

CATERING MENU



We at Fratelli's measure life in moments to remember!

Stony Brook

631-751-4445

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77 Main Street

Stony Brook, NY 11790

WWW.FRATELLISITALIANEATERY.COM

APPETIZERS

	1/2 Tray	Full Tray
FRIED CALAMARI	50.00	90.00
CALAMARI MARINARA	60.00	110.00
BAKED CLAMS	50.00	90.00
CLAMS CASINO	50.00	95.00
MOZZARELLA STICKS	30.00	60.00
MUSSELS MARINARA	40.00	70.00
FRIED ARTICHOKE	50.00	90.00
BRUSCHETTA	35.00	60.00
MARINATED PORTABELLO MUSHROOMS	40.00	70.00
STUFFED MUSHROOMS	45.00	80.00
EGGPLANT ROLLATINI	45.00	80.00
GRILLED VEGETABLE ANTIPASTO TRAY	45.00	80.00
CHICKEN FINGERS	50.00	90.00
POTATO CROQUETTES (APPETIZER SIZE)	2.50 EACH	
RICE BALLS (APPETIZER SIZE)	2.50 EACH	
GARLIC KNOTS	.50 EACH	

ANTIPASTO DISPLAY

Presented on a carved Tuscan bread display. An assortment of the finest Italian specialty meats, cheeses and salads.

Small Serves 12-15	Medium Serves 20-25
89.00	119.00

GOURMET CHEESE DISPLAYS

3 lb. Tray (3-4 choices)	4 lb. Tray (4-5 choices)
79.00	99.00

Sliced Pepperoni Sticks 5.00 Additional Charge

FOR YOUR NEXT COCKTAIL PARTY, CHOOSE FROM THE FOLLOWING CHEESES:

NORWEGIAN, JARLSBERG, PEPPERONI, MUENSTER, SWEDISH FONTINA, WINE CHEDDAR, ITALIAN FONTINA, SMOKED MOZZARELLA, DANISH BLEU, GORGONZOLA, JALAPEÑO, IMPORTED RICOTTA SALATA, IMPORTED SWISS, NY STATE CHEDDAR, SWEET MUNCHEE MUENSTER, ALPINE SWISS, IMPORTED PROVOLONE, AMERICAN, HOMEMADE MOZZARELLA, FRENCH BRIE, BEL PAESE, IMPORTED FETA AND FRENCH GOAT CHEESE CUT INTO COCKTAIL CUBES, GARNISHED WITH APPLES, GRAPES, CRACKERS AND FRILLY TOOTHPICKS.

SALADS

TOSSED SALAD Fresh romaine and iceberg lettuce with tomatoes, red and green peppers, cucumbers, red onions and your choice of salad dressing.

Small Serves 6-10	Medium Serves 10-15	Large Serves 20-30
29.00	39.00	49.00

GREEK SALAD

Fresh romaine and iceberg lettuce, tomatoes, pepperoni peppers and Kalamata olives, stuffed grapevine leaves and feta cheese with our own vinaigrette dressing.

SPINACH SALAD

Fresh young spinach, mushrooms, red onions, bacon and hard-boiled eggs with our own balsamic dressing.

Small Serves 6-10	Medium Serves 10-15	Large Serves 20-30
34.00	44.00	54.00

Add grilled chicken: Sm 5.00 Med 10.00 Lg 15.00
Add grilled shrimp: Sm 8.00 Med 13.00 Lg 18.00

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.

FRESH VEGETABLE DISPLAY

Fine assortment of fresh vegetables with your choice of our vegetable, French onion or house garlic dip.

Small Serves 10-15	Large Serves 15-25
45.00	75.00

COCKTAIL SANDWICHES

Small 36 Pieces	Large 50 Pieces
79.00	99.99

Assorted cold cuts on quartered whole wheat, rye and white bread, garnished with olives and frilly toothpicks on a garnished platter. Mustard, mayonnaise and Russian dressing on the side.

PANINI SPECTACULAR

Your choice of any variety of panini.

