



constantino's
CATERING & EVENTS

Signature Party Package



SALADS AND STARTERS

CHOICE OF 2

- Garden Fresh Salad with Choice of Two Dressings
- Classic Caesar Salad with Shaved Parmesan Cheese and Croutons
- Spring Mix Salad with White Balsamic Vinaigrette, Glazed Walnuts, Craisins and Crumbled Goat Cheese, GF
- Spinach Salad with Strawberry Balsamic Dressing, Fresh Strawberries, Mandarin Oranges, Almond Slices and Feta Cheese Crumbles, GF
- Pesto Pasta Salad with Roasted Red Peppers and Fresh Mozzarella
- Fresh Fruit Salad, GF
- Fresh Mozzarella, Tomato, Basil Caprese Salad, GF
- Romaine Salad with Glazed Walnuts, Craisins, Crumbled Bleu Cheese and Creamy Poppy Seed Dressing, GF
- Vegetable Crudite, Fresh Pita and Roasted Red Pepper Hummus
- Domestic Cheese, Crackers and Grape Platter with Honey Mustard Dipping Sauce
- Buffalo Chicken Kebobs with Bleu Cheese
- Mini Filet Sandwiches with Horseradish Cream and Cheddar Cheese
- Mini Pulled Pork Sandwiches with Caramelized Onions and Cheddar Cheese



ENTREES AND SIDES

CHOICE OF 4

POULTRY

- Chicken Strips in Wine Sauce
- Chicken Parmigiana
- Chicken Franchise
- Chicken Marsala with Fresh Mushrooms
- Bruschetta Chicken Breast
- Balsamic Herbed Chicken Breast with Sundried Tomato Cream Sauce
- Oven Roasted Chicken, Italian Style, GF
- BBQ Chicken Halves, GF
- Parmesan and Herb Encrusted Chicken with Tomato Basil Cream Sauce
- Chicken Cordon Bleu
- Stuffed Chicken Breast with Spinach, Roasted Red Peppers and Ricotta Cheese
- Stuffed Chicken Breast with Pear and Brie with an Apricot Glaze
- Herb Marinated and Roasted French Chicken Breast with Balsamic Glaze, GF

PASTA

CHOICE OF 4 CONTINUED...

Penne Pasta with Vodka Marinara
Bow Tie Pasta with Roasted Red Pepper,
Pesto Cream Sauce
Cavatelli with Broccoli Scampi

Rigatoni with Sausage Bolognese
Cheese Tortellini with Marinara Sauce
Gnocchi with Tomato Alfredo, Spinach,
Artichoke Hearts and Roasted Red Peppers
Gluten Free Penne available upon request

BEEF AND PORK

Italian Meatballs
Sliced Porketta with a Garlic Dill Sauce
Sausage and Peppers, GF

Pulled Pork BBQ, GF
Baked Ham with a Pineapple Brown Sugar Glaze
Roast Top Sirloin Burgundy Gravy, GF
BBQ Beef Brisket, GF

STARCHES AND VEGETABLES

Roasted Redskin Potatoes, GF
Roasted Garlic Mashed Potato Towers, GF
Scalloped Triple Cheese Potatoes
Pierogies with Sautéed Onions and Butter
Parmesan and Herb Risotto, GF

Grilled Asparagus, GF
Fresh Broccoli Florets, GF
Fresh Carrots with Honey and Dill, GF
Italian Style Green Bean, GF s
Fresh Squash and Zucchini Ratatouille with
Diced Tomatoes and Romano Cheese, GF



ADDITIONAL ITEMS

\$4 PER PERSON AS A SUBSTITUTE, \$7 PER PERSON AS AN ADD-ON

Sliced Beef Tenderloin with Demi Glace, GF
Braised Short Rib with Cabernet Reduction, GF
Salmon with a Bourbon Sauce
Stuffed Flounder Florentine

Crabmeat Stuffed Orange Roughey
Lump Crab Cakes with a Roasted
Red Pepper Remoulade
Shrimp Scampi over Linguini

DROP-OFF SERVICE \$28 PER PERSON

Includes paper and plastic ware, dinner rolls and butter, buffet equipment,
delivery (limited area), and set-up.

FULL SERVICE \$40 PER PERSON

Includes Wait Staff, china, silverware, table linens and napkins, coffee,
tea and spring water, 3 hours of service.

Additional Choices: Salad and Starters \$3 per person each; Entrees and Sides \$4 per person each.

\$100 delivery and set-up fee for parties fewer than 30 people.
20 person minimum on all orders. Gratuity is included with all pricing.
Please add 6% Sales Tax to all pricing.