



CATERING MENU

LE FONTANE RISTORANTE

137 Somers Town Road, (Corner Rt 100 & 139)

Katonah, NY 10536

Tel: (914) 232-9619 Fax: (914) 232-7524

Website: LeFontaneRestaurant.com

SALADS: (PRICE PER SERVING)

CAESAR \$3.

FONTANE \$3.

Mixed Lettuce W/ Balsamic Vinegar & Olive Oil

SEASONAL \$ 5.

Spinach & Arugula Salad w/pear, walnut, parmigiano, dry cranberry

MEDITERRANEA \$4.5

Mixed Lettuce w/Artichoke, Mozzarella, Roasted Peppers, Olive Oil & Lemon

BEETS, FENNEL & GORGONZOLA \$4.5

Balsamic Vinaigrette

STRING BEANS, TOMATO & GR. PORTOBELLO \$5.

Olive Oil, Garlic & Balsamic

SIDE DISHES:

HALF TRAY - FULL TRAY

ROASTED POTATO \$19/38

ESCAROLE \$22/40

MIX VEGETABLE GARLIC & OIL \$19/38

JUMBO ASPARAGUS OREGANATE \$14 DOZ

BROCCOLI RABE \$28/55.

BROCCOLI \$19/38

ANTIPASTI:

ANTIPASTO MISTO

(SMALL 6pp \$36) (MED. 12-14pp \$75) (LARGE 18-20pp \$95)
(Mozzarella, Tomato, prosciutto, Roasted Eggplant, Mushroom, Roasted Pepper, Italian Salami, Provolone, Artichoke, & Olives)

MOZZARELLA & TOMATO SALAD IN BOWL

(SMALL 6pp \$36) (MED. 12-14pp \$68) (LARGE 18-20pp \$88)

CHEESE & OLIVE PLATTER \$70./90.

Selection of Seasonal Cheese W/Crostini

EGGPLANT ROLLATINE \$ 25. DOZ.

STUFFED MUSHROOM \$20. DOZ.

BAKED MEAT BALLS \$24. DOZ.

With Tomato Sauce

BEEF BRACIOLE \$8. PC.

With Sauce

GRILLED VEGETABLE \$48. /68.

Serves: (Med. 10-12) (Large 18-20)

COLD SEAFOOD SALAD \$38. /80. /135.

SERVES: (SMALL 6) (MED. 12-14) (LARGE 18-20)

BACCALA \$20 per pound

"SALAD, FRIED OR LIVORNESE, \$20 per pound

BY DOZEN: \$20

BAKED CLAMS OREGANATE

SHRIMPS COCKTAIL

MINI CRAB CAKE

FRIED CALAMARI \$40. /80

SERVES: (MED.8-10) (LARGE 18-20)

SAUTEED MUSSELS \$30 /65. /

SERVES: (SMALL 6) (MED. 12-14) (LARGE 18-20)



PASTAS:

(HALF TRAY SERVES 6-8 .FULL TRAY SERVES 18-20)

PENNE AUM AUM 40./68.

(W/Tomato, Eggplant, Mozzarella and basil)

SPINACH MANICOTTI.(24PC) 45/78.

PENNE VODKA SAUCE. 40/75

W/CHICKEN 50. /95. W/SHRIMPS 55. /95

MEAT CANNELONI. (24PC) 50 /90

Stuffed w/Beef, Mozzarella Topped Tomato Sauce

LASAGNA (MEAT) OR (VEG.) 40 /80

EGGPLANT PARMIGIANA 50 /85.

Made w/fresh eggplant

CHEESE RAVIOLI .70PC 50/80.

Tomato & basil sauce

ORECCHIETTE BROCCOLI RABE & SAUSAGE 50/90

Garlic & olive oil

BUTTERNUT SQUASH LASAGNA 45./90

RIGATONI PRIMAVERA .. 40/70

Garlic, Olive Oil & fresh Tomato

FARFALLE MARI & MONTI 55 /95

Bow Tie shape pasta w/Shrimps, Asparagus & Mushroom, Garlic, Olive Oil & fresh Tomato

ARTICHOKE RAVIOLI 55. /90

H. Made artichoke ravioli w/light tomato or cream sauce

CRAB MEAT RAVIOLI 65/120

Cream and tomato sauce

VEAL RAVIOLI BUONGUSTAIO 55/95

Cream and tomato sauce w/mushroom and prosciutto

RIGATONI BOLOGNESE 50/90

RIGATONI SHRIMPS VODKA SAUCE 55/95

MEZZI RIGATONI SEAFOOD 65. /100

Short rigatoni with mix seafood fresh marinara sauce (ADDITIONAL 5 OZ LOBSTER TAIL \$18PC)

