

- Large Orders Must be Placed at Least a Week in Advance

Pizza Classica

Provides All Your Party Needs

- Plates, Forks, Knives, Cups and Napkins Bread is Included w. All Orders Upon Request
 - Water Tray, Racks, Sternos Provided with Deposit

NO JOB TOO BIG OR SMALL FOR Pizza Classica

- Delivery with Professional Setup Available 10% Service Charge for Set Up & Delivery
- We Only Use the Finest Ingredients at
Pizza Classica

Sit Back and Enjoy



Catering Menu

We Deliver

Fine Italian Cooking
From Our Home to Yours

(718) 847-5001

89-89 Union Turnpike
Glendale, NY 11385

(Inside Stop and Shop Shopping center)



www.pizzaclassicany.com

Hot & Cold Appetizers

	Sm.	Lg.
Bruschetta Platter <i>(Toasted Bread Served with Chopped Plum Tomato, Olive Oil and Basil)</i>	\$40.00	\$60.00
Fresh Mozzarella Platter <i>(Fresh Mozzarella, Ripe Tomatoes Basil and Roasted Peppers)</i>	\$60.00	\$60.00
Baked Clams Oreganata	\$40.00	\$70.00
Arancini (1/2 Size) (25 Pcs) <i>(Rice, Mozzarella, Chop Meat and Peas)</i>	\$45.00	\$45.00
Fried Calamari <i>(Served with Lemons and Tomato Sauce)</i>	\$60.00	\$90.00
Fried Chicken Fingers <i>(Served with BBQ and Honey Mustard)</i>	\$45.00	\$70.00
Fried Mozzarella Sticks <i>(Served with Tomato Sauce)</i>	\$45.00	\$70.00
Fried Zucchini	\$45.00	\$70.00
Spicy Buffalo Wings	\$45.00	\$70.00
Cold Seafood Salad	\$75.00	\$125.00
Mussels Marinara <i>fra diavolo or with garlic and oil</i>	\$50.00	\$70.00
Cold Antipasta Platter <i>Olive, Marinated Artichokes, Dry Sausage, Olives, Roasted Peppers and Blends of Cheeses</i>	\$70.00	\$70.00
Crab Cakes <i>lump crab meat pan fried w. lobster sauce</i>	\$60.00	\$100.00

All Entrees Prepared Fresh to Order
Small Entrees Feed 6 to 8 People
Large Entrees Feed 10 to 12 People
Per Person Packages Available

Vegetable

	Sm.	Lg.
Sauteed Broccoli	\$35.00	\$50.00
Sauteed Spinach	\$35.00	\$50.00
Stuffed Mushrooms (25Pcs)	\$30.00	\$30.00
Grilled Vegetables <i>Marinated in Balsamic Dressing</i>	\$45.00	\$70.00
Potato Croquettes	\$20.00	\$30.00
Mashed Potato	\$30.00	\$40.00
Eggplant Rollini <i>thinly sliced eggplant rolled w/fresh ricotta, topped w/tomato sauce & romano cheese</i>	\$55.00	\$75.00
Eggplant Parmigiana	\$50.00	\$70.00
Sauteed Broccoli Rabe	\$45.00	\$80.00

Seafood

	Sm.	Lg.
Seafood Fra Diavolo <i>clams, mussels, shrimp & calamari</i>	\$85.00	\$130.00
Shrimp Fra Diavolo <i>jumbo shrimp sauteed in garlic and oil in a thick marinara sauce</i>	\$85.00	\$130.00
Shrimp Parmigian	\$85.00	\$130.00
Shrimp Scampi <i>jumbo shrimp sauteed in a garlic and oil, butter, lemon and wine</i>	\$85.00	\$130.00
Shrimp Oreganata <i>jumbo shrimp baked with breadcrumbs, butter, wine, lemon, garlic and olive oil</i>	\$85.00	\$130.00
Filet of Sole Francese <i>sauteed in a lemon, wine and butter sauce</i>	\$90.00	\$140.00
Pan Seared Salmon <i>pan seared in a wild mushroom sauce with a touch of white truffle oil</i>	\$90.00	\$150.00
Filet of Sole Livornese <i>sauteed with olives, onions and capers in a light tomato sauce</i>	\$90.00	\$140.00
Salmon Maricchiata <i>w/ sauteed onions, clams, mussels in a light tomato sauce</i>	\$95.00	\$150.00
Filet of Sole Oreganata <i>baked with breadcrumbs, butter, wine, lemon, garlic and olive oil</i>	\$90.00	\$140.00
Salmon Livornese <i>sauteed with olives, onions and capers in a light tomato sauce</i>	\$95.00	\$150.00
Salmon Oreganata <i>baked with breadcrumbs, butter, wine, lemon, garlic and olive oil</i>	\$95.00	\$150.00
Stuffed Shrimp <i>stuffed with crab meat in a garlic lemon butter sauce</i>	\$90.00	\$140.00

