



CATERING MENU

(SMALL TRAY FEEDS 6-8 PEOPLE • LARGE TRAY FEEDS 10-12 PEOPLE)

STARTERS

CLASSIC CAPRESE: Fresh Mozzarella, Vine Ripened Tomatoes and Fresh Basil served with Oil & Vinegar \$69

ARANCINI: Mini-Arborio Rice Balls with Prosciutto & Parmigiano. Served with a side of Marinara Sauce \$49 (30 pcs)

MOZZARELLA STICKS: Served with homemade marinara \$45

CAPELLINI CAKES: Angel Hair Pasta with three Italian Cheeses, Pank Bread Crumbs \$49 (15 pcs)

SCARPARELLO WINGS: Roasted, Caramelized Onions, Fresh Rosemary \$59 (40 pcs)

BAKED CLAMS OREGANATA: Whole Little Necks with our Seasoned Bread Crumbs. \$49 (30 pcs)

ITALIAN STYLE MEATBALLS: Slow Simmered in a Tomato Sauce (sm) \$59 (lg) \$99

SALADS

CAESAR: Crisp Romaine Hearts, Grated Romano Cheese, Seasoned Croutons, Classic Caesar Dressing (sm) \$39 (lg) \$59

SEASONAL GARDEN: Mesclun Greens, Cucumbers, Tomatoes, Kalamata Olives Served with Homemade Vinaigrette (sm) \$39 (lg) \$59

GORGONZOLA & WALNUT: Mesclun Greens, Dried Cranberries, Walnuts, & Gorgonzola Cheese Served with Balsamic Vinegar (sm) \$45 (lg) \$69

PASTA (SM: \$69, LG: \$89)
(whole wheat penne pasta/gluten free penne for additional surcharge \$8/\$12)

PENNE PRIMAVERA: Fresh Sauteed Vegetables with a Light Garlic & Oil

BAKED ZITI: Penne with Ricotta, Mozzarella & Tomato Sauce

PENNE ALA VODKA: Simmered with Tomato Sauce, Vodka & Cream

LINGUINE & CLAMS: Baby Clams, Lemon, White Wine and Seasoned Bread Crumbs

RIGATONI ALLA BARESE: Our Own Famous Italian Sweet Sausage Sauteed with Broccoli Rabe, Garlic & Extra Virgin Olive Oil

MACARONI & CHEESE: Penne Pasta, Cream, American Cheese

POULTRY ENTREES (SM: \$89, LG: \$129)

CHICKEN MARSALA
Mushrooms, in a Marsala Wine Sauce

CHICKEN PARMIGIANA
Melted Mozzarella with Tomato Sauce

CHICKEN FRANCAISE
Lemon, Butter, in a White Wine Sauce

GRILLED CHICKEN & BROCCOLI RABE:
Boneless Chicken Breast and Broccoli Rabe

CHICKEN SCARPARELLO: Pan Roasted Chicken Breast, Iavarone Italian Sausage, Peppers, Garlic, Onions, Potatoes, in a Balsamic Reduction

SEAFOOD ENTREES (SM: \$149, LG: \$179)

SHRIMP PARMIGIANA: Breaded Wild Jumbo Shrimp with Melted Mozzarella and Fresh Tomato Sauce

SHRIMP OREGANATA: Pan Sauteed Wild Jumbo Shrimp, Herbed Bread Crumbs, Lemon, Butter, Oregano and Olive Oil

FAROE ISLAND SALMON: (SM: \$129, LG: \$169)

OREGANATA: Fresh Salmon Covered in Our Own Oreganata Bread Crumbs Baked with a touch of White Wine & Lemon

ROASTED: Extra Virgin Olive Oil & Fresh Garlic

VEGETABLE ENTREES (SM: \$79, LG: \$99)

EGGPLANT PARMIGIANA: Lightly Battered Eggplant, Tomato Sauce, Melted Mozzarella

EGGPLANT ROLLATINE: Fried Eggplant Rolled with Ricotta, Mozzarella in Fresh Tomato Sauce

"ZUCCHINI" LINGUINE MARINARA: Spiral Cut Zucchini Lightly Sauteed with Marinara Sauce

"ZUCCHINI" LINGUINE PRIMAVERA: Spiral Cut Zucchini Sauteed with Fresh Vegetables, Garlic and Extra Virgin Olive Oil

UPGRADE:
Herb Rubbed Antibiotic Free Grilled Chicken (SM: \$20, LG: \$30 Additional)

**WE DELIVER
CURBSIDE PICKUP AVAILABLE**

516.888.4400
1575 Old Country Road • Plainview, NY 11803
(Country Pointe Shops)

IavaroneKitchen.com