ANTIPASTO TRAYS 12" 16"

12" tray serves 8-12 people 16" tray serves 15-20 people

Deluxe Cold Antipasto homemade sweet dry sausa imported provolone, bocconcini mushrooms, mixed olives ar	(mozzarella),	ssata, marinated
Deluxe Cheese Platter assorted Europear	\$70.00 a cheeses	\$95.00
Fresh Mozzarella & Tomato Platter with fresh basil, Pastosa Ex and our homemade		
Raw Vegetable Platter fresh red & green peppers, celery and cucu		

Shrimp Cocktail \$80.00 \$160.00

APPETIZERS

Half \$	55.00	
(serves 8-12 people / select 2 choices)		
	95.00	
(serves 15-20 people / select 4 choices)		
Zucchini Sticks • Fried Broccoli		
Fried Cauliflower • Mozzarella & Carro	zza	
Fried Hot Cherry & Peppers		
Macaroni & Cheese Bites • Fried Ravio	oli	
Mozzarella Sticks • Prosciutto Balls		
Rice Balls with sausage, broccoli rabe and provolone or plain with pecorino and fresh mozzarella		
Arancini Rice Balls		
with meat and peas		
Boneless Chicken Bites Buffalo / BBQ / Honey Teriyaki / Honey Musta	rd	
Philly Cheesesteak Fried Egg Roll		
Italian Fried Egg Roll		
with sausage, broccoli rabe and ricotta		
Beef Empanadas		
COLD CUT PLATTER		
\$11.99 per person 10 people minimum Ham Roast Beef		
Turkey Breast Hot Capicola Salami Swiss Cheese American Che	eese	



DELUXE COLD PLATTER

\$12.99 per person 15 people minimum

Cold Cut Platter Options Plus		
Potato Salad	Macaroni Salad	
Pickle & Olive Tray	Rolls	
Mustard	Mayonnaise	
Plates & Napkins	Forks & Knives	

Oil & Vinegar

PARTY HEROES

Cole Slaw

(Served with **FREE SALADS** (Commercial) (Macaroni / Potato / Cole Slaw) No Substitutions. A deposit is required for each board.

AMERICAN STYLE \$19.99 per foot

Boar's Head Deluxe Ham Boar's Head Bologna Boar's Head Roast Turkey Homemade Roast Beef Swiss & American Cheese Lettuce • Tomato

ITALIAN CTVLE 622 00 may fact

ITALIAN STYLE	\$22.99 per foot
Ham Capicola • N	Nortadella
Prosciutto • So	pressata
Fresh Mozzarella • Sli	cing Provolone
Lettuce • Tomato	 Peppers
"SPECIALTY HEROES"	Price per foot
Sausage & Peppers	\$24.99
Eggplant / Chicken / Meatba	ll \$24.99
Parmigiana	
Grilled / Fried Chicken Cutle	t \$24.99
with mozzarella and roa	sted peppers
Al Pacino	\$25.99
grilled or fried chicken cutle mozzarella and roast	
Soprano	\$25.99
- fried equal ant with process	itto mozzarolla

fried eggplant with prosciutto, mozzarella and roasted peppers

\$26.99

prosciutto, sopressata, capicola, mozzarella, sundried tomatoes and pesto

Robert De Niro

ASSORTED SANDWICH / WRAP PLATTER

includes mayonnaise, mustard and oil/vinegar Pricing based on customized order.



There are currently twelve Pastosa Ravioli stores throughout New York and New Jersey. Each location is individually owned and operated and has been licensed to use the Pastosa Ravioli name by the Ajello family. Through the diligence and hard work of each of our stores' owners, Pastosa Ravioli has grown from a Brooklyn landmark to a household name throughout the New York Metropolitan Area.

Within each Pastosa Ravioli store you will find our complete line of Brooklyn's finest ravioli and specialty pasta products, homemade sauces, fresh mozzarella cheese, prepared foods, Pastosa Brand tomatoes and olive oils, Boar's Head cold cuts, prime cut meats and imported cheeses. You can also find Pastosa Ravioli at more than 100 independent retailers nationwide!

