# SCALIA

CRAFT KITCHEN

*Be a guest*

## AT YOUR OWN PARTY.



## The food is so good,

YOUR GUESTS WILL TALK ABOUT IT
LONG AFTER THE PARTY IS OVER. **SO GOOD.**









scaliaandcompany

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TO ENQUIRE

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WWW.SCALIAANDCO.COM

# PACKAGES

## BRUNCH PACKAGE

Colazione di Famiglia (family brunch) . . . . . 24.95/pp
Includes: * Fresh Seasonal Fruit * Scrambled Eggs * Home Fries * Applewood Smoked Bacon * Italian Sausage * Challah French Toast * Fresh Rosemary Focaccia
~ Minimum 15 people

Festa del Mattino (Morning Feast) . . . . . 29.95/pp
Includes: * Fresh Seasonal Fruit * Scrambled Eggs * Home Fries * Applewood Smoked Bacon * Italian Sausage * Challah French Toast * Buttermilk Pancakes * Coffee Station * Assorted Breakfast Pastries
~ Minimum 20 people

## DINNER/LUNCH PACKAGE

Pacchetto Famiglia . . . . . 32.95/pp
Choice of One Salad:House Salad/Asiago Caesar Salad.
Choice of One Appetizer:Sunday Meatballs/Fried Mozzarella/Garlic Knots/ Sausage & Peppers.
Choice of One Pasta: Penne Alla Vodka/Rigatoni Bolognese/Cavatelli & Broccoli/Baked Ziti.
Choice of One Entrée:Chicken Parmigiana/Chicken Francese/Chicken Marsala/Eggplant Rollatini/ Fennel crusted salmon/ rosemary roasted pork loin/ sliced steak in demi glaze
~ minimum 15 person

Festa Italiana . . . . . 36.95/pp
Choice of One Salad: House Salad/Asiago Caesar Salad.
Choice of Two Appetizers:Sunday Meatballs/Fried Mozzarella/Garlic Knots/ Sausage & Peppers/Arancini. Choice of One Pasta: Penne Alla Vodka/Fettucini Bolognese/Cheese Ravioli/ Cavatelli & Broccoli. Choice of Two Entrées:Chicken Parmigiana/Chicken Francese/Chicken Marsala/ Eggplant Rollatini/ Rosemary roasted Pork Loin/Fennel crusted Salmon/sliced steak in demi glaze. Dessert: Assorted Cookies & Mini Cannoli
~ Minimum 15 people

La Tavola Grande . . . . . 42.95/pp
Choice of One Salad:House Salad/Asiago Caesar Salad Choice of Three Appetizers:Sunday Meatballs/Fried Mozzarella/Garlic Knots/Sausage & Peppers/Arancini/Calamari Fritti Choice of Two Pastas:Penne Alla Vodka/Fettucini Bolognese/Cheese Ravioli/Cavatelli & Broccoli Choice of Three Entrées:Chicken Parmigiana/Chicken Francese/Chicken Marsala/Eggplant Rollatini/Rosemary roasted Pork Loin/Fennel crusted Salmon/Sliced Steak in Demi glaze
Dessert:Assorted Cookies & Mini Cannoli
~ Minimum 20 people

Gran Festa . . . . . 44.95/pp
Choice of One Salad * House Salad * Asiago Caesar Salad Choice of Three Appetizers * Sunday Meatballs * Fried Mozzarella * Arancini * Calamari Fritti * Sausage & Peppers Choice of Two Pastas * Penne Alla Vodka * Rigatoni Bolognese * Cheese Ravioli * Cavatelli & Broccoli Choice of Three Entrées * Chicken Parmigiana * Chicken Francese * Chicken Marsala * Salmon Oreganata * Shrimp Fra Diavolo Dessert * Assorted Cookies & Mini Cannoli
~ Minimum 20 people

