

# ~ Catering Carryout Menu ~

For parties of 10 guests or more - Carryout only.

Since Barresi's makes all dishes fresh in-house, we request 24 hours or more notice depending on product availability.

NOTE: Special menus can be designed to cater to any occasion, from corporate events to family picnics.

## ~ Hors d'Oeuvres ~

PER PERSON: Light Portion \$10 // Regular Portion \$13

Choice of three (alternate choices available upon request):

SHRIMP COCKTAIL // CALAMARI FRITTI  
SEAFOOD STUFFED MUSHROOMS // FOCACCIA  
FRIED CHEESE RAVIOLI // ANTIPASTO MISTO  
POLENTA TRIANGLE WITH OLIVE TAPENADE  
SPANIKOPITA // BRUSCHETTA  
CARAMELIZED ONION TART  
with prosciutto, gorgonzola, and a hint of balsamic vinegar

## ~ Pasta ~

All served with penne pasta.

CHICKEN & SHRIMP TOSCANA \$15/PP

Prepared with a sauce of artichokes, scallions, butter, olive oil, garlic, & mushrooms.

CHICKEN ALLA PANNA \$12/PP

Sautéed strips of chicken with sundried tomatoes, mushrooms and scallions topped with Alfredo sauce.

CHICKEN CACCIATORE \$12/PP

Served with sautéed sweet peppers, onions, mushrooms, & fresh tomato sauce.

ZUPPA DI PESCE \$22.50/PP

Traditional seafood stew with mussels, clams, squid, poached fish, scallops, & shrimp.

SCAMPI WITH OIL & GARLIC SAUCE \$18/PP

Large prawns sautéed in olive oil, garlic, butter scallions, & white wine sauce.

## ~ Breads, Soups & Salads ~

HOMEMADE BREADS \$1.50/PP

FOCACCIA // GARLIC BREAD // BISHOP ROLLS

SOUPS \$4-8/PP

(Prices may vary per person)

HOT

MINISTRONE // SEAFOOD BISQUE //

FISHERMAN'S CIOPPINO // ITALIAN WEDDING

COLD

POTATO LEEK // SUMMER MELON //

ITALIAN STYLE GAZPACHO // STRAWBERRY BASIL

SALADS \$3-8/PP

(Prices may vary per person)

HOUSE (with choice of cream garlic or balsamic vinaigrette)

TRADITIONAL CAESAR

BUFALA MOZZARELLA CAPRESE

## ~ Appetizers & Stations ~

APPETIZERS A la carte Prices

(Sit Down Items)

ANTIPASTO MISTO \$12

CARPACCIO \$14

BUFALA MOZZARELLA CAPRESE \$9

JUMBO SHRIMP COCKTAIL \$13

SAUTÉED CALAMARI \$12

CARCIOFINI AL BOUNGUSTAIO \$10

ZUPPA DI MUSSELS \$12

GRILLED PORTABELLA PROVENCALE \$8

STATIONS Per Piece

All carved items accompanied by sliced rolls, appropriate sauces, & garnishment.

ROASTED TURKEY BREAST 20-30 \$90

TENDERLOIN OF BEEF 15-25 \$160

HERB ROASTED PORK LOIN 20-30 \$180

SLOW ROASTED PRIME RIB OF BEEF 20-35 \$180

## ~ Specialty Pasta & Sauces ~

SPECIALTY PASTA

All come with your choice of Marinara or Alfredo Sauce

CHEESE TORTELLINI \$8.50/PP

MEAT TORTELLINI \$10.50/PP

LASAGNA \$12.50/PP

SPINACH RAVIOLI \$9.50/PP

MUSHROOM RAVIOLI \$9.50/PP

LOBSTER RAVIOLI \$12.50/PP

ADDITIONAL SAUCES

Enhance your pasta dish with one of our signature sauces.

PESTO \$3/PP

PROVENCALE \$2.50/PP

CARDINALE \$2.50/PP

GORGONZOLA \$3/PP

FRA DIAVOLO \$2.50/PP

OIL & GARLIC \$2.50/PP

## ~ Desserts ~

MINIATURE DISPLAY \$5.95/PP

Choice of three:

TEA COOKIES // TIRAMISU // CRÈME BRULÉE //

CHEESECAKE // CANNOLI //

DIPPED STRAWBERRIES (White / Dark Chocolate)

CAKES \$30-80

CASSATTA // WHITE CHOCOLATE RASPBERRY //

CHOCOLATE GANACHE // CHEESECAKE DU JOUR

FROZEN DESSERTS \$45-85

SPUMONI PIE // BISCUIT TORTONI //

HAZELNUT SOUFFLÉ GLACE

Seasonal desserts available.