

Chicken Luncheon

Minimum 20 People \$20 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 \$18 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

Dessert

Small serves 12-15 Large serves 25-30

Cannolies \$30/75

Ricotta, chocolate chips and citrus

Tira Mi Su \$40 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

Grand Buffet

\$25 Per Person 25 to 99 People

\$23 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...\$3pp

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...\$5pp

Chicken Francaise House Made Sausage

Chicken Marsala and Peppers

Chicken Parmigiano Chicken Bianco +\$1

Eggplant Parmigiano Roast Sirloin of Beef +\$4

Roast Pork Loin Tenderloin Tips +Mkt

House Made Meatballs Baked Stuffed Scrod +\$4

---- Choose One Side ----

Each additional item...\$3pp

Rice Pilaf

Roasted Red Bliss Potatoes

Seasonal Fresh Vegetables

Garlic Mashed Potatoes

---- Choice of Dessert ----

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 Sticks	\$40/100
Served with marinara sauce	
Artichoke Francaise	\$50/140
Battered Artichoke hearts sautéed in a lemon white wine sauce	
Shrimp Cocktail	\$20/lb - 2 lb. min
Jumbo shrimp served with a spicy cocktail sauce	
Honey Bourbon Wings	
Served with celery and homemade bleu cheese	
	50 - \$65
Bacon Wrapped Sea Scallops	\$36/doz. - 2 doz. min.
Apple smoked bacon wrapped around sea scallops drizzled with a mango glaze	
Garlic Bread	\$5.00/loaf
Italian loaf baked with garlic and butter	
	with gorgonzola cheese \$8.00/loaf
Cheese and Crackers	\$35/85
Mild and sharp cheddar, havarti dill, pepper jack, spiced pepperoni, and assorted crackers	
Italian Meatballs	\$45/125
Simmered in a marinara sauce (house made)	
House Made Sausage and Peppers	\$45/125
Sweet Italian sausage roasted with mixed peppers, onions, garlic, and herbs	
Stuffed Mushroom Caps	\$22 per doz. - 2 doz. min.
Filled with shrimp, scallops and crab topped with herb crumb stuffing	
Chicken Tenders	\$40/110
Handbattered served with assorted dipping sauces	

Salads

	Small / Large
House	\$30/75
Romaine, radicchio, greenleaf tossed with carrots, grape tomatoes, cucumbers, and red onion	
Tuscan Chopped	\$40/100
Chopped romaine, radicchio, roma tomatoes, white beans, red onions, and balsamic with shaved parmigiano	
Caesar	\$35/90
Our version of the traditional Caesar salad with shaved parmigiano	
Mesclun	\$35/90
Organic baby greens, red onion, roasted red peppers and garlic croutons	
	All above with chicken \$15/40 with shrimp \$30/80
Pasta	\$40/110
Pasta shells, artichoke hearts, black olives, sweet peas, roasted red peppers, red onions, celery, parmigiano cheese, and Dijon mustard vinaigrette	
Cobb "All New"	\$60
Bacon, crumbled gorgonzola, grilled chicken, tomatoes, red onions, avocado and hard boiled egg	
Tomato and Fresh Mozzarella	\$40
Fresh basil and extra virgin olive oil	

Pasta

Add Chicken \$15/40 Shrimp \$30/80 Beef \$30/80
Meatballs or Sausage \$20/50

Penne and Broccoli	\$40/110
Garlic evoo, chicken stock, parmigiano and a touch of hot pepper	
Penne Pomodoro	\$40/110
Light plum tomato, garlic and basil sauce	
Rigatoni Meat Sauce	\$50/140
Ground Italian sausage, veal and beef in a robust tomato sauce	
Penne Absolutely	\$50/140
Pancetta (Italian bacon), red onion, peppered vodka, plum tomatoes, and touch of cream	
Alfredo with Penne	\$40/110
Tossed with heavy cream, parmigiano, nutmeg and egg	
	with tri-colored cheese tortellini's \$50/140
Penne Bandiera	\$60/170
Roasted garlic, spinach, roasted red peppers in a gorgonzola cream sauce	
Penne Arrabiata	\$50/140
Artichoke hearts and capers in a garlic spicy plum tomato sauce	
Lobster Raviolis	\$100/275
Tossed with sun dried tomatoes and basil in a roasted garlic, sherry cream sauce	
Scampi	\$75/200
Jumbo shrimp sautéed with garlic, evoo on linguine	

Pasta (continued)

	Small / Large
Penne Puttanesca	\$60/170
Calamata olives, capers, anchovies, and capers sautéed in a lightly spiced tomato sauce	
Lasagna	Cheese - \$50/140 Meat -\$60/150 Veggie - \$60/150
Layered high with four cheeses, marinara and pasta	
Mac-N-Cheese	\$50/140
Pasta shells baked in 5 cheeses, sharp & mild cheddar, monterey jack, mozzarella, parmigiano, and romano	
Cheese Raviolis	\$50/140
Baked with marinara and mozzarella	
Baked Rigatoni	\$50/140
With marinara mozzarella, ricotta, parmigiano, romano, and fresh basil	

Entrees

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

Chicken	\$60/160
Veal	\$110/300
Shrimp	\$100/275
	<i>Marsala</i> - In a Wild Mushroom demi glaze
Chicken	\$65/180
Veal	\$120/340
Pork	\$50/140
Beef Tenderloin	Mkt
	<i>Parmigiano</i> - Pan Fried cutlets baked with marinara and mozzarella
Chicken	\$55/150
Veal	\$110/300
Eggplant	\$40/110
	<i>Gor gonzola</i> - Artichoke hearts, Sun dried tomato in a gorgonzola brandy cream sauce
Chicken	\$65/185
Veal	\$120/300
Beef Tenderloin	Mkt
	<i>Piccatta</i> - Lemon Caper Butter Wine Sauce
Chicken	\$60/160
Veal	\$110/300
Shrimp	\$100/275

Chicken Bianco	\$70/200
Roasted boneless breast rolled with prosciutto, spinach, mozzarella & pesto in a white wine sauce with artichokes and roasted red peppers	

Entrees (continued)

	Small / Large
Emeril's Chicken	\$70/200
Stuffed with aromatic vegetable and andouille sausage risotto, served with a spicy tomato cream sauce	
Baked Stuffed Shrimp	\$75/doz.
With a scallop and snow crab stuffing, baked with lemon and white wine	
Baked Stuffed Scrod	\$75/210
Rolled with a scallop and snow crab stuffing	
Pork Loin	\$40/110
Pork loin roasted in garlic and rosemary and served in its natural juices	

Sides

Roasted Red Potatoes	\$30/75
With garlic and Rosemary	
Lyonnais Potatoes	\$30/75
Fried with caramelized onions and parsley	
Garlic Mashed Potatoes	\$35/90
With roasted garlic and cream	
Seasonal Vegetable	\$40/110
Scalloped Potatoes	\$40/110
In a creamy Alfredo Sauce	
Rice Pilaf	\$30/75
With aromatic vegetables	