



Napoli Restaurant & Catering

Catering Menu Items with Descriptions

The following list includes our most popular, signature dishes, but we offer much more. If you would like something but don't see it here, let us know and we will do our best to accommodate.

Every event's menu is customized to the client's theme and budget, so we welcome your ideas and questions.

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Hors D'œuvres

Bruschetta

Toasted bread smothered in garlic, topped with freshly chopped tomatoes, olive oil, Mozzarella, Italian Seasonings and Parmesan

Mushroom Bruschetta

Toasted bread smothered in garlic, topped with sautéed mushrooms, then baked with Mozzarella

Mini Meatballs

Mamma's specialty meatball recipe (they're baked!) served with Red or BBQ Sauce

Caprese

Fresh tomato slices, Mozzarella, and basil served with Balsamic Vinaigrette sauce

Calamari

Bruschetta & Eggplant Sticks

A platter of Bruschetta and fried Eggplant Sticks

Mixed Mediterranean Grill

Char-grilled Calamari, Jumbo Shrimp, and Octopus served on a bed of Spring Greens with Balsamic Vinaigrette sauce

Grilled Portabella

Fresh char-grilled Portabella Mushrooms served with our homemade Bruschetta

Paprika Scallops

Broiled scallops topped with lime butter

Specialty Pasta Salads

Fried Veggies

Breaded Mushrooms, Zucchini, and Eggplant

Feta Cheese Bruschetta

Toasted bread smothered in garlic, topped with freshly chopped tomatoes, olive oil, Italian seasonings and crumbled Goat Cheese

Shrimp Cocktail

Chilled Jumbo Shrimp served with Garlic Aioli Dipping sauce and a Zesty traditional Cocktail Sauce

Buffalo Wings

Choice of Mild, Hot or BBQ Wings with Ranch or Blue Cheese Dressing

Roasted Red Peppers

Marinated Red Peppers served with olive oil and Vinaigrette dressing

Stuffed Mushroom Caps

Mini mushroom caps stuffed with three cheeses and covered in our specialty bread crumbs

Pancetta-Wrapped Scallops

Tender scallops wrapped with fresh Italian-style bacon

Rosemary Chicken Skewers

Tender grilled chicken layered with sweet onions and bell peppers

Breaded Ravioli

Breaded ravioli filled with your choice of Crab & Spinach, Spinach & Artichoke, or Ricotta & Mozzarella

Smoked Salmon Bruschetta

Smoked Atlantic salmon served with a specialty crème fresh and capers, onions, and egg

Oysters Rockefeller

Oysters baked with Florentine sauce and Pancetta

Eggplant and Fresh Seafood Spreads

A homemade Spread served on grilled and toasted breads with gourmet crackers

Spinach & Artichoke Dip

Homemade Spinach & Artichoke dip served with tortilla chips

Assorted Spreads and Breads

Beef and Chicken Kabobs

Taco Dip

Deviled Eggs

Baked Clams

Hors D'œuvre Trays

Domestic Cheese Tray

Slices of Cheddar, Swiss, American, and Pepper Jack

Imported Gourmet Cheese Tray

Cubes of Blue, Brie, Gorgonzola, Havarti, and Gouda

Assorted Italian Meats

Slices of Prosciutto, Salami, Pastrami, and Capicola

Fresh Veggie Tray

Carrots, Cucumbers, Broccoli, Cauliflower, and Celery

Fruit Platters/Seasonal Fruits

Sliced Cantaloupe, Pineapple, Strawberries, Grapes, Raspberries, and Blueberries

Salad

Traditional Gourmet Salad

Mixed lettuce topped with cucumbers, tomatoes, carrots, black olives, and green olives and Mozzarella

Italian Potato Salad

Peeled potatoes mixed with olive oil, vinegar, bell peppers, onions, and other fresh vegetables

Potato Salad

Creamy potato slices mixed with green vegetables

Pasta Salad

Chilled bowtie pasta mixed with vinaigrette, black olives, red onion, bell peppers and mild Giardiniera peppers

Seafood Pasta Salad

Diced Calamari, Octopus, and Shrimp tossed in olive oil vinaigrette and chilled.

