

Entrees

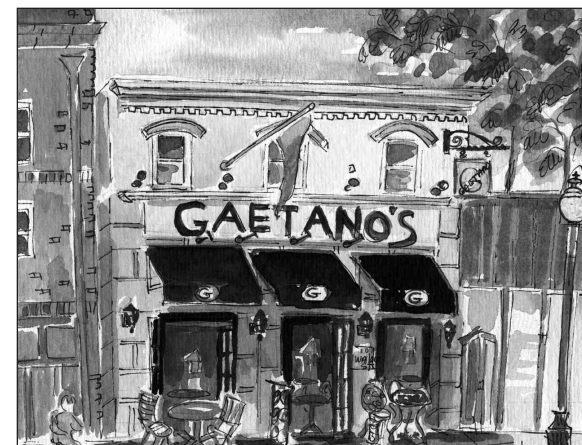
- Chicken Breast** 55./110.
Prepared Francaise, Marsala, Picatta and Parmigiana
- Chicken Saltimbocca** 55./110.
Sautéed chicken topped with spinach Prosciutto red peppers and fresh mozzarella cheese.
- Chicken Rollantini** 55./110.
Boneless chicken breast filled with imported prosciutto and mozzarella cheese, then egg battered and fried finished with a Marsala wine shallots and tomato demi-glaze.
- Chicken Asparagus** 55./110.
Sautéed in a lemon, butter and white wine sauce,, served with roasted garlic, fresh asparagus.
- Pork Chops Contadina** 50./100.
Sauteed with garlic, white wine, hot cherry peppers, mushrooms, basil, and a touch of demi-glaze.
- Pork Chops Murphy** 50./100.
Sautéed with hot cherry and red peppers, garlic, white wine fried potatoes, mushroom and a touch of demi-glaze.
- Beef Braciola** 45./90.
Beef cutlet rolled and stuffed with frittata and prosciutto.
- Lamb Osso Bucco** 50./95.
Lamb shank simmered in a tomato red wine demi-glaze, over a bed of parpadella pasta.
- Grilled Calamari** 45./90.
Marinated and served with hot cherry peppers, grilled red onions and roasted red pepper coulis, drizzled with balsamic reduction.
- Calamari Calabrese** 45./90.
Fried & tossed in a spicy Mediterranean Caponata sauce, sided by flatbread garni that are brushed with a pesto oil.
- Pan-Seared Salmon Carciofi** . .50./100.
Topped with artichoke hearts sun-dried tomatoes and roasted garlic and a lemon-butter white wine sauce.
- Salmon Asparagus** 50./100.
Sauteed in a lemon butter and white wine sauce served with roasted garlic fresh asparagus and sun dried tomatoes.
- Grilled Salmon** 50./100.
Served over sautéed seasoned spinach and a grilled portabella mushroom drizzled with balsamic reduction and roasted pepper coulis.
- Tilapia Livornese** 45./90.
Pan seared & simmered in garlic kalamata olives, capers, basil, tomato and caramelized onions served in a white wine seafood stock.
- Tilapia Giovanni** 45./90.
Ecuadorian filet of white fish egg battered and sautéed with capers, sun-dried tomatoes, and wild mushrooms served in a lemon butter white wine sauce.
- Red Snapper Oreganato** 50./100.
Topped with seasoned Italian breadcrumbs and Parmesan cheese and baked with white wine, butter, fresh basil, and lemon juice.

You know your favorite dish; you order it every time you come in.

The aroma, the presentation, the flavor. Now imagine yourself enjoying that dish in the comfort of your own home, and sharing it with your endeared guests. Gaetano's has been offering the same high quality food for your home or office that we pride ourselves for the last six years. Our reputation as a restaurant precedes us but it's our fast growing reputation as one of the best caterers in Red Bank that we are especially proud of. It's always special to entertain your guests in a warm and private atmosphere. That's why we offer off-premise catering along with white glove service for your convenience.

Please call Tom (Gaetano) in order to create and customize a party menu to fit a diverse selection of menu choices and budgetary guidelines.

GAETANO'S Catering Menu



10 Wallace Street
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Phone: 732-741-1321
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Please visit our Website!
www.gaetanosredbank.com

Appetizers

Eggplant Rollantini 30./60.

