

WATERFALLS CATERING MENU

718 815 7200 – 2012 Victory blvd

ANTIPASTO

- Baked clams oreganata - half \$30 full \$50*
Zuppa di clams (red or white sauce) - half \$30 full \$50
Zuppa di mussels (red or white sauce) - half \$35 full \$70
Stuffed artichokes oreganata - \$10.95 each artichoke
Eggplant rollatini stuffed with ricotta - half \$35 full \$70
Mozzarella in carrozza wedges (breaded) - half \$28 full \$52
Fried zucchini sticks - half \$25 full \$50
Jumbo Shrimp cocktail - \$2.75 per shrimp
Mini riceballs - half \$25 full \$50
Fried calamari - half \$35 full \$65
Chicken spidini (rollatini stuffed with breadcrumbs with sautéed duck sauce)
half \$45 full \$80
Stuffed peppers with sausage meat and breadcrumbs - half \$28 full \$52
Stuffed mushrooms with crabmeat - half \$35 full \$70

INSALATA

- Fruiti di mare (cold seafood salad with lemon and garlic dressing)*
half \$65 full \$130
House salad - half \$28 full \$52
Caesar salad - half \$35 full \$65
Everything salad - romaine hearts with provolone, tomato, roasted peppers, cucumber, garlic, mushrooms, olives, onions, balsamic dressing and grated parmigiana cheese, endive arugala
half \$38 full \$65
- Large cold antipasto platter*
Prosciutto, fresh mozzarella, tomato, roasted peppers, sopressatta, mushrooms, diced provolone and kalamata olives half \$40 full \$80

VEGETABLES AND POTATOES

- Broccoli di rabe - half \$30 full \$60*
Sautéed spinach - half \$25 full \$45
Sautéed broccoli - half \$25 full \$45
Creamy Italian risotto with shrimp – half \$65
Potato croquettes - half \$25 full \$45
Roasted potatoes coated with garlic and butter - half \$25 full \$40

PASTA

Vodka, Marinara, Primavera, Carbonara – half \$35 full \$60

*Eggplant siciliano – diced eggplant, pulp tomato and fresh mozzarella sauté
half \$35 – full \$60*

*Pasta Antonio – diced chicken, zucchini, sausage meat, broccoli crowns, sundried
tomato and sherry wine butter sauce sauté –
half \$40 full \$75*

*Filetto di pomodoro – pulp tomato sautéed with prosciutto, onions and butter
half \$35 full \$65*

*Vodka alla Bolognese – creamy vodka sauce, sausage meat, onion and peas
half \$40 full \$70*

*Broccoli di rabe and sausage meat sautéed
half \$45 full \$75*

*Pasta choices: penne, ziti, angel hair, rigatoni, linguini, spaghetti
Fancy pasta or potato pasta available at additional cost, price upon request*

*Sausage, peppers and onions
half \$40 full \$65*

CHICKEN

*Parmigiana, Francese, Pizzaiola, Marsala –
half \$40 full \$75*

*Chicken inferno – sautéed with hot cherry peppers
half \$40 full \$75*

*Chicken alla vodka with fresh mozzarella
half \$40 full \$75*

*Chicken positano – pulp tomato sautéed with zucchini and fresh mozzarella
half \$40 full \$75*

*Chicken scarpariello (off the bone) – sautéed with sausage meat, lemon, garlic and
butter sauce
half \$45 full \$75*

*Chicken saltimbocca – prosciutto and mozzarella over a sherry wine and butter sauce
half \$40 full \$75*

*Chicken rollatini stuffed with roasted peppers, prosciutto and fresh mozzarella with
mushroom butter sauce
half \$45 full \$80*

*Chicken rollatini stuffed with ricotta and sausage meat topped with light wine butter
sauce with almonds
half \$45 full \$80*

*Chicken pancetta – pancetta bacon, peas onions and cream sauce
half \$40 full \$80*

VEAL

Parmigiana, Francese, Pizzaiola, Marsala – half \$50 full \$100
Veal dante – pan fried veal with peas, diced prosciutto, fresh mozzarella and mushrooms with sherry wine sauce

half \$50 full \$100

Veal piccata – sauteed with lemon, capers, white wine and butter

half \$50 full \$100

Veal rollatini – stuffed with spinach and provolone over marsala wine sauce with mushrooms and prosciutto

half \$50 full \$100

Veal pancetta – pancetta bacon, peas, onions, sherry wine and cream sauce

half \$50 full \$100

SHRIMP

Stuffed shrimp – with breadcrumb, crabmeat and seasoning topped with lemon, garlic and butter sauce

half \$65 full \$130

Shrimp scampi – sauteed with garlic, lemon, white wine and butter sauce

half \$50 full \$100

Shrimp parmigiana

half \$50 full \$100

Shrimp francese – shrimp is egg battered and pan fried with lemon wine sauce

half \$50 full \$100

Shrimp fra diavolo - sauteed pulp tomato sauce with spice

half \$50 full \$100

Shrimp conti – asparagus, pulp tomato, roasted peppers and champagne cream sauce served over Italian risotto

half \$60 full \$120

FISH/SHELL FISH

Seafood fra diavolo – little neck clams, mussels, shrimp and calamari in a spicy sauteed pulp tomato sauce

half \$60 full \$120

Seafood luciano – little neck clams, mussels, shrimp and calamari in a spicy sauteed white wine sauce

half \$60 full \$120

Filet of sole oreganata – topped with seasoned breadcrumbs

half \$60 full \$120

Stuffed filet of sole – crabmeat, breadcrumbs and seasoning topped with lemon, garlic and butter sauce

half \$75 full \$140

Salmon di congac – pan seared salmon filets topped with a congac Dijon mustard sauce

half \$60 full \$120

Sea scallops oreganato – broiled and topped with seasoned breadcrumbs

half \$60 full \$120

SHELL STEAK

Sauce preparations are listed below

Soy sauce reduction sauce with garlic and Italian seasoning

Marsala wine sauce with prosciutto and mushrooms

Port wine and garlic reduction sauce with mushrooms

Pizzaiola sauce sauteed with pulp tomato, sherry wine and mushrooms

Hot cherry pepper sauce sauté

half \$75 full \$150

All orders are prepared fresh and if there is a special request please ask us so we can accommodate you to the best of our ability. Buon appetite!

www.waterfalls-restaurant.com

follow us on facebook – waterfalls Italianrestaurant