

Broccolini's Restaurant & Catering

6525 Superior Avenue
Sarasota FL. 34231

Tel: 941-926-8525

www.broccolinisarasota.com

Catering Menu

Thank you for choosing Broccolini's Restaurant & Catering!!

There are a few guidelines that we'd like you to follow when you are placing a catering order with us.

A minimum of 10 people is required for any of the following plans.

Delivery is available (please inquire)

All plan prices include bread, paper products, steam racks, & sterno.

China dishes, flatware, & Chaffing Dishes may be ordered at extra charge.

If you wish you may order any item a la carte.

Prices are subject to change without notice.

Half size pan will serve 8-10 people

A set up will be charged (optional)

Our professional staff will ensure that your catering experience is worry free,
and we will go the extra mile to be certain that it was all you expected.

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One entrée, vegetable, rice or potato, and salad \$17.95
Two entrées, vegetable, rice or potato, and salad \$23.95
Three entrées, vegetable, rice or potato, and salad \$27.95

Pasta

	Half Tray	Per Person
Pasta Primavera served in a garlic & olive oil sauce	\$35.00	\$
<small>Pasta with fresh mixed vegetables in your choice of garlic & oil or pink sauce</small>		
Penne Arrabbiata		
Penne pasta in a spicy Marinara sauce	\$35.00	\$
<small>With Jumbo Shrimp</small>		
Pasta Bolognese		
Choice of Pasta with our homemade meat sauce with a hint of cream	\$38.00	\$
Lasagna Romagnola		
<small>Lasagna filled with Bechamel and Bolognese sauce Baked topped with</small>		
Cheese and Bolognese sauce	\$36.00	\$
Cheese & Tomato Lasagna		
<small>Pasta layered with tomato sauce, ricotta cheese and Parmesan cheese</small>		
Cheese Ravioli with fresh tomato basil sauce		
<small>Cheese ravioli in a light tomato sauce</small>		
Baked Ziti		
<small>Pasta in a tomato, basil and ricotta cheese blend topped with cheese</small>		
Your choice of pasta with fresh tomato basil sauce		
<small>Pasta in a fresh tomato & basil sauce</small>		
Seafood Frutti Di Mare served over pasta or risotto		
<small>Pasta or Risotto with shrimp, scallops, calamari, mussels & garlic in a red or white sauce</small>		
Rigatoni Broccolini		
<small>Rigatoni pasta with fresh broccolini, prosciutto, chicken pieces, in a light pink pesto sauce</small>		
Penne Vodka		
<small>Fusilli in a pink vodka sauce with garlic, onions, & sun-dried tomatoes</small>		
Risotto with Mushrooms		
<small>Arborio rice with wild mushrooms & Parmesan cheese</small>		
Lobster Ravioli		
<small>Fresh lobster meat ravioli served with shrimp in a light a Lobster Bisque sauce</small>		
Manicotti Giardino		
<small>Pasta filled with Ricotta, spinach and parmesan cheese baked with Broccolini, zucchini , mushrooms creamy pink sauce</small>		

Entrees

	Half Tray	Per Person
Chicken:		
Chicken Parmesan	\$45.00	\$
Chicken breaded topped with tomato sauce and mozzarella cheese		
Chicken Cacciatora	\$48.00	\$
Chicken breast with onions, mushrooms, peppers, in a light tomato sauce		
Chicken & Sausage	\$50.00	\$
Chicken breast & Italian sausage with onions, mushrooms, peppers, in a light tomato sauce		
Chicken Francese	\$46.00	\$
Chicken sauteed with egg batter served in a white wine lemon butter sauce		
Chicken Marsala.....	\$47.00	\$
Chicken sauteed with mushrooms, Marsala wine sauce		
Chicken Piccata.....	\$46.00	\$
Chicken sauteed with capers lite white wine, lemon, butter sauce		
Chicken Balsamico.....	\$55.00	\$
Boneless chicken pieces, wild mushrooms, sun-dried tomatoes, garlic in balsamic vinegar sauce		
Chicken Sorrento.....	\$55.00	\$
Chicken with prosciutto, eggplant, fresh tomato, & mozzarella cheese white wine tomato sauce		
Chicken Broccolini.....	\$56.00	\$
Grilled chicken breast served topped with sautéed Broccolini in garlic olive oil topped with Parmesan cheese shavings		
Chicken Mediterraneo	\$56.00	\$
Grilled chicken breast served over sautéed Artichoke, mushrooms, pine nuts, fresh tomato, Garlic olive oil		

Veal:

	Half Tray	Per Person
Veal Parmesan.....	\$55.00	\$
Veal breaded layered with tomato sauce and mozzarella cheese		
Veal Marsala	\$56.00	\$
Veal scaloppine sauteed with mushrooms, lite Marsala wine sauce		
Veal Romano	\$58.00	\$
Veal sautéed, & topped with spinach sun-dried tomatoes mozzarella, in a light white wine sauce		
Veal Sorrento	\$58.00	\$
Veal topped with prosciutto, eggplant, tomato, & mozzarella cheese light white wine tomato sauce		
Veal Bolognese	\$56.00	\$
Veal Breaded topped with Prosciutto, Fontina cheese, light tomato sauce		
Veal Turin	\$56.00	\$
Veal breaded topped with prosciutto, Fontina cheese creamy rosemary, and garlic white wine mushrooms sauce		

Entrees:

