Leonardo's Restaurant



CATERING MENU

2021 Brunswick Pike also known as Business Rt. 1 South (between Whitehead Rd and the Brunswick Circle) Lawrenceville, NJ 08648

> Phone: 609-396-4466 Fax: 609-396-0440

All menu items served ala carte

Menu and prices subject to change without notice

When ordering, please inform us of ANY food allergies

Gluten free menu available upon request

Magda available to wait on your party - for a small fee

Large trays feed approximately 20+ people

11 x 19 x 3.25 inches



Medium trays feed approximately 15 - 20 people 11 x 19 x 2 inches

Small trays feed approximately 10+ people 8.5 x 11 x 2.5 inches

Small salad bowl feeds approximately 15+ people 12 x 4 inches bowl

Large salad bowl feeds approximately 25+ people 16 x 6 inches bowl

Customers often get tripped up in terms of how much food to order for a party. Rob will help you order just the right amount.

SALADS

Chopped Antipasto Bowl

meats, cheeses, roasted peppers, grilled eggplant & artichokes chopped and tossed with mixed greens

Caesar Salad Bowl

Mesclun Salad Bowl

spring mix with tomato, red onion, balsamic dressing

Small - \$35 Large - \$70

Garden Salad

iceberg, romaine, radicchio, tomato, olives, red onions in choice of balsamic or creamy italian dressing

Small - \$35 Large - \$70

APPETIZERS/SIDES

Eggplant Rollatini please specify pesto cream sauce or marinara sauce, default is pesto cream

filled with spinach and ricotta and topped with melted mozzarella in a pesto cream sauce

Small (10 pieces) - \$40 Medium (20 pieces) - \$80

Roasted Peppers & Mozzarella Tray

with imported cheeses, olives and grilled eggplant

12" tray - \$50 18" tray - \$85

Bruschetta Tray (toast and topping served separately) chopped tomatoes, red onions, basil and olive oil served on grilled seasoned bread

12" tray - \$35 18" tray - \$70

Traditional Antipasto Tray

prosciutto, soppressata, parmesan reggiano, fresh mozzarella, roasted peppers, grilled eggplant, olives, artichokes, anchovies, tomatoes, and bruschetta

12" tray - \$65 18" tray - \$150 22" tray - \$250 **Rosemary Roasted Potatoes OR Mashed Potatoes**

Small - \$35 Med - \$55 Large - \$70

Delicious and Healthy Mixed Vegetable Tray red and gold beets, sweet potatoes, mushrooms, brussel sprouts, and string beans

Small - \$60 Medium - \$75 Large - \$100

Spinach with Garlic & Oil

Small - \$45 Medium - \$80 Large - \$100

Green Beans Almandine

Small - \$55 Medium - \$85 Large - \$110

Sauteed Asparagus

Small - \$55 Medium - \$85 Large - \$110

Pesto & Pizza Focaccia Bread

Small - \$20 Medium - \$30 Large - \$50

Stuffed Mushroom with Sausage

\$20 per dozen

Stuffed Mushrooms with Crabmeat

\$30 per dozen

Artichokes Francese

delicious artichoke hearts battered and fried, then served in a lemon scampi sauce

Small approx. 40 - \$60 Large approx. 80 - \$120

CHICKEN

chicken trays are not served over pasta pasta can be ordered separately

Abruzzi

mushrooms, sun-dried tomatoes, asparagus and mozzarella in a shallot brandy cream sauce

Francese

egg battered and sautéed in a lemon butter sauce with a touch of garlic

Francia

artichokes, capers, sun-dried tomatoes topped with a Portobello mushroom and fresh mozzarella in a white wine sauce with a touch of Dijon

Grecia

wild mushrooms, capers, tomatoes, spinach and feta cheese in a cognac cream sauce

Italia

spinach, prosciutto, eggplant, mozzarella, chopped tomato in a white wine sauce

Marsala

mushrooms and sun-dried tomatoes in a marsala demi-glace

Parmigiana

breaded and fried topped with mozzarella and marinara (sautéed version also available)

Piccata

sautéed in a lemon white wine sauce with mushrooms and capers

Santina

grilled and drizzled with a balsamic reduction and served over mixed vegetables

Spagna

mushrooms, sun-dried tomatoes, fresh tomatoes, asparagus and mozzarella in a sherry sauce

all trays of chicken above

Small - \$65 Medium - \$90 Large - \$120

Chicken Rollatinis

chicken breast stuffed with spinach and mozarella, then breaded and fried \$7.00 per

PASTA

Cappellini, Spaghetti, Linguine, Penne, Rigatoni, Fusili, Farfalle

Classic Alfredo

Arrabbiata

caramelized onions, prosciutto, mild peppers, sun-dried tomatoes in a spicy chopped tomato sauce

Bolognese

meat sauce

Da Vinci

roasted eggplant, artichokes, fresh mozzarella and garlic with a touch of marinara

Firenze

garlic white wine sauce with artichokes, tomatoes, mushrooms and olives

Garlic and Broccoli

sautéed in olive oil

Alla Sorrentina

served in a marinara sauce with melted mozzarella cheese

Pesto

basil, garlic, pine nuts, spinach and olive oil

Pesto Cream Sauce

Pomodoro

fresh chopped tomatoes, garlic, basil, olive oil and a touch of marinara

Puttanesca

olives, fresh tomatoes and capers (anchovies optional)

Traditional Tomato Sauce (Marinara)

Tre P prosciutto, peas and parmesan in a light cream sauce

Vegetariano

mixed fresh vegetables in a garlic, olive oil sauce with a sprinkle of fontina cheese

Vodka with prosciutto, sun-dried tomatoes and chopped tomatoes (meatless available upon request)

any pasta sauce from above

Small - \$45 Medium - \$65 Large - \$85

Gnocchi, Cheese Tortellini, Fettuccine, Wheat Fettuccine, Cavatelli in choice of above sauce

Small - \$70 Medium - \$95 Large - \$130

FROM THE OVEN

Baked Ziti

Small - \$45 Medium - \$65 Large - \$85

Traditional Meat Lasagna

Small - \$50 Large - \$100

Eggplant Parmigiana

Small - \$50 Medium - \$75 Large - \$100

Roast Beef

thin sliced cooked rare in a mushroom onion demiglaze

Small - \$125 (5lbs) Large - \$225 (10lbs)

Homemade Meatballs

6 ounce meatballs in a marinara sauce

\$3.50 per meatball

Sausage, Peppers and Onions

cooked together in marinara sauce or served separately – sausage in one tray, the peppers and onions in another Small - \$95 (5lbs) Large - \$195(10lbs)

SEAFOOD

Salmon Oreganato

topped with a garlic breadcrumb topping, 7 ounce filets

Small - \$60 (5 filets) Large - \$120 (10 filets)

Jumbo Shrimp Scampi or Parmigiana

u15 shrimp, served over capellini pasta

Small - \$40 (10 shrimp) Large - \$75 (20 shrimp)

OTHER SERVICES

Delivery

\$10 - \$15 - \$20 + depending on distance and amounts **Delivery and Set-Up**

includes waitress to deliver and set up buffet with stainless steel chaffing dishes, sternos and serving pieces - \$50 equipment must be returned the next day

Pick-Up Equipment After Event - \$20

Paper Products plate, napkin, fork, knife, spoon 50¢ per

Ask us about our FULL SERVICE catering. We provide EVERYTHING - real plates/glassware/utensils/chaffers/tablecloths/napkins/ice/coffee service/cake plates...set up, serve, clean up...literally everything...you don't have to think because we do it all. Magdalena will even come and serve you. Call us today for a consultation!