

***BASIL T'S
BREW PUB & ITALIAN
GRILL***

***OUR
CATERING MENU***

**183 RIVERSIDE AVE, RED BANK
732.842.5990 *FAX 732.842.8675**

WWW.BASILT.COM

**OUR CATERING PRICES ARE PRICED FOR PICK-UP AT BASIL T'S.
DELIVERY IS AVAILABLE AT AN ADDITIONAL COST.**

CATERING MENU

VEGETABLE OR CHEESE PLATTER

Vegetable & cheese platters available upon request
starting at \$5.50 per person (12 person minimum)

ANTIPASTO AND HOMEMADE SALADS

<u>Salumeria</u> -bresaola, soppressata, salami, Prosciutto di Parma, Reggiano-Parmigiano	
small.....	\$143.00 large\$234.00
<u>Vine Ripe fresh Tomato and Mozzarella</u> - with basil and extra virgin olive oil	
small.....	\$65.00 large\$104.00
<u>Roasted Peppers and Mozzarella</u> - with basil and extra virgin olive oil	
small.....	\$65.00 large\$104.00
<u>Caesar Salad</u> -crisp romaine, Reggiano-Parmigiano, homemade croutons, traditional caesar dressing	
small.....	\$39.00 large\$59.00
<u>Mescalino Salad</u> - hand picked field greens, fresh fava beans, shaved Auricchio provolone, pignoli nuts, balsamic vinaigrette	
small.....	\$46.00 large\$65.00
<u>Escarole Salad</u> -fresh crisp escarole, peppered walnuts, red onion, extra virgin olive oil, red wine vinegar, shaved provolone cheese	
small.....	\$39.00 large\$59.00
<u>Seafood Salad</u> - rock shrimp, mussels, calamari, bay scallops, scungilli, fresh celery, garlic, red onion, Italian parsley, lemon and extra virgin olive oil	
small.....	\$98.00 large\$130.00

APPETIZERS

Oysters Casino (tray of 20)....	\$78.00	Oysters Rockafellar	
Clams Oreganata (tray of 20)..	\$65.00	(tray of 20).....	\$78.00
Stuffed Clams (tray of 20)....	\$65.00	Mussels Marinara/ Pesto Sauce	
Clams Casino (tray of 20).....	\$65.00	(tray of 40)	\$52.00
Clams Florentine(tray of 40)..	\$52.00	Stuffed Whole Artichoke	
Buffalo Wings (tray of 60)	\$70.00	each	\$12.00

PASTA

(per tray, serving 18 people)

Lasagna, spinach or cheese	\$110.00
Lasagna, meat	\$117.00
Manicotti, cheese or spinach.....	\$110.00
Ravioli, five cheese with filetto pomodoro (40 pieces)	\$110.00
Ravioli with vodka Sauce (40 pieces).....	\$123.00
Baked Ziti, ricotta and mozzarella.....	\$104.00
Baked Ziti, meat sauce, ricotta and mozzarella	\$117.00

HOMEMADE SAUCES (per quart)

<u>Filetto Pomodoro</u> - homemade tomato sauce.....	\$16.95
<u>White Clam</u> - garlic, white wine, Italian parsley	\$28.95
<u>Red Clam</u> - garlic, white wine, Italian parsley, tomato	\$28.95
<u>Puttanesca</u> - capers, tomato, black olives, anchovy	\$19.95
<u>Bolognese</u> - veal, beef & pork meat sauce with carrots, onion & fennel	\$21.95
<u>Alfredo</u> - heavy cream, eggs, butter, Reggiano -Parmigiano.....	\$19.95
<u>Amatriciana</u> - onion, pancetta, tomato	\$19.95
<u>Carbonara</u> -, heavy cream, eggs, butter, pancetta, peas, scallions	\$21.95
<u>Primavera</u> -cream, tomato, peas, asparagus & seasonal vegetables	\$17.95
<u>Vodka</u> - tomato, cream, shallots, Reggiano-Parmigiano & peas	\$17.95
<u>Norma</u> -eggplant, tomato, onion, basil.....	\$17.95
<u>Pasta Fagioli</u> - fagiolatta & garbanzo beans, Prosciutto Di Parma, tomato, fresh garlic, basil, extra virgin olive oil.....	\$17.95
<u>Arrabbiata</u> - pancetta, onion, garlic, Italian tomato, peperoncini	\$19.95
<u>Homemade Pea Soup</u>	\$13.95

VEGETABLE, POTATO, RICE (per quart)

<u>Zucchini Marinara</u> - with tomato and basil.....	\$22.95
<u>Escarole</u> -olive oil and garlic.....	\$22.95
<u>Broccoli Rabe</u> - olive oil and garlic	\$34.95
<u>Broccoli</u> - olive oil and garlic	\$22.95
<u>Peas, Prosciutto, Onion</u> - olive oil	\$22.95
<u>Rosemary Roasted Red Fingerling Potato</u> - with extra virgin olive oil.....	\$20.95

CHICKEN ENTREES (18 pieces per tray)

\$110 per tray

- Chicken Murphy- long hot peppers, olive oil, garlic
- Chicken Cacciatore- onions, peppers, mushrooms
- Chicken Savoy- hot peppers, vinegar, garlic, extra virgin olive oil,
- Chicken Giambotta- onions, peppers, potato, mushrooms
- Chicken Marsala- wild mushrooms, Marsala wine
- Chicken Francese- egg battered, white wine, lemon, capers
- Chicken Parmigiana- fresh mozzarella, filetto pomodoro
- Lemon Garlic Chicken- lemon, garlic, basil and olive oil

VEAL ENTREES (36 pieces per tray)

\$208 per tray

- Francese- egg battered, lemon, white wine, capers
- Picatta- white wine, lemon and capers
- St. Vincent- roasted peppers, white wine, capers and Italian parsley
- Marsala-wild mushrooms, Spanish onion, Marsala wine
- Saltimbocca-Prosciutto di Parma, Madiera wine, sage
- Pomodoro- chunky cerginola tomato sauce, Fontina cheese

ITALIAN SPECIALTY ENTREES (18 people per tray)

- Eggplant Parmigiana-golden fried, fresh mozzarella, filetto pomodoro\$104.00
- Eggplant Rollantini-rolled with whole milk ricotta, filetto pomodoro.....\$110.00
- Stuffed Peppers Italian Style- Arborio rice, lean ground beef.....\$104.00
- Italian Sausage & Peppers-onions, tomato and peppers\$104.00
- Big Vic's Famous Meatballs- (18 per tray)\$65.00

Sunday Sauce- bring us your pot and we will fill it with homemade tomato sauce, homemade bracciole, Italian sausage and Big Vic's meatballs
\$17.00 per person/minimum 8 people

**BEEF AND SEAFOOD ENTREES ARE AVAILABLE BASED ON
MARKET PRICING AND AVAILABILITY**

THIN CRUST PIZZAS:

THEY COME IN DELICIOUS AND EXCITING VARIETIES. THEY MAKE A
GREAT PARTY IDEA. ASK TO SEE OUR PIZZA MENU

*Prices are subject to change without notice due to market pricing.

*Please add 7% New Jersey State Sales Tax to all prices.