

Main Course Trays - Pasta	SMALL	LARGE
5 Cheese Lasagna	\$55.	\$100.
Meat Lasagna	\$55.	\$100.
Baked Stuffed Shells with spinach, ricotta & roasted garlic	\$50.	\$90.
Penne Ala Vodka	\$50.	\$90.
Rigatoni with Prosciutto, onions & peas, pink sauce	\$50.	\$90.
Orecchiette with sausage & broccoli rabe, cherry peppers	\$55.	\$105.
Farfalle Carbonara, bacon, onion, romano cheese, black pepper & cream	\$50.	\$95.
Cavatelli with shrimp, spinach, tomato, white beans, light marinara sauce	\$60.	\$110.
Penne with Grilled Chicken, broccoli, wild mushrooms, sun dried tomatoes, roasted garlic	\$50.	\$90.
Spaghetti Pomodoro	\$40.	\$75.
Rigatoni Bolognese	\$50.	\$90.
Bowties with Shrimp, roasted peppers & basil pesto	\$60.	\$110.
Wild Mushroom Risotto	\$45.	\$85.
Saffron-Seafood Risotto	\$60.	\$110.
Creamy Cheddar Mac & Cheese	\$50.	\$90.
Lobster Mac & Cheese with truffle bread crumb crust	\$65.	\$120.

Party Heros

American with Lettuce and Tomato			
3 Foot - \$60.	4 Foot - \$70.	5 Foot - \$80.	6 Foot - \$90.
Italian with Provolone and Roasted Red Peppers			
3 Foot - \$65.	4 Foot - \$75.	5 Foot - \$85.	6 Foot - \$95.
Grilled Vegetables with Fresh Mozzarella			
3 Foot - \$70.	4 Foot - \$80.	5 Foot - \$90.	6 Foot - \$100.
Grilled Chicken w/Goat Cheese & Roasted Red Peppers			
3 Foot - \$70.	4 Foot - \$80.	5 Foot - \$90.	6 Foot - \$100.
Marinated Flank Steak w/Chianti Mushroom Sauce & Melted Mozzarella			
3 Foot - \$80.	4 Foot - \$90.	5 Foot - \$100.	6 Foot - \$110.

Add Potato Salad (or) Macaroni Salad (1 lb. of salad per foot)
Plates, Napkins and Utensils for \$7.00 extra per foot

PANINI SANDWICH (HOT)

SMALL ASSORTED PANINI (Choice of 4) \$60.
LARGE ASSORTED PANINI (Choice of 8) \$110.

- Grilled Chicken with Roasted Red Peppers, Basil & Mozzarella
- Grilled Vegetables with Mozzarella
- Roast Beef with Caramelized Onions, Mushrooms & Asiago Cheese
- Turkey Breast with Spinach, Artichokes & Mozzarella
- Prosciutto with Tomatoes, Basil & Mozzarella
- Cuban with Ham, Swiss, Pickles & Mustard

WRAP PLATTERS

SMALL ASSORTED WRAP PLATTER (Choice of 6 Wraps) \$60.
LARGE ASSORTED WRAP PLATTER (Choice of 12 Wraps) \$120.

- Chicken Caesar, Cranberry Apple, Walnut Chicken Salad, Tuna Salad
- Grilled Vegetable with Mozzarella
- Grilled Chicken with Mozzarella & Roasted Red Peppers
- BOAR'S HEAD PRODUCTS AVAILABLE

SPECIALTY FOCACCIA SANDWICHES

\$10.50 PER SANDWICH (MINIMUM OF 12)

- Sliced Turkey with Pears, Goat Cheese, Arugula & Honey Mustard
- Honey-Tarragon Chicken Salad with Baby Greens, Tomatoes, & Shaved Red Onion
- Marinated Chicken with Spinach, Artichokes & Provolone Cheese
- Blackened Chicken with Tomato-Scallion Relish, Chipotle-Lime Spread & Cheddar Cheese
- Prosciutto di Parma with Fresh Mozzarella, Roasted Peppers & Basil Pesto
- Grilled Vegetables with Goat Cheese & Chipotle-Lime Spread
- Beef Short Rib, Caramelized Onion, Molasses BBQ

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denicolabrothersconcept.com



COUNTRY ITALIAN CUISINE

Catering Menu

Ruvo Restaurant & Italian Market
63 Broadway
Greenlawn, NY
Phone: 631-261-7700
Fax: 631-261-7792

Ruvo Restaurant & Bar
105 Wynn Lane
Port Jefferson, NY
Phone: 631-476-3800
Fax: 631-476-8203

Stationed Hors d'oeuvres	SMALL	LARGE
Vegetable Crudite, raw organic vegetables with gorgonzola-horseradish dip	\$45.	\$80.
Pesto Grilled Vegetable Platter with aged balsamic and olive oil	\$45.	\$80.
Fresh mozzarella platter with roasted red peppers and basil	\$45.	\$80.
Tuscan Antipasti Platter, imported meats & cheese, country olives, artichokes	\$60.	\$100.
Chilled Jumbo Shrimp, old bay cocktail sauce, fresh lemons	\$3. per shrimp	
Crispy chicken wings choice of classic buffalo or sweet Asian chili glaze	\$60.	\$110.
Smashed Avocado, tri-color corn chips, hot sauce	\$40.	\$70.
Roasted Eggplant & Chick Pea Hummus, grilled flat breads, crusty bread, rosemary oil	\$40.	\$70.