ZUPPA DI PESCE 70. /140

(ADDITIONAL 5 OZ LOBSTER TAIL \$18PC)

CHICKEN: HALF TRAY \$50 .FULL TRAY \$90

VEAL SCALOPPINI: HALF TRAY 75. FULL TRAY 140.
(HALF TRAY SERVES 8-10) (FULL TRAY SERVES16-18)

CACCIATORE (W/ PEPPER , MUSHROOM & ONION)
MARSALA.(MUSHROOMS AND MARSALA WINE)
PICCATA (WITH ARTICHOKE (WHITE WINE & LEMON)
PARMIGIANA (TOMATO SAUCE & MELTED MOZZ.)
SCARPARELLO/GARLIC W/WINE & HOT CHERRY PEPPER

CHICKEN: HALF TRAY \$55 .FULL TRAY \$100

VEAL SCALOPPINI: HALF TRAY 80. FULL TRAY 160.
(HALF TRAY SERVES 8-10) (FULL TRAY SERVES16-18)

BELLA NAPOLI (W/ SUN DRIED TOMATO & MUSHROOMS)

DELLO CHEF (W/SLICE EGGPLANT, PROVOLONE, CHEESE

SALTIMBOCCA (W/PROSCUITTO , MOZZARELLA W/WINE

CHICKEN FINFERS: HALF TRAY \$20 FULL TRAY \$40

SAUSAGE & PEPPER HALF TRAY \$45. FULL TRAY \$80

ROASTED FILET MIGNON \$19.lb

ROASTED STUFFED VEAL \$16.pd

ROASTED PORK TENDERLOIN \$12pd
(Raspberry Sauce)

ROASTED BEEF AU JUS 8.5 pd

BEEF TENDERLOIN STEW W/POTATO 90. Tray

ROASTED HAM 18

NZ LAMB SHANK IN SAUCE 18 pc
Minimum of 6

VEAL OSSOBUCO 24 pc
Minimum of 6

ELK OSSOBUCO 22 pc
Minimum of 6

FISH

POACHED SALMON WITH DILL SAUCE
18PER LB.

STUFFED JUMBO SHRIMP \$6 each
With Crabmeat, Breadcrumbs, Spice & Wine Sauce

BRANZINI WINE & LEMON SAUCE \$18 LB
Average serving 6/8 oz

STUFFED CALAMARI \$7 each
w Sauce

CALAMARI LUCIANA \$15 LB
Sliced calamari fresh spicy marinara sauce

BACCALA \$20 per pound
"SALAD, FRIED OR LIVORNESE, \$20 per pound

ZUPPA DI PESCE 70. /140
(ADDITIONAL 5 OZ LOBSTER TAIL \$18PC)

MEZZI RIGATONI SEAFOOD 60. /100
Short rigatoni with mix seafood fresh marinara sauce
(ADDITIONAL 5 OZ LOBSTER TAIL \$18PC)

COLD SEAFOOD SALAD \$38. /80. /135.
SERVES: (SMALL 6) (MED. 12-14) (LARGE 18-20)

BY DOZEN: \$28
Shrimps Oreganatge Or Scampi Sause



PANINI: \$8

(FOCACCIA BREAD, CUT IN MINI SANDWICH)
STUFFING WITH CHOICE: (Grilled Vegetable and Melt Mozzarella, Prosciutto w/Tomato & Mozzarella, Grilled Chicken & Salad.

GARLIC BREAD \$6.5 PER LOAF

GARLIC BREAD BRUSCHETTA STYLE \$12.

FOCACCIA W/GRILLED VEGETABLES \$22./35.
-12) (Large 18-20)

PIZZA TOMATO & MOZZ. "LARGE" \$22.

DESSERT:

MINI SICILIAN CANOLI \$14 DOZ

HOME MADE ITALIAN 10"CHEESE CAKE \$35.

TIRAMI SU 12PORT. \$32

ZUPPA INGLESE 12PORT. \$32

CHOCOLATE GANACE 12PORT. \$35.

CHOCCHOLATE MOUSE CAKE 12PORT. \$32.

FRUTTA DEL BOSCO 10PORT. \$35.

FRUIT PLATE 57/85

TAKE OUT MENU

Take Out Menu Is Available On Our Website. You Can Also Navigate On Our Website for Our Daily Specials. LeFontaneRestaurant.com

CATERING MENU

We Provide Delivery, Chafing Dishes, Serving Utensils and Set-Up All at No Additional Charge.

Le Fontane's Staff Strives to Provide the Best Specialty Dishes Using Fresh Local Ingredients