Fresh eggplant stuffed with ricotta, Prosciutto, baked and topped with fresh mozzarella.

Prince Edward Island Mussels 25./50.

White or Red - Hot or Sweet.

Mussels & Clams Fra Diavolo 35./66.

With roasted garlic, red pepper seeds white wine and a light tomato seafood sauce served with garlic focaccia.

Zuppa de Clams 40./75.

Little Neck clams simmered in a white or red sauce.

Clams Oreganata 45./80.

Baked top neck clams filled with seasoned focaccia crumbs, garlic, oregano and sweet butter.

Gaetano's Seafood Risotto 50./100.

Fresh Herbs, Brandy, Shrimp, Scallops & Mussels with a light lobster cream sauce.

Broccoli Rabe 40./75.

Sautéed with olive oil, garlic and set in a rich parmesan chicken broth.

Stuffed Mushrooms 30./55.

Stuffed with a sausage and cheese stuffing and served in a roasted garlic cream sauce.

Grilled Portobello 30./60.

Made with reduced balsamic vinegar and demi-glaze served with parmesan cheese.

Baked Asparagus 35./70.

Asparagus wrapped in prosciutto sprinkled with parmesan.

Grilled Vegetables 60.

14" Platter feeds up to 12 people

Antipasto 70.

(14" platter/up to 12 people)

Selection of Parma Prosciutto, capicola sweet and hot soprassata, tomatoes, assorted cured olives, roasted red peppers and fresh mozzarella drizzled with olive oil and served with Italian crusty bread.

Fresh Mozzarella 60.

with Roasted Red Peppers drizzled with olive oil and fresh basil. 12" platter.

Salads

(All salads served with the dressing on the side)

Traditional Caesar Salad 25./45.

With Grilled Chicken45./65.

Arugula Salad 30./55.

Tossed and topped with grilled asparagus, and roasted peppers served with a whole grain mustard and balsamic vinaigrette.

Baby Greens 25./45.

Tossed with raspberry vinaigrette topped with Gorgonzola cheese and fresh Anjou Pears.

Mixed Field Greens 25./45.

Served with balsamic vinaigrette and tossed with slivered tomatoes and cured olives.

Seafood Salad 50./95.

With shrimp, mussels, clams and calamari set on a bed of mixed greens.

Spinach & Goat Cheese Salad 30./55.

Tossed and garnished with artichoke hearts roasted peppers and goat cheese, served with a strawberry wine vinaigrette.

Sides

Dauphinois Potatoes25./50.

Oven Roasted Red Potatoes

with Rosemary20./35.

Sautéed Mixed Vegetables25./45.

Wine, Chaffing Dish Stands, Heating Fuel, Serving Utensils and Paper Products are also available at an additional charge.

White Glove Service Staff, Set-up and Breakdown and Delivery are also available at an additional charge.

Pastas

Baked Ziti (Traditional)25./45.

Baked Ziti (with meat sauce) 30./55.

Rigatoni Bolognese30./55.

Hearty Homemade Italian meat sauce tossed with rigatoni demi-glaze and Parmesan cheese.

Penne con Filetto Di Pomodoro ... 25./50.

Penne pasta tossed with julienne Prosciutto plum tomatoes onions and olive oil.

Penne alla Vodka 25./45.

Bound in a tomato cream sauce tossed with onions pancetta and fresh basil.

Broccoli di Rabe & Sweet Sausage. 35./70.

Sautéed with roasted peppers over a bed of orichette pasta.

Penne with Chicken & Broccoli 30./50.

Sautéed with garlic and olive oil.

Whole Wheat Linguini Primavera 25./50.

Red sauce, Alfredo Sauce or Garlic & Oil

With Chicken 35./60.

Linguini & Little Neck Clams .. 35./70.

Tossed with garlic, olive oil and parsley (red or white).

Bow Tie Pasta 35./70.

Tossed with sun-dried tomatoes, artichoke hearts shrimp, and garlic in a Parmesan cheese cream sauce.

Bow Tie Pasta 35./70.

Tossed with sun-dried tomatoes sweet sausage, and broccoli rabe in a roasted garlic and olive oil sauce with Parmesan cheese.

Orichette Gamberi 35./70.

Orichette pasta tossed with sautéed shrimp, fresh herbs escarole sun-dried tomato, and white wine finished with Parmesan cheese.