

# SETTE

## Christmas Eve Catering Menu

T: 908.502.5054

All Trays Served With Heating Instructions | Pick Up Time 11:00 am - 4:00 pm

Half Tray 6-8 People

Full Tray 10-12 People

### Platters

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

### Main Trays

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

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