

## Pasta

	HALF TRAY 5-7 servings	FULL TRAY 10-12 servings
<b>BAKED ZITI</b>		<b>55 / 100</b>
<b>CHEESE RAVIOLI</b>		<b>55 / 100</b>
<b>FETTUCCHINE ALFREDO</b> in a white cream sauce		<b>60 / 110</b>
<b>LINGUINE &amp; CLAM SAUCE</b> fresh chopped clams, in choice of red/white sauce		<b>60 / 110</b>
<b>MANICOTTI</b>		<b>55 / 100</b>
<b>MEAT LASAGNA</b>		<b>60 / 110</b>
<b>PASTA CAPRESE</b> thick slice of fresh mozzarella, tomatoes, basil, garlic, & olive oil		<b>60 / 110</b>
<b>PASTA MARINARA</b> your choice of pasta w. plum tomato sauce, garlic, olive oil & fresh basil		<b>45 / 85</b>
<b>PASTA PESTO</b> your choice of pasta w. blended basil, garlic, & oil		<b>60 / 110</b>
<b>PASTA CREAMY PESTO</b> your choice of pasta w. creamy pesto sauce		<b>60 / 110</b>
<b>PENNE CHICKEN &amp; BROCCOLI</b> grilled chicken, broccoli, sun-dried tomatoes, sautéed in garlic & oil		<b>75 / 140</b>
<b>PENNE &amp; BROCCOLI</b> broccoli florets sautéed in a light garlic & olive oil		<b>60 / 110</b>
<b>PENNE ALLA VODKA</b> pink creamy meat sauce simmered w. vodka (available without meat upon request)		<b>60 / 110</b>
<b>PENNE PRIMAVERA</b> fresh vegetables sautéed in your choice of red or white sauce		<b>55 / 100</b>
<b>PENNE PUTTANESCA</b> plum tomato basil sauce w. kalamata olives, capers, garlic, & olive oil		<b>55 / 100</b>
<b>PENNE SHRIMP &amp; BROCCOLI</b> sautéed in garlic & olive oil		<b>80 / 150</b>
<b>STUFFED SHELLS</b>		<b>55 / 100</b>
<b>TORTELLINI DELLA NONNA</b> a light cream sauce with sauteed prosciutto, onions, & peas		<b>60 / 110</b>
<b>VEGETABLE LASAGNA</b>		<b>60 / 110</b>
<b>PASTA CHOICES INCLUDE:</b> Capellini, Linguini, Penne, Rigatoni, Spaghetti Whole Wheat Penne +15 / +25 Gluten Free Penne +15 / +25		

## Salads

	HALF TRAY 5-7 servings	FULL TRAY 10-12 servings
<b>CAESAR SALAD</b> romaine lettuce, homemade Italian croutons, caesar dressing, topped with parmesan reggiano		<b>35 / 65</b>
<b>GARDEN SALAD</b> mixed greens, cucumbers, tomatoes, olives, and red onions, with our homemade Italian vinaigrette		<b>40 / 75</b>
<b>GORGONZOLA SALAD</b> spring mix, roasted red peppers, gorgonzola cheese, red onions, artichoke hearts, tomatoes with our homemade Italian vinaigrette dressing		<b>45 / 85</b>
<b>GREEK SALAD</b> romaine lettuce, cucumber, red onion, peppers, feta cheese and kalamata olives, with our homemade Italian vinaigrette		<b>45 / 85</b>
Add Grilled Chicken	+32 (4 pc) / +64 (8 pc)	
Add Grilled Shrimp	+36 (8 pc) / +72 (16 pc)	
Add Shredded Mozzarella	+10 / +20	

### DRESSED TO IMPRESS!

all salads are prepared tossed in dressing, as recommended by our cooks; for optimized flavors upon serving

*if salads are not being served until the following day, please specify upon ordering so we can put the dressing on the side instead.*

## Sides

<b>BROCCOLI RABE</b> sautéed in garlic & olive oil	<b>60 / 115</b>
<b>BROCCOLI SPEARS</b> steamed or sautéed	<b>45 / 85</b>
<b>SPINACH</b> steamed or sautéed	<b>45 / 85</b>
<b>ESCAROLE &amp; BEANS</b> with bacon upon request	<b>45 / 85</b>

ALL CATERING ORDERS MUST BE PAID IN FULL AT LEAST 24 HOURS PRIOR TO PICKUP. THANK YOU!

*All Catering Orders come with your  
choice of Homemade Italian Bread  
OR Michelangelos Famous Garlic Knots*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order please inform your server if a person in your party has a food allergy.