Panini sandwiches quartered and presented on a carved Tuscan bread display! Complete with tossed garden salad, pasta, sun-dried tomatoes and broccoli salad, condiments and paperware.

13.95 per person (10 person minimum)

BACON LOVER'S CHICKEN

Breaded chicken breast topped with crispy bacon, lettuce, tomatoes and mayonnaise.

THE PARMA-PROSCIUTTO

Roasted peppers, tomato, fresh mozzarella and fresh basil.

GRILLED PORTOBELLO DELIGHT

Grilled portobello mushrooms with fresh mozzarella cheese, balsamic vinaigrette dressing and fresh basil.

MILANO

Oven-roasted beef with melted colby jack cheese, field greens, tomatoes and horseradish sauce.

SUN-DRENCHED TURKEY BREAST

Sun-dried tomatoes, roasted turkey breast with Asiago cheese, Bermuda onions and romaine lettuce.

THE NATURAL

Red and green peppers, cucumbers, zucchini, gorgonzola cheese, lettuce, tomatoes and cucumber dressing.

TUSCAN CHICKEN

Seared chicken breast with pesto mayonnaise, field greens and Bermuda onions.

HEARTY SANDWICH PLATTERS

For office luncheons, business meetings or warehouse inventories, our hearty sandwiches are filled with an assortment of our premium meats and cheeses on assorted breads, cut in half and served on platters with mustard, mayonnaise and Russian dressing.

8.00 per person

COLD CUT PLATTERS

PLATTER FOR 15	49.95	PLATTER FOR 25	89.95
5 lb. platter of roast beef, turkey breast, ham, salami and cheese.		4 lb. platter of roast beef and turkey breast, 5 lb. platter of ham, salami, cappicola and Swiss cheese.	

GRAND SLAM PLATTER

Presented on a Carved Tuscan Bread

12.99 Per Person, plus tax

Assorted wraps and cocktail sandwiches displayed on a gourmet platter with a wide variety of choice meats and delicacies on whole grain, whole wheat and rye breads complete with fresh cold pasta salad, Italian cookie platter, tossed garden salad, paper and utensil packages, delivery and set-up.

BARBECUE PACKAGE

Let Fratelli's Fire Up Your Grill!

The Most all inclusive buffet anywhere.

Backyard barbecues, company picnics, family reunions, poolside parties, etc.

Enjoy your day entirely and let us do the work!

19.95 Per Person (50 person minimum, additional charge under 50)

Our finest homemade sausage & peppers, BBQ Chicken, Coney Island franks, baked ziti, 100% Black Angus beef burgers, potato salad, coleslaw, macaroni salad, tomatoes, lettuce, onions, ketchup, baked beans, relish, pickles, sliced watermelon, hot corn on the cob, sauerkraut, rolls, Italian bread and mustard. Complete with our fine plastic service.

FRATELLI'S BOX LUNCH PROGRAM

\$8.95 Per Person (15 person minimum)

For special events, seminars, sales days, "football" weddings. Your choice of a variety of our hearty sandwiches, water, fruit, a jumbo homemade cookie. Each individually packaged in a checkerboard box and comes with a napkin, fork, straw, salt, pepper, mustard and mayonnaise.

PARTY HEROS

16.95 Per Foot

Boar's Head

Included with all heros: Fresh made potato salad and macaroni salad, coleslaw, mustard, mayonnaise and Russian dressing.

ITALIAN

Prosciutto, Genoa salami, pepperoni, ham capicola, mortadella, provolone, lettuce, tomatoes, oil and vinegar.

AMERICAN

Roast beef, turkey, ham, bologna, Swiss, American cheese, lettuce, tomatoes, mustard and mayo.

ITALIAN/AMERICAN

Genoa salami, boiled ham, roast beef, turkey, ham capicola, ham bologna, Swiss, American cheese, lettuce, tomatoes, mustard and mayo.

SPECIALTY HEROS

19.95 Per Foot

Included with all heros: Fresh made potato salad and macaroni salad, coleslaw, mustard, mayonnaise and Russian dressing.

GRILLED MARINATED VEGETABLES

With assorted grilled vegetables and pesto sauce.

