



Catering Menu

since 1979

Prices subject to change

APPETIZERS

	Half Tray 8-10 People	Full Tray 14-16 People
Clams Oreganata	\$50	\$80
Shrimp Oreganata	\$85	\$135
Baked Clams	\$55	\$80
Calamari Fritti	\$45	\$75
Mozzarella Sticks	\$40	\$60
Mozzarella Di Casa	\$45	\$75
Zuppa Di Casa	\$45	\$70
Hot Wings - Vegetables & Dip	\$30	\$55
Chicken Fingers	\$45	\$65
Boneless Buffalo Chicken Strips	\$45	\$75
Mussels Marinara	\$50	\$75
Potato Croquette	\$40	\$65
Zucchini Sticks	\$40	\$65
Stuffed Mushrooms	\$50	\$75
Hot Antipasto	\$65	\$125

SALAD PLATTERS

	Half Tray	Full Tray
Caesar Salad	\$35	\$50
Grilled Chicken Caesar	\$50	\$75
Tossed Salad	\$35	\$50
Tossed Salad with Shredded Mozzarella	\$45	\$60
Tri-Color Salad	\$35	\$50
Greek Salad	\$45	\$60
Tri-Color Mandarin Salad	\$50	\$75
Fresh Mozzarella	\$50	\$80
Cold Antipasto	\$50	\$75

Tossed garden salad topped with assorted Italian meats, fresh cheeses & our "Italian Style" dressing

FRESH FRUIT

	Half Tray	Full Tray
Sliced Fruit Platter	\$40	\$60

SIDES

	Half Tray	Full Tray
Sautéed or Grilled Vegetables	\$45	\$60
Mixed Carrots, Broccoli, Cauliflower, Mushrooms		
Steamed Spinach or Sautéed in Garlic and Oil	\$40	\$60
Steamed Broccoli or Sautéed in Garlic and Oil	\$40	\$60
Steamed Broccoli Rabe or Sautéed in Garlic and Oil	Market Price	
Steamed Escarole or Sautéed in Garlic and Oil	\$40	\$60
Sautéed Escarole with Cannellini Beans	\$50	\$70
Sautéed Eggplant with Plum Tomatoes and Garlic	\$50	\$70

PASTA

	Half Tray 8-10 People	Full Tray 14-16 People
Baked Stuffed Shells	\$50	\$75
Baked Ziti	\$50	\$75
Lasagna (Meat or Vegetable)	\$60	\$90
Pasta with Traditional Italian Tomato Sauce	\$45	\$70
Fettuccini or Tortellini Alfredo	\$60	\$90
Pasta Bolognese (Meat Sauce)	\$60	\$90
Pasta with Broccoli	\$50	\$80
Baked Ravioli	\$50	\$80
Spaghetti with Clam Sauce (Red or White)	\$65	\$90
Pasta Primavera	\$50	\$75
Pasta Alla Vodka	\$60	\$90
Pesto Rosso with Grilled Chicken	\$60	\$95
Pasta Campagnola	\$60	\$100

ENTREES

	Half Tray	Full Tray
Veal Marsala	\$75	\$125
Veal Cutlet Parmigiana	\$75	\$125
Veal Cutlet Alla Vodka Parmigiana	\$85	\$135
Veal Francese	\$75	\$125
Veal Rollatini	\$85	\$135
Sausage with Peppers & Onions	\$50	\$80
Sausage & Broccoli Rabe	\$60	\$90
Meatballs	\$50	\$85
Eggplant Parmigiana	\$70	\$100
Eggplant Rollatini	\$70	\$100
Steak Pizzola	\$75	\$125

CHICKEN

	Half Tray	Full Tray
Boneless Chicken Cacciatore	\$65	\$115
Chicken Cutlet Parmigiana	\$60	\$100
Chicken Cutlet alla Vodka Parmigiana	\$70	\$110
Chicken Marsala	\$65	\$110
Chicken Francese	\$65	\$110
Chicken Scarpariello	\$65	\$110
Chicken with Artichoke & Mushrooms	\$65	\$110
Breaded Fried Chicken	\$55	\$95
Flame Broiled Chicken (with Grilled Balsamic Vegetables)	\$65	\$110
Chicken Verdi	\$65	\$110
Chicken Rollatini	\$75	\$125
Chicken Cordon Bleu	\$75	\$145
Chicken Sorrentino	\$75	\$125
Chicken Almondine with String Beans	\$75	\$125

SEAFOOD

	Half Tray 8-10 People	Full Tray 14-16 People
Shrimp Scampi	\$85	\$135
Shrimp Marinara or Fra Diavolo	\$85	\$135
Calamari Marinara	\$50	\$90
Cold Seafood Salad (Shrimp, Calamari, Scungilli)	\$85	\$125

HEROS

Available in 4, 6, or 8 Ft.