	Half Tray	Per Person
Meatballs with tomato sauce..... Meatballs in a tomato sauce	\$36.00.....	\$
Sausage & Peppers Italian sausage with onions, peppers, in a light tomato sauce	\$45.00.....	\$
Eggplant Parmesan..... Eggplant breaded layered with tomato sauce and mozzarella cheese	\$38.00.....	\$
Roast Beef Au Jus Roast beef served in its own juice	\$50.00.....	\$
Roast Pork with Rosemary, Garlic & White Wine Roast pork Loin, in a white wine fresh rosemary, garlic sauce	\$46.00.....	\$
Beef Tenderloin R	\$ MP.....	\$
NY Strip R	\$ MP.....	\$
Racks of lamb Steak sliced with sausage, onions, peppers, potatoes, & mushrooms, in a rosemary garlic white wine sauce.	\$ MP.....	\$

Seafood:

	Half Tray	Per Person
Tilapia Francese Tilapia sauteed with egg batter served in a white wine lemon butter sauce	\$51.00.....	\$
Salmon Oreganato Salmon sauteed with fresh oregano, garlic white wine balsamic vinegar sauce topped with Oreganato breadcrumbs	\$56.00.....	\$
Shrimp Scampi over linguine..... Jumbo shrimp sauteed with garlic, white wine lemon butter sauce	\$70.00.....	\$
Shrimp Fra Diavolo over linguine..... Shrimp sauteed in a spicy Tomato sauce	\$70.00.....	\$
Mahi Mahi Livornese Sauteed with onions, garlic, olives, capers light white wine tomato sauce	\$70.00.....	\$
Red Snapper Vittoria Red Snapper sautéed with garlic, artichokes, capers, sun dried tomato white wine lemon butter sauce Add \$1.95 per person	\$70.00.....	\$
Florida Grouper Piccata..... Grouper sautéed with Capers, white wine lemon butter sauce Add \$1.95 per person	\$70.00.....	\$

SALAD & SIDE SELECTIONS

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You may chose from the following salads & side orders
to accompany your catering plan.

Green Salads:

	Half Tray	Per Person
Caesar Salad.....	\$19.00.....	\$
Tossed Garden Salad	\$19.00.....	\$

Cold Pasta Salads:

Penne Primavera.....	\$20.00.....	\$
Penne, Broccoli, & Sun-Dried Tomatoes	\$20.00.....	\$

Vegetable Salads:

Potato Salad	\$15.00.....	\$
Italian Potato salad.....	\$18.00	\$

Starches:

Roasted Potatoes	\$20.00.....	\$
Roasted Garlic Mashed Potatoes.....	\$20.00.....	\$
Rice and Wild rice Pilaf.....	\$20.00.....	\$
Pasta with (butter and garlic, Marinara)	\$20.00.....	\$

Vegetables:

Sautéed Broccoli	\$25.00.....	\$
Vegetable Medley	\$25.00.....	\$
Green Beans Almandine	\$25.00.....	\$
Asparagus Gratin.....	\$00.00.....	\$
Sauteed Spinach.....	\$00.00.....	\$

C O L D P L A T T E R S & A P P E T I Z E R S

	Half Tray	Per Person
Grilled Vegetable Platter		
Zucchini, Sautéed Spinach, Eggplant, Peppers, Onion, & Mushrooms,		
Drizzled with Olive Oil	\$35.00	\$
 Grilled Vegetables and fresh mozzarella		
Assorted grilled vegetables & fresh mozzarella cheese with olive oil & basil.....	\$38.00	\$
 Antipasto		
Salami, Sopressata, Prosciutto, Roasted Peppers, Fresh Tomato &		
Mozzarella, artichoke hearts, olives, & provolone cheese	\$40.00	\$
 Bruschetta		
Grilled Italian Bread served with our own mixture of Fresh Tomato,		
Onions, Garlic, Fresh Basil & Olive Oil.....	\$25.00	\$

C O C K T A I L P A R T Y M E N U

1 WEEKS NOTICE ON ALL HORS D'OEUVRE

	Half Tray	Per Person
FRIED CALAMARI.....	\$35.00	\$
CHICKEN FINGERS.....	\$35.00	\$
EGGPLANT ROLLATINO	\$40.00	\$
Eggplant slices rolled & filled with ricotta, fontina cheese, spinach & laced with tomato sauce		
CLAMS OREGANATO (30 PCS H-T)	\$30.00	\$
MUSHROOM CAPS STUFFED WITH CRABMEAT (30 PCS H-T).....	\$ 20.00	DZ
MUSHROOM CAPS STUFFED WITH SAUSAGE (30 PCS H-T).....	\$ 15.00	DZ
JUMBO SHRIMP COCKTAIL.....	\$ 24.00	DZ
MINI MEATBALLS.....\$ 6.00 PER DZ	CANTALOUPE MELON WITH	
	PROSCIUTTO.....\$ 15.00 PER DZ	
COCKTAIL FRANKS.....\$ 8.00 PER DZ		
CHICKEN ON A STYX.... \$ 15.00 PER DZ	MINI CRAB CAKES.....\$ 20.00 PER DZ	
ASPARAGUS WRAPPED WITH	SCALLOPS WRAPPED	
PROSCIUTTO.....\$ 15.00 PER DZ	WITH BACON.....\$ 18.00 PER DZ	

MOZZARELLA CAPRESE
(FRESH MOZZARELLA AND CHERRY TOMATO, BASIL OLIVE OIL SAUCE)
ON SKEWERS.....\$ 12.00 DZ

ASORTED PINWHEEL PLATTER:\$ 8.00DZ
PROSCIUTTO AND FONTINA CHEESE – ROAST BEEF AND BLUE CHEESE –
SOUTHWEST TURKEY-

There are just a few more thing that we offer:

Servers (Wait Staff)
Hourly.....

Fancy Chaffing Dishes
Per Rental.....

Table Cloths
White.....\$ Colored.....\$

Linen Napkins
White.....\$ Colored.....\$

Please Be Reminded:

All Glassware, Flatware, & China Dishes are available (Please Inquire)
There will be a \$6.00 deposit on all Steam Racks