Di Maria Salad

Mixed lettuce topped with tomatoes, garlic, olive oil, basil, Italian Seasoning and Mozzarella

Caprese Salad

Fresh Bufala Mozzarella, sliced tomatoes, basil and Balsamic Vinaigrette over a bed of Spring greens

Tuscan Salad

Tomato, red onion, cucumber, roasted peppers, asparagus, artichoke hearts and Mozzarella in olive oil and Balsamic Vinaigrette

California Salad

Baby greens, walnuts, grapes, strawberries, blue cheese and Balsamic Vinaigrette

Insalatone Di Carlo

Tomato, onion, black olives, cucumber, asparagus, blue cheese, and bacon tossed in olive oil and Balsamic Vinaigrette on Spring greens

Insalata Fresca

Mixed lettuce, blue cheese crumbles, caramelized pecans, tomatoes, cran-raisins, green and black olives

Traditional Caesar Salad

Add Shrimp or Chicken

Beef/Pork

Filet Mignon

6oz +choice cut cooked to your liking

Parmesan-Encrusted Beef Tenderloin

Juicy tenderloin encrusted with Parmesan cheese

Sicilian Style Filet

Made with Anna's specialty breading

Pork Chop Boscaiola

Oven roasted pork chop with creamy Wine sauce and bell peppers, onions, bacon and asparagus

Italian Sausage

Italian Sausage links sautéed with onions and peppers

Italian Beef

Full OR Half Slab Ribs

Slow cooked ribs made with BBQ sauce

Calabrese Chops

A pork chop tossed with light Cajun Spices and topped with sautéed bell peppers

Chef Carved Prime Rib

Roasted Eye of Round Beef with Gravy

Baked Ham

Chef Carved Kobe Beef

Garlic Stuffed Filet Mignon

Chicken/Veal

Lemon Garlic Grilled Chicken

Oven roasted chicken Marinated with lemon, garlic, Oregano, and Italian Seasoning

Half Rotisserie Style Chicken

Half of a chicken marinated in garlic and olive oil then roasted to perfection and topped with a demi glaze

Chicken/Veal Alla Vesuvio

8oz. chicken breast OR veal cooked to perfection with mushrooms, onions, peas, and potato wedges sautéed in white wine

Chicken Cacciatore

Half of a chicken or boneless chicken breast slowly roasted in our Red Sauce with bell peppers, onions, garlic, and pepperoni

Pollo Saltimbocca

Breaded chicken baked with imported ham and Mozzarella, then topped with our creamy Alfredo sauce

Chicken/Veal Alla France

Breaded chicken OR veal sautéed with mushrooms and a splash of Vino Bianca (white wine), with a zesty lemon flavor

Chicken/Veal Piccata

Pan fried chicken OR veal lightly breaded with lemon, capers, Kalamata olives and white wine sauce

Rosemary Chicken

Lightly breaded chicken breast baked with Italian Seasonings and fresh rosemary

Chicken/Veal Parmiggiana

Breaded OR grilled chicken OR veal topped with our delicious Red Sauce and baked with Mozzarella and Parmesan cheeses

Chicken/Veal Alla Marsala

Breaded chicken OR veal sautéed with mushrooms and Marsala Wine imported from our hometown Marsala, Sicily

Pollo Fresco

Breaded chicken sautéed with roasted garlic, asparagus, artichoke hearts, Portabella mushrooms and white wine with a zesty touch of lemon

Fried Chicken

Char-broiled Chicken Breast

Turkey with Gravy

Pasta

Whole Wheat and Gluten-Free options are also available upon request.

Penne Alla Carbonara

Sautéed bacon, imported ham and onions served with Penne pasta in a creamy egg and Parmesan sauce

Combination Platter

Stuffed shells, Cannelloni, and Meat Tortellini topped with Red Sauce and baked with Mozzarella

Spinach & Artichoke Rigatoni

Spinach and artichoke stuffed rigatoni smothered in delicious rosé sauce and topped with fresh Bufala Mozzarella

Pasta Primavera Rotolo

Layers of egg, spinach, and tomato pasta stuffed with a Ricotta and spinach mixture set in Red Sauce and topped with Alfredo sauce

Lobster Stuffed Ravioli

Homemade ravioli stuffed with lobster and smothered in a creamy marinara sauce

Seafood Alfredo

Shrimp, scallops and crab meat in a creamy Alfredo sauce served with freshly cooked fettuccini

Bowtie Siciliana

Fresh tomatoes, garlic, olive oil, basil, and a sprinkle of Parmesan served with freshly cooked bowtie pasta

