

CATERING MENU

SOLD IN THREE SIZES

Small/Medium/Large
Small=8-10 people
Medium=18-20 people
Large=28-30 people

Contact us for orders and pricing at
(609)-646-8189
or email us at
catering@lukepalladino.com



The work we do is all fresh & custom.
We are glad to work with you on any idea or
theme you may have.

We are happy to cater seasonal dinners and dinner parties. Selections
can be developed from our menus or customized personally with Luke.

We pack in attractive disposable containers or
we will gladly use your trays and china.

Delivery, set-up, cooking staff, serving staff,
bartenders and other services are available.

Pricing and availability is subject to seasonal change.

LUKE PALLADINO

Seasonal Italian Cooking
Catering & Take Away

1333 New Road • Northfield, NJ 08225
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luke@lukepalladino.com

www.lukepalladino.com

Luke Palladino

SEASONAL ITALIAN COOKING CATERING MENU



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Antipasti / Hors D'oeuvres

Vegetarian \$40 / 80 / 110

- Assorted Marinated Olives/ with Citrus & Fennel
- Peppers alla Nonna/ Garlic, Capers & Anchovies
- Eggplant Caponata/ Sweet Pickle of Tomatoes, Olives, Capers, Red Onions, Celery, Basil and Orange Zest
- Truffled Devilled Eggs
- Roman Style Baby Artichokes with Garlic and Mint
- Squash Blossoms/ Baked Zucchini Flowers Filled with Potatoes, Green Beans, Basil, Marjoram and Parmigiano Drizzled in Extra Virgin Olive Oil
- Stuffed Tomatoes/ Garlic, Bread, Anchovies, Pine Nuts and Golden Raisins
- Mediterranean “Ratatouille” Chick Peas, Eggplant, Garlic, Tomatoes, Cinnamon, Mint and Cilantro
- Spinach Chick Peas, Garlic and Cilantro
- Bruschetta/Grilled, Garlic Scented Bread Topped with:
 - Fava Bean Pesto
 - Warm Mushrooms and Tallegio Cheese
 - Heirloom Tomatoes, Sweet Corn and Basil

Seafood \$50 / 95 / 145

- Stuffed Artichoke Bottoms/ Rock Shrimp, Fennel and Sambuca
- Shrimp/ with Feta, Sun Dried Tomatoes and Olives
- Insalata Frutti di Mare/ Calamari, Shrimp, Mussels, Clams, Extra Virgin Olive Oil, Potatoes, Celery and Parsley
- Octopus Salad/ Celery, Fennel, Umbrian Gigante Beans, Grape Tomatoes
- Lump Crab Crostini/ Smoked Paprika Aioli
- Mini “Mascarpone” Lump Crab Cakes
- Crab Louis/ Thousand Island Dressing, Chopped Eggs, Olives and Horseradish served in Crisp Half Tomatoes
- Porcupine Shrimp/ Rice Noodle Coating, Sweet Chili Sauce
- BBQ Shrimp Sliders/ Chili Mayo, Cucumber, Carrot & Cilantro Slaw

POULTRY, MEAT & GAME \$50 / 95 / 145

- Truffled Grissini/ Breadsticks Brushed with White Truffle butter, grated Parmigiano and Wrapped in Prosciutto
- Organic Chicken Galantine with Black Truffles
- Slow Cooked 3-Bean Chili served with Cheddar, Pickled Jalapenos, Chipotle Sour Cream, Scallions
- Cheese Steak Sliders/ Soft Brioche Bun, Onions, Peppers, our own “Whiz”, Spicy Sriracha-Chili Catsup
- Tuscan Beef Tartar with Chilies, Crisp Rosemary and Orange Zest, Served with Warm Crostini
- Sausage Polenta “Pasticciata” with Gorgonzola, Sage and Parmigiano
- Nonna’s Polpetta/ Sicilian Agro Dolce, Salame & Provolone
- Chorizo Stuffed Dates wrapped in Smoked Pancetta, Sherry Vinegar Glaze

STIXX (20 Skewer Minimum Required)

- Chicken Satay Spiced with Garlic, Coriander, Cumin, Turmeric, Lemongrass & Chilies (\$3 ea.)
- Curried Chicken Marinated with Yogurt, Lemon and Curry (\$3 ea.)
- Spiced Fish Satay Skewers with Ginger, Cilantro and Lemongrass with Sweet Chilies & Lime (\$3 ea.)
- Shrimp “Arrabiata”/ Rosemary & Scampi Garlic Butter (\$3.50 ea.)
- Char-Grilled Spiced Shrimp Skewers Marinated in Garlic, Ginger, Chilies, Garam Masala, Turmeric, Coriander and Lime (\$3.50 ea.)