GRILLED CHICKEN

Grilled chicken, roasted peppers, tomato, fresh mozzarella and pesto sauce.

NUMBER AND LETTER HEROS ALSO AVAILABLE

HEROS AVAILABLE UP TO 8 FEET LONG

HOT BREAKFAST FEAST

Pancakes, sausage, bacon, scrambled eggs, French toast, assorted bagels, cream cheese, butter, jelly and orange juice. Complete with paperware and utensil package, delivery and setup 8.00 PER PERSON

CONTINENTAL BREAKFAST

Assorted bagel platter, danishes, muffins, croissants, cream cheese, butter, jelly and orange juice. Complete with paperware and utensil package, delivery and setup

6.50 PER PERSON
Coffee & tea service
1.50 per person

FRESH FRUIT DISPLAY

An assortment of seasonal fruit.

SMALL SERVES 10-15	65.00
MEDIUM SERVES 15-25	85.00
LARGE SERVES 25-35	105.00

Assorted Miniature Pastries
24.00 per dozen

Assorted 2 Lb. Cookie Platter 14.95

Jumbo Filled Cannoli 95.00
with 50 Mini Fillable Cannoli

Homemade Tiramisu

Imported savoiardi with Italian marscapone, cocoa and espresso.

Small Tray Serves 10-15 39.95

DELICIOUS HOT COFFEE

Set up in an electric coffee urn, will stay hot all evening. Includes cups, creamers, sugar and stirrers.

50 CUP URN	100 CUP URN
50.00	60.00

FAMILY CATERING SPECIALS



SERVES 12-15 PEOPLE

#1

- 3 FOOT ITALIAN HERO
- 1/2 TRAY BAKED ZITI
- 1/2 TRAY SAUSAGE & PEPPERS
- GARLIC KNOTS

\$135.00

SERVES 20-24 PEOPLE

#2

- LARGE TOSSED SALAD
- FULL TRAY BAKED ZITI
- 1/2 TRAY CHICKEN PARMIGIANA
- 1/2 TRAY EGGPLANT PARMIGIANA
- GARLIC KNOTS

\$240.00

SERVES 40-45 PEOPLE

#3

- FULL TRAY OF THE FOLLOWING:
ANTIPASTO SALAD, MEAT LASAGNA, SAUSAGE & PEPPERS, BAKED ZITI, CHICKEN PARMIGIANA
- GARLIC KNOTS

\$395.00



PORK SPECIALTIES

	1/2 Tray	Full Tray
DELUXE PORK FRIED RICE WITH BABY SHRIMP	65.00	85.00
BABY BACK SPARE RIBS	65.00	95.00
KIELBASA WITH SAUERKRAUT Fresh or baked.	65.00	95.00
SAUSAGE AND BROCCOLI RABÉ In season.	75.00	105.00
STUFFED BONELESS PORK LOIN Filled with prosciutto, provolone, parsley and spices in au jus gravy.	85.00	125.00
SAUSAGE AND PEPPERS San Gennaro-style.	65.00	105.00
BONELESS STUFFED PORK CHOPS With apple stuffing.	85.00	125.00
PORK CUTLET CAPRESE With eggplant and fresh mozzarella in light marinara sauce.	75.00	95.00
PORK CHOPS BOCCONCINI With fresh mozzarella and parma prosciutto in a wild mushroom sauce.	85.00	125.00

BEEF SPECIALTIES

	1/2 Tray	Full Tray
FILET MIGNON Sliced with mushrooms in au jus gravy.	95.00	145.00
FILET MIGNON AU POUIVRE Peppercorn encrusted medallions sautéed with shallots, brandy and a touch of cream.	95.00	145.00
FILET MIGNON CONTADINA With cherry peppers, garlic, mushrooms, julienne red bliss potatoes and white wine.	95.00	145.00
FILET MIGNON BAROLA With shallots, red wine, fresh herbs and veal stock.	95.00	145.00

