

HOSTING AN EVENT? WE'RE HERE FOR ALL YOUR CELEBRATIONS

CATERING MENU

whether it's dinner with friends or lunch at the office, our catering menu is meant to be shared. So feel free to start passing plates and asking for seconds. We offer two sizes pan, half pan serves 6 – 8 people, or full pan serves 15 – 18 people, depending on your appetite.

HAND-MADE PASTA

- BAKED MACCHERONI half pan \$35 full pan \$70
- FETTUCCHINE HAM AND SWEET PEAS
half pan \$35 full pan \$70
- MAFALDA PRIMAVERA half pan \$35 full pan \$70
- LINGUINE CLAMS AND PANCETTA oil and garlic half
pan \$40 full pan \$80
- SCALLOPS ARRABBIATA half pan \$45 full pan \$90
- SUNDAY PORK RAGU' half pan \$35 full pan \$70
- RICOTTA RAVIOLI half pan \$30 full pan \$60
- MEAT LASAGNA half pan \$35 full pan \$70
- VEGETARIAN LASAGNA half pan \$35 full pan \$70
- BUGATINI CARBONARA half pan \$35 full pan \$70
- GNOCCHI ALLA NORMA half pan \$35 full pan \$70
- MANICOTTI half pan \$35 full pan \$70
- STUFFED SHELLS half pan \$35 full pan \$70
- SPAGHETTI POMODORO half pan \$30 full pan \$60

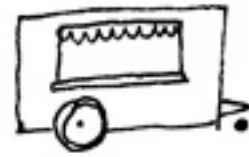
EXTRAS

- ITALIAN SAUSAGE half pan \$20 full pan \$40
- MEATBALLS half pan \$15 full pan \$30

DESSERTS

- TIRAMISU half pan \$15 full pan \$30
- LARGE CANNOLI \$4 each (minimum of 10)
- SMALL CANNOLI \$2 each (no minimum)
- ITALIAN CHEESE CAKE 12 inch pan \$25

Ask us about our new food cart.



PARM & POULTRY

- EGGPLANT PARMIGIANA half pan \$35 full pan \$70
served with half pan of spaghetti.
- CHICKEN PARMIGIANA half pan \$35 full pan \$70
your choice of breaded or sautéed chicken. served with
half pan spaghetti spaghetti
- CHICKEN PICCATA half pan \$40 full pan \$80
pan seared chicken breast with salty cappers, in white
wine sauce, tangy lemon, and sautéed baby artichokes.
- CHICKEN MARSALA half pan \$40 full pan \$80
pan-seared chicken in marsala wine sauce, mushrooms &
herb, served with half pan crispy potato.
- LEMON CHICKEN half pan \$40 full pan \$80
mountaire farm chicken seared "under a brick", lemon,
garlic, white wine, served with half pan crispy potato.

MEAT & SEAFOOD

- CAGIOCAVALLO STUFFED MEATBALLS
half pan \$45 full pan \$90 served with half pan over
sized rigatoni in marinara sauce
- VEAL SALTIMBOCCA half pan \$45 full pan \$90
15 thin veal scaloppini, prosciutto, herbs, white wine,
brown gravy sauce, served with half pan sautéed spinach.
- NONNA'S SAUSAGE AND PEPPERS
half pan \$35 full pan \$70
- SEAFOOD CIOPPINO half pan \$80 full pan \$160
fish stew with clam, shrimp, scallops, calamari, mussels
and monk fish, san marzano tomato sauce, white wine,
served with toasted bread.
- PAN-ROASTED SALMON market price served with
asparagus and lemon.

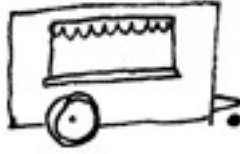
FRESH VEGETABLE

- SPINACH half pan \$25 full pan \$50
butter and Parmesan cheese
- ASPARAGUS half pan \$30 full pan \$60
grilled w/balsamic glaze
- PEPERONATA half pan \$20 full pan \$40
bell pepper stew w/onion
- BROCCOLI RABE half pan \$30 full pan \$60
oil and garlic
- CRISPY POTATO half pan \$20 full pan \$40
butter and rosemary .

FREE DELIVERY OR PICK UP
GLUTEN FREE MENU AVAIABLE.

