SETTE

Christmas Eve Catering Menu

T: 908.502.5054

All Trays Served With Heating Instructions | Pick Up Time 11;00 am - 3;00 pm

Half Tray 6-8 People Full Tray 10-12 People

Platters

Shrimp Cocktail (Minimum 2 Dozen) Wild U-15 Shrimp, Lemon Wedges, Classic Cocktail Sauce	36.00 Per Dozen
Classic Antipasto Soppressata, Prosciutto di Parma, Marinated Artichokes, Sun Dried Tomatoes, Roasted Peppers, Bocconcini Mozzarella, Mixed Olives, Parmigiano Reggiano Medley	145
Smoked Norwegian Salmon Herbed Saltines, Cucumber & Radish Slices, Red Onions, Capers, Lemon Jus, Chives	150
Apple Salad Organic Field Greens, Gala Apple Slices, Ricotta Salata, Toasted Almonds, Golden Raisins, House-Made Creamy Balsamic Vinaigrette	50 By the Bowl

Main Trays	Half	Full
Lasagna Bechemal & Bolognese or Bechemal & Spinach	70	110
Penne Vodka Petite Peas, Sauteed Pancetta, Classic Vodka Sauce	65	95
Orecchiette Sweet Sausage, Cremini Mushrooms, Light Plum Tomato Sauce, Parmigiano Reggiano	70	110
Atlantic Salmon Oven Roasted, Fresh Dill, Saffron Cream Reduction, Toasted Bread Crumbs	80	160
House-Made Meatballs Sette Signature Tomato Sauce	60	120
Chicken Francese, Marsala or Piccata	70	140
Sausage & Marinated Peppers	60	120
Eggplant Rollatini Batter Dipped Eggplant, Seasoned Ricotta, Organic Basil, Light Plum Tomato, Provolone	70	110

Credit Card Information & Payment Is Required At Time Of Order

Menu Subject To Change Due To Availability

Items Are Made In A Kitchen That May Contain Traces Of Peanuts, Tree Nuts, Sesame Seeds, Wheat, Soy, Dairy & Shellfish

Menu Items Can Not Be Substituted And/Or Modified And Will Be Served As Appeared