Veal

	Sm.	Lg.
Français (Lightly Floured and Sauteed Veal Cutlet with a Lemon Wine Sauce)	\$80.00	\$130.00
Marsala (Veal Scapoppini with Shallot, Mushroom and Marsala Wine)	\$80.00	\$130.00
Bruschetta (Lightly Breaded and Grilled Veal Cutlets Topped with Bruschetta Tomatoes)	\$80.00	\$130.00
Saltimbocca Sauteed in a marsala brown sauce topped w/prosciutto and fresh mozzarella over fresh spinach	\$80.00	\$130.00
Pizzaiolla w/mushrooms, onions and peppers in a light tomato sauce w/a touch of gravy	\$80.00	\$130.00
Sorrentino w/eggplant, Prosciutto, and fresh mozzarella in a brown sauce with a touch of tomato sauce	\$80.00	\$130.00
Capriciosa breaded and fried golden brown w/Arugula, tomatoes and Red onions with Balsamic Vinaigrette	\$80.00	\$130.00
Romano sauteed with onions, artichoke hearts, fresh tomatoes, pancetta in a white wine butter sauce	\$80.00	\$130.00
Capresse sauteed in a white wine butter sauce topped with fresh tomatoes, basil & fresh mozzarella	\$80.00	\$130.00
Primavera sauteed with mixed veggies in a lite tomato sauce with a touch of brown gravy	\$80.00	\$130.00
Portobello sauteed with onions, cherry wine, brown gravy with a touch of cream	\$80.00	\$130.00
Floretine sauteed with garlic & butter in a lite marinara sauce topped with spinach and provolone cheese	\$80.00	\$130.00
Scarpariello with sausage, sweet peppers, garlic, lemon & butter with a touch of brown gravy	\$80.00	\$130.00
Splendini stuffed with prosciutto, provolone and bread crumbs served in a lite marinara sauce	\$80.00	\$130.00

Pork

	Sm.	Lg.
Sausage & Broccoli Rabb	\$60.00	\$90.00
Sausage & Pepper	\$55.00	\$85.00

Beef

	Sm.	Lg.
Meatballs with Sauce	\$40.00	\$65.00
Skirt Steak w/Broccoli Rabe	\$85.00	\$130.00
Skirt Steak Alla Classica topped with sauteed cherry peppers and onion	\$85.00	\$130.00
Skirt Steak Pizzaiolla w/mushrooms, onions and peppers in a light tomato sauce w/a touch of gravy	\$85.00	\$130.00

Pasta

	Sm.	Lg.
Spaghetti w. Broccoli, Garlic & Oil	\$50.00	\$65.00
Cavatelli Bolognese Fresh Cavatelli in Meat Sauce with a touch of Cream	\$50.00	\$75.00
Penne Alla Vodka	\$50.00	\$75.00
Pasta Primavera Fresh Sauteed Vegetables in a Cream Sauce	\$50.00	\$75.00
Pasta Carbonara with Prosciutto, Peas and Onion	\$50.00	\$75.00
Classic Tortellini with Alfredo, Peas and Ham	\$55.00	\$80.00
Orrechiette Broccoli Raab & Sausage crumbled sausage, broccoli raab and fresh garlic	\$55.00	\$80.00
Fettucini Alfredo	\$50.00	\$75.00
Baked Lasagna	\$50.00	\$75.00
Baked Stuffed Shells	\$50.00	\$75.00
Baked Ravioli	\$50.00	\$75.00
Baked Moncotti	\$50.00	\$75.00
Lobster Ravioli (Served with Vodka Sauce)	\$55.00	\$80.00
Spinach Ravioli in a creamy pesto sauce	\$50.00	\$75.00
Linguini al Fresco fresh garlic, plum tomato, and basil	\$50.00	\$75.00
Pasta w. Broccoli & Sauteed Chicken	\$50.00	\$75.00
Linguini w/ Clam Sauce Red or White with fresh chopped clams	\$55.00	\$80.00
Rigatoni Siciliano tomato sauce, with eggplant, basil, fresh mozzarella, and ricotta salata	\$50.00	\$70.00
Gnocchi Alla Ponte Vecchio Homemade Gnocchi with prosciutto, onions, green peas in pink sauce	\$55.00	\$80.00
Pasta Pescatore shrimp, clams, mussels, calamari, 4oz. lobster tail in a spicy marinara sauce	\$75.00	\$110.00
Whole Wheat Spaghetti with grilled veggie & grilled shrimp sauteed with garlic and oil	\$55.00	\$75.00
Baked Ziti Bolognese	\$50.00	\$70.00
Baked Ziti Siciliano	\$50.00	\$70.00
Baked Ziti	\$50.00	\$70.00
Whole Wheat Rigatoni fresh baby spinach, sauteed chicken and tomatoes in a garlic oil sauce	\$50.00	\$70.00
Spaghetti with Calamari sauteed artichoke hearts, onions & olives in a lite marinara sauce	\$50.00	\$70.00
Penne with Escarole & Sausage with white camelotini bean and garlic & oil	\$50.00	\$70.00

