

## Pasta Entrées

**TIER 1 \$60.00 serves 10 | \$110 serves 20**

**Mushroom and Spinach Lasagna** Baked with mushrooms, ricotta, mozzarella, spinach, and caramelized onions, and pesto cream.

**Linguini and Meatballs** Served in our freshly made marinara sauce over linguini.

**Ravioli Alla Vodka** Three cheese ravioli tossed in our vodka cream sauce.

**Pesto Alfredo** Served over your choice of pasta, topped with roasted red peppers.

**Eggplant Rollatini** Battered and lightly fried eggplant, stuffed with spinach and ricotta, baked with mozzarella cheese, served over linguini marinara.

**TIER 2 \$70 serves 10 | \$120 serves 20**

**Chicken Picatta** Sautéed scaloppini atop angel hair tossed in a garlic, caper, and white wine lemon sauce.

**Chicken and Sausage Bowtie Pasta** with roasted red peppers, peas, and mushrooms in a fresh sage and tomato cream sauce tossed over bowtie pasta.

**Rigatoni alla Bolognese** Choice ground beef, sweet and spicy sausage, simmered in rich tomato sauce tossed with rigatoni.

**Chicken Parmesan** Lightly breaded, topped with marinara sauce, mozzarella and parmesan cheeses, over linguini.

**TIER 3 \$80 serves 10 | \$140 serves 20**

**Pasta Shells** Tossed with Cajun dusted shrimp, Andouille (spicy French sausage), Tasso (spiced ham), spinach, jalapeños, and herbs.

**Blackened Beef Tips** with wild mushrooms, roasted red peppers, and baby spinach in a rich gorgonzola cream sauce, tossed with fettuccini.

**Veal Picatta** Sautéed scaloppini atop angel hair tossed in a garlic, caper, white wine-lemon sauce.

## A la Carte Entrées

*Build Your Own:*

choose one protein and two side dishes

**TIER 1 \$60.00 serves 10 | \$110 serves 20**

**Chicken Marsala** Sautéed chicken breast, portobello mushrooms, and Marsala wine cream sauce.

**Pork Medallion Forestière** Pan seared and finished with a wild mushroom, shallot, and peppercorn Dijon sauce.

**Chicken Rollatini** Rolled with sweet Italian sausage, bel paese cheese, and asparagus. Topped with a mushroom and shallot-Marsala sauce.

**TIER 1 \$70 serves 10 | \$120 serves 20**

**Shrimp Scampi** Pan seared shrimp served in our lemon caper white wine sauce, with diced tomatoes and fresh basil served over linguini.

**Pecan Encrusted Salmon** with apricot glaze, finished with a drizzle of chipotle-orange and balsamic syrup.

**Grilled Salmon Provencal** Topped with Kalamata olives, capers, tomato, basil and garlic.



## Sides

Sun Dried Tomato Risotto

Parmesan Risotto

Wild Mushroom Risotto

Veggie Rice Pilaf

Pasta with choice of sauce (alfredo, marinara, pesto, or olive oil & garlic)

Buttered Broccoli

Julienned Vegetables

Grilled Asparagus

Garlic Mashed Potatoes

Herb Roasted Potatoes

Roasted Butternut Squash

Candied Yams



## To Order

Simply call or visit **Spoletto Restaurant**  
84 Center Square | East Longmeadow, MA  
413.525.0055

Please give 48 hours advance notice on all orders. Paper goods and utensils are available for an additional charge.

*We accept Visa, Mastercard, Discover, American Express, and of course old fashioned cash.*

*We kindly request 24 hours notice (by 2pm) should you need to cancel your order. Same-day cancellations are subject to a 10% cancellation fee.*



# Catering Menu



# SPOLETO

east longmeadow

## Appetizers | Party Starters | Hors d'Oeuvres

### TIER 1 \$40 serves 10 | \$70 serves 20

**Bruschetta** Roma tomatoes, extra virgin olive oil, basil, garlic with grilled rustic bread.

**Mini Assorted Quiche** Loraine, Seafood, Wild Mushroom, and Spinach.

**Garlic Bread with Mozzarella** Tougias Bakery's batard layered with herbed garlic butter and mozzarella cheese.

**Sun-Dried Tomato Basil Dip, Creamy Gorgonzola Dip, Spinach or Cheddar Dip**  
Choice of one dip, served in our sourdough bread bowl, complete with toasted crostini or water crackers.

**Herb Roasted Chicken Wings** Served with choice of garlic-teriyaki, buffalo, or honey-chipotle sauce.

**Stuffed Portobello** with an herbed vegetable bread crumb stuffing, finished with fontinella cream sauce.

### TIER 2 \$50 serves 10 | \$90 serves 20

**Grilled Vegetable Tray** Grilled seasonal vegetables, balsamic reduction, and fresh mozzarella.

**Fruit and Cheese Platter** Fresh melon, grapes, and strawberries paired with cheddar, swiss, and havarti dill cheese, served with crisp crackers.