# PACKAGES

## PIZZA PACKAGE

PIZZA GATHERING . . . . . 99
* Four 12" Artisan Pizzas * Fresh Caesar Salad * Rosemary Focaccia * Italian Cookies
~ Serves 6 - 8 guests

OFFICE LUNCH PACKAGE . . . . . 149
* Six 12" Artisan Pizzas * Choice of Caesar Salad or House Salad * Rosemary Focaccia * Assorted Italian Cookies
~ Serves 10- 12 guests

Team Meeting Package . . . . . 199
* 8 Wood-Fired 12" Pizzas * Caesar or House Salad * Garlic Knots * Cannoli Tray (12-16 pieces)
~ serves 15-18 people

Italian Feast . . . . . 199
* Four 12" Artisan Pizzas * Half Tray Pasta Choice * Penne Vodka * Rigatoni Bolognese * Cavatelli Broccoli * Caesar Salad * Rosemary Focaccia * Assorted Italian Cookies
~ serves 10-12 guests

FAMILY STYLE FEAST . . . . . 379
Fourteen 12" Artisan Pizzas · Caesar Salad · House Salad · Antipasto Platter · Sunday Meatballs (30 pieces) · Rosemary Focaccia · Mini Cannoli Platter
~ Serves 25-30 Guests

Family Gathering Package . . . . . 299
* 12 Wood-Fired Pizzas * Choice of Caesar or House Salad * Garlic Knots * Choice of Pasta Tray * Cannoli Tray
~ serves 20-25 guests

Family Celebration . . . . . 329
* Six 12" Artisan Pizzas * Full Tray Pasta Choice * Sunday Meatballs (25 Pieces) * Caesar Salad * House Salad * Rosemary Focaccia * Mini Cannoli Platter
~ 15-20 guests

Party Package . . . . . 399
* 16 Wood-Fired 12" Pizzas * Caesar or House Salad * Garlic Knots * Choice of Pasta Tray * Meatballs or Sausage & Peppers * Assorted Dessert Tray
~ serves 30-35 guests

Signature Package . . . . . 499
* Eight 12" Artisan Pizzas * Two Full Trays of Pasta * Sunday Meatballs (40 Pieces) * Antipasto Platter * Caesar Salad * House Salad * Rosemary Focaccia * Mini Cannoli Platter

Ultimate Pizza Feast . . . . . 549
* 20 Wood-Fired 12" Pizzas * Caesar Salad and House Salad * Two Pasta Trays * Meatballs and Sausage & Peppers * Garlic Knots * Assorted Cookies & Cannoli
~ serves 40-50 guests

The Scalia Celebration . . . . . 799
* Twelve 12" Artisan Pizzas * Three Full Trays of Pasta * Sunday Meatballs (60 Pieces) * Antipasto Platter * Caesar Salad * House Salad * Rosemary Focaccia * Mini Cannoli Platter
~ Serves 40-50 guests

Pasta Selection
* Penne Vodka * Rigatoni Bolognese * Cavatelli Broccoli * Rigatoni Alla Norma * Linguine Garlic & Oil * Pasta Primavera

Add Ons
Half Tray Meatballs (20 Pieces) …….. $55 Full Tray Meatballs (40 Pieces) …….. $95 Antipasto Platter ……. $75 Mini Cannoli Platter (20 Pieces) ……. $40 House Salad …….. $35 Caesar Salad …… $40

Pizza Selections
Classic· Margherita· Quattro Formaggi· Bronx Bomber Signature· Funghi· Arrabbiata· Prosciutto & Arugula

# APPETIZERS

½ tray serves 5 - 8 people  Full tray serves 10 - 15 people

## Chicken Cordon Bleu balls
Crispy chicken cordon bleu balls stuffed with chicken, ham, and Swiss cheese,
~ ½ tray: $50, full tray: $95

## Stuff Mushrooms (VG)
Baked mushrooms stuffed with seasoned breadcrumbs, garlic, herbs, and cheese
~  ½ tray: $50, full tray: $90