Party Heroes & Focaccia

The Classic Cold Hero (Ham, Geonzo, Salami, Procutto Di Parma, Fresh Mozzarella, Olive Oil and Vinegar)	\$17.50 Per Ft
The Classic Chicken Hero (Lightly Breaded Grilled Chicken with Fresh Mozzarella, Roasted Peppers and Balsamic Vinaigrette)	\$18.50 Per Ft
The Classic Cutlet Hero (Fried Chicken Cutlet with Lettuce, Tomato and American Cheese)	\$18.50 Per Ft
Assorted Wraps Platter (12 Assorted Wraps)	\$75.00
Assorted Panini Platter (12 Assorted Panini)	\$75.00

Salads

	Sm.	Lg.
House Salad (Romaine Lettuce, Tomato, Cucumber, Olives, Onions and Choice of Dressing) (Add Grilled Chicken)	\$20.00	\$30.00
Ceaser Salad (Romaine, Pecorino, Ceaser and Croutons) (Add Grilled Chicken)	\$35.00	\$50.00
Classica Salad mixed green w/roasted peppers, olives, croutons, onions & shaved romano	\$25.00	\$40.00
Baby Arugula Salad Baby arugula, fresh mozzarella, tomato, red onion, roasted peppers and prosciutto	\$40.00	\$60.00
Mescaline Fruits & Nuts Salad	\$40.00	\$60.00
Grilled Calamari Salad Mixed greens, red onions and tomatoes in a lemon vinaigrette dressing	\$45.00	\$65.00
Baby Spinach Salad Baby spinach, mushrooms, artichoke hearts, red onions and pancetta	\$35.00	\$50.00
Grilled Portabella Salad Mixed greens, red onions & fresh mozzarella in a balsamic vinaigrette	\$40.00	\$60.00

Chicken

	Sm.	Lg.
Marsala sauteed with mushrooms in a wine sauce	\$70.00	\$100.00
Francese sauteed in a lemon and butter sauce	\$70.00	\$100.00
Sorrentino w/eggplant, Prosciutto, and fresh mozzarella in a brown sauce with a touch of tomato sauce	\$70.00	\$100.00
Grilled Chicken with Vegetables Marinated Grilled Chicken with Grilled Vegetables	\$70.00	\$100.00
Scarpariello sauteed in a garlic lemon white wine and butter sauce with a touch of brown gravy	\$70.00	\$100.00
Chicken Parmigiana	\$70.00	\$100.00
Chicken Bruschetta Lightly Breaded Grilled Cutlets Topped with Bruschetta tomatoes and fresh mozzarella	\$70.00	\$100.00
Saltimbocca Sauteed in a marsala brown sauce topped w/prosciutto and fresh mozzarella over fresh spinach	\$70.00	\$100.00
Pizzaiolla w/mushrooms, onions and peppers in a light tomato sauce w/a touch of gravy	\$70.00	\$100.00
Capriciosa breaded and fried golden brown w/Arugula, tomatoes and Red onions with Balsamic Vinaigrette	\$70.00	\$100.00
Romano sauteed with onions, artichoke hearts, fresh tomatoes, pancetta in a white wine butter sauce	\$70.00	\$100.00
Capresse sauteed in a white wine butter sauce topped with fresh tomatoes, basil & fresh mozzarella	\$70.00	\$100.00
Primavera sauteed with mixed veggies in a lite tomato sauce with a touch of brown gravy	\$70.00	\$100.00
Grilled Chicken w/Broccoli Rabe	\$70.00	\$100.00
Chicken Cacciatore sauteed with mushrooms, onions and prosciutto in a light tomato sauce with a touch of brown gravy	\$70.00	\$100.00
Grilled Lemon Chicken over sauteed spinach	\$70.00	\$100.00
Portobello sauteed with onions, cherry wine, brown gravy with a touch of cream	\$70.00	\$100.00
Floretine sauteed with garlic & butter in a lite marinara sauce topped with spinach and provolone cheese	\$70.00	\$100.00
Scarpariello with sausage, sweet peppers, garlic, lemon & butter with a touch of brown gravy	\$70.00	\$100.00
Splendini natural milk fed veal stuffed with ham and provolone cheese, lightly breaded & grilled	\$70.00	\$100.00

All Entrees Prepared Fresh to Order
Small Entrees Feed 6 to 8 People
Large Entrees Feed 10 to 12 People
Per Person Packages Available