*Mattituck*  
**Michelangelos**  
ORIGINAL PIZZERIA & RESTAURANT

# Catering Menu

**631.298.4100**

10095 Main Road | Mattituck, NY 11952

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## Appetizers

	HALF TRAY 5-7 servings	FULL TRAY 10-12 servings
<b>BAKED CLAMS</b> chopped, baked, little-neck clams with seasoned Italian bread crumbs		<b>55 / 105</b>
<b>CLAMS MICHAELANGELO</b> little neck clams sautéed in white wine with a touch of crushed red pepper		<b>55 / 105</b>
<b>CHICKEN FINGERS</b> golden fried, served w. french fries & ketchup		<b>80 / 155</b>
<b>FRIED CLAMARI</b> tender squid served w. a zesty marinara sauce		<b>60 / 110</b>
<b>FRUTTA DI MARE</b> cold seafood salad, shrimp, calamari, scallops, & mussels in lemon, garlic, & olive oil		<b>90 / 175</b>
<b>GRILLED CALAMARI SALAD</b> served in a refreshing lemon, garlic, and olive oil		<b>65 / 125</b>
<b>MOZZARELLA CAPRESE</b> fresh mozzarella, garden tomatoes & basil, drizzled w. balsamic vinegar & olive oil		<b>50 / 90</b>
<b>MOZZARELLA STICKS</b> served w. traditional tomato sauce		<b>45 / 85</b>
<b>SHRIMP COCKTAIL</b> served chilled w. cocktail sauce		<b>95 / 185</b>
<b>STUFFED MUSHROOMS</b> mushroom caps with crabmeat, seafood, and vegetable stuffing, in a garlic, lemon sauce		<b>55 / 105</b>
<b>ZUPPA DI MUSSELS</b> (red or white) mussels served in a brodino plum tomato garlic sauce		<b>45 / 85</b>

## Entrees

	HALF TRAY 5-7 servings	FULL TRAY 10-12 servings
<b>BROCCOLI RABE &amp; SAUSAGE</b> sautéed in garlic & olive oil		<b>65 / 125</b>
<b>CHICKEN FRANCESE</b> golden battered chicken breast simmered in lemon, butter & white wine sauce		<b>80 / 155</b>
<b>CHICKEN MICHELANGELO</b> tender chicken breast topped w. broccoli & melted mozzarella, in a butter & white wine sauce		<b>80 / 155</b>
<b>CHICKEN MARSALA</b> tender chicken breast sautéed w. fresh mushrooms in a brown sauce		<b>80 / 155</b>
<b>CHICKEN PARMIGIANA</b> breaded chicken breast baked w. traditional, tomato sauce & melted mozzarella		<b>80 / 155</b>
<b>CHICKEN PICCATA</b> sautéed chicken breast w. artichoke hearts & capers in a white wine lemon sauce		<b>80 / 155</b>
<b>CHICKEN PRIMAVERA</b> grilled chicken w. fresh sautéed vegetables in your choice of red or white sauce		<b>80 / 155</b>
<b>GRILLED CHICKEN FLORENTINE</b> grilled boneless chicken topped with sautéed spinach & melted mozzarella		<b>80 / 155</b>
<b>CALAMARI MARINARA</b> calamari simmered in plum tomato sauce, garlic olive oil & fresh basil		<b>65 / 125</b>
<b>EGGPLANT PARMIGIANA</b> breaded eggplant baked w. tomato sauce & mozzarella		<b>55 / 105</b>
<b>EGGPLANT ROLLATINE</b> stuffed eggplant w. ricotta cheese, prosciutto & mozzarella		<b>60 / 110</b>
<b>FLOUNDER FRANCESE</b> golden battered flounder simmered in a lemon, butter & white wine sauce		<b>80 / 155</b>

<b>FLOUNDER OREGANATA</b> filet of flounder topped w. seasoned bread crumbs & garnished w. clams & mussels in a lemon, butter, & white wine sauce	<b>80 / 155</b>
<b>MEATBALL POMODORO</b> meatballs and traditional tomato sauce	<b>60 / 115</b>
<b>SAUSAGE PEPPERS &amp; ONIONS</b> in choice of red or white sauce	<b>65 / 125</b>
<b>SEAFOOD PLATTER</b> a mix of fresh hot seafood; lobster tails, flounder, shrimp, scallops, & baked clams in a white wine lemon butter sauce	<b>95 / 185</b>
<b>SHRIMP FRANCESE</b> sautéed in lemon, butter & white wine sauce	<b>95 / 185</b>
<b>SHRIMP OREGANATA</b> broiled shrimp topped w. seasoned bread crumbs in a lemon, garlic, butter, white white sauce	<b>95 / 185</b>
<b>SHRIMP SCAMPI</b> jumbo shrimp sautéed in a garlic, butter, & white wine sauce	<b>95 / 185</b>
<b>SHRIMP MARINARA</b> broiled shrimp simmered in a plum tomato sauce, garlic, olive oil, & fresh basil	<b>95 / 185</b>
<b>VEAL FRANCESE</b> golden battered veal simmered in a lemon, butter, & white wine sauce	<b>90 / 175</b>
<b>VEAL MARSALA</b> tender veal cutlets w. fresh mushrooms in a brown sauce	<b>90 / 175</b>
<b>VEAL PARMAGIANA</b> tender veal cutlets w. fresh mushrooms in a brown sauce	<b>90 / 175</b>
<b>VEAL PICCATA</b> sautéed veal w. artichoke hearts & capers in a lemon, butter & white wine sauce	<b>90 / 175</b>
<b>ZUPPA DI PESCE</b> calamari, scallops, shrimp, clams, mussels and lobster tail simmered in a red or white wine sauce	<b>95 / 185</b>

