



**LUNCH**

**DINNER**

**ON/ OFF PREMISE CATERING**

**TAKE OUT**

**DELIVERY**

## **CATERING MENU**

**Visit us at: [calagerosrestaurant.com](http://calagerosrestaurant.com)**

## STARTERS

	<b>HALF</b>	<b>FULL</b>
	<b>(10pp)</b>	<b>(20pp)</b>
<b>BRUSCHETTA</b> tuscan garlic bread topped with fresh mozzarella, diced tomatoes, red onions & basil	\$30	\$50
<b>BAKED CLAMS</b> little neck clams topped with seasoned bread crumbs & baked with lemon, white wine & garlic	\$35	\$65
<b>MINI CRAB CAKES</b> with a roasted red pepper aioli	\$3.00 each	
<b>HOUSEMADE FRESH MOZZARELLA</b> with vine ripened tomatoes & roasted peppers with extra virgin basil olive oil	\$45	\$85
<b>MOZZARELLA FRITA</b> breaded stuffed with fresh basil & sundried tomatoes with marinara sauce	\$45	\$85
<b>BUFALO CHICKEN WINGS</b>	\$35	\$65
<b>ANTIPASTO</b> assorted Italian meats & cheeses with olives & roasted peppers	\$40	\$75
<b>GRILLED VEGETABLES</b> seasonal vegetables with balsamic vinegar	\$35	\$70
<b>STUFFED MUSHROOMS</b> with seasoned bread crumbs & vegetables	\$25	\$45

## SALAD

	<b>HALF</b>	<b>FULL</b>
	<b>(12pp)</b>	<b>(25pp)</b>
<b>MIXED GREENS</b> with carrots, plum tomatoes, cucumbers & red onions with a balsamic vinaigrette	\$25	\$45
<b>CEASAR</b> hearts of romaine with housemade ceasar dressing, shaved romano cheese & garlic croutons	\$30	\$55
<b>BABY SPINACH</b> with gorgonzola cheese, marinated artichoke hearts, roasted tomatoes, roasted peppers & toasted pignoli nuts with a pommerray vinaigrette	\$45	\$80
<b>PROSCIUTTO &amp; GORGONZOLA</b> with mixed greens, granny smith apples, sundried tomatoes & candied walnuts with a balsamic vinaigrette	\$40	\$80
<b>MEDITERRANEAN</b> with mixed greens, red onions, plum tomatoes, Calamata olives & feta cheese with a balsamic vinaigrette	\$35	\$65
<b>ROASTED PORTOBELLO MUSHROOMS</b> with mixed greens, roasted tomatoes, green beans & toasted walnuts with a pommerray vinaigrette	\$40	\$75
<b>ROASTED FIGS</b> with baby spinach, sliced beets & cranberry goat cheese with a strawberry vinaigrette	\$40	\$75
<b>TORTELLINI SALAD</b> with diced Portobello Mushrooms, sundried tomatoes & black olive pesto	\$40	\$80

## PASTA

	<b>HALF</b>	<b>FULL</b>
	<b>(12pp)</b>	<b>(25pp)</b>
<b>PENNE ALLA VODKA</b> tomato cream sauce with prosciutto & red onions	\$45	\$85
<b>PENNE AL PESTO</b> with fresh tomatoes, fresh mozzarella, pignoli nuts & garlic in a pesto sauce	\$45	\$85
<b>PENNE AND CHICKEN</b> with spinach, mushrooms & sundried tomatoes in a garlic & olive oil sauce	\$45	\$85
<b>PENNE &amp; HOT SAUSAGE</b> with broccoli rabe & fresh tomatoes in a piquant garlic & olive oil sauce	\$50	\$90
<b>BAKED ZITI</b> with plum tomato sauce, ricotta, mozzarella & romano cheese	\$40	\$80
<b>LINGUINE ALLA FRUITTA DI MARE</b> with shrimp, scallops, little neck clams & calamari in a white wine plum tomato sauce	\$85	\$165
<b>PASTA PRIMAVERA</b> penne with broccoli, mushrooms, zucchini & carrots in a garlic & olive oil or pomodoro sauce	\$40	\$80
<b>BAKED PENNE SICILIANA</b> with roasted eggplant & smoked mozzarella in a fresh basil plum tomato sauce	\$45	\$85
<b>FETTUCINE CARBONARA</b> with green peas & Italian bacon	\$45	\$85
<b>PENNE WITH BROCCOLI &amp; SUNDRIED TOMATOES</b> in a garlic & olive oil sauce	\$40	\$80

