REFER TO

LABOTTEGAGOURMET.COM



LA BOTTEGA

EST.2003



Catering Menu

ROCKVILLE CENTRE 234C MERRICK ROAD TEL. 516.593.4930

www@LabottegaGourmet.com

Gluten Free options available, additional charges may apply.

All delivery catering orders over \$150 require a 5% minimum gratuity.

Any order of \$250 or more will be responsible for 20% in the case of cancellation

Panini Baskets

PERFECT...FOR ALL OCCASIONS Choose any variety of Panini from our regular menu. PANINI ARE CUT INTO FOURS AND SERVED ON A PLATTER.

> 5 Panini for \$65 10 PANINI FOR \$120



THIN, AIRY, HANDMADE FOCACCIA. A ROSEMARY-BAKED PANINO CUSTOMIZABLE FOR YOUR EVENT

FILLED WITH YOUR CHOICE OF: Greens: Mixed Greens -or- Baby Arugula CHEESE: FRESH MOZZARELLA -OR- FONTINA TOMATO: SUN-DRIED -OR- FRESH

CHOICE OF: GRILLED ZUCCHINI/GRILLED PORTOBELLO

-OR-

PROSCIUTTO/ SOPRESSATA

-OR-

PARMA HAM/ SPECK



3FT FOR \$90

6FT FOR \$180

MUST ORDER 2 DAYS IN ADVANCE

PRICES ARE BEFORE TAX. \$10 DEPOSIT FOR WOOD BOARD. PANINO SIZE IS APROX. 6'x8" panino cut into 90pcs. 3'x8" panino cut into 45pcs. Dressing or spreads are additional and served separately.



STAGIONE

35 HALF | 50 FULL MIXED GREENS, TOMATOES, CARROTS, AND CUCUMBERS WITH BALSAMIC DRESSING

BIETOLE

45 HALF | 70 FULL MIXED GREENS, ROASTED RED BEETS, TOMATOES, ROASTED CORN, GOAT CHEESE, TOASTED WALNUTS, ROASTED CORN & TOMATOES WITH HONEY DIJON DRESSING

TRICOLORE

45 HALF | 70 FULL RADICCHIO, BABY ARUGULA, ENDIVE, KALAMATA OLIVES AND SHAVED PARMIGIANO WITH BALSAMIC DRESSING

DI PERE

45 HALF | 65 FULL MIXED GREENS, SLICED PEARS, GORGONZOLA, AND TOASTED PECANS WITH LIME DRESSING



SPIEDINI DI CARNE

60 HALF | 110 FULL SKEWERS OF STEAK, PEPPERS AND ONIONS WITH BALSAMIC GLAZE

SPIEDINI DI POLLO MILANESE

50 HALF | 85 FULL SKEWERS OF CUBED BREADED CHICKEN TENDERS, ARUGULA, FRESH MOZZARELLA & CHERRY TOMATO

SPIEDINI DI GAMBERI **E PROSCIUTTO**

75 HALF | 140 FULL SKEWERED SHRIMP WRAPPED WITH PROSCIUTTO DI PARMA, DRIZZLED WITH A BALSAMIC GLAZE

AVOCADO

60 HALF | 90 FULL GRILLED CHICKEN, ICEBERG LETTUCE, AVOCADO, CHERRY TOMATOES, TOASTED ALMONDS AND SHREDDED MOZZARELLA WITH BALSAMIC DRESSING

DI MANGO

60 HALF | 90 FULL ORGANIC BABY KALE, FRESH MANGO, GRILLED CHICKEN, GLUTEN FREE QUINOA, CHERRY TOMATOES, ALMONDS AND SHREDDED MOZZARELLA WITH MANGO DRESSING

DI QUINOA

60 HALF | 90 FULL GLUTEN FREE QUINOA, GRILLED CHICKEN, ROMAINE HEARTS, FRESH TOMATOES, AVOCADO, BLACK OLIVES, ALMONDS AND CUCUMBER WITH MANGO DRESSING

