

VALLE

CUCINA ITALIANA

302-998-9999

CATERING MENU 2018

Please call days prior to your event so we can ensure you get everything you desire

Salads (full trays serves approx. 15-20)

Tossed Salad \$24-Half / \$44-Full

Caesar Salad \$24-Half / \$44-Full

Add grilled chicken breast \$14- / \$26-

Antipasto (chopped or not) \$34-Half / \$60-Full

Mixed greens, tomato, onion, cucumber, black olive, provolone, Italian meats, roasted pepper & artichoke heart

Potato or pasta salad \$4.99 lb

Coleslaw \$4.50 lb

(5 pound minimum each)

Fruit, vegetable & cheese trays

Fruit Tray \$58-

A combination of fresh fruits

Veggie tray (18") \$40-

Carrots, celery, tomatoes, cauliflower, broccoli, and ranch

Sliced Cheese Tray (3lb min) \$6.95 lb

Choose from provolone, Swiss, American or mozzarella

Sandwich / Bread

Roast Beef with au jus \$12lb. (10lb. min)

Meatballs in sauce \$45- Half(44pc) / \$85 Full(88pc)

Sausage pepper/onions \$43-Half(15pc) / \$79 Full(30pc)

Sub Tray (12" subs cut 1/3's) \$8.99 per sub (min 10)

Choose from Italian, Tuna, Turkey, Ham or cheese

Wrap Tray (10 min) \$7.99- per wrap

Cater rolls \$6 dozen

Tomato Pie (24pc) \$23-

Bread stix (garlic oil) \$9- half / \$18- full

Appetizers

Shrimp Cocktail 40pc...\$62- 80pc...\$113-
Jumbo 13/15

Bruschetta (40pc) \$45-

Roma-tomatoes, fresh basil, garlic, olive oil, Prosciutto and mozzarella cheese.

Stuffed Mushrooms (30 pieces)

w/ Crab imperial \$79-

w/ Sausage & spinach \$50-

Crab Balls (40) \$59-

served with cocktail sauce

Scallops in Bacon (30) \$62-

served with barbeque sauce

Shrimp Lejon (30) \$62-

served with barbeque sauce

Chicken Tenders \$42- Half (24pc) / \$79 Full(48pc)

Served with BBQ or honey mustard

Chicken Wings (50) \$41⁵⁰

Served with blue cheese and celery

Broccoli Bites (ranch) \$42-Half

Award winning Crab Cakes (gluten Free)

Crab Cakes (min. 10) \$14 each

100% lump crab cakes, Served with roasted garlic aioli
Best of Delaware and Readers choice

Mini-Crab Cakes (gluten Free) \$4.50- each (15 min)

Our award winning crab cakes served appetizer size.

Served with roasted garlic aioli

Pasta (full trays serves approx. 20)

Lasagna \$40-Half / \$70-Full

Made with ground beef

Baked Ziti \$30-Half / \$60-Full

With four cheese baked to perfection

Linguini Garlic & Oil \$29-Half / \$53- Full

Penne Alla Vodka \$35-Half / \$65-Full

a light vodka basil tomato cream sauce tossed with penne pasta and aged pecorino Romano cheese

Tortellini Blush \$40-Half / \$70- Full

Pasta Tomato sauce \$28-Half / \$49-Full

Choose your favorite string pasta or penne

Fettuccini Alfredo \$35-Half / \$65-Full

Vegetable Pasta (full trays serves approx. 20-25)

Veggie D'talia \$40-Half / \$70-Full

Sun dried tomatoes and fresh vegetables in a garlic sauce tossed with penne pasta

Penne Primavera \$40-Half / \$70-Full

Fresh vegetables in an alfredo sauce tossed with penne pasta

Chicken (full trays serves approx. 20)

Put any chicken dish below over pasta (not sold separate) \$14-half / \$21-Full

Chicken Marsala \$40-Half / \$80-Full

Sautéed with fresh mushrooms in Marsala wine

Chicken Picatta \$40-Half / \$80-Full

Sautéed with fresh mushrooms in a white wine and lemon sauce

Chicken Alla Siciliana \$45-Half / \$85-Full

sautéed with white and Marsala wines, topped with roasted peppers, mozzarella cheese and asparagus

Chicken Melanzana \$45-Half / \$85-Full

Topped with fresh eggplant, roasted peppers and mozzarella in a white wine sauce with a hint of marinara

Chicken Parmagiana \$45-Half / \$85-Full

Breaded chicken topped with mozzarella and tomato sauce then baked

Chicken with Pasta (full trays serves approx. 25)

Chicken Alla Vodka \$45-Half / \$85-Full

Chicken in a light vodka basil tomato cream sauce tossed with penne pasta and aged pecorino Romano cheese.

Chicken D'Italia \$45-Half / \$85-Full

Sun dried tomatoes and fresh vegetables in a garlic sauce tossed with penne pasta and topped with grilled chicken breast.

Chicken Alfredo \$45-Half / \$85- Full

Chicken in a cream sauce tossed with broccoli, penne pasta and aged pecorino Romano cheese.

Vegetable Sides (trays serves approx. 10)

Green Beans Roasted Potatoes

Mashed Potatoes Broccoli \$36-Half

Asparagus Broccoli Rabbe \$49- Half

Dessert

Cookies chocolate chip .75ea (20 min)

Straw-banana (1/2) tray \$45

Tiramisu (1/2)tray \$45

Equipment / Utensils

Chaffing Dish

Formal (rental)* \$25each

Disposable (you keep) \$15each

two sternos included with all chaffing dishes

* on premise only

Sternos \$2.50

PLASTIC SERVING UTENSILS \$1.00 EACH

ALUMINUM FOOD PAN WITH LID

Plan on leftovers? These aluminum containers are great for storage and easy to transport.

FULL PAN – \$3.00 HALF PAN – \$2.00

To-go Containers small .50 Large .75

Service set

9" foam plate, napkins, and utensils \$.75-pp (min 25)

Delivery / Set-up (up to 5 trays)

Miles	Drop off only	Drop & setup
1 - 3	\$15	\$30
4 - 6	\$30	\$50

These are base charges. Larger and farther parties ask for quote

Service Charges

In-house catering 18% or \$50 min.

18% based on total food and beverage bill

Extra servers / help \$20hr per person

3 hour minimum (subject to availability)

Don't see what your looking for just ask! Valle' can do it !!

Menu & Prices subject to change without notice
Coupons and other offers not accepted towards catering