Platters

Antipasto \$35 / 75 / 95

Assortment of Italian Appetizers Including Roasted Peppers, Balsamic Roasted Mushrooms, Eggplant Caponata, Grilled Asparagus with Shaved Reggiano, Marinated Olives, Cured Meats, Salami and Crostini

Artisan Cheese \$70 / 140 / 210

Cheeses of the World with Seasonal Accompaniments and Crackers

Salumi \$40 / 80 / 110

Variety of Domestic and European Salamis, Cured Meats

Crudites \$40 / 80 / 110

Seasonal Vegetables Served with Choice of Dips:

- Buttermilk-Bleu Cheese
- Smoked Chili Ranch
- Bail Pesto Aioli
- Roasted Red Pepper “Salsa Rosso Forte”

Dips and Spreads \$35 / 75 / 95

- Aleppo Pepper and Walnut Dip/ Roasted Peppers, Walnuts, Pomegranate Molasses, Chilies, Cumin and Olive Oil
- Roasted Eggplant with Garlic, Capers & Mint
- Hummus/ Pureed Chick Peas with Garlic Sesame Seed Paste, Lemon, Olive Oil, Aleppo Pepper and Smoked Paprika
- Cannelini Bean Puree/ Roasted Garlic, Lemon, EVOO
- Ricotta Spread/ Calabro Hand Made ricotta, Roasted Onions, Chives, EVOO

Fresh Cut Fruit Platter \$50 / 90 / 120

Featuring Fresh, Cold Seasonal Fruit

Italian Shellfish Platter “Capon Magro” (Market Price)

Maine Lobster, Jumbo Shrimp, Jumbo Lump Crab Salad, Poached Carrots, Beets, Salsa Verde

Salads \$40 / 80 / 110

- Chopped Cobb/ Grilled Chicken, Smoked Bacon, Tomato, Crumbled Bleu Cheese, Avocado, Egg, Romaine, Mixed Greens, Vinaigrette
 - Caesar/ Romaine Lettuce, Parmesan Cheese, Croutons (Available with Grilled Chicken or Shrimp)
 - Mixed Green/ Tomatoes, Cucumbers, Onions, Choice of Dressing
 - Spiced Carrot Salad/ Feta Cheese, Harissa Pepper Paste, Caraway Seed and Black Olives
 - Napa Cabbage Slaw/ Red & Yellow Peppers, Scallions, Ginger, Cilantro, Sesame-Soy Vinaigrette
 - Cucumber Salad with Yogurt, Mint & Sumac
 - Sweet & Sour Cucumber Salad/ Scallions, Cilantro Rice Vinegar and Toasted Sesame Oil
 - Roasted NJ Beet Salad/ Bulgarian Feta, Balsamic Vinegar and Mint Leaves
 - Greek Red Leaf Lettuce/ Shaved Red Onions, Calamata Olives, Tomatoes, Feta Cheese, Red Wine-Extra Virgin Olive Oil
 - Arugula & Grape Tomato Salad/ Saba-Vinaigrette and Shaved Parmesan Cheese
 - Caprese/ Heirloom Tomatoes, Buffalo Mozzarella, Aged Balsamic, Mint & Basil
 - Tri-Colore Salad/ Arugula, Radicchio, Belgian Endive, Balsamic-Mustard Vinaigrette, Shaved Grana Padano
 - Farro Panzanella/ Tuscan Farro and Tomato Salad with Red Onions, Cucumbers, Ligurian Olives, Basil and Mozzarella
 - Antipasto/ Fennel Salami, Mortadella, Mozzarella, Provolone, Peperoncini, Peppers, Bibb Lettuce, Ligurian Olives & Basil
 - Italian Chopped Tuna/ Tuna, Sundried Tomatoes, Sicilian Capers, Olives, Celery, Green Beans, Basil, Lemon & EVOO, Served Over Chopped Romaine, Radicchio & Arugula
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Grains and Pasta \$40 / 80 / 110

