

# SETTE

## Holiday Catering Menu

T: 908.502.5054

All Trays Served Cold With Heating Instructions | Limited Pick Up Times Only

Half Tray 6-8 People

Full Tray 10-12 People

### Platters

Shrimp Cocktail (Minimum 2 Dozen Order) Wild Gulf Shrimp, Lemon Wedges, Cocktail Sauce	34.99 Per Dozen
Antipasto Misto Soppressata, Prosciutto, Mortadella, Roasted Peppers, Mozzarella, Olive Medley, Marinated Artichokes, Provolone Cheese	135
Smoked Norwegian Salmon Herbed Saltines, Cucumber, Radish & Vidalia Spirals, Caper Berries, Lemon Salmoriglio, Fresh Parsley	150
Seasonal Salad Organic Field Greens, Ricotta Salata, Golden Raisins, Toasted Almonds, Creamy Balsamic Vinaigrette	60 By the Bowl

### Main Trays

	Half	Full
Baked Ziti Ricotta, Light Plum Tomato, Provolone	60	120
Penne Vodka Petite Peas, Classic Vodka Sauce	60	120
Orecchiette Sweet Sausage, Cremini Mushrooms, Light Plum Tomato Sauce, Parmigiano Reggiano	70	140
Atlantic Salmon Fresh Dill, Pine Nuts, Saffron Emulsion, Light Cream Reduction	75	150
House Made Meatballs Sette Signature Tomato Sauce	70	140
Francese Chicken Breast, Egg Wash Batter, Lemon Emulsion, Light Cream Reduction	70	140
Sausage & Marinated Peppers Sweet Sausage, Vidalia Onions, Garlic, Peppers	70	140
Eggplant Rollantini Batter Dipped Eggplant, Seasoned Ricotta, Organic Basil, Light Plum Tomato, Provolone	70	140

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