

## Chicken Luncheon

**Minimum 20 People \$16 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

Emeril's Chicken with Rice +\$1

Chicken Bianco with Rice +\$1

## Pasta Luncheon

**Minimum 20 People \$15 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

**\$23 Per Person 25 to 99 People**

**\$21 for 100 + Persons**

Add on Cheese and Crackers - \$2.50pp

Add on Antipasto Platter - \$4pp

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 House Made Meatballs

Chicken Marsala House Made Sausage

Chicken Parmigiano and Peppers

Pollo Domani Chicken Bianco +\$1

Eggplant Parmigiano Roast Sirloin of Beef +\$2

Eggplant Rollotini Tenderloin Tips +\$4

Roast Pork Loin Baked Stuffed Scrod +\$4

---- 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](http://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](http://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
<b>Fried Mozzarella</b> Served with marinara sauce	\$35/85
<b>Artichoke Francaise</b> Battered Artichoke hearts sautéed in a lemon white wine sauce	\$40/100
<b>Grilled Portobello</b> Topped with fresh mozzarella, roasted peppers and roasted garlic with a balsamic reduction	\$30/85
<b>Crab Cakes</b> Sautéed Louisiana style crab cakes with a smoked chili remoulade	\$42/doz.
<b>Shrimp Cocktail</b> Jumbo shrimp served with a spicy cocktail sauce	16-20/lb \$20/lb - 2 lb. min
<b>BBQ Pork Shank</b> Glazed in a bourbon BBQ sauce	\$32 doz.
<b>Honey Bourbon Wings</b> Served with celery and homemade bleu cheese	50 - \$48 100 - \$90
<b>Bacon Wrapped Sea Scallops</b> Apple smoked bacon wrapped around sea scallops drizzled with a mango glaze	\$26/doz. - 2 doz. min.
<b>Garlic Bread</b> Italian loaf baked with garlic and butter with gorgonzola cheese	\$5.00/loaf \$8.00/loaf
<b>Bruschetta Bread</b> Grilled house made served with fresh tomato salsa	\$20/50
<b>Cheese and Crackers</b> Mild and sharp cheddar, havarti dill, pepper jack, spiced pepperoni, and assorted crackers	\$35/85
<b>Italian Meatballs</b> Simmered in a marinara sauce (house made)	\$40/100
<b>House Made Sausage and Peppers</b> Sweet Italian sausage roasted with mixed peppers, onions, garlic, and herbs	\$40/100
<b>Stuffed Mushroom Caps</b> Filled with shrimp, scallops and crab topped with herb crumb stuffing	\$22 per doz. - 2 doz. min.
<b>Chicken Tenders</b> Handbattered served with assorted dipping sauces	\$35/85
<b>Panko Fried Shrimp</b> Served with a remoulade sauce	\$20/doz - 2 doz. min.

## Salads

	Small / Large
<b>House</b> Romaine, radicchio, greenleaf tossed with carrots, grape tomatoes, cucumbers, and red onion	\$25/60
<b>Tuscan Chopped</b> Chopped romaine, radicchio, roma tomatoes, white beans, red onions, and balsamic with shaved parmigiano	\$30/80
<b>Caesar</b> Our version of the traditional Caesar salad with shaved parmigiano	\$30/80
<b>Mesclun</b> Organic baby greens, red onion, roasted red peppers and garlic croutons	\$30/80
All above with chicken \$15/40 with shrimp \$30/80	

**Pasta** \$40/100  
Pasta shells, artichoke hearts, black olives, sweet peas, roasted red peppers, red onions, celery, parmigiano cheese, and Dijon mustard vinaigrette

**Cobb "All New"** \$50/125  
Bacon, crumbled gorgonzola, grilled chicken, tomatoes, red onions, avocado and hard boiled egg