- Tabbouleh/ Bulgar Wheat, Parsley, Tomatoes, Scallions, Mint, Cucumbers, Chilies, Allspice, Cinnamon, Nutmeg, Lemon, EVOO
- Curried Chick Pea/ Garlic, Lemon, Curry, Swiss Chard
- Spicy Vegetable Cous Cous/ Zucchini, Garlic, Chick Peas, Cumin, Curry, Chilies and Parsley
- Israeli Cous Cous Salad/ Golden Raisins, Toasted Sesame Oil, Peanuts, Orange Sections, Scallions, Mint and Orange Zest
- Pennette Pasta Salad/ Fresh Basil Pesto, Heirloom Tomatoes, Pine Nuts and Shaved Parmigiano Reggiano
- Mamma's Pasta Salad/ Penne Pasta with Artichoke Hearts, Roasted Peppers, Olives, Ricotta Salata, Salami, Vinegar, Extra Virgin Olive Oil

Sandwich Platters

- Small Platter...10 Sandwiches - \$85
- Medium Platter...15 Sandwiches - \$127
- Large Platter... 20 Sandwiches - \$170

Artisan Sandwiches - Cold

- BLT/ Smoked Bacon, Lettuce, Tomato, Avocado-Chipolte Mayo with Scallions & Cilantro
- Roasted Turkey/ Crisp Pancetta, Tomato, Bibb Lettuce & Basil Aioli on Rosemary Focaccia or Whole Wheat Wrap
- Italian PLT/ Crisp Pancetta, Butter Lettuce and a Slab of Jersey Tomato with Basil Aioli

- Roasted Vegetable Wrap/ Zucchini, Red Onions, Portabello Mushrooms, Yellow & Red Peppers, Roasted Garlic & Chili Aioli on Whole Wheat Wrap
- Caprese/ Tomato, Basil and Mozzarella on Ciabatta Bread
- L'Italiano/ Capicola, Mortadella, Salami, Provolone, Lettuce, Tomatoes, Vinegar & EVOO Turkey Wrap/ Shaved Lettuce, Avocado Puree and Tomato Jam
- Grilled Vegetable Wrap/ Garlicky Chick Pea Aioli
- Chicken Caesar/ Grilled or Panko Crusted Cutlet with Romaine, Ugly Tomatoes, Grated Parmigiano on Grilled Panino

Artisan Sandwiches - Hot

- Chicken Cutlet Caprese/ Grilled or Panko Crusted Cutlet with Tomatoes, Mozzarella, Basil & Balsamic Vinaigrette on Focaccia
- Chicken Milanese/ Chicken Breast with Pomodoro Sauce, Melted Mozzarella, Parmigiano on Rosemary Focaccia
- Mr. Crispy/ Ham and Mustardy, Spiced Gruyere Cheese
- Saltimbocca/ Prosciutto, Mozzarella and Sage Leaves
- Porchetta/ Rosemary, Garlic, Fennel and Black Pepper Roasted Pork with Broccoli Rabe, Caramelized Onions and Provolone Cheese on Grilled Panino
- Sausage and Peppers/ Shaved Roasted Fennel Sausage, Peppers, Basil and Onions with Melted "MOZZ" and Sharp Provolone Cheese
- Prime Rib Hoagie/ Caramelized Onions, Roasted Peppers & Melted Provolone on an AC Roll



