

SGAGLIO'S FATHER'S DAY CATERING MENU

914 232 9444

ANTIPASTO-an assortment of cheese, sopresatta, prosciutto, roasted peppers, artichoke hearts and olives.....	sm\$70 lg\$90
SHRIMP COCKTAIL-freshly cooked shrimp decorated on a platter with lemons and cocktail sauce.....	sm\$75 lg120
CHEESE BOARD-a beautiful selection of cheeses garnished with grapes and gourmet crackers.....	sm\$70 lg\$90
VEGETABLE CRUDITE-served with a choice of ranch or dill dip.....	sm\$35 lg\$50
TOMATO AND MOZZARELLA PLATTER-fresh mozzarella sliced with beefsteak tomatoes and basil.....	\$50
TOSSED SALAD-fresh greens, cucumbers, bell peppers, carrots and tomatoes. Choice of dressing-balsamic, ranch, Caesar or Italian.....	\$45
FRUIT PLATTER.....	sm\$40 lg60
HOMEMADE LASAGNA.....	cheese\$45 meat \$50
STUFFED SHELLS.....	\$45
CREAM OF ASPARAGUS SOUP.....	\$10.99 qt
GRILED ASSORTED VEGETABLES-asparagus, zucchini, mushrooms, peppers, onions and eggplant, marinated and cooked on the grill.....	\$45
ROASTED CAULIFLOWER-with olive oil, salt and pepper.....	\$50
BROCCOLI RABE-sauteed with garlic and oil.....	\$45
ROASTED CARROTS-with sweet onion, garlic and thyme.....	\$40
BRUSSEL SPROUTS- roasted with olive oil, salt and pepper.....	\$40
ROSEMARY ROASTED POTATOES-new potatoes seasoned with rosemary and roasted until crisp.....	\$30
MASHED POTATOES OR SWEET POTATOES-both prepared with butter and cream	
STRING BEANS ALMONDINE-tender, fresh green beans sautéed with butter and topped with toasted almond slivers.....	\$40
CREAMED SPINACH.....	\$45
COOKED FILET MIGNON-whole or sliced with horseradish sauce.....	cost of filet plus \$25
CHICKEN CUTLET FRANCAIS.....	\$45
POACHED SALMON PLATTER-side of fresh salmon poached with vegetables and served with dill sauce.....	\$90
STEAMED AND CRACKED MAINE LOBSTER.....	market price

DON'T FORGET ABOUT OUR BEAUTIFUL HOLIDAY DESSERTS!!

All prices subject to change