



# 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)

**FRIED RAVIOLI:** Our own Cheese Ravioli. Coated with Italian Bread Crumbs, served with a side of Marinara Sauce \$39 (4lbs tray)

**MOZZARELLA STICKS:** Served with homemade marinara \$39

**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) \$59

**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

**ORECCHIETTE 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

**MARSALA: CHICKEN/VEAL** Mushrooms, in a Marsala Wine Sauce

**PARMIGIANA: CHICKEN/VEAL** Melted Mozzarella with Tomato Sauce

**FRANCAISE: CHICKEN/VEAL** Lemon, Butter, in a White Wine Sauce

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

\*(CHICKEN SM: \$89, LG: \$129)  
(VEAL SM: \$109, LG: \$149)\*

**CHICKEN SCARPARELLO:** Pan Roasted Chicken Breast, Iavarone Italian Sausage, Peppers, Garlic, Onions, Potatoes, in a Balsamic Reduction (SM: \$85, LG: \$115)

## SEAFOOD ENTREES (SM: \$129, LG: \$169)

**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: \$69, LG: \$89)

**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

**WE DELIVER  
CURBSIDE PICKUP AVAILABLE**

**516.888.4400**  
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(Country Pointe Shops)

**[IavaroneKitchen.com](http://IavaroneKitchen.com)**