2410 Highway 35 • Manasquan, NJ Tel: (732) 722-8076 • Fax: (732) 722-8078

PastosaMANASAQUAN

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Manasquan Store Hours:

Monday - Friday: 8:30am - 6:00pm Saturday: 8:30am - 5:00pm Sunday: 8:30am - 4:00pm

Visit Pastosa.com for More Locations!

PRICES SUBJECT TO CHANGE Please note that the prepared food and/or catering offerings vary at each Pastosa location. Contact the location nearest you or visit pastosa.com to learn more about each store's menu.

VISIT US AT: WWW.pastosa.com

CATERING MENU

All Foods Prepared Fresh in Our Kitchen

2410 Highway 35 • Manasquan, NJ Tel: (732) 722-8076 • Fax: (732) 722-8078

Catering For All Occasions



SALADS	HALF	FULL
Tomato & Cucumber Salad	\$35.00	\$65.00
String Bean Salad with potatoes		\$80.00
chickpeas, olives, cherr		nions
Caesar Salad w/Grilled Chicken	\$40.00	\$65.00
Chicken Caesar Pasta Salad	\$45.00	\$75.00
Antipasto Salad	\$40.00	\$65.00
Greek Salad	\$35.00	\$60.00
Arugula Salad	\$35.00	\$60.00
feta cheese, dried cranbe	erries and fresh p	eppers
Pasta Salad mozzarella, tom	\$40.00 atoes and basil	\$70.00
Tortellini Salad Spinach, olives	\$50.00 and chickpeas	\$85.00
Tortellini Antipasto	\$50.00	\$85.00
Whole Wheat Pasta	\$55.00	\$85.00
grilled vegetables, scalli	ons and balsamic	glaze
Gnocci Salad w/Tomato & Onion	\$50.00	\$85.00
Ravioli Insalata our signature square che tomato and onio		
Baby Spinach Salad mushrooms, swis tomatoes and on	\$40.00 s cheese, bacon,	\$65.00
PASTA	HALF	FULL
Pasta Alfredo	\$45.00	\$80.00
Fusilli Alfredo	\$55.00	\$90.00
with peas, grille toasted bre		
Tortellini	\$50.00	\$85.00

Iorteilini	\$20.00	302.UU
choice of marinara, voo	dka or alfredo sa	uce
Lasagna	\$55.00	\$90.00
with beef, cheese and sa	ausage or vegeta	ables
Linguine	\$45.00	\$80.00
cherry tomatoes	s and onions	
Linguine w/Clams	\$60.00	\$95.00
prepared either	red or white	

Cavatelli & Broccoli	\$45.00	\$80.00
Cavatelli & Crumbled Sausage	\$55.00	\$90.00
cherry tomatoes in a cre	eamy tomato sa	uce
Orecchiette	\$55.00	\$90.00
broccoli rabe, sundried t	omato and sau	sage
Penne Filetto de	\$55.00	\$90.00
Pomodoro (prosciutto sauce) Penne Siciliana eggplant, zucchini	\$55.00 and sausage	\$90.00
Risotto Alla "Pastosa"	\$55.00	\$90.00
peas, mushrooms, sausa baked in mea		arella
Angel Hair Fra Diavolo	\$75.00	\$140.00
Pasta w/Meat Sauce	\$45.00	\$80.00
Rigatoni	\$55.00	\$90.00
arugula, pancetta a	nd mushrooms	
Rigatoni w/Sausage	\$55.00	\$90.00
served in re		
Rigatoni w/ Sausage & Broccoli Rabe	\$55.00	\$90.00
Rigatoni w/Hot Sausage & Broccoli Rabe	\$55.00	\$90.00
Pasta Pesto	\$50.00	\$85.00
Agnolotti Pesto	\$50.00	\$85.00
Penne Vodka	\$45.00	\$85.00
Pasta Primavera	\$45.00	\$85.00
Manicotti	\$50.00	\$85.00
Baked Ziti	\$50.00	\$85.00
Yellow Rice w/ Sautéed Vegetables	\$45.00	\$85.00
Stuffed Shells	\$50.00	\$85.00
Ziti Bolognese	\$50.00	\$85.00
Ravioli	\$50.00	\$85.00
Beef Ravioli w/Meat Sauce	\$55.00	\$90.00
Lobster Ravioli w/Vodka Sauce	\$65.00	\$95.00
Mushroom Ravioli w/Alfredo Sauce	\$55.00	\$90.00