VEGETARIAN SPECIALTIES

	1/2 Tray	Full Tray
RICE PILAF	20.00	40.00
COUNTRY STYLE POTATOES	35.00	55.00
POTATOES ROSEANNE Red potatoes sautéed with fresh peppers, mushrooms and onions in tarragon rosemary vinaigrette.	35.00	55.00
POTATO CROQUETTES	45.00	75.00
BROCCOLI STEAMED WITH LEMON AND GARLIC	45.00	65.00
ESCAROLE AND BEANS Lightly sautéed with olive oil and garlic.	45.00	65.00
STRING BEAN ALMONDINE	45.00	65.00
MIXED VEGETABLES Steamed with balsamic vinaigrette.	55.00	75.00
STUFFED ARTICHOKE	65.00	95.00
STEAMED ASPARAGUS In season.	65.00	95.00
STUFFED PEPPERS Your choice of spinach and rice or sausage and rice.	35.00	65.00
EGGPLANT PARMIGIANA	50.00	80.00
EGGPLANT ROLATINI Rolled and filled with ricotta, mozzarella and peccorino romano then drizzled with fresh tomato sauce.	55.00	85.00
GRILLED MARINATED VEGETABLES With a touch of olive oil.	65.00	100.00
HOMESTYLE RATATOUILLE	65.00	100.00
CAPANATA Our own homemade.	65.00	100.00



PASTA SPECIALTIES

	1/2 Tray	Full Tray
RAVIOLI Jumbo round cheese, square cheese, lite cheese, lite vegetable cheese, fresh spinach, fresh meat, mushroom, broccoli and cheddar, sun-dried tomatoes, etc. (Lobster or salmon 10.00 additional)	55.00	85.00
TORTELLINI Cheese, pesto, gorgonzola, sun-dried tomatoes, walnuts and spinach.	55.00	85.00
MANICOTTI Cheese or spinach.	55.00	85.00
STUFFED SHELLS	55.00	85.00
POTATO GNOCCHI	55.00	85.00
ANGEL HAIR PRIMAVERA Fresh sautéed vegetables with chicken broth, olive oil and garlic over capellini.	50.00	75.00
BAKED ZITI With ricotta and mozzarella in marinara sauce.	50.00	75.00
PASTA PEZELLI With sautéed peas and onions in light marinara sauce.	50.00	75.00
BAKED LASAGNA With meat and cheese.	65.00	95.00
BAKED LASAGNA PRIMAVERA A vegetarian dish with sautéed fresh vegetables ricotta and mozzarella, layered in pasta with marinara sauce.	65.00	95.00
BAKED SPINACH LASAGNA BIANCO A vegetarian dish with sautéed fresh spinach, ricotta and mozzarella layered in pasta with white béchamel sauce.	65.00	95.00
PASTA AND BROCCOLI ROMANO With sun-dried tomatoes olive oil and garlic.	55.00	85.00
PASTA AND BROCCOLI DIJON With a whole grain Dijon mustard sauce.	55.00	85.00
ORECCHIETTE With broccoli rabé and our famous pork sausage.	55.00	85.00
RIGATONI OR PENNE ALA VODKA Add 20.00 for shrimp.	75.00	110.00
PENNE AND SHRIMP MARINARA	65.00	95.00
FARFALLE WITH SPINACH AND PINE NUTS In low fat sauce of chicken broth, garlic, fresh spinach, saffron, pine nuts and olive oil.	55.00	85.00
FUSILLI TURINI Chicken breast, sun-dried tomatoes, spinach and prosciutto.	65.00	95.00
PASTA CARNIVALE Italian pork sausage, grilled chicken breast, roasted peppers and artichoke hearts in a light garlic sauce.	65.00	95.00
PENNE SICILIANO Sausage, eggplant, zucchini and red peppers in a light marinara sauce.	55.00	85.00
PENNE FRATELLI'S Grilled chicken breast, broccoli rabé, escarole and roasted peppers in a light olive oil and garlic sauce.	65.00	95.00
PENNE WITH SHRIMP AND CLAMS MARA CHIARA Snow white shrimp and tender clams in light olive oil and garlic with plum tomatoes.	85.00	110.00

VEAL SPECIALTIES

AVAILABLE AT MARKET PRICE

We use 100% white milk fed veal sliced from the leg only!