Passed Hors d'oeuvres (2 DOZ. MINIMUM)	PRICE PER PIECE
Cocktail Franks, sweet and spicy mustard	\$1.50
Tomato Bruschetta with crostini prepared seasonally	\$1.50
Mini Rice Balls stuffed with sausage and sharp provolone	\$2.00
Mini Rice Balls stuffed with spinach and ricotta	\$2.00
Stuffed Baby Portobellos with crabmeat and vegetable	\$3.00
Stuffed Mushrooms with bacon & mozzarella	\$2.00
Potato Croquettes filled with pancetta and fontina cheese	\$2.00
Honey-Tarragon Chicken Salad Sliders	\$2.00
Thai Vegetable Dumplings, citrus ponzu	\$2.00
Mini Italian Style Meatballs, braised in tomato and basil	\$2.00
Mini Sweet & Sour Hawaiian Style Meatballs	\$2.00
Mini Crab Cakes with chipotle-lime mayo	\$3.00
Grilled Baby Lamb Chops, ginger-soy marinated	\$3.00
Diver Sea Scallops wrapped in pecan smoked bacon	\$3.00
Sesame Ahi Tuna on cucumber with orange- ginger glaze	\$3.00
Coconut Shrimp, sweet & sour apricot dip	\$3.00
Chicken Satay, spicy Vietnamese peanut dressing	\$3.00
Angus Cheese Burger sliders on potato buns	\$3.00
Short Rib Sliders, caramelized onion, melted blue cheese	\$3.00
Filet Mignon Crostini with horseradish cream	\$3.00

Salads	SMALL	LARGE
Creamy Red Bliss Potato Salad	\$40.	\$70.
Potato & String Bean Salad with dijon & rosemary vinaigrette	\$35.	\$65.
Classic Macaroni Salad	\$35.	\$65.
Pesto Bowtie Salad with sun dried tomatoes & black olives	\$45.	\$80.
Baby Mozzarella & Heirloom Cherry Tomato Salad	\$45.	\$85.
Asian Noodle Salad, toasted sesame dressing, oriental vegetables	\$45.	\$80.
Greek Pasta Salad tossed with feta, tomato, cucumber, red onion, oregano, greek dressing	\$45.	\$80.
Penne Ala Ruvo grilled chicken, broccoli, roasted garlic, dried tomatoes, fresh basil, olive oil	\$50.	\$90.
Poached Seafood Salad, shrimp, scallops, calamari, white beans, celery, lemon-champagne vinaigrette	\$65.	\$115.
Hearts of Romaine Caesar Salad, garlic croutons, shaved Parmesan	\$40.	\$70.
Mixed Baby Greens, cherry tomatoes, radish, balsamic dressing	\$35.	\$60.
Baby Arugula with roasted beets, goat cheese, candied pecans, citrus vinaigrette	\$45.	\$80.
Broccoli Slaw	\$40.	\$70.
Asian Vegetable Slaw	\$40.	\$70.

Side Dish Trays	SMALL	LARGE
Rosemary Roasted Potatoes	\$40.	\$70.
Garlic Mashed Potatoes	\$40.	\$70.
Vegetable Cous Cous	\$40.	\$70.
Fingerling Potatoes with truffle-parsley butter	\$45.	\$80.
Soft Polenta with mushrooms and parmesan	\$35.	\$65.
Cauliflower Au Gratin	\$45.	\$80.
Roasted Zucchini & Squash with tomato & fresh herbs	\$40.	\$75.
Broccoli with garlic & olive oil	\$40.	\$75.
Green Beans with toasted almonds & brown butter	\$40.	\$75.
Roasted Brussel Sprouts with bacon, pine nuts & shallots	\$45.	\$80.

Main Course Trays - Chicken	SMALL	LARGE
Chicken Francese	\$60.	\$110.
Chicken Wild Mushroom Marsala	\$60.	\$110.
Chicken Picatta, capers, artichokes, lemon white wine sauce	\$60.	\$110.
Chicken Parmesan	\$60.	\$110.
Chicken and Asparagus, sun dried tomatoes & artichokes, tomato-pinot grigio sauce	\$65.	\$120.
Roasted Chicken DeNicola with caramelized onion, rosemary, demi glaze	\$65.	\$120.
Bone in Chicken Scarpiello with potatoes, peppers & sausage	\$65.	\$120.

Seafood	SMALL	LARGE
Crabmeat Stuffed Sole in lobster sauce	\$100.	\$190.
Steamed Mussels: marinara, fra diavolo or white wine & garlic	\$45.	\$80.
Roasted Salmon Fillet, tomato-caper butter sauce	\$80.	\$150.
Shrimp Scampi	\$80.	\$150.
Shrimp Oreganata with plum tomatoes & artichokes	\$80.	\$150.
Fruitti di Mare, lobster tail, shrimp, clams, mussels & calamari	\$110.	\$215.

Beef	SMALL	LARGE
Sliced Filet Mignon, horseradish cream		Market Price
Sliced Filet Mignon, chianti mushroom sauce		Market Price
Grilled Marinated Flank Steak, horseradish cream	\$70.	\$130.
Grilled Marinated Flank Steak, chianti mushroom sauce	\$70.	\$130.
Italian Meatballs in Sunday Sauce	\$60.	\$110.
Stir Fried Steak and Vegetables, soy-ginger glaze	\$70.	\$130.

Specials	SMALL	LARGE
Sausage and Peppers, tomato sauce, red wine vinegar, oregano	\$60.	\$110.
Eggplant Rollatini or Parmesan	\$60.	\$110.
Veal Parmesan, Francese or Sorrentino	\$80.	\$140.
BBQ Baby Back Ribs, dry rubbed & slow cooked	\$60.	\$110.
Pulled Pork Shoulder with slider buns	\$60.	\$110.