## PASTA

	<b>HALF</b>	<b>FULL</b>
	<b>(12pp)</b>	<b>(25pp)</b>
<b>VEGETABLE LASAGNA</b> layers of pasta with roasted vegetables, ricotta, mozzarella & pomodoro sauce	\$50	\$90
<b>FARFALLE WITH BROCCOLI RABE &amp; WHITE BEANS</b> in a garlic & olive oil sauce	\$45	\$85
<b>STUFFED SHELLS</b> baked with marinara sauce	\$30	\$55
<b>CHEESE RAVIOLI</b> marinara	\$30	\$55
<b>ROASTED CHICKEN LASAGNA</b> with Portobello mushrooms, roasted peppers, spinach, mozzarella & goat cheese with a pomodoro sauce	\$60	\$110
<b>LASAGNA BOLOGNESE</b> layers of pasta with ricotta, mozzarella, parmesan & an Italian meat sauce	\$55	\$95
<b>TORTELLINI GORGONZOLA</b> with green peas in a gorgonzola cream sauce	\$55	\$95
<b>TORTELLINI ALFREDO</b> with broccoli in a parmesan cream sauce	\$55	\$95
<b>RIGATONI BOLOGNESE</b> with a tomato meat sauce	\$40	\$80
<b>NONNA'S RIGATONI</b> with sweet Italian sausage meatballs in a homemade tomato ragu	\$50	\$90
<b>RIGATONI AMATRICIANA</b> with prosciutto, onions & dried chilly peppers with a plum tomato sauce	\$40	\$80
<b>LINGUINE WITH CLAM SAUCE</b> with fresh clams, Italian parsley, garlic & white wine	\$55	\$95

## PASTA

	<b>HALF</b>	<b>FULL</b>
	<b>(12pp)</b>	<b>(25pp)</b>
<b>CALAGEROS MAC &amp; CHEESE</b> rigatoni with parmesan, gorgonzola, ricotta & mozzarella	\$50	\$95

## ENTRÉE

	<b>HALF</b>	<b>FULL</b>
	<b>(8pp)</b>	<b>(15pp)</b>
<b>CHICKEN PARM</b> lightly breaded breast topped with pomodoro sauce & melted mozzarella	\$50	\$95
<b>CHICKEN MARSALA</b> breast of chicken sautéed with mushrooms in a marsala wine sauce	\$50	\$90
<b>GRILLED MARINATED CHICKEN</b> served over sautéed vegetables topped with a balsamic dressing	\$50	\$90
<b>CHICKEN FRANCESE</b> egg battered breast of chicken in a lemon white wine sauce	\$50	\$90
<b>CHICKEN MARGHERITA</b> lightly breaded breast of chicken layered with fresh mozzarella & oven dried tomatoes with basil olive oil & balsamic vinegar	\$55	\$95
<b>CHICKEN FLORENTINE</b> breast of chicken with ham, spinach, melted mozzarella & a lemon sauce	\$55	\$95
<b>CHICKEN CORDON BLEU</b> breast of chicken rolled with ham, swiss cheese & a parmesan cream sauce	\$55	\$95
<b>CHICKEN SCARPARELLO</b> bone-in roasted chicken with hot sausage & a white wine veal sauce	\$55	\$95

## ENTRÉE

	<b>HALF</b>	<b>FULL</b>
	<b>(8pp)</b>	<b>(15pp)</b>
<b>CHICKEN SALTIMBOCCA</b> breast of chicken with prosciutto & sage in a white wine veal sauce	\$55	\$95
<b>CHICKEN FINGERS</b>	\$35	\$70
<b>CHICKEN SORRENTINO</b> breast of chicken layered with eggplant, prosciutto & spinach with melted mozzarella & a red wine sauce	\$60	\$110
<b>CHICKEN PICATTA</b> breast of chicken with artichokes, red onions & capers in a lemon white wine sauce	\$60	\$100
<b>CHICKEN DIJON</b> breast of chicken with mushrooms & spinach in a dijon cream sauce	\$55	\$95
<b>CHICKEN ROLLANTINE</b> breast of chicken rolled with hot sausage & broccoli rabe with a dijon cream sauce	\$60	\$110
<b>BLACKENED CHICKEN BREAST</b> breast of chicken with a spicy cajun seasoning	\$50	\$90
<b>CHICKEN RISOTTO</b> arborio rice with chicken, spinach, mushrooms, roasted tomatoes & romano cheese	\$50	\$85
<b>SHRIMP &amp; VEGETABLE RISOTTO</b> with diced shrimp, vegetables, white wine & a touch of saffron	\$60	\$110
<b>SEAFOOD RISOTTO</b> with calamari, diced shrimp, sea scallops & fresh peppers seasoned with basil pesto	\$80	\$160
<b>SEAFOOD PAELLA</b> with shrimp, calamari, mussels, clams, chorizo & green peas seasoned with saffron	\$75	\$140

