

Stellato's Deli & Catering

69 State Street North haven, CT 06473
(203)239-5267

CATERING

MENU

Half tray feeds approx. 8-15 people

Full tray feeds approx. 15-25 people

Ask to speak to our catering coordinator for help
with food quantities to accommodate your guests

All our selections are homemade and prepared on site
with the quality and respect that you deserve!

Our staff of chefs are versatile in their cooking capabilities.
If you do not see something on our menu do not hesitate to ask!

Due to the unpredictability of the food service industry,
prices are subject to change without notice

Please note that our prices do not reflect CT sales tax or delivery charges
Prices effective of 11/1/19

PASTA

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|---|--------------------|
| Baked Lasagna | \$38 / \$70 |
| <i>Just like Grandma's</i> | |
| Baked Macaroni and Cheese | \$30 / \$58 |
| <i>Creamy cheese sauce, toasted bread crumbs</i> | |
| Baked Stuffed Shells | \$35 / \$65 |
| <i>Stuffed with ricotta & mozzarella, homemade marinara</i> | |
| Baked Ziti | \$35 / \$65 |
| <i>Ground beef, ricotta, mozzarella, homemade marinara</i> | |
| Farfalle Bolognese | \$35 / \$65 |
| <i>Bowtie pasta, ground beef, diced vegetables, marinara & a touch of cream</i> | |
| Orecchiette with Sausage and Escarole | \$38 / \$70 |
| <i>"Little hats", sweet Italian sausage, tender escarole, cannellini beans</i> | |
| Penne ala Vodka | \$35 / \$65 |
| <i>Penne with silky homemade vodka sauce</i> | |

SEAFOOD & VEGETARIAN

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| Eggplant Parmesan | \$38 / \$70 |
| <i>Secret family recipe. All we can say is our eggplant is fried in house!</i> | |
| Eggplant Rollatini | \$38 / \$70 |
| <i>Stuffed with ricotta and mozzarella, topped with homemade marinara</i> | |
| Baked Salmon | Market |
| <i>Topped with lemon butter</i> | |
| Baked Stuffed Shrimp | Market |
| <i>Jumbo shrimp, homemade crab stuffing</i> | |
| Baked Tilapia | Market |
| <i>Tomato bruschetta, white wine sauce</i> | |
| Stuffed Fillet of Sole | Market |
| <i>Crab stuffing, lemon butter</i> | |
| Shrimp Cocktail | \$4.50/ person |
| <i>Chilled jumbo shrimp, cocktail sauce, fresh lemon</i> | |

SALADS

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| Garden Salad | \$20 / \$35 |
| <i>Green leaf, tomato, cucumber, shredded carrot, your choice of dressing</i> | |
| Caesar Salad | \$25 / \$45 |
| <i>Crisp romaine, homemade croutons, parmesan, creamy Caesar dressing</i> | |
| Mesclun Salad with raspberry balsamic vinaigrette | \$30 / \$55 |
| <i>Mixed greens, craisins, mandarin oranges, candied walnuts, bleu cheese crumbles</i> | |
| Summer Strawberry Salad | \$30 / \$55 |
| <i>Baby spinach, sliced strawberries, red onion, house champagne vinaigrette</i> | |
| Fresh Cut Fruit Salad | \$28 / \$50 |
| <i>Mixed fresh cut seasonal fruit</i> | |

SIDE DISHES

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| Brown Sugar Glazed Carrots | \$20 / \$35 |
| <i>Tender cooked carrot rounds, sweet brown sugar glaze</i> | |
| Roasted Garlic Mashed Potatoes | \$25 / \$45 |
| <i>Whipped potatoes, sweet roasted garlic</i> | |
| Green Beans Almondine | \$28 / \$50 |
| <i>Fresh green beans, toasted almonds, butter sauce</i> | |
| Rice Pilaf | \$25 / \$45 |
| <i>Fluffy rice, diced carrot, celery & onion</i> | |
| Roasted Potatoes | \$25 / \$45 |
| <i>Seasoned red potatoes roasted to perfection</i> | |
| Vegetable Medley | \$25 / \$45 |
| <i>Mixed seasonal vegetables</i> | |
| Dinner Rolls | \$5 / dozen |
| <i>Lupi-Marchigiano Bakery</i> | |

*Cookies and cakes from our local bakery
are available upon request*

POULTRY

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| BBQ Grilled Chicken | \$35 / \$65 |
| <i>Grilled chicken breast, house made tangy BBQ sauce</i> | |
| Chicken Amalfi | \$45 / \$80 |
| <i>Chicken breast, artichoke hearts, olives & capers in lemon sauce</i> | |
| Chicken Cutlet with Lemon | \$36 / \$68 |
| <i>Fried thin sliced cutlets, lemon slices</i> | |
| Chicken Parmesan | \$45 / \$80 |
| <i>Fried cutlets, homemade marinara, parmesan, melted mozzarella</i> | |
| Chicken Florentine | \$45 / \$80 |
| <i>Egg battered chicken breast, sautéed spinach, white wine lemon sauce</i> | |
| Chicken Piccata | \$45 / \$80 |
| <i>Egg battered chicken, capers, white wine lemon sauce</i> | |
| Chicken Marsala | \$45 / \$80 |
| <i>Chicken breast, mushrooms, marsala wine sauce</i> | |
| Baked Italian Chicken | \$38 / \$70 |
| <i>Cut up whole chicken, lemon vinaigrette marinade</i> | |

MEATS

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| BBQ Pulled Pork | \$45 / \$85 |
| <i>Slow roasted pork butt, house made bbq sauce</i> | |
| Italian Meatballs | \$40 / \$75 |
| <i>Hand rolled meatballs in our homemade marinara</i> | |
| Sausage and Peppers | \$40 / \$75 |
| <i>Longhini sweet Italian sausage, bell peppers & onions</i> | |
| Sicilian Style Pork Chops | \$45 / \$80 |
| <i>Boneless chops, bell peppers, fried potatoes, vinegar sauce</i> | |
| Sliced Pork Loin w/ Mushrooms Gravy | \$40 / \$75 |
| <i>Roasted pork loin, house made brown gravy with mushrooms</i> | |