\$55.00 \$90.00 He **Roasted Pepper &** Fresh Mozzarella Ravioli with creamy pesto

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\$55.00	\$90.00
\$55.00	\$90.00
\$55.00	\$90.00
chopped waln	uts
eggiano	
	\$55.00

POULTRY HALF FULL **Chicken & Artichokes** \$60.00 \$95.00 artichokes and sundried tomatoes in a lemon sauce **Chicken Scarpariello** \$65.00 \$105.00 sauce, balsamic chicken and sausage with mushrooms **Chicken Saltimbocca** \$65.00 \$105.00 prosciutto, mozzarella and spinach in a brown sauce **Chicken Meatball** \$65.00 \$105.00 **Mini Chicken Meatloafs** \$60.00 \$95.00 stuffed with fresh mozzarella **Chicken Sausage** \$65.00 \$105.00 & Peppers **Chicken Sausage** \$65.00 \$105.00 with mushrooms and sautéed onions Chicken Marsala \$65.00 \$105.00 Chicken Cacciatore \$65.00 \$105.00 **Chicken Parmigiana** \$65.00 \$105.00 **Chicken Francese** \$65.00 \$105.00 **Grilled Chicken** \$65.00 \$105.00 w/Brushetta **Chicken Fiorentina** \$60.00 \$95.00 roasted peppers, prosciutto and mozzarella in white wine sauce **Chicken Sorrentina** \$65.00 \$105.00 eggplant, prosciutto and mozzarella in white wine sauce \$65.00 \$105.00 Chicken "Pastosa"

roasted peppers, artichokes, mushrooms and capers in white wine sauce Fried Chicken Cutlet \$55.00 \$90.00 **Fried Sicilian Chicken** \$55.00 \$90.00 Cutlet **Chicken Fingers** \$55.00 \$90.00

Chicken Arrabiata	\$60.00	\$95.00
Chicken Rollatine w/Prosciutto & Provolone	\$65.00	\$105.00
Chicken Rollatine w/Broccoli & Asiago	\$65.00	\$105.00
Chicken Cordon Bleu swiss cheese a	\$65.00 nd ham	\$105.00
Roasted Chicken Lemon Herb / Rosemary & Balsamic & Basil / Classi	Garlic / Pap	
Homemade Fried Chicken	\$55.00	\$95.00

VEAL	HALF	FULL
/eal Marsala	\$80.00	\$155.00
/eal Scallopini	\$80.00	\$155.00
/eal Parmigiana	\$80.00	\$155.00
/eal Francese	\$80.00	\$155.00
/eal Spiedini	\$80.00	\$155.00
/eal "Pastosa"	\$80.00	\$155.00
/eal Saltimbocca	\$80.00	\$155.00
prosciutto spinach and mo	zzarella in a brov	vn sauce

ila in a drown sauc

Veal Sorrentina	\$80.00	\$155.00
eggplant, prosciutto and mo	ozzarella in a bro	wn sauce
BEEF	HALF	FULL
Meatballs	\$50.00	\$85.00
Steak Pizzaiola	\$100.00	\$150.00
Steak & Peppers	\$100.00	\$150.00
Beef Braciole	\$90.00	\$140.00
pecorino, prosciutto	, garlic and parsl	ey
Stuffed Flank*	\$100.00	\$175.00
eggplant, provolone	and roasted pepp	oers
o prosciutto, spinad	-	
Steak & Mushrooms	\$100.00	\$150.00
Breaded Steak	\$100.00	\$150.00
Cutlets Parmesan		
Grilled Skirt Steak	Marke	t Price
with mushroor	ns and onions	
Grandma's Beef Stew	\$100.00	\$150.00
with ski	rt steak	
Sliced Hot Roast Beef	\$100.00	\$150.00



with gravy, potatoes and carrots



PORK

Sausage & F Sausage w/Broccoli R **BBQ** Ribs Sausage & F **Pork Chops Stuffed Bon Pork Chops**