## Seafood Stuffed mushrooms (GF*)
Baked mushrooms stuffed with crab cake, seasoned breadcrumbs, garlic, herbs, and cheese
~ ½ tray: 70; full tray: 130

## Chicken Fingers
½ tray 50 - Full tray 90

## Rice Balls (VG)
Crispy Italian rice balls stuffed with seasoned risotto and cheese, fried golden and served with marinara.
~ 12pc $14.95 - 24pc $29.95 - 48pc $59.95

## Caprese Skewers (VG)(GF)(V) . . . . . 5 each
fresh skewers of mozzarella, cherry tomatoes, on a stick finished with balsamic glaze

## Mozzarella Sticks (VG)
Crispy breaded mozzarella served with marinara sauce.
~ ½ tray: 45 full tray: 90

## Mac and cheese bites (VG)
Crispy mac and cheese bites with a creamy, cheesy center, golden fried and served as a bite-sized appetizer.
~ ½ tray: 50, full tray :$90

## Eggplant rollatini bites (VG)(GF*)
Crispy eggplant rollatini bites stuffed with ricotta and herbs, baked in marinara and finished with melted cheese.
~ ½ tray: $60, full tray:110

## Garlic Knots (VG)
½ tray: $40, full tray:$70

## Mini Calzones with 3 cheese and pepperoni
½ tray: $50, Full tray: $90

## Mozzarella Caprese (VG)(GF)(V)
Fresh mozzarella and tomatoes layered with basil, finished with olive oil and balsamic glaze
~ - 12pc $18.95 - 24pc $38.95 - 48pc $68.95

## Antipasto (GF)
Classic Italian antipasto with cured meats, cheeses, olives, and marinated vegetables.
~ Family $34.95 - x2 Family $64.95

## Calamari Fritti (GF*)
Lightly battered calamari, fried crispy and served with marinara and lemon.
~ ½ tray 59.95 - Full Tray 119.95

## Fries (VG)
½ tray 36.95 - Full tray $75

VG: Vegeterian V: Vegan GF: Gluten Free GF*: Gluten Free option available

FULL-SERVICE CATERING AVAILABLE WITH PROFESSIONAL SERVERS AND BARTENDERS. CHINA, GLASSWARE, CUTLERY, AND LINENS ARE ALSO AVAILABLE UPON REQUEST WITH EXTRA PRICE

# SALADS

~ VG= Vegeterian, GF= gluten free, GF* = GF available on request, V= vegan

## Asiago Caesar (VG)(GF*)
Crisp romaine tossed in creamy Caesar dressing, topped with shaved Asiago and house croutons.
~ 6 quart: $45, 12 quart: $60

## Insalata Misto (VG)(GF)(V)
Crisp Romaine, cucumbers, red onions, shredded carrots with homemade vinaigrette
~ 6 quart: $45, 12 quart: $60

## Chicken Milanese Salad
Crispy chicken over mixed greens
~ 6 quarts: $60, 12 quarts: $75

## Grilled Chicken Asiago Caesar Salad (GF*)
Grilled chicken over crisp romaine tossed in creamy Caesar dressing, topped with shaved Asiago and house croutons.
~ 6 quart: $60, 12 quart: $75

## Balsamic Steak Salad (GF)
Romaine, sun-dried tomatoes, cucumbers, pickled red onions and carrots, and aged balsamic vinaigrette, flame grilled steak, oven roasted portobello mushrooms, balsamic glaze.
~ ½ tray: $99, full tray: $190

## Seafood Salad (GF)
Chilled Seafood salad (calamari, shrimp, mussels), celery, lemon, olive oil
~ ½ tray: $99, full tray: $190

## Potato Salad (VG)(GF)
Tender potatoes tossed in a creamy house-made dressing with celery and seasonings
~ ½ tray: $39, full tray: $75

