

Erin Teddy

Catering and Special Events Director



847-456-1012

eventsatcucinabella@gmail.com

CATERING

Bruschetta

half pan \$40 full pan \$80

italian garlic bread, tomatoes, basil, olive oil and parmesan

Baked Clams

half pan \$65 full pan \$130

baked clams topped with bread crumbs, special sauce

Fried Calamari

half pan \$65 full pan \$130

rings and tentacles battered and fried, served with cocktail sauce and lemons

Stuffed Mushrooms

half pan \$60 full pan \$120

mushroom caps stuffed with a four cheese blend, garlic butter sauce

Grilled Calamari

half pan \$75 full pan \$150

rings and tentacles grilled, then sautéed with sun dried tomatoes and asparagus in a balsamic white wine sauce

Garlic Bread

half pan \$25 full pan \$50

sliced italian bread, toasted with a garlic butter seasoning

Sausage & Peppers

half pan \$60 full pan \$120

mild italian sausage, red and green bell peppers sautéed in a sherry marinara

served with house made italian vinaigrette

House Salad

half pan \$35 full pan \$70

romaine, iceberg lettuce, tomatoes, cucumbers, olives, red onions, pepperoncini, carrots

Gorgonzola Salad

half pan \$45 full pan \$90

romaine, endive, pears, gorgonzola cheese, candied pecans

Chopped Salad

half pan \$50 full pan \$100

iceberg, salami, fontanella cheese, artichoke hearts, hearts of palm, tomatoes, red onion, olives

Caesar Salad

half pan \$40 full pan \$80

traditional romaine, croutons, cherry tomatoes, shaved parmesan *served with caesar dressing

Caprese

half pan \$45 full pan \$90

sliced tomatoes, fresh mozzarella, roasted red peppers, olive oil drizzle

half pans serve 10-15

full pans serve 20-25

sauces are available for substitutions

Italian Sausage

half pan \$45 full pan \$90

mild italian sausage, homemade marinara sauce

Meatballs

half pan \$70 full pan \$140

hand rolled, homemade marinara

Sausage, Peppers and Potatoes

half pan \$65 full pan \$125

mild italian sausage, red and green bell peppers, potato wedges, sautéed in a sherry marinara

Ravioli

half pan \$45 full pan \$85

pasta stuffed with ricotta cheese, homemade marinara

Gnocchi

half pan \$55 full pan \$110

italian dumplings made with potato, special sauce

Cavatelli

half pan \$55 full pan \$110

ricotta pasta, homemade vodka sauce

Lasagna

half pan \$85 full pan \$160

layered with ricotta, mozzarella and marinara

Tortellini Paglio Fino

half pan \$62 full pan \$124

cheese stuffed, cream sauce with prosciutto, mushrooms, peas

Eggplant Parmesan

half pan \$67 full pan \$134

lightly breaded layered eggplant, mozzarella, marinara

Stuffed Eggplant

half pan \$70 full pan \$140

lightly breaded eggplant, stuffed with ricotta, topped with mozzarella, marinara

Asparagus

half pan \$30 full pan \$60

Broccoli

half pan \$30 full pan \$60

Roasted Potatoes

half pan \$30 full pan \$60

Vesuvio Potatoes

half pan \$40 full pan \$80

APPETIZERS

MEATS

VEGETABLES

SALADS

ITALIAN SPECIALS

half pans-20 pieces full pan-40 pieces

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CHICKEN

Chicken Franchise

half pan \$72 full pan \$144

lightly dipped in egg, sautéed in butter, white wine and lemon

Chicken Marsala

half pan \$72 full pan \$144

sauteed with mushrooms and marsala wine sauce

Chicken Parmesan

half pan \$72 full pan \$144

lightly breaded, baked with marinara and mozzarella cheese

Chicken Piccata

half pan \$72 full pan \$144

sauteed with lemon, capers and white wine

Chicken Milanese

half pan \$80 full pan \$150

lightly breaded, baked with lemon, peppers and potatoes

Chicken Vesuvio

half pan \$80 full pan \$150

garlic herb white wine sauce, peas and potatoes

Chicken Saltimbocca

half pan \$85 full pan \$155

sauteed in sherry wine, layered with prosciutto and baked mozzarella

VEAL OPTIONS AVAILABLE** ASK FOR DETAILS AND PRICING

half pans serve 10-15

full pans serve 20-25

Capellini

angel hair pasta

Fettuccini

flat broad noodle

Spaghetti

long, thin pasta

Linguini

flat thin noodle

Penne

small tubular

Rigatoni

large tubular

Broccoli

half pan \$19 full pan \$27

Chicken

half pan \$25 full pan \$50

Sausage

half pan \$25 full pan \$50

Shrimp

half pan \$35 full pan \$70

Racks and Sternos \$10 per set

Bread Oil and Cheese \$5 per set

Serving Utensils \$2 each

Quart of Sauce \$15

DESSERT

Tiramisu

half pan \$50 full pan \$100

Mini Cannoli

\$3.00 each

Carrot Cake

\$110 full cake

Chocolate Mousse

\$100 full cake

Alfredo

half pan \$50 full pan \$100

cream sauce with parmesan cheese

Bolognese

half pan \$52 full pan \$102

hearty meat sauce

Suprema

half pan \$50 full pan \$100

combination of alfredo and marinara

Vodka

half pan \$52 full pan \$102

fresh tomatoes, cream, vodka

Aglio Olio

half pan \$48 full pan \$96

garlic, basil, crushed red pepper, olive oil

Marinara

half pan \$48 full pan \$96

meatless, tomatoes, garlic and herbs

Arrabbiata

half pan \$50 full pan \$100

spicy marinara, basil and garlic

Diablo

half pan \$52 full pan \$102

onion, giardiniera, tomatoes, marinara

Pomodoro

half pan \$48 full pan \$96

plum tomatoes, olive oil, basil, garlic and herbs

ADD ONS
PASTA

SAUCE

**DELIVERY, SET UP & FULL
SERVICE AVAILABLE**

ASK FOR DETAILS!

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service fee may apply

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