## ENTRÉE

	<b>HALF</b>	<b>FULL</b>
	<b>(8pp)</b>	<b>(15pp)</b>
<b>MEAT PAELLA</b> with ham, chicken & chorizo	\$50	\$95
<b>VEAL PARM</b> lightly breaded top round veal scaloppini topped with pomodoro sauce & melted mozzarella	\$85	\$165
<b>VEAL MARSALA</b> top round veal scaloppini sautéed with mushrooms in a marsala wine sauce	\$85	\$165
<b>VEAL FRANCESE</b> top round veal scaloppini in a lemon white wine sauce	\$85	\$165
<b>VEAL MARGHERITA</b> lightly breaded top round veal scaloppini topped with fresh mozzarella & roasted tomatoes drizzled with balsamic vinegar & basil olive oil	\$90	\$180
<b>VEAL PICATTA</b> top round veal scaloppini with capers, artichokes & red onions in a lemon white wine sauce	\$90	\$180
<b>VEAL PIZZIOLA</b> top round veal scaloppini with peppers & onions in a plum tomato sauce	\$85	\$165
<b>VEAL FLORENTINE</b> top round veal scaloppini layered with prosciutto, spinach, fontina cheese in a lemon white wine sauce	\$90	\$180
<b>GRILLED FLAT IRON STEAK</b> red wine sauce	<b>MARKET PRICE</b>	
<b>FILLET MIGNON</b> red wine sauce	<b>MARKET PRICE</b>	
<b>PEPPER STEAK</b>	<b>MARKET PRICE</b>	
<b>NONNA'S MEATBALLS</b> in tomato sauce	\$45	\$80

## ENTRÉE

	HALF	FULL
	(8pp)	(15pp)
<b>SHRIMP SCAMPI</b> jumbo shrimp sautéed with garlic, white wine & a touch of cream	\$80	\$160
<b>SHRIMP FRANCESE</b> egg battered jumbo shrimp in a lemon white wine sauce	\$80	\$160
<b>SHRIMP PARM</b> jumbo shrimp topped with pomodoro sauce & melted mozzarella	\$80	\$160
<b>PAN ROASTED CHILEAN SEA BASS</b> citrus white wine sauce	<b>MARKET PRICE</b>	
<b>ATLANTIC SALMON</b> crusted with seasoned bread crumbs with a citrus sauce	<b>MARKET PRICE</b>	
<b>BLACKENED RARE TUNA</b> sliced with a cucumber salad & wasabi aioli	<b>MARKET PRICE</b>	
<b>SAUSAGE &amp; PEPPERS</b> with onions in a plum tomato sauce	\$45	\$80
<b>SAUSAGE &amp; BROCCOLI RABE</b> sautéed with garlic & olive oil	<b>MARKET PRICE</b>	
<b>LEG OF LAMB</b> roasted with garlic, lemon & rosemary sliced & served with a red wine sauce	<b>MARKET PRICE</b>	
<b>OVEN ROASTED SHORT RIBS</b> with Calageros bbq sauce	\$60	\$100
<b>OVEN ROASTED LOIN OF PORK</b> with an apple brandy sauce	\$50	\$90

## **ENTRÉE**

	<b>HALF</b>	<b>FULL</b>
	<b>(8pp)</b>	<b>(15pp)</b>
<b>EGGPLANT ROLLANTINE</b> lightly battered eggplant rolled & stuffed with spinach, mozzarella, ricotta & romano cheese	\$50	\$90
<b>EGGPLANT PARM</b> lightly breaded eggplant baked with pomodoro sauce, mozzarella, parmesan, ricotta & fresh mozzarella	\$55	\$95

## **RICE**

	<b>HALF</b>	<b>FULL</b>
	<b>(12pp)</b>	<b>(25pp)</b>
<b>VEGETABLE RICE</b>	\$25	\$40
<b>SAFFRON RICE W/PEAS</b>	\$25	\$40
<b>PARMESAN BASIL PESTO RICE</b>	\$30	\$50

## **POTATOES**

	<b>HALF</b>	<b>FULL</b>
	<b>(12pp)</b>	<b>(25pp)</b>
<b>STEAK CUT FRIES</b>	\$20	\$40
<b>HOUSEMADE RED MASHED POTATOES</b>	\$30	\$60
<b>ROASTED GARLIC MASHED POTATOES</b>	\$30	\$60
<b>OVEN ROASTED RED POTATOES</b>	\$25	\$45
<b>POTATO SALAD</b> with Beets & Mayonnaise	\$30	\$50
<b>RED POTATO SALAD</b> with green beans	\$30	\$50

