

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](mailto: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