Pork Bracio

pec **Stuffed Bon** broccoli rabe

Grilled Boneless Pork Chops

Pork & Pepp w/Mushroo

VEGE

Vegetables I **Grilled Vege** eggplant, zu

Eggplant Cap **Eggplant** Par **Eggplant Rol Broccoli Rabe** Broccoli w/Garlic & Oi **String Beans** w/Garlic & Oi **Potato Croqu**

Roasted Pota w/Rosemary **French Fries**



<u> </u>	HALF	FULL
Peppers	\$65.00	\$100.00
	\$70.00	\$105.00
Rabe		
	\$55.00	\$95.00
Potato	\$60.00	\$100.00
Pizzaiola	\$60.00	\$100.00
neless	\$65.00	\$105.00

prosciutto, mozzarella and spinach

le	\$65.00	\$105.00	
corino, prosciutto, garlic and parsley			
neless Pork	\$65.00	\$105.00	
e, sundried tomatoes, prosciutto and provolone			
eless	\$60.00	\$100.00	

with hot & sweet cherry peppers, potatoes and onions

Pork & Peppers w/Mushrooms	\$60.00	\$100.00
Hot/Sweet Sausage in Sauce	\$55.00	\$95.00
Breaded Pork Cutlets Parmesan	\$60.00	\$100.00

TABLES	HALF	FULL

Primavera	\$45.00	\$85.00
etables	\$55.00	\$90.00
ucchini, peppers, or	nions, roman a	rtichokes
and portabello m	ushrooms	

	naonioonio	
ponata	\$50.00	\$95.00
rmigiana	\$55.00	\$100.00
llatini	\$55.00	\$100.00
e	\$55.00	\$100.00
	\$45.00	\$75.00
il		
s il	\$50.00	\$90.00
uettes	\$50.00	\$90.00
ato v & Garlic	\$40.00	\$75.00
	\$30.00	\$60.00

Stuffed Artichoke Hearts	\$55.00	\$95.00
Stuffed Mushrooms	\$55.00	\$95.00
Stuffed Peppers	\$55.00	\$95.00
Stuffed Zucchini	\$55.00	\$95.00
Escarole Pie	\$60.00	\$100.00

SEAFOOD

(Market Price) Fried or Stuffed Calamari Calamari Fra Diavolo • Crab Cakes Mussels alla Marinara • Baked Clams Clams Casino • Frutta Di Mare Shrimp Oreganata • Shrimp Parmigiana **Fried or Grilled Shrimp Bacon Wrapped Shrimp Cajun or Grilled Shrimp Over Rice Stuffed Flounder • Flounder Francese** Tilapia Francese or Oreganata Tilapia Bruschetta w/Scallops Sautéed Scallops Seafood Fra Diavolo over Linguini

ALL HOT BUFFET*

\$19.99 per person

includes rolls, tossed salad, utensils, steel racks, sternos and serving spoons

1 Pasta Minimum Choice of 4 Items • serves 20 people

2 Pasta Minimum Choice of 6 Items • serves 30 people

2 Pasta Minimum Choice of 8 Items • serves 40 people Hot Trays Available A La Carte Priced Accordingly

*An extra charge is placed on most Hot Buffet BEEF, VEAL and SEAFOOD dishes (Priced to Market). A \$20 deposit is required for steel racks. Free Delivery on Orders of \$200+

Half serves 8-12 people Full serves 15-20 people

