

VALLE

CUCINA ITALIANA

302-998-9999

CATERING MENU 2010

Salads

Tossed Salad	\$24-Half / \$44-Full
Caesar Salad	\$24-Half / \$44-Full
Add grilled chicken breast \$8- / \$15-	
Antipasto (chopped or not)	\$30-Half / \$54-Full
Mixed greens, tomato, onion, cucumber, black olive, provolone, Italian meats, roasted pepper & artichoke heart	
Chef Salad	\$35-Half / \$56-Full
Turkey, Ham, eggs, tomato, onion, cucumber, black olive, and provolone	
Potato or pasta salad	\$4.50 lb
Coleslaw	\$3.50 lb
(5 pound minimum each)	

Fruit, vegetable & cheese trays

Fruit Tray	\$45-
Watermelon, pineapple, cantaloupe, honey dew	
Veggie tray	\$35-
Carrots, celery, tomatoes, cauliflower, broccoli, and dip	
Cheese Tray	\$63-
Pepper jack, cheddar, swiss and more	
Pepperoni /cheese tray	\$63-
Served with Italian cheeses, crackers and spicy mustard	
Deviled Egg Tray (48pc)	\$29-
Sliced Cheese Tray	\$5.95 lb
Choose from provolone, Swiss, American or mozzarella	

Sandwich / Bread

Roast Beef with au jus	\$9- lb. (5 lb. min)
Meatballs in sauce	\$40- Half / \$79 Full
Sausage pepper/onions	\$40-Half / \$79 Full
Sub Tray (12" subs cut 1/3's)	\$7- per sub (min 5)
Choose from Italian, Tuna, Turkey, Ham & Roast Beef)	
Wrap Tray	\$5- per wrap (min 6)
Cater rolls	\$5 dozen
Tomato Pie (24pc)	\$22-

Appetizers

Shrimp cocktail	50pc...\$52-	100pc...\$98-
Bruschetta (40pc)	\$45-	
topped with roma-tomatoes, fresh basil, garlic, olive oil and mozzarella cheese.		
Stuffed Mushrooms (Appr. 30 pieces)		
w/ Crab imperial	\$45-	
w/ Sausage & spinach	\$37-	
Crab Balls (50)	\$37-	
Mini-Crabcakes	\$4- each	
Our award winning crab cakes served appetizer size. 100% jumbo lump crab with no filler. Served with buerre blanc		
Scallops in Bacon (50)	\$65-	
served with barbeque sauce.		
Shrimp Lejon (40)	\$79-	
Chicken Tenders	\$40- Half / \$79 Full	
Served with BBQ or honey mustard		
Chicken wings (100)	\$49.95	
Broccoli Bites (ranch)	\$42-Half	

Pasta

Lasagna	\$34-Half / \$60-Full
Made with ground beef	
Baked Ziti	\$30-Half / \$58-Full
With four cheese baked to perfection	
Linguini Garlic & Oil	\$29-Half / \$55- Full
Cheese Ravioli	\$30-Half / \$58-Full
Penne Alla Vodka	\$30-Half / \$58-Full
a light vodka basil tomato cream sauce tossed with penne pasta and aged pecorino Romano cheese	
Tortellini Blush	\$33-Half / \$62- Full
Veggie D'talia	\$37-Half / \$70-Full
Sun dried tomatoes and fresh vegetables in a garlic sauce tossed with penne pasta	
Pasta Tomato sauce	\$25-Half / \$49-Full
Choose your favorite pasta	
Fettuccini Alfredo	\$30-Half / \$58-Full
Fettuccini Primavera	\$37-Half / \$70-Full
Add grilled chicken breast \$8- / \$15-	

Chicken

Chicken Marsala **\$40-Half / \$80-Full**
Sautéed with fresh mushrooms in Marsala wine

Chicken Picatta **\$40-Half / \$80-Full**
Sautéed with fresh mushrooms in a white wine and lemon sauce

Chicken Alla Siciliana **\$45-Half / \$85-Full**
sautéed with white and Marsala wines, topped with roasted peppers, mozzarella cheese and asparagus

Chicken Melanzana **\$45-Half / \$85-Full**
Topped with fresh eggplant, roasted peppers and mozzarella in a white wine sauce with a hint of marinara

Chicken with Pasta

Chicken Alla Vodka **\$45-Half / \$85-Full**
Chicken laced with a light vodka basil tomato cream sauce tossed with penne pasta and aged pecorino Romano cheese.

Chicken D'Italia **\$45-Half / \$85-Full**
Sun dried tomatoes and fresh vegetables in a garlic sauce tossed with penne pasta and topped with grilled chicken breast.

Seafood

Crab Marinara **\$48-Half / \$89-Full**

Crab Cakes **\$12 each**
Award winning 100% Jumbo lump crab cakes
Best of Delaware and Readers choice

Shrimp Diablo **\$48-Half / \$89-Full**
Jumbo shrimp in a spicy marinara sauce tossed with pasta.

Sides

Mixed Vegetables Green Beans Broccoli
Mashed Potatoes Roasted Potatoes **\$33-Half**

Asparagus Broccoli Rappe **\$45-Half**

Bread stix (garlic oil) **\$9- half / \$18- full**

Dessert

Cookies chocolate chip **.75ea (20 min)**

Equipment / Utensils

Chaffing Dish

Formal (rental)* **\$25each**

Disposable (you keep) **\$15each**

two sternos included with all chaffing dishes

*Deposit required for off premise catering

Sternos **\$2.50each**

Service set

9" foam plates, napkins, and utensils **\$1-pp**

Delivery / Set-up

Miles	Drop off only	Drop & setup
0 to 7	\$25	\$50
8 to 25	\$45	\$70

These are base charges. Larger parties may be more. Any return trip for pick-up of equipment will have a minimum \$25 additional charge.

Service Charges

In-house catering **18% or \$50 min.**
18% based on total food and beverage bill

Extra servers / help **\$20hr per person**
3 hour minimum

**Don't see what your looking for
just ask Valle' can do it !!**