Lorenzo's Catering Menu

208 New Street, West Paterson, NJ 07424 Phone: 973-345-4141 / Fax: 973-345-8833

Lorenzo's offers the same high quality food for your home or office that we pride ourselves on in our restaurant. We offer both on premise catering, and off premise catering for your convenience. Please feel free to contact Sam or Vinnie in order to create and customize a party menu to fit a diverse selection of menu choices and budgetary guidelines.

Appetizers / Salads

Little Neck Clams Oreganato - 35.00/65.00

Stuffed Mushrooms – stuffed with prosciutto, ham, cheese - 30.00/55.00

Broccoli Rabe – sauteed with olive oil, garlic - 35.00/55.00

Mussels - White or Red, Hot or Sweet - 30.00/55.00

Fried Calamari – served with a side of marinara sauce - 40.00/80.00

Chicken Fingers with French Fries – 40.00/75.00

 $\textbf{Antipasto Lorenzo} - Assorted \ Italian \ deli \ meats \ and \ cheeses \ over \ mixed \ green \ salad - 35.00/75.00$

Fresh Mozzarella - with roasted peppers and tomatoes – 30.00/70.00

Seafood Salad – with calamari, scungilli porpo, olive, garlic, red peppers, celery, red onions, over mixed greens – 50.00/95.00

Caesar Salad – Romaine lettuce in our homemade Caesar dressing – 20.00/35.00

Tri-Color Salad – Arugula, endive, ridichio in a balsamic vinaigrette with Pine nuts and gorgonzola cheese – 25.00/45.00

DiCasa Salad – Mixed greens and cherry tomatoes in a house vinaigrette – 20.00/35.00

Sides

Oven roasted red potatoes with Rosemary – 20.00/35.00

Garlic mashed potatoes – 20.00/35.00

String Bean Oreganata – sautéed in garlic and oil and topped with seasoned bread crumbs – 25.00/45.00

Long Italian Hot Peppers and Fried Potatoes – 30.00/55.00

Most specials that we offer are also available for take out. If there is something special that you would like we would be happy to accommodate the request.

Pasta

Baked Ziti – 30.00/60.00

Lasagna - Homemade with layers of Ricotta cheese meat sauce and mozzarella – 40.00/70.00 **Stuffed Shells** – 35.00/70.00

Ravioli – meat or cheese – 35.00/70.00

Penna alla Vodka – Marinara sauce, vodka heavy cream with peas And mushrooms – 35.00/70.00

Tortellini Carrotta – Romano cheese, peas, and Prosciutto in Alfredo sauce – 35.00/70.00

Alfredo – Grated Romano and Parmesan cheese, heavy cream, Choice of pasta – 35.00/70.00

Penna Marinara – Traditional Tomato sauce with garlic and herbs – 35.00/70.00

Penna with chicken and broccoli – in a garlic extra virgin olive oil – 35.00/70.00

Pasta Bolognese – pasta of your choice in our homemade meat sauce – 35.00/70.00

Entrees

Broiled Scallopps – Topped with seasoned breadcrumbs, in a scampi sauce – 65.00/120.00 **Zuppa De Pesce** – Calamari, Clams, Mussels, Scungili, Sea Scallops and Shrimp in a light tomato broth – 80.00/160.00

Salmon Piccata – sautéed in a lemon butter white wine sauce, garnished with capers – 60.00/120.00 **Shrimp Marinara or Scampi** – 65.00/125.00

Veal Scaloppini – prepared Francaise, Marsala, Piccata, or Parmigiana – 50.00/100.00 **Veal Saltimbocca** – sautéed veal topped with spinach prosciutto and Fontina cheese – 65.00/125.00 **Veal Sorrentino** – sautéed veal topped with eggplant and mozzarella Finished in a marinara demi-glace – 65.00/120.00

Chicken Breast – prepared Francaise, Marsala, Piccata, or Parmigiana – 40.00/80.00 **Chicken Lorenzo** – Chicken sautéed in garlic, fresh chopped tomatoes, & peas in a light brown sauce with lemon – 40.00/80.00

Chicken Casa – Chicken sautéed with sundried tomatoes and artichoke hearts in a white wine lemon sauce – 45.00/85.00

Chicken Scarpiello – Chicken tender sautéed with sausage, vinegar, peppers, Mushroom and potatoes – 45.00/85.00

Sausage Peppers – Sweet Italian Sausage sautéed with peppers in a marinara sauce – 35.00/70.00 **Full Tray Stuffed Pork Loin** – Whole boneless pork loin stuffed with Proscuitto & Spinach – 85.00 **Meatballs** – in tomato sauce – 30.00/60.00

Eggplant Rollentini – fresh eggplant stuffed with ricotta topped with sauce and mozzarella cheese – 30.00/60.00

Eggplant Parmigiana – 30.00/60.00

1/2 pans will feed 6-8 people - Full pans will feed 12-16 people