

# Pronto catering

We will cater, deliver and setup for you. Available for Breakfast, Lunch, Dinner, Cocktail Parties, Business Meetings, Conferences and more. Call us 732-741-6009!

Small serving feeds 8-12 people. Large serving feeds 15-20 people.

## Antipasti

**BEEF TENDERLOIN on CROSTINI** Prime Filet Mignon served on crostini with homemade horseradish sauce ~ **Dozen** \$38.00

**BRUSCHETTA** Tomato Bruschetta served with garlic toast ~ **Small** \$35.00, **Large** \$65.00

**CAPRESE** Fresh mozzarella, roasted peppers and slice tomato served with balsamic dressing ~ **Small** \$50.00, **Large** \$100.00

**CLASSIC ITALIAN ANTIPASTI** Pecorino, parmigiano, provolone, gorgonzola, sopresata, prosciutto, salami, capocola, roasted tomato, hot peppers, grilled zucchini, grilled baby artichokes, roasted pepper, mixed olives and Italian specialties. ~ **Small** \$60.00, **Large** \$120.00

**EGGPLANT TORTES** Eggplant Caponata served in pastry cups ~ **Each** \$2.50

**GRILLED ASPARAGUS WRAPPED IN PROSCIUTTO di PARMA** Grilled asparagus wrapped in prosciutto ~ **Each** \$1.50

**ITALIAN CHEESE PLATTER** Assorted Italian cheeses accompanied by mixed olives ~ **Small** \$50.00, **Large** \$100.00

**SAUSAGE STUFFED MUSHROOMS** Baked with our homemade sausage stuffing ~ **Each** \$1.75

**SHRIMP COCKTAIL** Jumbo shrimp served on a bed of lettuce with lemon and cocktail sauce ~ **Dozen** \$36.00

**SPINACH ARTICHOKE on GARLIC CHIPS** A tapenade of spinach, artichoke and parmigiano served on garlic chips ~ **Small** \$35.00, **Large** \$70.00

## Contorni

**BRUSSEL SPROUTS** Sautéed with prosciutto and shallots ~ **Small** \$45.00, **Large** \$75.00

**CREAMED SPINACH** Baby spinach, cipolini onions and cream ~ **Small** \$45.00, **Large** \$75.00

**EGGPLANT POMODORO** Grilled eggplant, roasted tomato and fresh mozzarella ~ **Each** \$3.75

**EGGPLANT ROLLATINI** Rolled eggplant stuffed with ricotta and topped with pomodoro ~ **Each** \$3.50

**ESCAROLE AND BEANS** Sautéed escarole, white beans with garlic and extra virgin olive oil ~ **Small** \$40.00, **Large** \$75.00

**GARLIC MASHED POTATOES** Sautéed garlic and extra virgin olive oil mashed with Idaho potatoes ~ **Small** \$40.00, **Large** \$65.00

**GREEN BEANS ALMONDINE** String beans with braised almonds and extra virgin olive oil ~ **Small** \$40.00, **Large** \$65.00

**SAUTÉED BROCCOLI** Sautéed with garlic & extra virgin olive oil ~ **Small** \$40.00, **Large** \$70.00

**SAUTÉED BROCCOLI RABE** Sautéed with garlic & extra virgin olive oil ~ **Small** \$50.00, **Large** \$85.00

**VEGETABLE RISOTTO** Rice with sautéed vegetables ~ **Small** \$40.00, **Large** \$80.00

## Salad

**ARUGULA, CRANBERRY AND WALNUTS** Arugula salad with cranberry, walnuts & shaved parmigiano served with red wine vinaigrette & extra virgin olive oil ~ **Small** \$45.00, **Large** \$90.00

**ARUGULA & PARMIGIANO** Baby arugula, shaved parmigiano, lemon juice & extra virgin olive oil ~ **Small** \$40.00, **Large** \$80.00

**CLASSIC CAESAR SALAD** Crisp romaine lettuce, parmigiano, croutons & Caesar dressing ~ **Small** \$40.00, **Large** \$80.00

**MESCOLINO** Mixed baby greens, pignoli nuts, gorgonzola, grape tomatoes & our balsamic dressing ~ **Small** \$40.00, **Large** \$80.00

**SPINACH AND CHICKEN SALAD** Baby spinach tossed with grilled chicken, walnuts & gorgonzola served with extra virgin olive oil & balsamic vinegar ~ **Small** \$45.00, **Large** \$90.00

## Bread

**BAGUETTE** \$3.50

**CIABATTA ROSEMARY RING** \$4.50

**CRANBERRY PECAN BATARD** small \$14.00/ large \$18.00

**DINNER ROLLS** \$1.50 each

**TRADITIONAL CIABATTA LOAF** \$4.75

**TRADITIONAL CIABATTA LOAF LARGE** \$6.25

**TRADITIONAL STUFFED BREADS** \$14.00  
Variety of stuffings

## Pasta

**BAKED ZITI** Ziti baked with fresh mozzarella, parmigiano and tomato sauce ~ **Small** \$50.00, **Large** \$100.00

**CAVATELLI AND BROCCOLI** Cavatelli pasta sautéed with garlic, olive oil and broccoli ~ **Small** \$50.00, **Large** \$90.00

**CHEESE RAVIOLI** Ricotta stuffed ravioli with tomato sauce ~ **Each** \$1.50

**LASAGNA** Layered pasta baked with ricotta and mozzarella ~ **Small** \$55.00, **Large** \$110.00

**LASAGNA BOLOGNESE** Layered pasta baked with meat sauce, ricotta and mozzarella ~ **Small** \$65.00, **Large** \$130.00