Entrees

- Griddled Salmon/ Honey-Chipotle BBQ Glaze or Salsa Verde (\$27 per pound)
- Corn Flake Crusted Crab Cakes/ Mango Salsa and Sriracha Remoulade (\$9 each)
- Fish Livornese Style/ Capers, Olives, Tomatoes, and Marjoram **(MP)**
- Eggplant Parmigiana (\$50 per half pan)
- Breaded Chicken Milanese (\$22 per pound)/ Arugula and Grape Tomato Salad with Balsamic Vinegar and Shaved Parmesan Cheese
- Grilled Flatiron Steak, Chimichurri Sauce (\$26 per pound)
- Red Wine Braised Beef Short Ribs (\$29 per pound)
- Baby Back Ribs/ Signature BBQ Sauce (\$12 per pound)
- Tuscan Roasted Pork Loin “Arrista”/ with Rosemary, Fennel and Garlic (\$26 per pound)
- Chicken Piccata/ Lemon-Sicilian Caper Vinaigrette, Tomatoes (\$22 per pound)
- Veal Saltimbocca/ with Prosciutto and Sage (\$27 per pound)
- Flatiron Beef Braciola (\$26)
- Organic Chicken “Alla Diavola” Grilled Chicken Under a Brick (\$22 per pound)
- Grilled Lobster with Calabrese Chili-Garlic Butter **(MP)**
- Grilled Chicken Wings/ Chili-Ginger BBQ, or Classic Buffalo Style
- Pork Chops with Rosemary-Balsamic-Honey Glaze (\$26 per pound)
- Rigatoni Pasta (\$50 per half pan)
 - Roasted Vegetables with Pomodoro and Ricotta Salata
 - Alla Gricia/ Smoked Pancetta, Carmelized Onions, Pecorino Cheese
 - Bolognese/ Classic Ragu of Beef Pork and Veal
 - All’ Amatriciana/ Toasted Garlic, Calabrese Chili, Pancetta, Pomodoro & Pecorino Cheese

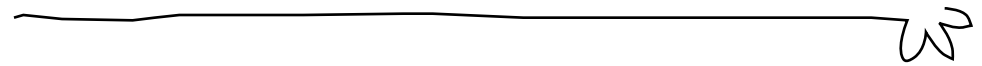
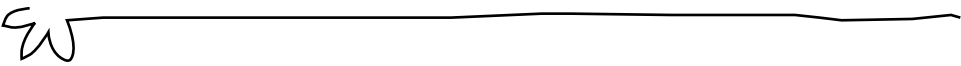
Sides

VEGETABLES \$35 / 70 / 95

- Roasted Cauliflower with Garlic & Parsley
- Zucchini Trifolati with Garlic, Basil, Parsley and EVOO
- Swiss Chard Gratin
- Griddled Green Beans
- Roasted Endigia-Radicchio with Saba and Rosemary
- Broccoli Rabe with Garlic, Chilies & EVOO
- Carmalized Cipollini Onions
- Wild Mushrooms “Trifolati” Cooked In The Style of Truffles
- Parmigiano Crusted Asparagus

POTATOES, RICE & POLENTA \$40 / 80 / 110

- Toasted Basmati Rice/ Scented with Cardamon, Almonds & Golden Raisins
- Black Eyed Pea, Avocado, Tomato, Cilantro and Scallion Salad
- Black Truffle Mash Potatoes
- Baked Sweet Potato Salad with Pecans, Citrus, Apples and Celery
- Creamy Parmigiano Polenta
- Caramelized Onions and Pancetta Scalloped Potatoes
- Tuscan Beans with Sage
- Fingerling Potatoes Glazed in Red Wine
- Cacciatore Potatoes with Pancetta, Rosemary, Garlic and Tomatoes
- Potato Crocchettes with Caciocavallo Cheese
- Garlic, Rosemary & Sage Roasted Yukon Gold Potatoes



Sweets

COOKIES (\$18 per Dozen)

- Chocolate Chip
- Chocolate Nutella with Hazelnuts
- Oatmeal Raisin
- Crystalized Ginger
- Peanut Butter
- Anise Biscotti
- Amaretti Cookie

INDIVIDUALS

- Valrhona Chocolate Rum Cake (\$60 per Dozen)
- Ricotta Zeppole with Powdered Sugar and Moscato Zabaglione (\$18 per Dozen)
- Valrhona Chocolate Coated Grissini with Crushed Almonds and White Chocolate (\$24 per Dozen)
- Seasonal Panna Cotta (\$48 per Dozen)

CAKES / CROSTATA (10 INCH)

- Valrhona Chocolate Torta/ Layered with Espresso Liquor, Nutella & Chocolate Ganache
- Tiramisu (\$60 per Half Pan)
- Tuscan Olive Oil Cake
- Ricotta Cheesecake with Amaretti Cookie Crust
- Seasonal Fruit Crostata