



## TRAY MENU

Customize your menu with small or large trays. Small trays have approximately 8-10 servings and large trays serve approximately 16-18. Tray orders include: all condiments; plastic serving utensils; sterno and use of chaffing racks. Chaffing racks require a \$10 per rack deposit refundable upon return of racks. 50% payment due at time of order.

Add Coke, Sprite and Diet Coke with plastic cups: \$2.00 per person. Prices subject to change without notice. **GF** indicates dish is available as gluten free. Please notify us when ordering gluten free. For gluten free pasta dishes add \$10 for half trays and \$20 for full trays. No additional charge for gluten free entrees.

### Appetizers

	Sm.	Lg.
Grilled Portobello Mushrooms <b>GF</b> - With goat cheese and chopped tomatoes on romaine	\$40	\$80
Sliced Tomato and Mozzarella <b>GF</b> - Served with pesto sauce	\$40	\$80
Cold Antipasto <b>GF</b> - Marinated artichokes, roasted peppers, assorted olives, cured meats & assorted cheeses	\$80	\$150
Fried Calamari <b>GF</b> - With marinara sauce	\$55	\$100
Gulf Shrimp Wrapped <b>GF</b> in Prosciutto and topped with warm pesto	\$60	\$115
Baked Clams - With herbed breadcrumbs and light butter sauce	\$55	\$100
Stuffed Mushrooms <b>GF</b> Vegetable or sausage with light Marsala Sauce	\$50	\$90
Rice Balls - With marinara sauce	\$40	\$80
Potato Croquettes <b>GF</b>	\$45	\$85

### Salads

	Sm.	Lg.
Tricolor Salad <b>GF</b> - Arugula, radicchio and endive with a balsamic vinaigrette	\$40	\$75
Warm Goat Cheese and Roasted Beet Salad <b>GF</b> - Mesclun greens with candied pecans & raspberry vinaigrette	\$50	\$95
Classic-style Caesar <b>GF</b> - with shaved pecorino Romano and croutons (no croutons on gluten free)	\$40	\$75
House Salad <b>GF</b> - With romaine, tomatoes, roasted red peppers, onions & croutons with balsamic vinaigrette	\$40	\$75

### Assorted Wraps

	Sm.	Lg.
Five wraps in a half tray or ten wraps in a full tray. Choice of: Salmon Dill Wrap, Broadway Steak Wrap, Chicken Caesar, Chicken Goat Cheese Pecan, Grilled Vegetable Wrap	\$50	\$100

### Pastas (Gluten Free substitute penne or spaghetti \$10 extra for half tray and \$20 extra for full tray)

	Sm.	Lg.
Baked Ziti <b>GF</b>	\$50	\$90
Stuffed Shells	\$50	\$90
Penne alla Vodka <b>GF</b>	\$50	\$90
Fettuccine Alfredo <b>GF</b>	\$50	\$90
Farfalle Primavera <b>GF</b> - Bow-tie pasta with broccoli, zucchini, yellow squash & carrots in garlic & oil sauce	\$50	\$90
Cappellini alla Rosa con Pollo <b>GF</b> - Angel hair with chicken and assorted vegetables in a rosé sauce	\$55	\$100
Rigatoni Gorgonzola con Gamberi <b>GF</b> - Pan-seared shrimp, spinach & tomatoes in a Gorgonzola cream sauce	\$60	\$110
Linguine with Broccoli Rabe & Sausage <b>GF</b> - in a light garlic and oil sauce	\$60	\$110
Tortellini alla Panna - Ham, peas & mushrooms in a cream sauce	\$50	\$90
Fettuccine con Gamberi e Pollo Florentine <b>GF</b> - Shrimp, chicken, fresh spinach and mushrooms in a creamy garlic sauce	\$75	\$140
Linguine del Pescatore Fra Diavolo <b>GF</b> - Shrimp, scallops, clams and mussels in a spicy marinara sauce	\$85	\$165
Cheese Ravioli Marinara or Bolognese	\$50	\$90
Farfalle Aglio Olio <b>GF</b> - With spinach, mushrooms sautéed in fresh garlic and virgin olive oil	\$55	\$100
Gnocchi Bolognese - Potato pasta with fresh meat sauce	\$50	\$95
Linguine con Vongole <b>GF</b> - With red or white clam sauce	\$55	\$100
Penne Classico <b>GF</b> - Seasoned sweet sausage and tomatoes in a fresh pink sauce	\$55	\$100

