

LUKE PALLADINO
Seasonal Italian Cooking
Catering ~ Take Away

Lunch Catering Menu

PICKUP OR DELIVERY

\$8 - \$10 PER PERSON

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

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

We are happy to cater lunch and dinner parties. Menus can be
developed from our menus and personally with Luke.

We also offer a boxed lunch menu.

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

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

SANDWICHES / PANINI

CHICKEN CUTLET "CAPRESE"

Your Choice: Grilled or Breaded Cutlet

Cool Tomatoes, Basil & Sliced Mozzarella with Balsamic Vinaigrette on
Herbed Focaccia

CHICKEN CUTLET CAESAR

Your Choice: Grilled or Breaded Cutlet

Romaine, Ugly Tomatoes, Grated Parmigiano on a Grilled Panino

CHICKEN CUTLET "MILANESE"

Your Choice: Grilled or Breaded Cutlet

Pomodoro Sauce, Melted Mozzarella, Parmigiano on Herbed Focaccia

L'ITALIANO

Capicola, Mortadella, Salami, Provolone, Lettuce, Tomatoes, Vinegar & EVOO on an
A.C. Roll

(Good Pressed Too)

ROASTED TURKEY

Crisp Pancetta, Tomato, Bibb Lettuce, Basil Aioli Served on Rosemary Focaccia or
Whole Wheat Wrap

PRIME RIB HOAGIE

Caramelized Onions, Roasted Peppers & Melted Provolone on an A.C. Roll

PORCHETTA

Fennel & Garlic Roasted Pork with NJ Broccoli Rabe, Provolone & Locatelli Cheeses on a Grilled Panino

ROASTED VEGETABLE WRAP

Zucchini, Red Onions, Portabella Mushrooms, Green & Red Peppers with Roasted Garlic, Chili Aioli, Whole Wheat Wrap

INSALATA**ADD TO ANY SALAD:**

GRILLED CHICKEN BREAST

CRISPY CHICKEN CUTLET

SLICED PROSCIUTTO

BRESAOLA

GORGONZOLA CHEESE

CRISP PANCETTA

INSALATA TRI-COLORE

Arugula, Radicchio Treviso, Belgian Endive, Balsamic-Mustard Vinaigrette, Shaved Piave Cheese

CLASSIC CAESAR

Rustic Crouton and Parmigiano

ITALIAN CHOPPED TUNA SALAD

Tuna, Sundried Tomatoes, Sicilian Capers, Olives, Celery, Green Beans, Basil, Lemon, and EVOO, Served Over Chopped Romaine, Radicchio and Arugula

ARUGULA

Shaved Fennel, Grape Tomatoes, Saba Vinaigrette, Shaved Parmigiano Reggiano

HANDCRAFTED PASTA**PORK RAGU "ALLA CACCIATORA"**

Boneless Baby Back Rib Ragu with Garlic, Rosemary, Sage, Tomatoes & Our Own Calabrese Style Chilies with Pecorino Cheese

BROCCOLI RABE, ROASTED GRAPE TOMATOES, GARLIC & EVOO**ROASTED SEASONAL VEGETABLES WITH RICOTTA SALATA**

CHOICE OF: RIGATONI, PENNE OR BUCATINI PASTA

ADD: SAUSAGE , CHICKEN OR SHRIMP

MAINS

GRILLED SALMON OR OTHER SEASONAL FISH

Gigante White Beans & Salsa Verde, Ligurian Olives, Roasted Heirloom Tomatoes

GRILLED FLAT-IRON STEAK

Rosemary "Salsa Aromatica", Escarole alla Romana with Pine Nuts & Golden Raisins, Crisp Fingerling Potatoes

CHICKEN PICCATA

Lemon-Sicilian Caper Butter, Griddled Romano Beans

CHICKEN MILANESE

Pomodoro Sauce, Melted Mozzarella, Parmigiano Reggiano

EGGPLANT PARMIGIANA

Pomodoro Sauce, Melted Mozzarella, Parmigiano Reggiano

ANTIPASTI

TRUFFLED GRISSINI

Breadsticks Brushed with White Truffle Butter, Grated Parmigiano and Wrapped in Prosciutto

CALAMARI

Cherry Pepper Aioli

CAULIFLOWER

Lemon Tempura Batter, Tossed with Shaved Romano Cheese & Red Pepper Flakes

ARANCINI

Crisp Risotto Fritters Filled with Truffled Sottocenere Cheese and Scallions

BRUSCHETTA:

- Tomatoes & Basil
- Mushroom & Tallegio Cheese

DESSERTS

- Mini Cannoli
- Cookies
- Chocolate Cake
- Tira Misu