

Salads

	Half	Full
Tri Color with mixed greens and grape tomatoes	35	70
Caesar with Parmesan cheese and croutons	35	70
Baby spinach gorgonzola and walnuts	40	80
Roasted Peppers sliced Mozzarella and eggplant	35	70
String Bean with potatoes, red onions and olives	35	70
Italian Antipasto with Italian meats and cheeses	50	100
Seafood Salad calamari, shrimp, crabmeat & scungili	60	120

Appetizers

Jumbo Shrimp Cocktail	2.50 per shrimp		
Stuffed Artichokes	3.95 per artichoke		
Baked Clams	8.00 per dozen		
Chicken Fingers		30	60
Spinach Artichoke Dip w/Pita		30	60
Eggplant Rollantini w/ Stuffed Ricotta Spinach		35	70
Assorted Quiche		35	70
Chicken Pesto Skewers		35	70
Fried Calamari		35	70
Quesadilla-Steak or Chicken		35	70
Mozzarella Sticks		35	70

Pasta

Penne Arrabiata and hot pepper sausage	40	80
Penne Vodka prosciutto, onions and pink sauce	40	80
Rigatoni with spicy sausage and ricotta cheese	40	80
Bow Ties with fresh tomatoes, Cajun chicken, basil, oil, and garlic	40	80
Orecchiette, broccoli rabe and sausage	40	80
Fettuccini Shrimp in spicy pink saucy with sun dried tomatoes	40	80
Cavatelli and Broccoli in Olive oil and garlic	40	80
Tortellini Alfredo with peas and onions	40	80
Fussili Bolognese in a creamy meat sauce	40	80
Baby Shells baked with eggplant and fresh mozzarella	40	80
Spaghetti Von Gole baby clams, wine, olive oil, garlic, and basil	45	90
Orecchiette with saffron, grilled chicken, sun dried tomatoes and shallots	45	90

Chicken Dishes

	Half	Full
Chicken Francese in lemon butter	45	80
Chicken Marsala in mushroom brown sauce	45	80
Chicken Piccata lemon, wine, capers, shallots	45	80
Chicken Sorrantino and eggplant, prosciutto and mozzarella	45	80
Stuffed Chicken and broccoli rabe with sun dried Tomatoes and ricotta cheese	45	80
Chicken Scarp with potatoes, vinegar, peppers, and sausage	45	80
Grilled Chicken Paillard over arugula with mango salsa	45	80

Veal

Veal Parmigiana with mozzarella and tomato sauce	55	110
Veal Martini parmesan crusted lemon wine	55	110
Veal and Peppers in marinara sauce	55	110
Veal Marsalla with brown sauce and mushrooms	55	110
Veal Rollantini and shallot mushrooms	55	110

Beef/Pork

Meatball and Sausage in tomato sauce	30	60
Sausage with broccoli rabe in oil and garlic	30	60
Stuffed Pork with spinach and mozzarella	40	80
Roast Beef with gravy	40	80
Pork Chop with hot, sweet pepper and potatoes	40	80
Baby Bacl Barbecued Ribs	45	80
Filet Mignon in three peppercorn sauce	75	140

Seafood

Shrimp Scampi in lemon, white wine, scampi, sauce	60	120
Stuff Shrimp stuffed with crab meat and bread crumbs	60	120
Grilled Salmon Filet with mustard Dijon	60	120
Sole Francese with lemon, white wine, and butter	60	120
Grilled Chilean Sea Bass in citrus sauce	75	140

Ask About Our Desserts
Cakes, Cookies, Fruits & More

Vegetable Sides

	Half	Full
Mashed Potatoes	25	50
String Beans	30	60
Creamed Spinach	30	60
Grilled Vegetables	30	60
Potato Agratin	30	60
Pea and Onions	30	60
Roast Potatoes	30	60
Wild Rice	30	60
Escarole in oil and garlic	30	60
Broccoli Rabe	30	60

Wedge, Platter, Wrap, Panni

Italian	15 per foot
American	15 per foot
Grilled Eggplant	15 per foot
Fried Eggplant	15 per foot
Turkey	15 per foot
Roast Beef	15 per foot
Chicken Cutlet	16 per foot
Grilled Chicken	16 per foot
Sliced Steak	17 per foot

Platters

	Small	Medium	Large
Finger Sandwich	40	50	60
Wraps	40	60	70
Bastone	40	60	75
Panni	45	65	75

Choices:

Grilled eggplant, chicken cutlet, grilled chicken, fried eggplant, turkey, roast beef, Italian combos, sliced steak, ham, soppressata, prosicutto, fresh mozzarella, Swiss, Provolone, roasted peppers, broccoli rabe, assorted vegetables, spinach

Eatery

ON NORTH

Catering Menu

Party Rentals

Waitress • Bartender Service

752 North Avenue
New Rochelle, NY 10801

Phone: 914-576-9366

Fax: 914-576-3752

www.eateryonnorth.com

All Major Credit Cards Accepted