## TRAY MENU (CONT.)

### Entrees

	Sm.	Lg.
Sausage & Peppers <b>GF</b>	\$50	\$95
Eggplant Parmigiana <b>GF</b>	\$50	\$95
Eggplant Rollatini - <b>GF</b> Stuffed with mozzarella and ricotta topped with marinara	\$55	\$100
Meatballs in Marinara Sauce	\$55	\$100
Chicken Parmigiana <b>GF</b> - Chicken cutlets topped with mozzarella with a marinara sauce	\$55	\$100
Chicken Bianco <b>GF</b> - Chicken medallions, artichoke hearts, mushrooms and tomatoes in a white wine sauce	\$55	\$100
Chicken ala Papazzio <b>GF</b> - Layers of chicken, eggplant, mushrooms, tomatoes & mozzarella over fresh spinach	\$60	\$110
Chicken Francaise <b>GF</b> - Egg-battered chicken sautéed in lemon and white wine	\$55	\$100
Chicken Piccata <b>GF</b> - Medallions of chicken with capers in a lemon, white wine sauce	\$55	\$100
Stuffed Chicken Rollatini <b>GF</b> - Stuffed with basil, mozzarella, roasted red peppers and prosciutto in a filetto di pomodoro sauce	\$55	\$100
Chicken Marsala <b>GF</b> - Medallions of chicken with mushrooms in a Marsala wine sauce	\$55	\$100
Chicken Scarpariella <b>GF</b> - Medallions of chicken with sausage, peppers, onions and potatoes in brown sauces	\$60	\$110
Veal Parmigiana <b>GF</b> - Veal cutlets topped with mozzarella in a marinara sauce	\$75	\$140
Veal Saltimbocca <b>GF</b> - Veal scaloppine layered with eggplant, prosciutto and mozzarella on a bed of spinach	\$75	\$140
Veal Marsala <b>GF</b> - Medallions of veal with mushrooms in a Marsala wine sauce	\$75	\$140
Veal Piccata <b>GF</b> - Medallions of veal with capers in a lemon, white wine sauce	\$75	\$140
Marinated Skirt Steak (Sliced) <b>GF</b> - With peppers and onion in a barbecue sauce	\$85	\$175
Shrimp & Scallops Provencal <b>GF</b> - Sautéed tomatoes, onion and eggplant with an Provencal herb sauce with cappellini	\$90	\$170
Shrimp Scampi <b>GF</b> - Shrimp with garlic and herb sauce over risotto	\$80	\$155
Salmon Lemon Basil <b>GF</b> - Broiled and topped with a lemon basil sauce	\$90	\$175
Horseradish Crusted Salmon - Broiled and topped with a horseradish bread crumb topping	\$90	\$175
Champagne Dill Salmon - Broiled and topped with a Champagne Dill sauce	\$90	\$175
Chicken Fingers	\$50	\$95

### Sides

	Sm.	Lg.
French Fries	\$30	\$60
Broccoli Rabe and Sausage <b>GF</b> - Sautéed in olive oil & garlic	\$55	\$100
Portobello Risotto <b>GF</b>	\$45	\$85
Spinach <b>GF</b> - Sautéed in butter and topped with Pecorino Romano	\$45	\$85
Garlic Mashed Potatoes <b>GF</b>	\$45	\$85
Sautéed Assorted Vegetables <b>GF</b> - In garlic & oil	\$45	\$85

*Papazzio*

A Taste of Elegance  
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