Gnocchi Ripieni

Italian style potato dumplings filled with three cheeses and roasted red peppers covered in thick marinara sauce

Fettuccini Alfredo

Fettuccini pasta in our homemade Alfredo sauce

Linguini Mediterranea

Fresh mussels, sea scallops and shrimp sautéed with a garlic marinara sauce over linguini

Tortellini Alla Panna

Meat Tortellini served with our delicious creamy white sauce, mushrooms and imported ham

Penne Prosciutto

Sautéed grilled chicken, Prosciutto, and asparagus all tossed in a creamy white sauce sprinkled with freshly grated parmesan

Linguini Alla Vongel

Sautéed onions with baby clams, a touch of garlic and linguini with clear white wine sauce OR Red Sauce

Capellini Della Nonna

Angel hair pasta smothered in Mamma's homemade marinara sauce

Spinach Fettuccini Shrimp

Fettuccini pasta smothered in our homemade Alfredo sauce mixed with sautéed spinach

Fettuccini Sul'Padella

Jumbo shrimp sautéed with Portabella mushrooms, spinach, garlic, and olive oil

Gnocchi

Italian style potato dumplings smothered in our delicious red sauce

Signature Lasagna

Meat

Ricotta Cheese

Spinach & Cheese

Eggplant

Gourmet Lasagna

Seafood

Zuppa Del Duce

A traditional Seafood stew that originally was made for Venetian royalty made with crab, lobster, scallops and asparagus

Tilapia Gorgonzola

Oven baked tilapia with sautéed spinach, chopped tomato and basil in olive oil and topped with gorgonzola cheese

Steamed Mussels

Steamed mussels sautéed in a garlic and olive oil sauce

Mahi Mahi

Char-grilled to perfection, topped with asparagus, Portabella mushrooms, and cherry tomatoes, then smothered in a light creamy white wine sauce.

Scallops Florentina

Oven roasted scallops served on a bed of spinach with garlic mashed potatoes and topped with a creamy white sauce

Char-grilled Octopus

Seasoned octopus char-grilled and served on a bed of Spring greens

Mediterranean Porgy

Whole fish char-grilled to perfection with garlic, olive oil, and lemon, served on a bed of sautéed spinach

Stuffed Lobster Tail

Cooked to perfection and stuffed with Simone & Anna's special Italian seasonings

Salmon Alla Griglia

8-10oz. Atlantic salmon char-grilled to perfection, topped with an olive oil and oregano sauce and served on a bed of Spring greens

Swordfish

Char-grilled to perfection, served on a bed of sautéed spinach and topped with Simone's specialty olive oil and oregano sauce

Calamari Fritti

Breaded squid cooked to perfection

Tilapia

Oven baked tilapia with sautéed spinach and chopped tomato basil covered in olive oil

Fresh Lobster

King Crab Legs

Side Dishes

Roasted Red Potatoes

Baked Potatoes

Mashed Potatoes

Garlic Mashed Potatoes

Twice Baked Potato

Potatoes Au Gratin

Asparagus

Green Beans Almondine

Bell Peppers and Onions

Broccoli in Lemon Butter

Sautéed Onions

Sautéed Spinach

Sautéed Mushrooms

Broccoli with Alfredo Sauce

Steamed Vegetable Medley

Specialty Sauces

Alfredo Sauce

Marinara Sauce

Traditional Red Sauce

Alla Siciliana

Pink Vodka Sauce

Dessert

Sicilian Wedding Cake (Simone's Signature Cannoli Cake)

Yellow cake layered with creamy cannoli filling and homemade whipped cream

World's Best Tiramisu

*Layers of espresso-dipped Ladyfinger cookies,
Mascarpone cheese, whipped cream and Simone's Special Touch*

Our Famous Di Carlo Special

A puff pastry topped with New York Vanilla ice cream, caramel, whipped cream, and chocolate

Cannoli

A traditional Sicilian pastry filled with creamy, sweetened ricotta cheese

Mini Cannoli

Grand Finale Chocolate Cake

Simma's Cheesecake

Spumoni

Turtle Cheese Cake

Chocolate Fountain

Assorted Italian Pastries

Assorted Italian Cookies

Assorted Mini Cheesecakes

Gelato

Bacio

Fragola

Pistaccio

Limone

Tartufo

Nocciola

Fresh Sorbet

Peach

Lemon

Orange

Raspberry