

Pasta

	HALF TRAY 5-7 people	FULL TRAY 10-12 people
BAKED ZITI		45 / 75
CHEESE RAVIOLI		45 / 75
FETTUCCINE ALFREDO in a white cream sauce		55 / 95
LINGUINE & CLAM SAUCE fresh chopped clams w. your choice of white or red clam sauce		55 / 95
MANICOTTI		45 / 75
MEAT LASAGNA		55 / 95
PASTA CAPRESE thick slice of fresh mozzarella, tomatoes, basil, garlic, & olive oil		55 / 95
PASTA MARINARA your choice of pasta w. plum tomato sauce, garlic, olive oil & fresh basil		40 / 70
PASTA PESTO your choice of pasta w. blended basil, garlic, & oil		55 / 95
PASTA CREAMY PESTO your choice of pasta w. creamy pesto sauce		55 / 95
PENNE & BROCCOLI broccoli florets sautéed in a light garlic & olive oil		55 / 95
PENNE ALLA VODKA pink creamy meat sauce simmered w. vodka (available without meat upon request)		55 / 95
PENNE PRIMAVERA fresh vegetables sautéed in your choice of red or white sauce		55 / 95
PENNE PUTTANESCA plum tomato basil sauce w. kalamata olives, capers, garlic, & olive oil		50 / 85
STUFFED SHELLS		45 / 75
TORTELLINI DELLA NONNA a light cream sauce with sautéed prosciutto, onions, & peas		55 / 95

VEGETABLE LASAGNA 55 / 95

*pasta served as listed unless change is specified

PASTA CHOICES INCLUDE: CAPELLINI, LINGUINI, PENNE, RIGATONI, SPAGHETTI

**WHOLE WHEAT PENNE +12 / +20
GLUTEN FREE PENNE +12 / +20**

Sides

BROCCOLI RABE sautéed in garlic & olive oil	55 / 95
BROCCOLI SPEARS steamed or sautéed	40 / 75
SPINACH steamed or sautéed	40 / 75
ESCAROLE & BEANS with bacon upon request	40 / 75

"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

An Important Note To Our Valued Customers:
To keep our prices competitive and business sustainable, we are offering a discount to all customers who choose to pay with cash! Prices listed on our menu are the discounted prices. We will continue to accept credit card payers as well, there will be an additional 4% charge on your final bill. We look forward to serving you!

WE ARE NO LONGER TAKING DEPOSITS FOR CATERING ORDERS. ALL ORDERS MUST BE PAID IN FULL AT LEAST 24 HOURS PRIOR TO PICKUP.
THANK YOU!



CATERING MENU

631.298.4100

10095 Main Road | Mattituck, NY 11952



MICHELANGELOSMATTITUCK.COM

Instagram: Michelangelos.Mattituck | Facebook: Michelangelos of Mattituck

Appetizers

	HALF TRAY 5-7 people	FULL TRAY 10-12 people
BAKED CLAMS whole baked little neck clams		50 / 95
BUFFALO WINGS tossed in our signature buffalo blue cheese sauce (served plain upon request)		75 / 140
CLAMS MICHELANGELO little neck clams sautéed in white wine with a touch of crushed red pepper		50 / 95
CHICKEN FINGERS golden fried, served w. french fries & ketchup		75 / 140
FRIED CALAMARI tender squid served w. a zesty marinara sauce		55 / 95
FRUTTA DI MARE cold seafood salad, shrimp, calamari & mussels in lemon, garlic, & olive oil		80 / 155
GRILLED CALAMARI SALAD served in a refreshing lemon, garlic, and olive oil		60 / 110
MOZZARELLA CAPRESE fresh mozzarella, garden tomatoes, & basil, drizzled w. aged balsamic vinegar & olive oil (16" round platter)		45 / 80
MOZZARELLA STICKS served w. traditional tomato sauce		40 / 75
SHRIMP COCKTAIL served chilled w. cocktail sauce (16" round platter)		130
ZUPPA DI MUSSELS (red or white) mussels served in a brodino plum tomato garlic sauce		40 / 75

