

Thank You for choosing La Primavera for your catering. Our catering service includes

2 Pastas and one meat dish (choice of chicken, veal, or beef), salad, bread, bruschetta, and fresh fruit.

Call for pricing.

We also provide (for additional charge) servers, glassware, chinaware, utensils, linens, napkins.

Give us a call at 570-523-1515 or email us at laprimavera2000@yahoo.com

Catering Menu

Choice of Two Pastas:

Rigatoni Alforno- baked rigatoni with ricotta cheese in a bolognese sauce

Rigatoni Romana- rigatoni sautéed with sun-dried tomatoes & fresh chopped tomatoes in a light cream sauce

Penne Primavera- grilled chicken sautéed with broccoli, mushrooms, fresh chopped tomatoes, garlic & extra virgin olive oil or a light cream sauce

Tortellini with peas or broccoli in an alfredo sauce

Meat Lasagna

Manicotti

Farfalle in a fresh marinara sauce

Penne Pasta with chicken & broccoli in an alfredo sauce

Ravioli Parmigiana

Stuffed Shells

Baked Penne

Vegetable Lasagna

Cheese Tortellini Parmigiana

Penne in a Vodka Sauce

Penne w/ Meatballs

Penne Pasta with Chicken or Shrimp in a light cream sauce or a garlic olive oil sauce

Farfalle al Salmone- bow tie pasta with smoked salmon in a creamy pink sauce

Linguini with Clams & Broccoli in a garlic olive oil sauce

Gamberi Fradiavalo- shrimp sautéed with garlic in a spicy marinara sauce with pasta

Gamberi Scampi- shrimp sautéed with garlic, olive oil & white wine over pasta

Gamberi Rosa- Shrimp with sun-dried tomatoes & asparagus in a pink cream sauce with penne pasta

Gamberi Alla Vodka- shrimp & broccoli sautéed in a vodka cream sauce with penne pasta

Shrimp & Crab Meat -with fresh chopped tomatoes, light garlic & white wine sauce with a choice of pasta

Pollo Tortellini- chicken sautéed with light garlic, mushrooms & broccoli in a light marinara sauce with cheese tortellini

Pasta Puttanesca- choice of pasta with a light marinara sauce, garlic, capers, olives, mushrooms, tomatoes & anchovies

Pesce Scampi- Shrimp, broccoli & fresh chopped tomatoes in a light garlic & white wine tossed with a choice of pasta

Penne Vitello Giardino- Fresh-cut diced veal, fresh tomatoes, light garlic, spinach & sun-dried tomatoes sautéed with penne pasta

Choice of One Meat Entrée:

Pollo Parmigiana - chicken breast topped with a zesty tomato sauce & mozzarella cheese

Pollo Piccata- chicken breast sautéed with mushrooms, asparagus in a light lemon butter sauce

Pollo Cacciatore- chicken breast sautéed with mushrooms, onions & green peppers in a light marinara sauce

Pollo Marsala- lightly sautéed chicken with mushrooms in a marsala wine sauce

Pollo Ripieno- chicken breast stuffed with ham and provolone cheese then a breaded crust, finished in the oven with a broccoli alfredo sauce

Pollo Alla Crema- chicken breast, sun-dried tomatoes, mushrooms & spinach in a cream sauce

Vitello Parmigiana - veal cutlet topped with a zesty marinara sauce & mozzarella cheese

Vitello Marsala-lightly sautéed veal medallions with mushrooms in a marsala wine sauce

Vitello Saltinbocca-veal scaloppini sautéed with prosciutto, spinach and sage in a lemon marsala sauce

Vitello Rossini- lightly sautéed veal medallions with mushrooms, prosciutto, and cheese in a cream sauce

Vitello Menzaluna- veal sauteed with light garlic, fresh chopped tomatoes, mushrooms, artichokes, peas, a touch of sage and white wine

Maiale Scaloppine- pork sautéed in an herb-breaded crust & served with julienne squash, zucchini and fresh chopped tomatoes in a marsala wine sauce

Prime Rib

Roast Beef

Flounder Scampi- flounder sautéed with fresh chopped tomatoes, light garlic & white wine

Sogliola Ripiena-sole fish rolled & stuffed with scallops & crab meat served in a scampi sauce

Catering includes bruschetta & fresh fruit as an appetizer.

Call for pricing.

Dessert Option additional per person:

Sampler: cheesecake, cannoli, and cream puff

Mini cannoli

Other desserts available upon request.

Appetizers

Mixed cheese and crackers

Fruit dipped in chocolate

Vegetable tray

Fresh Bruschetta-thinly slice homemade Italian bread topped with fresh plum tomatoes, basil, and olive oil

Antipasto italiano

Shrimp cocktail

Shrimp skewers

Prosciutto wrapped cantaloupe

Cozze Marinara- Mussels in a marinara sauce

Cozze Rosa-Mussels with fresh chopped tomatoes in a pink sauce

Calamari fritti- Fresh calamari fried and served with marinara sauce

Calamari marinara-fresh calamari sautéed in marinara sauce

Clams casino-Clams stuffed with Italian seasoned bread crumbs

Spiedini Di Carne or Pollo-rolled chicken or beef stuffed with Italian bread crumbs and cheese char broiled to perfection

Aragosta Creme-Lobster cream dip served with garlic toast

Shrimp and Crab dip- shrimp and crab in cream sauce served with garlic toast.

Spinach and cheese dip served with garlic toast

Involtini Di Melanzane-rolled eggplant stuffed with ricotta cheese topped with marinara sauce and melted mozzarella cheese