

APPETIZERS

	Half Tray 10-12 People	Full Tray 18-20 People
Calamari Fritti Served with side of marinara or fra diavolo sauce	58.00	92.00
Baked Clams Oreganata	(30) 58.00	(60) 96.00
Chicken Fingers Served with side of honey mustard sauce	(30) 50.00	(60) 86.00
Mozzarella Sticks Served with side of tomato sauce	(30) 50.00	(60) 86.00
Buffalo Wings Served with blue cheese dressing	(30) 58.00	(60) 99.00
Zuppa Di Cozze Fresh cultivated mussels, steamed and seasoned in a white wine, garlic, parsley and fresh lemon OR in a garlic and plum tomato broth	48.00	75.00
Sautéed Fresh Broccoli	44.00	65.00
Sautéed Broccoli Rabe	60.00	96.00



SALAD

	Half Tray 10-12 People	Full Tray 18-20 People
Caesar Salad	48.00	68.00
With Grilled Chicken	66.00	99.00
Tossed Salad	42.00	60.00
With Grilled Chicken	62.00	92.00
With Cheese	46.00	65.00
Cold Antipasto	50.00	78.00
Pizza Place Special Salad Bed of mixed greens, marinated baby artichokes, mushrooms, grilled eggplant, roasted peppers, white and red kidney beans, topped with fresh mozzarella	67.00	92.00
Avocado Salad Bed of mixed greens, fresh plum tomatoes, roasted peppers, gorgonzola cheese, fresh grilled chicken, broccoli and avocado	69.00	99.00

PASTA

ALL PASTA DISHES SERVED WITH YOUR CHOICE OF:
Spaghetti • Ziti • Penne • Rigatoni • Linguine • Farfalle • Fusilli • Fettuccine

Gluten Free and Whole Wheat Pasta
Available At Additional Charge

	Half Tray 10-12 People	Full Tray 18-20 People
Calamari Marinara Fresh calamari sautéed in a mild marinara style plum tomato sauce over linguine pasta	65.00	105.00
Fiorite Fresh broccoli florets and sun-dried tomatoes sautéed in a light garlic and virgin olive oil brodino	59.00	89.00
Montanara Fresh sautéed spinach, sun-dried tomatoes and grilled chicken strips in a light garlic and virgin olive oil sauce	65.00	105.00
Pollo Pizzaiola Sautéed chicken breast in garlic, olive oil, white wine, fresh plum tomatoes and special herbs	70.00	110.00
Fiorentina Fresh chicken and spinach tossed with mozzarella cheese in a creamy pink sauce	65.00	108.00
Alfredo Pasta served in a "classic" creamy alfredo cheese sauce	59.00	92.00
Bolognese Italian style fresh ground, hearty meat sauce	63.00	90.00
Caprese Pasta tossed with fresh mozzarella, sautéed in a light plum tomato basil sauce	56.00	88.00
Garlic & Oil	50.00	72.00
Melenzane Fresh cubed eggplant sautéed in a unique marsala plum tomato sauce, topped with ricotta cheese	63.00	95.00
Shrimp Marinara OR Fra Diavolo Fresh shrimp served in a mild marinara sauce or in a spicy fra diavolo sauce over your choice of pasta	89.00	149.00
Clam Sauce (White OR Red) Our "famous" clam sauce includes imported New Zealand clams, and a touch of fresh crushed tomato, sautéed with garlic and virgin olive oil	67.00	99.00
Di Mare (White OR Red) Fresh baby shrimp, cultivated mussels and new zealand baby clams sautéed in your choice of marinara, fra diavolo OR garlic and virgin olive oil sauce	90.00	160.00
Pasta Primavera (White OR Red) Assorted fresh vegetables tossed in a light garden tomato sauce OR garlic and virgin olive oil brodino over your choice of pasta	65.00	96.00
Pesto Rosso Fresh chicken pieces sautéed in a plum San Marsano tomato sauce blended with our homemade pesto di basilico (Fusilli pasta recommended)	65.00	98.00
Pasta Pomodoro "Old world style" Italian tomato sauce	46.00	68.00
Alla Vodka Imported prosciutto sautéed in a creamy pink vodka sauce over your choice of pasta	63.00	96.00
Chicken Zingara Sautéed chicken breast with artichoke hearts, roasted peppers and mushrooms in an olive oil, garlic and white wine sauce	67.00	106.00
Marinara Fresh san marsano tomato sauce sautéed with fresh garlic, extra-virgin olive oil and imported spices	54.00	75.00
Gamberi Fresh shrimp, broccoli florets and cubed garden tomatoes, sautéed in fresh garlic and virgin olive oil brodino	90.00	135.00
Fusilli ala Marco Grilled chicken strips, fresh zucchini, broccoli rabe, fresh tomatoes sautéed in a light roasted garlic and white wine sauce	70.00	120.00

ENTREES

	Half Tray 10-12 People	Full Tray 18-20 People
Chicken Parmigiana	66.00	115.00
Chicken Francese	72.00	120.00
Chicken Marsala	72.00	120.00
Veal Parmigiana	77.00	130.00
Veal Piccata OR Chicken Piccata Tender veal scaloppine sautéed with capers and artichoke hearts in a white wine and lemon butter sauce	86.00	150.00
Veal Marsala	85.00	148.00
Sausage, Peppers & Onions	60.00	94.00
Eggplant Rollatini	56.00	89.00
Eggplant Parmigiana	56.00	89.00
Shrimp Parmigiana	102.00	160.00
Grilled Chicken Primavera Grilled breast of chicken marinated in authentic balsamic vinegar, imported olive oil and spices, topped with a medley of sautéed fresh vegetables	74.00	115.00
Meatballs Pomodoro	56.00	82.00

BAKED PASTA

	Half Tray 10-12 People	Full Tray 18-20 People
Baked Ziti	55.00	85.00
Baked Ziti Siciliana With fresh battered eggplant	62.00	89.00
Meat Lasagna	65.00	105.00
Baked Stuffed Shells	55.00	85.00



PRICES SUBJECT TO CHANGE WITHOUT NOTICE

COMPLIMENTARY
with all orders

\$100.00 to \$125.00 ~ 1 Focaccia Bread
\$150.00 to \$200.00 ~ 2 Focaccia Breads
\$250.00 to \$300.00 ~ 2 Focaccia Breads
\$375.00 and UP ~ 4 Focaccia Breads

Above items are supplied at **NO CHARGE!**
With our Compliments and **THANKS!**

**ALL CATERING ORDERS COME WITH
ITALIAN BREAD AND FOCACCIA BREAD**

**STERNOS ARE SUPPLIED UPON REQUEST AT
NO EXTRA CHARGE**
\$5.00 refundable deposit
for each sterno rack given

SALES TAX NOT INCLUDED

NOTES

Lined area for writing notes.

CMD02/2024-V1



Catering Menu

**WE WILL GLADLY CATER ANY ITEM
FROM OUR REGULAR MENU**

1344 Broadway • Hewlett, NY 11557
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Ask for Peter

www.pizzaplacehewlett.com