## Pasta Salad (VF)(V)(GF*)
pasta with fresh vegetables and Italian dressing
~ ½ tray: $49, full tray: $95

## Grilled Vegetables
½ tray 39.95 - Full tray 79.95

Fruit platters are available up9on request

# PLANT BASED OPTIONS

## Sausage and Peppers
Savory plant-based Italian sausage with sautéed sweet peppers and onions, seasoned with garlic and Italian herb
~ ½ tray: 60; full tray: 110

## Vegan Meatballs
Plant-based meatballs served in our homemade marinara sauce
~ ½ tray: 50; full tray: 100

## Vegan boneless wings
Crispy plant-based wings with your choice of sauce
~ ½ tray: 50; full tray: 90

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# PASTA

~ VG= Vegeterian, GF= gluten free, GF* = GF available on request, V= vegan

Lasagna
Traditional layers of pasta, ricotta, mozzarella, seasoned beef, and house marinara, baked to perfection.
~ ½ tray 59.95 - Full tray 119.95

Eggplant Lasagna (VG)
Traditional layers of pasta, ricotta, mozzarella, eggplant, and house marinara, baked to perfection.
~ ½ tray 65 - Full tray :125

Seafood Lasagna
Layers of pasta with shrimp, calamari, and salmon in a rich seafood cream sauce with ricotta and mozzarella cheeses, baked until golden and bubbly.
~ ½ tray 95 - Full tray: 180

Manicotti (VG)
Ricotta-filled pasta topped with house marinara and melted mozzarella, baked to perfection
~ ½ tray 45 - Full tray 90

Penne Vodka (VG)(GF*)
Penne pasta in a rich, creamy vodka sauce finished with Parmesan cheese
~ ½ tray $59 - Full tray $100

Chicken Penne Vodka (GF*)
Penne pasta in a rich, creamy vodka sauce finished with Parmesan cheese and choice of grilled or breaded chicken
~ ½ tray 70 - Full tray 130

Penne Bolognese (GF*)
Penne pasta served with our hearty, slow-cooked meat sauce and Parmesan cheese
~ ½ tray 65- Full tray 120

Fettuccine Alfredo (VG)(GF*)
Creamy Parmesan Alfredo sauce tossed with fettuccine pasta
~ ½ tray: $55, full tray: $105

Sunday Meat Gravy (GF*)
Homemade sausage, veal and meatballs slow simmered in a hearty sauce served with local ricotta, locatelli romano, and rigatoni
~ ½ tray 79.95 - Full tray 119.95

Fettuccine Alfredo with Chicken (GF*)
Creamy Parmesan Alfredo sauce tossed with fettuccine pasta with grilled or breaded chicken
~ ½ tray 59.95 - Full tray $119.95

Jumbo 4 Cheese Ravioli (VG)
Jumbo pasta pillows stuffed with ricotta, mozzarella, parmesan, and Romano cheese, served with house marinara sauce
~ ½ tray: $60, full tray: $110

Baked Ziti/Penne (VG)(GF*)
Ziti pasta baked with ricotta, mozzarella, and Parmesan in marinara sauce
~ ½ tray: $60, full tray: $110

Cavatelli Con Broccoli (VG)(GF*)
Homemade Cavatelli with sautéed broccoli, garlic, olive oil, red bell peppers and shaved ricotta salata
~ ½ tray: $50, full tray: $100

Cavatelli Picante
Cavatelli pasta with garlic, Calabrian chili, tomatoes, and olive oil.
~ ½ tray: 50, full tray: 100

Seafood Fra Diavalo
Colossal gulf shrimp, local clams, Point Judith calamari with Spicy Calabrian Chile & Plum Tomato gravy over linguine.
~ ½ Tray $90 - Full Tray $160

Shrimp and Scallop Scampi (GF*)
Shrimp and scallops in garlic white wine butter sauce over linguine.
~ ½ tray: 110,full tray: 200

Linguini alla Vongole ( GF*)
Fresh Little Neck Clams, Linguine, Garlic and Extra Virgin Olive Oil with a touch of Crushed Red Pepper
~ ½ tray: $60, full tray: $110