**Tomato and Fresh Mozzarella** \$40/100  
Fresh basil and extra virgin olive oil

## Pasta

Add Chicken \$15/40 Shrimp \$30/80 Beef \$30/80  
Meatballs or Sausage \$10/25

<b>Penne and Broccoli</b> Garlic evoo, chicken stock, parmigiano and a touch of hot pepper	\$30/80
<b>Penne Pomodoro</b> Light plum tomato, garlic and basil sauce	\$30/80
<b>Rigatoni Meat Sauce</b> Ground Italian sausage, veal and beef in a robust tomato sauce	\$45/120
<b>Penne Absolutely</b> Pancetta (Italian bacon), red onion, peppered vodka, plum tomatoes, and touch of cream	\$45/120
<b>Alfredo with Penne</b> Tossed with heavy cream, parmigiano, nutmeg and egg with tri-colored cheese tortellini's	\$40/100 \$50/125
<b>Penne Bandiera</b> Roasted garlic, spinach, roasted red peppers in a gorgonzola cream sauce	\$45/120
<b>Penne Arrabiata</b> Artichoke hearts and capers in a garlic spicy plum tomato sauce	\$40/100
<b>Vegetable Raviolis</b> In a basil pesto sauce with roasted red peppers and broccoli	\$60/160
<b>Lobster Raviolis</b> Tossed with sun dried tomatoes and basil in a roasted garlic, sherry cream sauce	\$95/250
<b>Scampi</b> Jumbo shrimp sautéed with garlic, evoo on linguine	\$70/190
<b>Penne Puttanesca</b> Calamata olives, capers, anchovies, and capers sautéed in a lightly spiced tomato sauce	\$45/120

## Pasta (continued)

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

## Entrees

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

<b>Chicken</b>	\$50/125
<b>Veal</b>	\$90/225
<b>Shrimp</b>	\$100/275

*Marsala*~ In a Wild Mushroom demi glaze

<b>Chicken</b>	\$55/140
<b>Veal</b>	\$90/225
<b>Pork</b>	\$50/125
<b>Beef Tenderloin</b>	MKT

*Parmigiano*~ Pan Fried cutlets baked with marinara and mozzarella

<b>Chicken</b>	\$55/140
<b>Veal</b>	\$90/225
<b>Eggplant</b>	\$40/100

*Gorgonzola*~ Artichoke hearts, Sun dried tomato in a gorgonzola brandy cream sauce

<b>Chicken</b>	\$60/150
<b>Veal</b>	\$90/225
<b>Beef Tenderloin</b>	MKT
<i>Picatta</i> ~ Lemon Caper Butter Wine Sauce	
<b>Chicken</b>	\$50/125
<b>Veal</b>	\$90/225
<b>Shrimp</b>	\$100/275

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

**Eggplant Rollotini** \$50/125  
Lightly fried eggplant rolled with prosciutto and ricotta topped with mozzarella

## Entrees (continued)

	Small / Large
<b>Emeril's Chicken</b> Stuffed with aromatic vegetable and andouille sausage risotto, served with a spicy tomato cream sauce	\$60/150
<b>Baked Stuffed Shrimp</b> With a scallop and snow crab stuffing, baked with lemon and white wine	\$75/doz.
<b>Baked Stuffed Scrod</b> Rolled with a scallop and snow crab stuffing	\$65/165
<b>Pork Loin</b> Pork loin roasted in garlic and rosemary and served in its natural juices	\$40/100

## Sides

<b>Roasted Red Potatoes</b> With garlic and Rosemary	\$25/65
<b>Lyonnais Potatoes</b> Fried with caramelized onions and parsley	\$25/65
<b>Garlic Mashed Potatoes</b> With roasted garlic and cream	\$30/75
<b>Seasonal Vegetable</b>	\$30/75
<b>Scalloped Potatoes</b> In a creamy Alfredo Sauce	\$30/75
<b>Rice Pilaf</b> With aromatic vegetables	\$25/65

## Sandwiches, Wraps and Cold Cut Platters

<b>American Platter</b> Honey baked ham, Roasted Turkey Breast, Roast Beef, American and Swiss cheese - Green Leaf Lettuce and Sliced Tomatoes	\$40/100
<b>Italian Platter</b> Spiced Hot Capicola, Genoa Salami, Imported Mortadella and Sharp Provolone Cheese - Giardinerra and Romaine	\$50/125
<b>Assorted Sandwich</b> Choose up to 3 Ham, Turkey, Roast Beef, Chicken Salad, Tuna Salad	\$40/100
<b>Deluxe Wrap Platter</b> Choose up to 3 Chicken Portabello, Roasted Turkey, Chicken Caesar, Italian Stallion, Veggie	\$48/120
<b>Assorted Wrap Platter</b> Choose up to 3 Ham & Cheese, Turkey & Cheese, Roast Beef & Cheese Chicken Salad, Tuna Salad	\$40/100

### 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.