**Mozzarella Caprese** Fresh mozzarella, vine ripened tomatoes, basil, and cracked black pepper, finished with e.v.o.o.

**Gorgonzola Bread** with garlic butter, imported gorgonzola cheese, and roasted red peppers.

**Risotto Cakes** Choice of wild mushroom or sun-dried tomato basil cakes with tomato jam and roasted red pepper aioli.

**Spanakopita** Phyllo turnover stuffed with feta and spinach.

**Sesame Chicken Skewers** Marinated with rosemary, extra virgin olive oil, lemon, and garlic.

### TIER 3 \$60 serves 10 | \$100 serves 20

**Angel Hair Crab Cakes** Golden lump crab meat with spicy tomato jam and roasted red pepper and basil aioli.

**Phyllo Ravioli** Stuffed with smoked chicken breast, spinach, red onion, and goat cheese, finished with a sun-dried tomato cream sauce.

**Antipasto** Imported salami and prosciutto, roasted and marinated peppers, grilled zucchini, fresh mozzarella, marinated artichoke hearts, Kalamata olives, and provolone cheese.

**Baked Brie en Croute** Wrapped in puff pastry baked and stuffed with your choice of honey with pecans, tomato pesto, or original flavor.

**Aged Cheese Platter** Smoked Gouda, Danish Bleu, Port Salut, Brie, Aged Cheddar, and Gruyere with toasted baguettes, grapes, strawberries, and kiwi.

**Teriyaki Beef Kebabs** Marinated sirloin, grilled to perfection.

## Wraps | Sandwiches | Panini

### Mix and Match Platters by Tier

#### TIER 1 \$40 serves 10 | \$70 Serves 20

**Caprese** Fresh mozzarella, basil, and tomato on ciabatta bread.

**Grilled Portobello** with roasted tomatoes, aged cheddar, and basil pesto on focaccia.

**Panko Eggplant Parmesan** with roasted red peppers, red onion, and melted Mozzarella on a toasted baguette.

**Garlic Hummus and roasted veggies** with Pepper-jack cheese on a sun-dried tomato wrap.

#### TIER 2 \$50 serves 10 | \$90 serves 20

**Chicken Caesar Wrap** Grilled chicken breast, romaine, croutons, parmesan cheese, & house made Caesar dressing (available with spicy Caesar dressing as well!) Served on a sun-dried tomato wrap.

**Honey Turkey BLT** Deli sliced turkey, tomato, swiss cheese, hickory smoked bacon, mixed greens, and honey mustard! Served on a garlic and pesto wrap or rye bread.

**Prosciutto and Fresh Mozzarella** with roasted asparagus, and pesto mayo served on foccacia bread.

**Grilled Chicken Pesto** with gorgonzola cheese, arugula, and grilled onions on ciabatta bread.

**Roasted Turkey** with roasted red peppers, provolone cheese, and arugula on a fresh baguette.

**Ham and Gruyere** Thinly sliced with honey mustard on rye bread.



## Flavorful Salads

### TIER 1 \$30 serves 10 | \$60 Serves 20

**Mixed Greens** Red cabbage, carrots, chick peas with choice of dressing: Italian, Creamy Gorgonzola, Creamy Fresh Herb, Balsamic Vinaigrette, (Lo-Cal) Tomato Basil Vinaigrette, or Lemon Oil with Parmesan.

**Traditional or Spicy Caesar Salad** Romaine lettuce tossed with croutons, creamy garlic parmesan dressing, and a touch of anchovies .

*Add Chicken \$3 per person, add Shrimp \$5 per person, and add Salmon \$7 per person*

### TIER 2 \$40 serves 10 | \$70 serves 20

**Greek Salad** Romaine lettuce, Kalamata olives, capers, onions, cucumbers, feta, cracked black pepper, cherry tomatoes, tossed with red wine and e.v.o.o.

**Roasted Beet Salad** with arugula, grilled red onion, and garlic tossed in our vanilla vinaigrette. Finished with balsamic syrup and goat cheese.

*Add Chicken \$3 per person, add Shrimp \$5 per person, and add Salmon \$7 per person*

### TIER 3 \$50 serves 10 | \$90 serves 20

**Traditional Chop Chop** Romaine, salami, basil, chick peas, tomatoes, peppers, chicken, and Reggiano cheese tossed in zesty Gorgonzola vinaigrette. (Vegetarian version available)

**Italian Cobb Salad** Crisp romaine, cherry tomatoes, cucumbers, bacon, boiled egg, avocado, bleu cheese, and grilled chicken.

To Order Simply call or visit Spoleto Restaurant at 84 Center Square | East Longmeadow, MA | 413.525.0055