Shrimp Scampi (GF*)
Jumbo shrimp in garlic white wine butter sauce over linguine
~ ½ tray: 70, full tray: 130

## CHICKEN

Pollo Allegro (GF)
Chicken sautéed with peppers, mushrooms, and onions in a light lemon white wine sauce
~ ½ tray 60 - Full tray 100

Chicken Parm (GF*)
Breaded chicken cutlet baked with marinara and mozzarella
~ ½ tray 50 - Full tray $100

Chicken Francese (GF*)
Egg-battered chicken in a lemon butter white wine sauce
~ ½ tray: $60, full tray: $110

Chicken Picatta (GF)
Chicken sautéed in lemon butter sauce with capers and white wine.
~ ½ tray: $60, full tray: $110

Garlic & lemon Chicken (GF)
Chicken sautéed in garlic, lemon, and white wine sauce
~ ½ tray: $60, full tray: $110

Chicken Marsala (GF*)
Chicken sautéed with mushrooms in a Marsala wine sauce
~ ½ tray: 60, full tray: $110

Chicken Pizzaiola (GF)
Tomato, oregano, garlic, olives
~ ½ tray: $60, full tray: $100

## STEAK, VEAL, & PORK

Sliced Demi Steak (GF)
Grilled steak topped with a rich red wine demi-glace sauce.
~ ½ tray 60 - Full tray 120

Chicken and Shrimp Marsala (GF*)
Chicken and shrimp sautéed with mushrooms in a Marsala wine sauce.
~ ½ tray 75 - Full tray 140

Steak & Broccoli (GF*)
Grilled steak sautéed with broccoli in a garlic white wine sauce
~ ½ tray 59.95 - Full tray 119.95

Meatball & sausage
Italian meatballs and sausage simmered in marinara sauce
~ ½ tray: 60, full tray: 120

Sunday Meatball
Slow-simmered in tomato sauce, topped with pecorino romano, fresh basil and whipped local ricotta.
~ ½ tray 60- Full tray 120

Sausage & peppers (GF)
Italian sausage with peppers and onions in a light garlic marinara sauce
~ ½ tray: 50, full tray: 100

Veal Parmesan (GF*)
Breaded veal cutlet baked with marinara and mozzarella
~ ½ tray: 60, full tray: 120

Veal Francese (GF*)
Egg-battered veal in a lemon butter white wine sauce
~ ½ tray: 60, full tray: 120

Veal Marsala (GF)
Veal sautéed with mushrooms in a Marsala wine sauce
~ ½ tray: 60, full tray: 110

Veal Picatta (GF)
Veal sautéed in lemon butter sauce with capers and white wine
~ ½ tray: 70, full tray: 120

# SEAFOOD

## Clam Oregenta (GF*)
Clams with garlic and herb crumb topping
~ 12pc 23.95 - 24pc 47.95 - 48pc 95.95

## Steamed Clam (GF*)
Littleneck clams steamed with white wine, garlic, and herbs.
~ 24pc - 60 48pc 110 - 98pc 200

## Shrimp Cocktail (GF)
Chilled jumbo shrimp served with house-made cocktail sauce and lemon wedge
~ ½ tray (2.5-3lb): $85

## Shrimp Scampi (GF*)
Jumbo shrimp in garlic white wine butter sauce over linguine
~ ½ tray: 70, full tray: 130

# DESSERT

## Tiramisu
Layers of espresso-soaked ladyfingers and mascarpone cream topped with cocoa.
~ ½ tray: 49, full tray: 95

## Peanut butter Pie
Creamy peanut butter filling in a chocolate crust topped with whipped cream and chocolate drizzle.
~ ½ tray: 49, full tray: 95

## Additional Sandwich Options
Traditional Italian heroes such as Meatball Parmigiana, Chicken Parmigiana, Sausage & Peppers, Eggplant Parmigiana, and other favorites are available upon request. Our signature focaccia sandwiches are also available upon request. Please inquire for current selections and pricing.

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