*Alenti S* Cateríng Menu

Valenti's has a full service catering team and can cater any size party, we also have many custom catering options as well. Catering package include house salad, house dressing, beverage, delivery and buffet set up with warmers. Plastic serving utensils, plastic plates, plastic cups, napkins. Choice of two entrees from list below. Just ask to speak to one of our catering specialist and we can create special menu for any size event.

### Package 1

**Baked Spaghetti** Lasagna Manicotti Stuffed Shells (Broccoli & Cheese) **Cheese Ravioli Eggplant Parmagiano** Sausage & Peppers Stuffed Eggplant **Baked** Ziti **Twenty Layer Lasagna** Vegetable Lasagna Stuffed Eggplant Fettuccini Alfredo Seafood Stuffed Shells Starting at \$14 per person\*

#### Package 2

**Stuffed Chicken Breast Chicken Parmigiano Chicken Fettuccini** Chicken Milano Chicken Marsala Chicken Piccata Linguini Alla Pescatore **Chicken Penne Rustica** Shrimp & Pasta Shrimp Milano **Garlic Shrimp Shrimp Rustica** Starting at \$18 per person\*

910-245-1105

Nalenti<sup>\*</sup> Does not include set up. Add \$6 per person for full service. 3781 US#1, Vass, NC 28394 405 E. Main St., Sanford, NC 27332 919-777-5464

Valentisitalianrestaurant@gmail.com

# Custom Reception Catering Menu

## Hors d'oeuvres

All hors d'oeuvres are made fresh by our chefs and the price is per person. Minimum of 50 people. Hors d'oeuvres can be stations or butlered. Price includes setup and service. Will be served for one hour during cocktail hour.

CAPRICE SKEWERS \$2 PP Fresh Mozzarella and Cherry tomatoes served on a skewer and drizzled with Balsamic reduction and fresh basil.

FRIED RAVIOLI \$2.25 PP Breaded cheese ravioli served with tomato sauce.

**STUFFED MUSHROOMS** \$1.50 PP Button cap mushrooms stuffed with Italian sausage and fresh herbs cooked in a white wine lemon sauce.

CHICKEN CROSTINI \$2 PP Ricotta cheese, spinach on top of our famous homemade flat bread, topped with chicken.

MINI BRUSCHETTA \$1.50 PP Fresh tomatoes, onion, garlic and basil on top of a toasted Italian bread, garnished with fresh Romano.

MINI MEATBALLS \$2 PP Our famous homemade meatball served with a sweet and sour sauce.

TENDERLOIN SKEWERS \$3.75 PP Grilled tenderloin and mushroom on a mini skewer topped with our homemade sweet and spicy Calabria sauce.

#### Pasta Station

PENNE WITH CHICKEN \$9 PP SHRIMP \$12 PP

Choose three sauces: Alfredo, Milano, Rustica, Pesto or Marinara. Chef will prepare pasta in front of your guests.

Dessert Display

\$3.00 PP

MINI CANNOLI

Tiramisu

CHEESECAKE: Peanut butter chocolate gnash, blueberry, strawberry, key lime, amaretto, cranberry crunch, pumpkin cheese cake, Raspberry white chocolate, brownie, walnut caramel

Choice of 4 desserts for display. Also includes cheese cake toppers: strawberry, blueberry, caramel, chocolate, toasted walnuts

Coffee Station

\$3.00 PP Includes coffee with dispenser, china coffee cups, stirrers, creamers, sugar.

# Serving Packages

CHINA SET UP \$10 PP Includes set up and clean up of china that you provide to us. PLASTIC WARE PACKAGE \$3 PP Black plastic utensils, salad plates, dinner plates, paper napkins, desert plates

# Cateríng Trays

et our team cater your next event from birthday parties to corporate events. We offer half trays for 8-10 people and full trays for 18-20 people. All trays come with bread; half trays one dozen and full trays two dozen. These items can be ordered for pick up and for delivery. Taxes and delivery fee not included.

Appetízers				
		Half		
Fried Ravioli		\$40.00		
Meatball Fusione		\$35.00		
Mozzarella Sticks		\$40.00		
Salads				
House Salad	\$25.00	\$60.00		
Greek Salad	\$25.00	\$60.00		
Caesar Salad	\$25.00	\$60.00		
Salad add Chicken	\$20.00	\$40.00		
Salad add Shrimp	\$25.00	\$50.00		

#### Soups

All of our soups are made fresh to order. Please give us 48 hours notice for large orders. You may choose to get the soup of the day for faster service.

	Quart
Cream of Mushroom Soup	\$12.95
Cream of Broccoli Soup	\$12.95
Cream of Asparagus Soup	\$13.95
Chicken Portobello Mushroom Soup	\$12.95
Chicken Torino Soup	\$12.95
Tuscan Italian Soup	\$12.95
Italian Beef Soup	\$13.05
Spaghetti Soup	\$12.95
Tortellini Soup	\$12.95
Minestrone Soup	\$12.95

	Half	Full
Spaghetti with Meat Sauce	\$40.00	\$95.00
Baked Spaghetti	\$40.00	\$95.00
Baked Ziti	\$40.00	\$95.00
Lasagna	\$75.00	\$150.00
Manicotti	\$60.00	\$110.00
Stuffed Shells	\$60.00	\$110.00
Seafood Shells	\$70.00	\$140.00
Seafood Lasagna	\$85.00	\$175.00
Chicken Spinach Lasagna	\$75.00	\$150.00
Chicken Portobello Lasagna	\$75.00	\$160.00
20 Layer Lasagna	\$80.00	\$165.00
Vegetable Lasagna	\$75.00	\$150.00
Sausage and Peppers	\$50.00	\$95.00
Eggplant Parmigiano	\$50.00	\$95.00
Chicken Parmigiano	\$60.00	\$120.00
Chicken Marsala Served Over Pasta	\$60.00	\$130.00
Chicken Piccata Served Over Pasta	\$60.00	\$130.00
Veal Marsala Served Over Pasta	\$80.00	\$175.00
Veal Piccata Served Over Pasta	\$80.00	\$175.00
Fettuccine Alfredo	\$50.00	\$110.00
Pasta Milano	\$50.00	\$110.00
Penne with Pesto Sauce	\$50.00	\$110.00
Penne Rustica	\$50.00	\$110.00
Add Chicken	\$20.00	\$40.00
Add Shrimp	\$25.00	\$50.00

#### Desserts Cannoli \$4.50 Each Mini Cannoli \$1.95 Each **Cheesecakes (12 slices):** Caramel Walnut \$75.00 Cranberry Crunch \$75.00 Glazed Almond **Brownie** \$70.00 \$75.00 Amaretto Pumpkin \$70.00 **Raspberry White** \$75.00 Blueberry \$70.00 Chocolate **Peanut Butter** \$60.00 \$70.00 Plain **Apple Crumb** Strawberry \$75.00 \$75.00

#### House Specialties