**LASAGNA VERDE** Layered vegetables and pasta baked with ricotta and mozzarella ~ **Small** \$55.00, **Large** \$110.00

**MANICOTTI** Ricotta cheese, pasta and tomato sauce ~ **Each** \$3.00

**ORECCHIETTE WITH BROCCOLI RABE AND SAUSAGE** Ear shaped pasta sautéed with broccoli rabe and sausage ~ **Small** \$55.00, **Large** \$110.00

**PENNE WITH SHRIMP** Penne sautéed with broccoli rabe and shrimp ~ **Small** \$75.00, **Large** \$140.00

**PENNE ALLA VODKA** Penne in a pink vodka sauce ~ **Small** \$50.00, **Large** \$100.00

**RIGATONI BOLOGNESE** Hearty meat sauce ~ **Small** \$50.00, **Large** \$100.00

**SEAFOOD PASTA** Shrimp, clams, mussels and calamari served with linguini ~ **Mkt. price**

**WHITE CLAM SAUCE** Top neck clams sautéed in garlic and extra virgin olive oil served with linguini ~ **Small** \$55.00, **Large** \$110.00

**ZITI ALLA AMATRICIANA** Onion, pancetta and tomato ~ **Small** \$50.00, **Large** \$100.00

## Poultry

**CHICKEN CACCIATORE** Chicken (on bone or breast) with tomato, onion, mushroom and peas ~ **Small** \$55.00, **Large** \$110.00

**CHICKEN MARSALA** Sautéed chicken breast with onions, mushrooms and marsala wine ~ **Small** \$55.00, **Large** \$110.00

**CHICKEN PICATTA** Sautéed chicken breast with lemon and capers ~ **Small** \$55.00, **Large** \$110.00

**CHICKEN SCARPIELLO** Chicken (on bone or breast) with extra virgin olive oil, lemon, vinegar and oregano ~ **Small** \$55.00, **Large** \$110.00

**WHOLE ROTISSERIE CHICKEN** Whole chicken seasoned and baked to perfection with broccoli and potatoes ~ **Each** \$20.00

We have Gluten-free options!  
Please ask: 732-741-6009

## Beef

**BUTCHER CUTS** Hanger, flank, filet, skirt, sirloin, etc. cooked to your liking ~ **mkt. price**

**FILET MIGNON** Served whole, with horseradish or giambotta with peppers, onions and potatoes ~ \$180.00

**FLANK STEAK BALSAMICO** Grilled flank steak served with sautéed balsamic red onions and capers ~ **Small** \$60.00, **Large** \$130.00

**SHORT RIBS** Seasoned and braised then slow cooked in tomatoes ~ **Mkt. price**

## Fish

**CLAMS OREGANATE** Baked clams with seasoned bread crumbs ~ **Each** \$1.50

**FLOUNDER FRANCAISE** Flounder egg battered served with lemon sauce ~ **Each** \$9.00

**MUSSELS** Mussels served in tomato broth ~ **Small** \$40.00, **Large** \$80.00

**RED SNAPPER LIVORNESE** Pan seared with tomato, onion, caper and black olive ~ **Each** \$12.00

**ROASTED CALAMARI** Calamari slow roasted in rich tomato sauce ~ **Small** \$45.00, **Large** \$90.00

**SALMON** Pan seared side of salmon served with pesto and roasted vegetables ~ **mkt. price**

**SEAFOOD SALAD** Shrimp, calamari, octopus and mussels with celery, red pepper, red onion, olive oil and lemon ~ **mkt. price**

**SHRIMP AND CALAMARI FRA DIAVOLO** Sautéed shrimp and calamari in a rich, spicy tomato sauce with pasta ~ **Small** \$80.00, **Large** \$140.00

**SHRIMP SCAMPI** Jumbo shrimp sautéed in a lemon garlic sauce ~ **Dozen** \$36.00

**STUFFED CALAMARI** Seafood stuffed calamari simmered in a rich tomato sauce ~ **Each** \$6.00

## Pork

**BRACIOLE** Seasoned pork braised then slow cooked in tomatoes ~ **Each** \$4.50

**GRANDMA'S FAMOUS MEATBALLS** The family recipe of pork, veal & beef ~ **DOZEN** \$27.00

**ITALIAN SAUSAGE AND PEPPERS** Italian sausage, onions, peppers (hot or sweet) and tomatoes ~ **Small** \$55.00, **Large** \$110.00

**PORK CHOP PIZZAIOLA** Double cut pork chop with onion, tomato and peas ~ **Each** \$16.00

**PORK TENDERLOIN BALSAMICO** Marinated pork tenderloin seared, baked and served with braised red onions and capers ~ **Each** \$24.00

**STUFFED PORK LOIN** Braised pork loin stuffed with fresh mozzarella, arugula and roasted red peppers ~ **Small** \$60.00, **Large** \$120.00

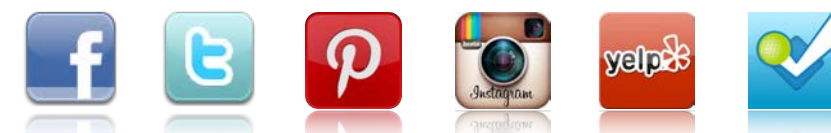


732-741-6009

610 RIVER ROAD, FAIR HAVEN, NJ

Open at 7am serving coffee, breakfast and homemade pastry. Catering for all occasions. Join us at Fair Haven's Table for daily lunch specials and dinner service Thursday-Saturday, 6:00-10:00 p.m.

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