



SGAGLIO'S MOTHER'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