	Price Per Foot
Italian	\$16.00
With Potato Salad, Macaroni Salad or Cole Slaw	\$17.95
American	\$16.00
With Potato Salad, Macaroni Salad or Cole Slaw	\$17.95
Eggplant Parmigiana	\$18.95
Chicken Parmigiana	\$18.95
Veal Parmigiana	\$21.95

HOUSE GOURMET PARTY HEROS

Balsamic Grilled Chicken with marinated grilled vegetables, Italian seasoned flame broiled chicken with mozzarella and roasted peppers. Flame broiled chicken with spinach leaves, feta cheese with red onions and balsamic dressing **\$19.95 per foot.**

\$24.95 per foot with your choice of one of the following gourmet salads
(penne pesto, red bliss potato, tortellini or pasta primavera)

Wrap & Roll Sandwich Platter

Assorted specialty wraps and hearty sandwiches on fresh baked rolls cut in half and beautifully displayed on platters with a side of mustard & mayonnaise **\$8.95 per person.**

\$11.95 per person with your choice of one of the following gourmet salads
(penne pesto, red bliss potato, tortellini or pasta primavera)
(Minimum 15 people)

Home Baked Cookie Platters

Italian Cookies & Biscotti: \$9.95 per pound

Coffee & Tea Service

A popular choice for all types of morning and afternoon meetings.
Fresh hot coffee, decaf coffee, decaf tea, gourmet flavored tea. \$3.50 per person.

BREAKFAST CATERING AVAILABLE UPON REQUEST

PACKAGE 1 ON PREMISES

SALADS

(choice of any one)

Caesar
Tossed Garden
Tri-Color

PASTA

(choice of any one)

Penne Filetto Pomodoro
Rigatoni Alla Vodka

ENTREE

(choice of any three)

Chicken Francese
Veal Cutlet Parmigiana
Eggplant Rollatini
Chicken Primavera
Salmon
Lemon Sole

\$35 per person Monday-Thursday
\$40.00 per person Friday, Saturday and Sunday

SODA AND COFFEE NOT INCLUDED

All Prices are Subject to Change
Tax and 18% Gratuity Not Included

PACKAGE 2 ON PREMISES

SALADS

(choice of any one)

Caesar
Tossed Garden
Tri-Color

Appetizers

(choice of any two)

Mozzarella Di Casa
Calamari Fritti
Baked Clams
Potato Croquet
Mussels Marinara
Chicken Fingers

PASTA

(choice of any one)

Penne Melanzane
Penne Filetto Pomodoro
Rigatoni Alla Vodka

ENTREE

(choice of any three)

Chicken Francese
Veal Cutlet Parmigiana
Eggplant Rollatini
Sausage & Broccoli Rabe
Grilled Swordfish
Fillet of Sole Francese
Broiled Salmon

Includes Fresh Fruit Platter, Coffee, Tea, Espresso & Cappuccino

\$55 per person
Tax and 18% Gratuity Not Included

PACKAGE 3 ON PREMISES

Buffet Style 30 Person Minimum

SALADS

(choice of any one)

Caesar
Tossed Garden
Tri-Color

Appetizers

(choice of any two)

Mozzarella Sticks
Mussels Marinara
Chicken Fingers
Swedish Meatballs
Baked Clams
Calamari Fritti
Potato Croquet
Mozzarella Di Casea

PASTA

(choice of any two)

Rigatoni Alla Vodka
Penne Melanzane
Fusilli Casalinga
Farfalle Portobello
Baked Ziti
Baked Shells
Penne Pesto Rosso
Penne Madeira

ENTREE

(choice of any three)

Chicken Francese
Veal Marsala
Sausage & Broccoli Rabe
Sausage, Peppers & Onions
Veal Cutlet Parmigiana
Eggplant Rollatini
Grilled Chicken Primavera
Shrimp Oreganata

Includes Fresh Fruit Platter, Coffee, Tea, Espresso & Cappuccino

\$60 per person

Tax and 18% Gratuity Not Included

LIQUOR PACKAGES

Unlimited Beer/Wine \$15 per person

Bottles of Wine \$24 per person

Open Bar 3 hours full open bar \$22 per person

Includes:

All beer on tap, wine, soda, unlimited call brand, extensive vodka,
Rum, Gin, blended Scotch & Tequila

Martinis Includes our extensive Martini List. Add \$3 per person

Cordials Add \$3 per person

Grappa Add \$4 per person

Champagne Toast Add \$3 per person

Espresso & Cappuccino Add \$3 per person

Pellegrino Water Add \$5 per lg bottle

Other Liquour Packages Available upon Request

Hors D'oeuvre

Fried Calamari \$35 platter

Jumbo Shrimp Cocktail \$50 platter

Oyster on the Half Shell \$50 platter

Mussels Marinara \$35 platter

Clams Casino \$50 platter

Clams on the Half Shell \$50 platter

Coconut Shrimp \$65 platter

Fresh Fruit \$25 platter

Dessert

Gelato Bar \$5 per person

Desserts \$5 per person

Let us create your personalized cake.

If you supply the Cake there will be a \$3 per person cake plate charge.

Our Catering Specialists will assist you in selecting the menu
that will make your Occasion Special



Let us help you plan a great party!

Anniversaries • Communions • Showers • Birthdays
Confirmations • Home & Office Parties • Christmas Parties • Business Meetings
Specializing in Corporate Catering - Corporate Charge Accounts Available

Need Help Planning Your Party or Meeting?
Call Our Catering Consultants

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