VEAL ROLLATINI Tender cutlets rolled with three mushroom stuffing.	VEAL MARSALA With mushrooms sautéed in marsala wine.
GRILLED VEAL PAILLARD Marinated with garlic, herbs and lemon.	VEAL PICCATA Sautéed in a spicy lemon wine sauce with capers.
VEAL AND PEPPERS	VEAL PIZZAIOLA With mixed peppers, onions and mushrooms in a light marinara sauce.
VEAL AND SAUTÉED MUSHROOMS	STUFFED VEAL ROAST Tender shoulder roast filled with pancetta, sun-dried tomatoes and reggiano parmigiana.
VEAL CUTLET PARMIGIANA Lightly fried and served in tomato sauce with melted mozzarella.	
VEAL FRANCAIS Lightly floured and sautéed with lemon wine sauce.	

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POULTRY SPECIALTIES

	1/2 Tray	Full Tray
FRIED CHICKEN	55.00	85.00
TURKEY MEATBALLS With egg whites, spices and parmigiana cheese.	55.00	85.00
CHICKEN SAUSAGE AND PEPPERS	65.00	100.00
GRILLED CHICKEN BREAST Marinated with rosemary, balsamic vinegar, herbs and vinegar peppers.	65.00	100.00
CHICKEN SCARPELLI Whole chicken cut into small pieces with peas, mushrooms, peppers and potatoes in a tarragon vinegar sauce.	75.00	109.00
CHICKEN AND BROCCOLI Boneless breast with fresh broccoli.	75.00	109.00
BONELESS CHICKEN MARSALA Sautéed with mushrooms and marsala sauce.	75.00	109.00
CHICKEN FRANCAIS Sliced breast sautéed in lemon wine sauce.	75.00	109.00
BONELESS CHICKEN IN WINE Tender chunks of white meat chicken with mushrooms and wine.	75.00	109.00
CHICKEN FRATELLI'S Sliced chicken cutlet sautéed with peppers, artichoke hearts, mushrooms and capers in a wine sauce.	75.00	109.00
CHICKEN CUTLET PARMIGIANA	75.00	105.00
CHICKEN CORDON BLEU Rolled chicken cutlet, black forest ham and imported Swiss in au jus mushroom sauce.	75.00	105.00
CHICKEN ROLATINI Filled with prosciutto, mozzarella cheese and sun-dried tomatoes.	75.00	105.00
CHICKEN CACCIATORE Boneless chicken.	75.00	105.00
CHICKEN SCARPELLI Boneless chicken.	75.00	105.00
CHICKEN SERPENTINE Lightly breaded and fried cutlet with prosciutto, eggplant and melted mozzarella.	75.00	105.00
CHICKEN PICATA Chicken cutlet sautéed with a spicy lemon wine sauce.	75.00	105.00
CHICKEN BALSAMICO Grilled marinated boneless breast with fresh herbs and balsamic vinegar.	75.00	105.00
STUFFED CHICKEN BREAST Boneless breast stuffed with spinach and rice, baked with herbs de province.	75.00	105.00
GRILLED CHICKEN BREAST With honey mustard.	75.00	110.00
GRILLED CHICKEN (LOW FAT) AND VEGETABLES	75.00	110.00
BLACKENED CHICKEN BREAST	75.00	110.00

SEAFOOD SPECIALTIES

AVAILABLE AT MARKET PRICE

SALMON STEAK Grilled with Dijon sauce.	FILET OF SOLE Stuffed with crabmeat or spinach and cheese.
MARYLAND CRAB CAKES Our own homemade with fresh tartar sauce.	GRILLED MARINATED TUNA
FILET OF SOLE ALMONDINE	SEAFOOD ALA FRATELLI Shrimp, clams, calamari and mussels in a marinara sauce.
FILET OF SOLE FRANCAIS Lightly floured and fried with lemon wine sauce.	JUMBO SHRIMP SCAMPI

1/2 Tray feeds 5-9 people
Full Tray feeds 10-14 people