SAL SALAD

45 HALF | 70 FULL

CHICKEN CUTLET, MIXED GREENS, RED ONIONS AND TOMATOES WITH ROASTED GARLIC VINAIGRETTE

CAESAR

35 HALF | 55 FULL ROMAINE HEARTS, CIABATTA CROUTONS, AND SHAVED PARMIGIANO WITH CAESAR DRESSING

ADD PROTEIN TO ANY SALAD

CHICKEN: 15 HALF | 25 FULL TURKEY: 20 HALF | 30 FULL STEAK: 25 HALF | 40 FULL SHRIMP 25 HALF | 40 FULL



<u>Catering Packages</u>

PANINI POWER PACKAGE #1

INSALATA DI STAGIONE

MIXED GREENS, TOMATOES, CARROTS, AND CUCUMBERS WITH BALSAMIC DRESSING

PANINI BASKET

AN ASSORTMENT OF PANINI OF YOUR CHOOSING

\$15 PER PERSON

15 PERSON MINIMUM. INCLUDES SERVING UTENSILS

PANINI POWER PACKAGE #2

CAESAR

ROMAINE HEARTS, CIABATTA CROUTONS, SHAVED PARMIGIANO AND CAESAR DRESSING

FARFALLE CON VEGETALI

BOW TIE PASTA SALAD SERVED WITH SAUTÉED MIXED VEGETABLES AND CHERRY TOMATOES, IN GARLIC AND OIL

PANINI BASKET

AN ASSORTMENT OF YOUR CHOICE

\$20 PER PERSON
15 PERSON MINIMUM. INCLUDES SERVING UTENSILS

SIGNATURE PARTY PLEASERS

INSALATA DI PERE

MIXED GREENS, RED PEARS, GORGONZOLA, AND TOSSED PECANS WITH LIME DRESSING

MOZZARELLA CAPRESE

HOMEMADE MOZZARELLA, FRESH TOMATOES, KALAMATA OLIVES & BASIL

PANINI BASKET

AN ASSORTMENT OF YOUR CHOICE

SERVES 10-12: \$190 | SERVES 20-22: \$320

NO SUBSTITUTIONS ON ANY PACKAGE

PREMIER

CAESAR

ROMAINE HEARTS, CIABATTA CROUTONS, SHAVED PARMIGIANO AND CAESAR DRESSING

ANTIPASTO ALL'ITALIANA

SELECTION OF ITALIAN COLD CUTS, CHEESES WITH OLIVES, AND ROASTED PEPPERS

FARFALLE CON VEGETALI

BOW TIE PASTA WITH SAUTÉED MIXED VEGETABLES AND CHERRY TOMATOES IN A GARLIC AND OIL SAUCE

*PETTO DI POLLO

CHICKEN IN YOUR CHOICE OF PREPARATION:
POMODORINI • AI FUNGHI • VINO BIANCO E LIMONE
*CAN ONLY BE SUBSTITUTED WITH PARMIGIANO ALLA SICILIANA OR EGGPLANT

SERVES 10-12: \$210 | SERVES 20-22: \$340



CRUDITÉS

50 ONE SIZE

SEASONAL SLICED FRESH VEGETABLES SERVED WITH YOUR CHOICE OF HONEY DIJON, BALSAMIC DRESSING OR HERB AIOLI DIP

FUNGHI RIPIENI

50 HALF | 85 FULL
ROASTED MUSHROOMS FILLED WITH
BREADCRUMBS, GARLIC, PARSLEY AND MIXED
VEGETABLES

MINI ARANCINI

60 HALF | 100 FULL

BITE SIZE RICE BALLS FILLED WITH
FONTINA CHEESE & PEAS, LIGHTLY
BREADED & DEEP FRIED TO PERFECTION
SERVED WITH HOMEMADE TOMATO SAUGE

