

Chicken Luncheon

Minimum 20 People \$12 per person

Includes House or Caesar Salad, Homemade Bread, Garlic Dip, Plates, Utensils, and Chafing Dishes.

CHOOSE ONE

Chicken Francaise with Rice

Chicken Marsala with Rice

Chicken Parmigiano with Pasta

Chicken Milanese with Rice

Pollo Alla Siciliano with Rice +\$1

Emeril's Chicken with Rice +\$1

Chicken Rosemary with Pasta +\$1

Chicken Bianco with Rice +\$1

Pasta Luncheon

Minimum 20 People \$11 per person

Includes House or Caesar Salad, Homemade Bread, Garlic Dip, Plates, Utensils, and Chafing Dishes.

CHOOSE ONE

Penne and Broccoli

Penne Absolutely

Penne and Meatballs

Penne Primavera

Baked Rigatoni

Penne Bandiera

Tortellini Alfredo

Lasagna Cheese / Meat / Veggie +\$1

Stuffed Cheese Shells +\$1

Dessert

Small serves 12-15 Large serves 25-30

Cannolies \$30/75

Ricotta, chocolate chips and citrus

Tira Mi Su \$30 per 1/2 tray

Mascarpone cream on a sponge base served by a row of espresso drenched ladyfingers, topped with waves of mascarpone and dusted with cocoa powder

Italian Cookie Tray \$30/75

Assortment of imported Italian cookies

Mini Cheesecakes \$40/100

Assortment of crème brule, chocolate chips and white chocolate raspberry cheesecake

Assorted Dessert Bars \$35/85

Assortment of luscious and decadent treats

Grand Buffet

\$19 Per Person 25 to 99 People

\$18 for 100 + Persons

Includes Cheese and Crackers

Substitute an Antipasto Platter - \$2pp

Served with House or Caesar Salad, Homemade Bread, Garlic Dip, Plates, Utensils and Chafing Dishes.

---- Choose One Pasta ----

Each additional item...\$1.50pp

Penne & Broccoli Mac-N-Cheese

Penne Absolutely Penne Bandiera

Penne Pomodoro Lasagna +\$1

Pasta Meat Sauce Stuffed Cheese Shells +\$1

---- Choose Two Entrees ----

Each additional item...\$2pp

Chicken Francaise Honey Baked Spiral Ham

Chicken Marsala House Made Meatballs

Chicken Parmigiano House Made Sausage

Pollo Domani and Peppers

Eggplant Parmigiano Chicken Bianco +\$1

Eggplant Rollotini Roast Sirloin of Beef +\$2

Roast Pork Loin Tenderloin Tips +\$2

Baked Stuffed Scrod +\$3

---- Choose One Side ----

Each additional item...\$1.50pp

Rice Pilaf

Roasted Red Bliss Potatoes

Seasonal Fresh Vegetables

Scalloped Potatoes +\$2

---- Choice of Dessert ----

Assorted Dessert Bars

Tira Mi Su

Cannolies

Italian Cookies

Seasonal Specialties

Bar-B-Ques, Cookouts, Clambakes, Etc.

Check website for ongoing events

www.leonesrestaurant.com

**All Catering Events can be customized to your needs.
Call for special ideas and planning for a perfect event.**

Before placing your order, Please inform us if a person in your party has a food allergy

Our products may contain wheat, egg, dairy, soy, or fish allergens.

Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

Catering Menu



**320 Cooley Street
Springfield**

(413) 783-3398

www.leonesrestaurant.com



**320 Cooley Street
Springfield, MA 01128**

Leone's Catering Guidelines

* Please specify if food is to be picked-up or delivered hot or cold with heating instructions

* Delivery charges not included in the prices

* There is a \$175.00 charge for the first 4 hours for each server for catered events. \$30.00 per every additional hour.

