# BROAD STREET ITALIAN CUISINE \& PIZZERIA 

## CATERING MENU



| WRAP TRAY | 1/2tray/ Full tray |
| :---: | :---: |
| Choice of Turkey, Chicken Caesar, Buffalo, Deluxe, Veggie, Chicken or Tuna Salad | \$75/\$140 8 wraps/16 wraps |
| HOAGIE TRAY | \$75/\$140 |
| Choice of Turkey, Italian, Ham, Roast Beef, Chicken Salad, Tuna Salad or Cheese. | 8 hoagies/16 hoagies |
| W I N G S |  |
| 50-\$75 100-\$145 |  |
| Sauces: Nuclear, BBQ . Hot, Mild, Hot Honey BBQ, Garlic Available for add on: celery, blue che dressing. | Honey, Teriyaki, <br> se, or ranch |

HORS D'OEUVRES

Bruschetta
Mezza Board (for 15 people)
Shrimp Cocktail
Bacon Wrapped Scallops
Mini Crab Cakes

PRICE
\$2/piece
\$75
\$5/piece
\$4/piece
\$4.50/piece

| PASTA | 1/2 TRAY/ FULL TRAY |
| :---: | :---: |
| Macaroni \& Cheese | \$55/\$110 |
| Baked Ziti | \$50/\$100 |
| Penne Ala Vodka | \$55/\$110 |
| Fettuccine Alfredo | \$55/\$110 |
| Tortellini | \$60/\$120 |
| Ring shaped pasta stuffed with cheese served with marinara or rosa |  |
| Tortellini Alfredo | \$65/\$125 |
| Pasta Orecchiette | \$75/\$145 |
| Broccoli rabe, sausage, cherry tomatoes in a light spicy garlic extra virgin olive oil with a touch of parmigiana cheese |  |
| Capellini Primavera | \$75/\$145 |
| Mushrooms, broccoli, tomatoes, and zucchini in your choice of white wine or marinara sauce over thin spaghetti finished with pine nuts |  |
| Baked Lasagna w/ meat | \$75/\$140 |
| Baked 4 Cheese Lasagna | \$60/\$115 |
| Gnocchi | \$75/\$145 |
| Homemade potato gnocchi with fennel sausage and blush sauce |  |
|  | 1/2 TRAY/ FULL TRAY |
| ENTREE |  |
| Chicken Parmigiana | \$65/\$130 |
| Veal Parmigiana | \$80/\$155 |
| Chicken Marsala | \$70/\$135 |
| Veal Marsala | \$95/\$180 |
| Chicken Francaise | \$70/\$135 |
| Chicken Saltimbocca | \$80/\$155 |
| Veal Saltimbocca | \$100/\$185 |
| Chicken Rollatini | \$80/\$155 |
| Chicken Broad Street | \$90/\$175 |
| Sautéed chicken breast topped with spinach, fontina cheese, asparagus, \& shrimp in a Modera sauce |  |
| Short Ribs | \$125/\$240 |
| Boneless, braised with red wine |  |


| SEAFOOD | 1/2 TRAY/ FULL TRAY |
| :---: | :---: |
| Grilled Salmon | Market Price |
| Shrimp Toscana | Market Price |
| Pan seared salmon \& served over cannellini beans with cherry tomatoes \& spinach in a beurre blanc rum sauce. |  |
| Shrimp \& Crab Scampi | Market Price |
| Sautéed cherry tomatoes, asparagus, shrimp, and crabmeat in a lemon white wine sauce |  |
| Pescatore | Market Price |
| Sautéed shrimp, scallops, cla white sauce | els in red or |


| ENTREE SIDES | 1/2TRAY/FULL TRAY |
| :---: | :---: |
| Roasted Mixed Veggies | \$55/\$100 |
| Mashed Potatoes | \$35/\$65 |
| Sweet Potato Puree | \$35/\$65 |
| Potato Au Gratin | \$40/\$75 |
| Sauteed Broccoli Rabe | \$55/\$100 |
| Steamed Broccoli | \$55/\$100 |
| Meatballs | \$55/\$100 |
| Sausage \& Peppers | \$55/\$100 |
| Hot Roast Beef w/au jus | \$65/\$120 |

DESSERT
Cheesecake
Mini Canoli (25 pieces)
Tiramisu
Italian Lemon Cake (12 slices) Chocolate Cake

## Ask about our dessert options!