ANTIPASTO ALL'ITALIANA

60 HALF | 100 FULL
SELECTION OF ITALIAN COLD CUTS
AND CHEESES WITH OLIVES, AND
ROASTED PEPPERS

BAKED CLAMS

20/DOZ

BAKED CLAMS TOPPED WITH BREAD CRUMBS MARINATED WITH FRESH GARLIC, PARSLEY, FRESH LEMON & WHITE WINE

FRIED SHRIMP

95 one size

FRIED SHRIMP SERVED WITH A SPICY
MANGO DIPPING SAUCE

CROQUETTE

50 HALF | 90 FULL TRADITIONAL POTATO AND PEAS WITH HOMEMADE TOMATO SAUCE

50 HALF | 90 FULL

POTATO AND HAM WITH HOMEMADE

TOMATO SAUCE

50 Half | 90 Full BACALA AND POTATO SERVED WITH HERB AIOLI DIP

CALAMARI AL PESTO

65 HALF | 120 FULL

CALAMARI SALAD WITH CELERY, RED ONION, KALAMATA OLIVES AND POTATOES IN A LIGHT CITRUS PESTO SAUCE

ZUCCHINE FRITTE

50 HALF | 80 FULL FRIED ZUCCHINI STICKS SERVED WITH HOMEMADE TOMATO SAUCE

ANTIPASTO DI VEGETALI

45 Half | 75 Full

GRILLED AND MARINATED ZUCCHINI, EGGPLANT, BELL PEPPERS, ARTICHOKES, MUSHROOMS, ONIONS AND OLIVES

MOZZARELLA CAPRESE

45 HALF | 75 FULL
HOMEMADE MOZZARELLA, FRESH
TOMATOES AND BASIL, SERVED WITH
BALSAMIC VINAIGRETTE

FORMAGGI MISTI

DOMESTIC 47⁵⁰ HALF | 85 FULL IMPORTED 55 HALF | 100 FULL CHEESE SELECTION SERVED WITH FRESH PEARS, ALMONDS, FIG COMPOTE HONEY AND BALSAMIC REDUCTION





EGGPLANT ROLLATINI

50 Half | 85 Full Roasted squash, fresh ricotta & pears

PARMIGIANA ALLA SICILIANA

50 Half | 85 Full Sicilian style baked eggplant Parmigiano with sliced boiled eggs

Vegetiali Vegetables

BROCCOLI

45 Half | 80 Full Sautéed in Garlic and oil

CARROTS

45 Half | 70 Full Sautéed in Garlic and Oil

STRING BEANS

45 Half | 70 Full Sautéed in Garlic And Oil

CAULIFLOWER

MP

WHEN IN SEASON

ASPARAGUS

MP

WHEN IN SEASON

Desserts & Extras

Dressing & Spreads

PLEASE INQUIRE ABOUT THE PRICES WHEN ORDERING

Assorted Italian Cookie Tray

20/LB

Assorted Dessert Platter

4.50_{PP}

SEASONAL FRUIT PLATTER

SERVES 12-15:50 SERVES 18-20:90

BEVERAGE PACKAGE

3.00pp

Soda, Water, cups, straws & ice

2 Liters

COKE, DIET COKE, SPRITE

6.00



OUR DELICIOUS SOUPS Are Available For

CATERING!

SEE OUR TO-GO MENU WITH THE UP TO DATE SOUP LIST

128 ounces of the soup of your choice from OUR MENU, SERVED IN A RUSTIC BUCKET IN A BOX. WITH 15 SOUP CUPS.