* Chafing dish, paper and plasticware available for an additional fee

* Mass Tax not included in prices

* Prices are subject to change

24 Hours Notice is required

Appetizers/Platters

Small platters and trays serves 8-10 Large serves 25-30

	Small / Large
Fried Mozzarella Served with marinara sauce	\$35/85
Artichoke Francaise Battered Artichoke hearts sautéed in a lemon white wine sauce	\$40/100
Grilled Portobello Grilled with balsamic, topped with fresh mozzarella, roasted red peppers and a warm garlic vinaigrette. Over mixed baby greens	\$30/85
Crab Cakes Sautéed Louisiana style crab cakes with a smoked chili remoulade	\$36/doz.
Shrimp Cocktail Jumbo shrimp served with a spicy cocktail sauce	\$20/doz. - 2 doz. min.
Italian Relish Tray Artichoke hearts, marinated mushrooms, calamata olives, stuffed cherry peppers, giardinera, pepperoncini, roasted red peppers	\$40/100
BBQ Pork Shank Glazed in a bourbon BBQ sauce	\$32 doz.
Honey Bourbon Wings Served with celery and homemade bleu cheese	50 - \$40 100 - \$75
Bacon Wrapped Sea Scallops Apple smoked bacon wrapped around sea scallops drizzled with a mango glaze	\$26/doz. - 2 doz. min.
Garlic Bread Italian loaf baked with garlic and butter with gorgonzola cheese	\$5.00/loaf \$8.00/loaf
Bruschetta Bread Grilled house made served with fresh tomato salsa	\$20/50
Cheese and Crackers Mild and sharp cheddar, havarti dill, pepper jack, spiced pepperoni, and assorted crackers	\$35/85
Italian Meatballs Simmered in a marinara sauce (house made)	\$35/85
House Made Sausage and Peppers Sweet Italian sausage roasted with mixed peppers, onions, garlic, and herbs	\$40/100
Stuffed Mushroom Caps Filled with shrimp, scallops and crab topped with herb crumb stuffing	\$22 per doz. - 2 doz. min.
Chicken Tenders Handbattered served with assorted dipping sauces	\$35/85
Panko Fried Shrimp Served with a remoulade sauce	\$20/doz - 2 doz. min.

Salads

	Small / Large
House Romaine, radicchio, greenleaf tossed with carrots, grape tomatoes, cucumbers, and red onion	\$25/60
Tuscan Chopped Chopped romaine, radicchio, roma tomatoes, white beans, red onions, and balsamic with shaved parmigiano	\$30/80
Caesar Our version of the traditional Caesar salad with shaved parmigiano	\$25/60
Mesclun Organic baby greens, red onion, roasted red peppers and garlic croutons	\$30/80
Pasta Pasta shells, artichoke hearts, black olives, sweet peas, roasted red peppers, red onions, celery, parmigiano cheese, and Dijon mustard vinaigrette	\$30/80
	All above with chicken \$15/40 with shrimp \$30/80
Cobb "All New" Bacon, crumbled gorgonzola, grilled chicken, tomatoes, avocado and hard boiled egg	\$45/120
Green Bean and Red Bliss Potatoes Red onion and red wine vinaigrette	\$35/85
Tomato and Fresh Mozzarella Fresh basil and extra virgin olive oil	\$40/100
	Add Chicken \$15/40 Shrimp \$30/80 Beef \$30/80 Meatballs or Sausage \$10/25
Penne and Broccoli Garlic evoo, chicken stock, parmigiano and a touch of hot pepper	\$30/80
Penne Pomodoro Light plum tomato, garlic and basil sauce	\$30/80
Rigatoni Meat Sauce Ground Italian sausage, veal and beef in a robust tomato sauce	\$45/120
Penne Absolutely Pancetta (Italian bacon), red onion, peppered vodka, plum tomatoes, and touch of cream	\$45/120
Alfredo with Penne Tossed with heavy cream, parmigiano, nutmeg and egg with tri-colored cheese tortellini's	\$40/100 \$45/120
Penne Bandiera Roasted garlic, spinach, roasted red peppers in a gorgonzola cream sauce	\$45/120
Penne Arrabiata Artichoke hearts and capers in a garlic spicy plum tomato sauce	\$40/100
Vegetable Raviolis In a basil pesto sauce with roasted red peppers and broccoli	\$60/160
Lobster Raviolis Tossed with sun dried tomatoes and basil in a roasted garlic, sherry cream sauce	\$95/250
Scampi Jumbo shrimp sautéed with garlic, evoo on linguine	\$70/190
Penne Puttanesca Calamata olives, capers, anchovies, and capers sautéed in a lightly spiced tomato sauce	\$45/120
Linguine and Clams Fresh clams in the half shell served red or white with a touch of pepper	\$60/150
Manicotti Pasta sheets stuffed with ricotta, mozzarella, and parmigiano cheese baked with tomato sauce topped with mozzarella cheese	\$35/85

Pasta (continued)

	Small / Large
Lasagna Cheese - \$40/100 Meat -\$50/125 Veggie - \$50/125 Layered high with four cheeses, marinara and pasta	
Mac-N-Cheese Pasta shells baked in 5 cheeses, sharp & mild cheddar, monterey jack, mozzarella, parmigiano, and romano	\$40/100
Stuffed Cheese Shells Baked with marinara and mozzarella	\$45/120
Cheese Raviolis Baked with marinara and mozzarella	\$45/120
Baked Rigatoni With marinara mozzarella, ricotta, parmigiano, romano, and fresh basil	\$35/85