PRICES AND SELECTIONS SUBJECT TO CHANGE. BEFORE PLACING YOUR ORDER,
PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS FOOD ALLERGY.

FOR MORE INFORMATION PLEASE EMAIL US AT J.CHIARO@CARUSOBRICKOVEN.COM



PLEASE ASK FOR SUGGESTIONS BASED ON YOUR CATERING NEEDS.
SOME DISHES TRAVEL BETTER THAN OTHERS.
WE WILL ALSO DELIVERY ORDERS TO YOUR BUSINESS OR OFFICE.
WE CAN ALSO CREATE A MENU FOR YOU.

ANTIPASTO

MUSSELS CARUSO half pan \$35 full pan \$70
MOZZARELLA FRITTA half pan \$35 full pan \$70
FRIED CALAMARI half pan \$35 full pan \$70
CAPRESE small tray \$25 large tray \$50
BRUSCHETTA small tray \$15 full pan \$30
WARM PROVOLA small tray \$35 large tray \$70

MEAT AND CHEESE

served with bread.

ANTIPASTO small tray \$45 large tray \$90
selection of artisanal cured meats & cheeses, marinated artichokes, bell pepper, prosciutto di parma, soppressata salami, fresh mozzarella, fresh ricotta, calamata olives, balsamic reduction and grilled bread.

CHEESE APPETIZER small tray \$45 large tray \$90
selection of sharp provolone, sheep milk ricotta, fresh mozzarella, imported gorgonzola dolce, balsamic reduction, grilled bread, and raw chestnut honey.

SOUP & SALAD

TOSSED SALAD half pan \$15 full pan \$30
CHICKEN CAESAR SALAD half pan \$25 full pan \$50
VIVALDI CON BELLO half pan \$30 full pan \$60
ANTIPASTO SALAD half pan \$35 full pan \$70
ARUGOLA half pan \$35 full pan \$70
PORCINI MUSHROOM SOUP one gallon \$25
PASTA AND FAGIOLI one gallon \$25
WEDDING SOUP one gallon \$25

dressing: Caesar, ranch, creamy Italian, balsamic, honey mustard, blue cheese, oil & vinaigrette.

PIZZA

16 inch family size for carry out only.

TOMATO PIE (10)
san marzano tomato sauce, garlic, oregano & basil.
QUEEN MARGHERITA (12)
san marzano tomato sauce, house stretched mozzarella & basil.
ASPARAGO (18)
shaved asparagus, smoked mozzarella, truffle oil, fresh farm eggs, basil & fresh ricotta.
MARIO LANZA (20)
house stretched mozzarella, prosciutto, arucola, cherry tomato, shaved parmesan cheese & balsamic glaze.
CARUSO (20)
house stretched mozzarella, ham, meatballs, bacon, pepperoni, sausage, and san marzano tomato sauce.
VEGETARIAN (18)
fresh selection of farmer's market veggies, san marzano tomato sauce & house stretched mozzarella & basil.
SCALLOPS AND BACON (20)
house stretched mozzarella, smoked apple bacon, basil & dry sea scallops.

MINI CALZONI TRAY

craft your own, choose to 3 combination toppings to a romano, ricotta and mozzarella filling personal for small tray \$ 30 large tray \$60

pepperoni, sausage, smoked apple bacon, spinach leaf, asparagus, eggplant, bell pepper, mushroom, chicken, gorgonzola, extra mozzarella, ham, meatball, portobello, broccoli rabe, broccoli, salami, calamata olive, sundried tomato.

SANDWICH TRAY

small tray 29.99 large tray 59.99 Choose from three varieties: mini roll, wraps and croissant, and you can also choose up to three sandwiches combination. all sandwiches are served with potato chips.

gluten free bread available.

WE CAN CUSTOMIZE A MENU TO SUIT YOUR NEEDS. OUR DELIVERY ATTENDANTS ENSURE EVERY
DETAIL IS ADDRESSED BEFORE LEAVING

GAETANO CHIARO | EXECUTIVE CHEF
WE WORK WITH THE BEST PRODUCTS ON PLANET EARTH AND COOK WITH THE SEASONS.
WE DO ACCEPT ALL MAJOR CREDIT CARDS.

WWW.CARUSOBRICKOVEN.COM