OVER HALF A CENTURY
EST.
Pastosa
RAVIOLI
1966
OF QUALITY & TRADITION
WITH GRATITUDE WE CELEBRATE
Our Family Traditions
SHARED WITH YOUR FAMILY
$2.89 lb.
Organic
Bell&Evans
WHOLE TURKEYS 10 - 30 LBS.
ARE AVAILABLE!
GET YOUR TURKEY ORDERS IN!
While supplies last.
Thank You to All Our Customers
FAMILY OWNED & OPERATED FOR 3 GENERATIONS

DON'T MISS OUT

Ask Our Butcher About
HOLIDAY ROASTS

THANKSGIVING CATERING ORDER DEADLINE: MONDAY, NOVEMBER 22, 2021

PLATTERS

Classic Antipasto Platter
Mini serves 4-6, Small serves 7-10, Large serves 12-15

includes our most popular items: roasted peppers, imported roasted artichokes, assorted olives, pepperoni, your choice of sweet or hot dry soppressata, imported Auricchio provolone and bocconcini mozzarella

Custom Antipasto Platter
Mini serves 4-6, Small serves 7-10, Large serves 12-15

choice of 7 items from the platter section in our catering menu

Mozzarella & Tomato Platter
Small serves 6-8, Large serves 10-12

homemade fresh mozzarella, sliced beefsteak tomatoes and fresh basil drizzled with Pastosa EVOO

Traditional Cheese Platter
Mini serves 4-6, Small serves 7-10, Large serves 12-15

Norwegian Jarlsberg, sharp provolone, NY state cheddar, aged Asiago, Dutch Gouda, spicy Pepper Jack and imported Fontina

SPECIALTY HOLIDAY PASTA

Pumpkin Ravioli *(12 ct.)*
Butternut Squash Ravioli *(12 ct.)*
Sweet Potato Gnocchi *(16 oz.)*
Pumpkin Tortellini *(16 oz.)*

Scan the QR code or **CLICK HERE** to follow us on social media!

YOUR CHOICE OF POTATOES STUFFING AND PASTA

Potatoes

Creamy Garlic Mashed Potatoes, Red Roasted Potatoes or Smashed Sweet Potatoes

Stuffing

Classic Sausage And Herb Stuffing, Butternut Squash and Cranberry Stuffing with Pecans and Sage, Wheat Free Quinoa Stuffing with Gluten-Free Bread, Squash, Cranberries and Pecans

Pasta Trays

Classic Lasagna, Stuffed Shells Manicotti or Baked Ziti

TRIMMINGS

Your choice of

Classic Macaroni and Cheese
Stuffed Mushrooms
Roasted Butternut Squash
Homemade Cranberry Sauce
Stuffed Artichokes

BAKERY & DESSERT

Full Array of Freshly Baked Pies: Apple, Apple Crumb, Pumpkin, Coconut Custard and Pecan

Assorted Mini Pastries, Butter Cookies, Homemade Cannolis, Fruit Platters and Cheesecake

***DON'T FORGET!** We have a Gluten-Free section in our stores, featuring homemade pastas, prepared foods, breads, desserts and groceries.*

SEE THE NEXT PAGE FOR HOLIDAY DINNER PACKAGES AND CATERING HEATING DIRECTIONS!

HOLIDAY DINNER PACKAGES

OPTION 1

Serves 8-10 • $199

Small Classic Antipasto

3 Quarts Butternut Squash Soup

½ Tray Stuffed Shells *or* Manicotti

10-12 lb. Turkey (Sliced *or* Whole) *with* Gravy

1 Pint Homemade Cranberry Sauce

Choice of 2 Sides:

Garlic Mashed Potatoes • Roasted Potatoes
Smashed Sweet Potatoes • Sausage Herb Stuffing
Butternut Squash Stuffing with Cranberries & Pecans
Gluten Free Stuffing • String Beans & Carrots

Choice of Pie

Apple • Apple Crumb • Pumpkin
Coconut Custard • Pecan

OPTION 2

Serves 12-15 • $299

Large Classic Antipasto

6 Quarts Butternut Squash Soup

Full Tray Stuffed Shells *or* Manicotti

16-18 lb. Turkey (Sliced *or* Whole) *with* Gravy

1 Pint Homemade Cranberry Sauce

Choice of 3 Sides:

Garlic Mashed Potatoes • Roasted Potatoes
Smashed Sweet Potatoes • Sausage Herb Stuffing
Butternut Squash Stuffing with Cranberries & Pecans
Gluten Free Stuffing • String Beans & Carrots

Choice of 2 Desserts Or Pies:

Apple • Apple Crumb • Pumpkin
Coconut Custard • Pecan • Cannoli Chips & Dip
Cookie Tray • Small Pastry Platter

CATERING HEATING DIRECTIONS

PASTA & SOUP:

Manicotti/Stuffed Shells: Place in a 350° oven covered for 20 minutes.

Soup: Transfer to a pot and heat over medium flame for 10 minutes, stirring occasionally.

SIDES:

Stuffing: Heat uncovered in a 350° oven for 20-25 minutes.

Vegetables: Heat covered in a 350° oven for 20-25 minutes. Mashed potatoes and sweet potatoes uncover after 20-25 minutes and heat for an additional 15-20 minutes.

TURKEY:

Whole: Heat covered in 275° oven for 25 minutes with 2 cups of chicken broth or water in bottom of pan. Increase oven temperature to 350° and cook for an additional 25 minutes uncovered.

Sliced: Heat covered in 350° oven for 20 minutes. Remove cover and heat with gravy an additional 10-15 minutes if desired.

Thanksgiving
STORE HOURS

Monday, November 22nd – Wednesday, November 24th
8:30 AM – 7:00 PM

Thanksgiving Day:
8:30 AM – 2:00 PM

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BLACK FRIDAY *sale*

BUY A **$100 PASTOSA GIFT CARD FOR ONLY $90**

NOVEMBER 26 - NOVEMBER 28