Entrees

Francaise~ Lightly battered and sautéed in a lemon white wine sauce

Chicken	\$48/125
Veal	\$90/225
Shrimp	\$100/275
	<i>Marsala</i> ~ In a Wild Mushroom demi glaze
Chicken	\$55/140
Veal	\$90/225
Pork	\$50/125
Beef Tenderloin	\$120/300

Parmigiano~ Pan Fried cutlets baked with marinara and mozzarella

Chicken	\$55/140
Veal	\$90/225
Eggplant	\$35/90
	<i>Gorgonzola</i> ~ Artichoke hearts, Sun dried tomato in a gorgonzola brandy cream sauce
Chicken	\$60/150
Veal	\$90/225
Beef Tenderloin	\$120/300

Picatta~ Lemon Caper Butter Wine Sauce

Chicken	\$48/125
Veal	\$90/225
Shrimp	\$100/275

Chicken Rosemary \$60/150
Boneless breast sautéed with red onions, mushrooms, pancetta in a creamy marsala sauce

Chicken Bianco \$60/150
Roasted boneless breast rolled with prosciutto, spinach, mozzarella & pesto in a white wine sauce with artichokes and roasted red peppers

Pollo Domani \$60/150
Boneless breast, wild mushrooms, tomatoes, roasted garlic and gorgonzola cheese in a sherry sauce

Pollo Alla Siciliano \$60/150
Roasted chicken breast topped with fried eggplant, spinach, tomatoes and fontina cheese in a light marsala wine sauce

Eggplant Rollotini \$45/120
Lightly fried eggplant rolled with prosciutto and ricotta topped with mozzarella

Honey Balsamic Glazed Ham \$40/100

Entrees (continued)

	Small / Large
Emeril's Chicken Stuffed with aromatic vegetable and andouille sausage risotto, served with a spicy tomato cream sauce	\$60/150
Baked Stuffed Shrimp With a scallop and snow crab stuffing, baked with lemon and white wine	\$75/doz.
Baked Stuffed Scrod Rolled with a scallop and snow crab stuffing	\$65/165
Roast Sirloin of Beef Sliced roast beef with mushroom chianti gravy	\$65/165
Beef Braciolo Flank steak rolled with garlic and herbs and braised in a tomato sauce	\$65/165
Pork Loin Pork loin roasted in garlic and rosemary and served in its natural juices	\$40/100
Tenderloin Tips Charbroiled served with sauteed mushrooms and onions	\$75/195

Sides

Roasted Red Potatoes With garlic and Rosemary	\$25/65
Lyonnaised Potatoes Fried with caramelized onions and parsley	\$25/65
Garlic Mashed Potatoes With roasted garlic and cream	\$30/75
Potato Hash Fried diced potatoes tossed with bacon, onions, peppers, and garlic	\$25/65
Seasonal Vegetable	\$30/75
Broccoli Rabe Italian broccoli sautéed with evoo, garlic and red pepper	\$40/100
Scalloped Potatoes In a creamy Alfredo Sauce	\$30/75
Rice Pilaf With aromatic vegetables	\$25/65

Sandwiches, Wraps and Cold Cut Platters

American Platter \$40/100
Honey baked ham, Roasted Turkey Breast, Roast Beef, American and Swiss cheese - Green Leaf Lettuce and Sliced Tomatoes

Italian Platter \$50/125
Spiced Hot Capicola, Genoa Salami, Imported Mortadella and Sharp Provolone Cheese - Giardinerra and Romaine

Assorted Sandwich Choose up to 3 \$40/100
Ham, Turkey, Roast Beef, Chicken Salad, Tuna Salad

Deluxe Wrap Platter Choose up to 3 \$48/120
Chicken Portabello, Roasted Turkey, Chicken Caesar, Italian Stallion, Veggie

Assorted Wrap Platter Choose up to 3 \$40/100
Ham & Cheese, Turkey & Cheese, Roast Beef & Cheese Chicken Salad, Tuna Salad

Lunch Boxes (minimum 1 doz.)

Choose wrap or sandwich - Ham, Turkey, Roast Beef, Chicken or Tuna Salad with lettuce, tomato, and cheese. Cookie, bag of chips & bottled water \$9 add a side salad \$3 Includes condiments and utensils. Other options available upon request.