ANY CHOICE OF SOUP 80 | SEAFOOD SOUP 90



2.25 EACH

CLASSICA

FRESH TOMATO, GARLIC, FRESH BASIL

POMODORINI

ROASTED CHERRY TOMATOES & FRESH MOZZARELLA

PORTOBELLO

ROASTED PORTOBELLO & WALNUT WITH GOAT CHEESE

CAPRINO CON NOCI

GOAT CHEESE, RAISINS & WALNUTS

PARMA

PROSCIUTTO DI PARMA, PARMIGIANO REGGIANO, BABY ARUGULA & SPICY OIL

GAMBERI

ROASTED JUMBO SHRIMP, TOMATO, HOT PEPPERS

MOZZARELLA E BASILICO

ROASTED RED PEPPERS, MOZZARELLA & BASIL PESTO

RICOTTA

SAUTÉED MUSHROOMS AND KALE WITH FRESH RICOTTA

SALMONE NEW

GUACAMOLE, HOT FRESH PEPPERS & SALMON TARTAR W/ SPICY MANGO SAUCE

ZUCCHINI

GRILLED ZUCCHINI, SMASHED AVOCADO AND HOT PEPPER

BACON

ARTICHOKE PUREE, BACON & PARMIGIANO

PEPERONCINO

AVOCADO, RED ONION, TOMATO WITH HOT PEPPER

POLPETTE

MINI MEAT BALL WITH FRESH TOMATO SAUCE & MOZZARELLA

PERA

ROASTED SOUASH, FRESH RICOTTA & PEARS







RIGATONI ALLA SICILIANA

55 HALF | 85 FULL

RIGATONI BAKED WITH FRESH TOMATO, EGGPLANT AND RICOTTA

FARFALLE CON VEGETALI

55 HALF | 85 FULL

BOW TIE PASTA WITH SAUTÉED MIXED VEGETABLES, CHERRY TOMATOES IN A GARLIC AND OIL SAUCE

PENNE ALLA VODKA

55 HALF | 85 FULL PENNE IN A HOMEMADE VODKA SAUCE

ZITI AL FORNO

55 HALF | 85 FULL ZITI MIXED WITH A FRESH TOMATO SAUCE AND RICOTTA, TOPPED WITH MOZZARELLA AND BAKED

ORECCHIETTE CON CIME DI RABE

55 HALF | 100 FULL EAR SHAPED PASTA WITH BROCCOLI RABE AND PARMIGIANO IN A GARLIC AND OIL SAUCE. ADD SWEET ITALIAN SAUSAGE

+20 HALF | 20 FULL

RAVIOLINI 55 HALF | 90 FULL

SMALL CHEESE RAVIOLI TOSSED IN YOUR CHOICE OF A MILD MARINARA, GARLIC AND OIL, OR BUTTER SAUCE

TUSCAN FRIES

40 HALF | 70 FULL

LA BOTTEGA'S CLASSIC FRENCH FRIES SERVED WITH KETCHUP

CHICKEN FINGERS

40 HALF | 70 FULL

FRESH CHICKEN BREAST, CUT INTO STRIPS, BREADED & FRIED SERVED WITH KETCHUP

RIGATONI CON SALSICCIA

55 HALF | 85 FULL RIGATONI WITH CRUMBLES OF SWEET PORK SAUSAGE, PEAS, FRESH TOMATOES AND A

TOUCH OF CREAM RIGATONI BOLOGNESE

60 HALF | 95 FULL

RIGATONI IN A CLASSIC BOLOGNESE SAUCE

LASAGNA

60 HALF | 95 FULL

LASAGNA WITH BESCIAMELLA, MEAT SAUCE AND CHEESE

FUSILLI CON GAMBERI

70 HALF | 125 FULL FUSILLI WITH SHRIMP, PROSCIUTTO, ONION, TOMATO AND CREAM

TORTELLINI D' BROCCOLI

50 HALF | 90 FULL

BROCCOLI CHEESE TORTELLINI AND ALFREDO SAUCE

LINGUINE ALLE VONGOLE

80 HALF | 130 FULL

LINGUINE WITH BABY NEW ZEALAND CLAMS IN A GARLIC, OIL AND WHITE WINE SAUCE

PENNE

55 HALF | 80 FULL

PENNE TOSSED IN YOUR CHOICE OF FRESH MILD MARINARA, GARLIC AND OIL, OR BUTTER SAUCE







POLLO CON POMODORINI

60 Half | 100 Full Chicken breast battered and Sautéed with white wine and Cherry Tomatoes

POLLO CON VINO BIANCO E LIMONE

60 HALF | 100 FULL
CHICKEN BREAST BATTERED AND
SAUTÉED WITH WHITE WINE, LEMON
AND FRESH PARSLEY

POLPETTINE DI MANZO

50 HALF | 85 FULL GROUND BEEF MINI MEATBALLS IN A FRESH TOMATO SAUCE

POLLO E MOZZARELLA

70 HALF | 125 FULL
CHICKEN BREAST TOPPED WITH
FRESH TOMATO, BROCCOLI RABE &
FRESH MOZZARELLA IN A LEMON &
WHI INE SAUCE



SALMONE CON CREMA DI SENAPE

90 HALF | 170 FULL
PAN SEARED SALMON IN A CREAMY DIJON
MUSTARD SAUCE WITH WHITE WINE AND
CHERRY TOMATOES

SALMONE AL VINO BIANCO

90 HALF | 170 FULL
BATTERED SALMON WITH WHITE WINE,
LEMON AND PARSLEY

SALMONE E CARCIOFI

90 HALF | 170 FULL ROASTED SALMON, ARTICHOKE HEARTS, TOMATO AND A LIGHT CREAM SAUCE

GAMBERI IMPANATE

90 Half | 170 Full

SHRIMP TOPPED WITH GARLIC,
BREADCRUMBS, PARSLEY AND EXTRA
VIRGIN OLIVE OIL IN A LEMON WHITE
WINE SAUCE

TILAPIA AL LIMONE

70 Half | 135 Full Pan seared tilapia in a roasted Lemon sauge