## POLENTA

	HALF (12pp)	FULL (25pp)
<b>STUFFED</b> with sundried tomatoes, Portobello Mushrooms & Fontina cheese with marinara sauce	\$30	\$60
<b>CREAMY</b> with rosemary & roasted garlic	\$25	\$50

## VEGETABLES

	HALF (12pp)	FULL (25pp)
<b>STEAMED BROCCOLI</b>	\$25	\$40
<b>STEAMED SEASONAL VEGETABLE MEDLEY</b>	\$25	\$45
<b>SAUTEED SEASONAL VEGETABLE MEDLEY</b> w/garlic & olive oil	\$30	\$50
<b>BROCCOLI RABE</b>	<b>MARKET PRICE</b>	
<b>SAUTEED SPINACH</b> garlic & olive oil	\$30	\$55
<b>SWEET CORN WITH BUTTER</b>	\$30	\$60
<b>ZUCCHINI W/TOMATO &amp; BASIL</b>	\$35	\$60
<b>STRING BEANS ALMONDINE</b>	\$35	\$60
<b>GRILLED ASPARAGUS</b>	<b>MARKET PRICE</b>	
<b>FENNEL CAPPONATTA</b> with green olives, sundried tomatoes & roasted peppers in a white wine sauce	\$30	\$55
<b>EGGPLANT CAPPONATTA</b> with onions, capers, olives, pine nuts & tomatoes with white wine & a touch of vinegar	\$30	\$55

## SANDWICHES & WRAPS

Accompanied by a mixed green salad

(choice of three) \$8.95

**GRILLED CHICKEN WRAP** with romaine lettuce, red onions, cheddar cheese, crisp bacon, tomato salsa & ceasar dressing in a sundried tomato tortilla

**CRANBERRY GRILLED CHICKEN WRAP** with goat cheese, cranberries & baby greens

**GRILLED VEGETABLE WRAP** eggplant, zucchini, roasted tomatoes, fresh mozzarella & a basil pesto aioli

**TUNA WRAP** our housemade tuna salad with celery, onions & plum tomatoes

**MEDITERRANEAN TURKEY WRAP** oven roasted turkey breast with caramelized onions, plum tomatoes, feta cheese, Calamata olives & romaine lettuce

**TURKEY CLUB WRAP** with crisp bacon, lettuce, tomato & a Dijon dressing

**ROAST BEEF WRAP** roast beef with provolone cheese, plum tomatoes & a basil pesto aioli

**BROCCOLI RABE PANINI** with grilled chicken, goat cheese & a balsamic reduction

**GRILLED CHICKEN PANINI** with caramelized onions, roasted tomatoes & a red pepper aioli

**FRESH MOZZARELLA PANINI** with prosciutto, roasted peppers & extra virgin basil olive oil

**GRILLED EGGPLANT PANINI** with fresh mozzarella, roasted tomatoes & basil pesto

**ITALIAN** with prosciutto, soppresata, fresh mozzarella & grilled olives

**ROAST BEEF** with melted mozzarella & basil pesto aioli

**SLICED FLAT IRON STEAK** with caramelized onions, melted mozzarella & a roasted red pepper aioli (add \$2)

**HAM PANINI** with tomatoes, onions, provolone & a dijon dressing

## HERO SANDWICHES

### 3,4 & 6 Foot

	PER FOOT
<b>GRILLED CHICKEN</b> broccoli rabe & hot sopressata	\$19
<b>GRILLED CHICKEN</b> fresh mozzarella & roasted peppers	\$18
<b>VEGETARIAN</b> grilled zucchini, eggplant, caramelized onions & roasted tomatoes with a basil aioli	\$18
<b>AMERICAN</b> ham, turkey, roast beef, american cheese, lettuce & tomatoes	\$16
<b>ITALIAN</b> ham, salami, provolone, roasted peppers, lettuce & tomatoes	\$16

### DESSERT

	SM	MED	LG
	(10pp)	(20pp)	(35pp)
<b>FRESH FRUIT PLATTER</b>	\$30	\$45	\$65
<b>OCCASION CAKE</b>	<b>MARKET PRICE</b>		
<b>MINI-ITALIAN PASTRIES</b>	\$16 per lb		
<b>FRESHLY BAKED COOKIES</b>	<b>MARKET PRICE</b>		

Racks & stems available with a \$10 deposit per rack

Prices subject to change without notice

Delivery charge may apply for some areas