



Erin Teddy

Catering and Special Events Director

847-456-1012

eventsatcucinabella@gmail.com

CATERING

Bruschetta

half pan \$37 full pan \$67

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

Baked Clams

half pan \$60 full pan \$112

baked clams topped with bread crumbs, special sauce

Fried Calamari

half pan \$52 full pan \$97

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

Stuffed Mushrooms

half pan \$47 full pan \$87

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

Grilled Calamari

half pan \$62 full pan \$117

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

Garlic Bread

half pan \$22 full pan \$37

sliced italian bread, toasted with a garlic butter seasoning

Sausage & Peppers

half pan \$52 full pan \$97

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

served with house made italian vinaigrette

House Salad

half pan \$30 full pan \$50

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

Gorgonzola Salad

half pan \$42 full pan \$82

romaine, endive, pears, gorgonzola cheese, candied pecans

Chopped Salad

half pan \$45 full pan \$85

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

Caesar Salad

half pan \$35 full pan \$65

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

Caprese

half pan \$42 full pan \$82

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 \$42 full pan \$77

mild italian sausage, homemade marinara sauce

Meatballs

half pan \$62 full pan \$112

hand rolled, homemade marinara

Sausage, Peppers and Potatoes

half pan \$57 full pan \$107

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

Ravioli

half pan \$42 full pan \$77

pasta stuffed with ricotta cheese, homemade marinara

Gnocchi

half pan \$52 full pan \$102

italian dumplings made with potato, special sauce

Cavatelli

half pan \$52 full pan \$102

ricotta pasta, homemade vodka sauce

Lasagna

half pan \$62 full pan \$122

layered with ricotta, mozzarella and marinara

Tortellini Paglio Fino

half pan \$57 full pan \$112

cheese stuffed, cream sauce with prosciutto, mushrooms, peas

Eggplant Parmesan

half pan \$62 full pan \$112

lightly breaded layered eggplant, mozzarella, marinara

Stuffed Eggplant

half pan \$67 full pan \$117

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

Asparagus

half pan \$27 full pan \$52

Broccoli

half pan \$27 full pan \$52

Peppers

half pan \$22 full pan \$47

Roasted Potatoes

half pan \$27 full pan \$52

Vesuvio Potatoes

half pan \$37 full pan \$62

APPETIZERS

MEATS

VEGETABLES

SALADS

ITALIAN SPECIALS

CHICKEN

PASTA

ADD ONS

SAUCE

VEAL

SAUCE

half pans-20 pieces full pan-40 pieces

Chicken Franchise

half pan \$67 full pan \$127
lightly dipped in egg, sautéed in butter, white wine and lemon

Chicken Marsala

half pan \$67 full pan \$127
sauteed with mushrooms and marsala wine sauce

Chicken Parmesan

half pan \$67 full pan \$127
lightly breaded, baked with marinara and mozzarella cheese

Chicken Piccata

half pan \$67 full pan \$127
sauteed with lemon, capers and white wine

Chicken Milanese

half pan \$68 full pan \$128
lightly breaded, baked with lemon, peppers and potatoes

Chicken Vesuvio

half pan \$67 full pan \$127
garlic herb white wine sauce, peas and potatoes

Chicken Saltimbocca

half pan \$69 full pan \$129
sauteed in sherry wine, layered with prosciutto and baked mozzarella

half pans-20 pieces full pan-40 pieces

Veal Franchise

half pan \$99 full pan \$192
lightly dipped in egg, sautéed in butter, white wine and lemon

Veal Marsala

half pan \$99 full pan \$192
sauteed with mushrooms and marsala wine sauce

Veal Parmesan

half pan \$99 full pan \$192
lightly breaded, baked with marinara and mozzarella cheese

Veal Piccata

half pan \$99 full pan \$192
sauteed with lemon, capers and white wine

Veal Milanese

half pan \$100 full pan \$193
lightly breaded, baked with lemon, peppers and potatoes

Veal Vesuvio

half pan \$99 full pan \$192
garlic herb white wine sauce, peas and potatoes

Veal Saltimbocca

half pan \$101 full pan \$194
sauteed in sherry wine, layered with prosciutto and baked mozzarella

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 \$3 per set

Serving Utensils \$1.50 each

DESSERT

Tiramisu

half pan \$40 full pan \$75

Mini Cannoli

\$2.50 each

Carrot Cake

\$110 full cake

Chocolate Mousse

\$100 full cake

Alfredo

half pan \$49 full pan \$96
cream sauce with parmesan cheese

Bolognese

half pan \$50 full pan \$98
hearty meat sauce

Suprema

half pan \$49 full pan \$96
combination of alfredo and marinara

Vodka

half pan \$49 full pan \$96
fresh tomatoes, cream, vodka

Aglio Olio

half pan \$47 full pan \$92
garlic, basil, crushed red pepper, olive oil

Marinara

half pan \$47 full pan \$92
meatless, tomatoes, garlic and herbs

Arrabbiata

half pan \$49 full pan \$96
spicy marinara, basil and garlic

Diablo

half pan \$49 full pan \$96
onion, giardiniera, tomatoes, marinara

Pomodoro

half pan \$47 full pan \$92
plum tomatoes, olive oil, basil, garlic and herbs

DELIVERY, SET UP & FULL SERVICE AVAILABLE

ASK FOR DETAILS!

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service fee may apply

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