	
<p>Boneless Chicken Breast</p> <p>Veal Scaloppini</p>	<p>\$35.00</p> <p>\$65.00</p>	<p>\$70.00</p> <p>\$135.00</p>	
<p>Parmagiana marinara and mozzarella</p> <p>Marsala fresh mushrooms, marsala, demi glace</p> <p>Sorrentino prosciutto, eggplant, mozzarella</p> <p>Saltimbucca prosciutto, mozzarella, over sautéed spinach, sherry, demi glace</p> <p>Rossini layered with prosciutto, mozzarella, tomato, white wine sauce</p> <p>Francese Eggwash, white wine, lemon, butter</p> <p>Piccata white wine, lemon, butter, capers</p> <p>Milanese lightly coated with seasoned breadcrumb</p>			<p>Capriciosa lightly breaded, topped with arugula, onion, tomato, and homemade mozzarella</p> <p>Capri layered with prosciutto, sautéed spinach, fontina cheese, white wine sauce</p> <p>Tower layered with grilled eggplant, roasted red pepper, goat cheese</p> <p>Balsamic vinegar reduction, roasted red peppers, fresh basil, fontina cheese</p> <p>Asparagus asparagus, prosciutto, fontina cheese, scampi, sauce</p> <p>Raisin pignoli nuts, golden raisins, sun dried tomatoes, shiitaki mushrooms</p> <p>Cacciatore tomatoes, onions, peppers, mushrooms</p> <p>Scampi fresh garlic, white wine butter sauce</p>

Maiale e Manzo

Pork and Beef

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Whole Roasted Boneless Pork Loin

Served with your choice of sauce: Au Jus, Raisin, Marsala or Murphy
\$55.00

Whole Filet Mignon

Roasted whole, carved, choice of sauce
Medallions, seared, choice of sauce
\$80.00

Pesce e Frutta di Mare

Fish and Seafood

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Filet of Sole

Milanese, Francaise, Marechiaro, Livornese, Stuffed with spinach, Stuffed with crabmeat, Oreganate

Gulf Shrimp

Scampi, Francaise

Filet of Tilapia

Francaise, Oreganate, Marechiaro, Livornese

Insalate di Mare

Seafood Salad calamari, scungilli, celery, onion, light marinate of extra virgin olive oil, lemon and herbs.

Filet of Salmon

Grilled, Poached or Pistachio crusted

All fish and seafood are market priced. Pino's offers a complete line of assorted fish and seafood, call ahead for pricing and availability!

Contorni e Verdure

Side Dishes & Vegetables

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Assorted Grilled Vegetables

\$25.00 / \$45.00

Assorted Grilled Vegetables

\$25.00 / \$45.00

Assorted Steamed Vegetables

\$25.00 / \$45.00

Assorted Steamed Vegetables

\$25.00 / \$45.00

Sautéed String Beans

\$20.00 / \$35.00

Sautéed String Beans

\$20.00 / \$35.00

Sautéed Escarole

\$20.00 / \$35.00

Sautéed Escarole

\$20.00 / \$35.00

Sautéed Spinach

\$25.00 / \$45.00

Sautéed Spinach

\$25.00 / \$45.00

Dolci

Desserts

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Tira Mi Su

\$30.00 / \$60.00

Fresh Rice Pudding

\$25.00 / \$50.00

Cookies

Sold by the piece or in trays
Pignoli, butter, Amaretto, 7 layer

Cannoli

\$3.00 per piece

Pino's offers a full line of pastry and gourmet cakes, call ahead for specific prices and availability