

Puleo's Brick Oven

CATERING MENU

PLEASE TRY TO ORDER AT LEAST 72HRS IN ADVANCE

Appetizers

	HALF // FULL
FRIED CALAMARI	\$60 // \$105
HOTSY TOTSY SHRIMP	\$75 // \$115
SEAFOOD SALAD	\$75 // \$115
CLAMS POSILLIPO	\$70 // \$110
STUFFED ARTICHOKE	MARKET PRICE
ESCAROLE FAGGIOLE	\$75 // \$115

Salads & Sandwiches

	HALF // FULL
HOUSE / CAESAR / TRICOLORE	\$45 // \$85
ANTIPASTA SALAD	
WITHOUT MEAT	\$55 // \$90
WITH MEAT	\$75 // \$110
GOURMET SANDWICHES/WRAP	
ASSORTED	\$75 SM // \$125 LG

Pastas

	HALF // FULL
PENNE VODKA	\$65 // \$95
RIGATONI SALSICCIA	\$65 // \$95
RIGATONI SICILIANA	\$65 // \$95
PASTA W/ MBs OR SLICED SAUSAGE	\$65 // \$95
PENNE ROBERTO	\$65 // \$95
LINGUINI W/ WHITE OR RED CLAMS	\$75 // \$110
HOTSY TOTSY LINGUINI	\$75 // \$110
VERMICELLI TRE	\$75 // \$110
CAVATELLI WITH BROCCOLI	\$65 // \$95

Entrees

	HALF // FULL
EGGPLANT	\$65 // \$105
ROLLATINI OR PARMIGIANA	
CHICKEN - TRADITIONAL	\$75 // \$115
PARMIGIANA / MARSALA / FRANCESE / PICCATA	
CHICKEN - SPECIAL	\$80 // \$120
ARTURO / CAPRESE / MILANESE	
SAUSAGE, PEPPERS, ONIONS, POTATOES	\$70 // \$110
SALMON	\$90 // \$135
BRICK OVEN OR PROVENCEALE	10PC // 18PC
TILAPIA OR BASA	\$75 // \$115
OREGANTA OR PROVENCEALE	10PC // 18PC
PORK BRACIOLE	\$80 // \$120

- HALF TRAYS GENERALLY FEED 8-10 PEOPLE -
- FULL TRAYS GENERALLY FEED 18-20 PEOPLE -