Salads

	HALF TRAY 5-7 people	FULL TRAY 10-12 people
CESAR SALAD romaine lettuce, croutons, caesar dressing, & parmesan cheese shavings		30 / 55
GARDEN SALAD spring mix, cucumbers, tomatoes, olives, & red onions in our house dressing		45 / 65

GORGONZOLA SALAD 40 / 75
spring mix, roasted red peppers, gorgonzola, red
onions, artichoke hearts, tomatoes, & kalamata
olives in our house dressing

GREEK SALAD 40 / 75
romaine lettuce, cucumber, red onion, peppers, feta,
& kalamata olives (5 pc) (10 pc)
Add grilled chicken strips to any salad 35 / 70
Add grilled jumbo (U10) shrimp to any salad 60 / 120
(5 pc) (10 pc)

Entrees

BROCCOLI RABE & SAUSAGE 60 / 110
sautéed in garlic & olive oil

CHICKEN FRANCESE 75 / 140
golden battered chicken breast simmered in lemon,
butter & white wine sauce

CHICKEN MICHELANGELO 75 / 140
tender chicken breast topped w. broccoli & melted
mozzarella, in a butter & white wine sauce

CHICKEN MARSALA 75 / 140
tender chicken breast sautéed w. fresh mushrooms in
a brown sauce

CHICKEN PARMIGIANA 75 / 140
breaded chicken breast baked w. traditional, tomato
sauce & melted mozzarella

CHICKEN PICCATA 75 / 140
sautéed chicken breast w. artichoke hearts & capers
in a white wine lemon sauce

CHICKEN PRIMAVERA 75 / 140
grilled chicken w. fresh sautéed vegetables in your
choice of red or white sauce

CALAMARI MARINARA 55 / 100
calamari simmered in plum tomato sauce, garlic,
olive oil & fresh basil

EGGPLANT PARMIGIANA 50 / 90
breaded eggplants baked w. tomato sauce
& mozzarella

EGGPLANT ROLLATINE 55 / 100
stuffed eggplant w. ricotta cheese, prosciutto &
mozzarella

FLOUNDER FRANCAISE 75 / 140
golden battered flounder simmered in a lemon,
butter & white wine sauce

FLOUNDER OREGANATA 75 / 140
filet of flounder topped w. seasoned bread crumbs &
garnished w. clams & mussels in a lemon, butter, &
white wine sauce

GRILLED CHICKEN FLORENTINE 75 / 140
grilled boneless chicken topped w. sautéed spinach &
melted mozzarella

MEATBALL POMODORO 55 / 100
meatballs and traditional tomato sauce

SAUSAGE, PEPPERS & ONIONS 60 / 110
in our traditional tomato sauce

SEAFOOD PLATTER 80 / 155
a mix of fresh hot seafood; lobster tails, flounder,
shrimp, scallops, & baked clams in a white wine
lemon butter sauce

SHRIMP FRANCESE 80 / 155
sautéed in lemon, butter & white wine sauce

SHRIMP OREGANATA 80 / 155
broiled shrimp topped w. seasoned bread crumbs
in a lemon, garlic, butter, white wine sauce

SHRIMP PARMIGIANA 80 / 155
breaded jumbo shrimp topped w. marinara sauce
& melted mozzarella

SHRIMP SCAMPI 80 / 155
jumbo shrimp sautéed in a garlic, butter, &
white wine sauce

SHRIMP MARINARA 80 / 155
broiled shrimp simmered in plum tomato sauce,
garlic, olive oil, & fresh basil

VEAL FRANCESE 80 / 155
golden battered veal simmered in a lemon, butter,
& white wine sauce

VEAL MARSALA 80 / 155
tender veal cutlets w. fresh mushrooms in a
brown sauce

VEAL PARMIGIANA 80 / 155
breaded veal cutlets baked w. traditional tomato
sauce & mozzarella cheese

VEAL PICCATA 80 / 155
sautéed veal w. artichoke hearts & capers in a
lemon, butter & white wine sauce

ZUPPA DI PESCE 90 / 175
calamari, scallops, shrimp, clams, mussels and
lobster tail simmered in a red or white wine sauce