

Limoncello *caterers*

Family Celebrations
Corporate Events
Graduations



Limoncello West Chester ~ 9 N Walnut Street, West Chester, PA 19380 ~ 610.436.6230 ~ limoncellowc.com
Limoncello Chester Springs ~ 499 E Uwchlan Ave, Chester Springs, PA 19425 ~ 610.524.3112 ~ limoncellocs.com

Limoncello Catering Package

Specializing in Weddings, Graduations, Corporate Events and Family Celebrations, our award winning team brings legendary Italian cuisine and exceptional service. We'll guide you through every step of the event and provide our own professional servers and bartenders to help make your event memorable.

If you love Limoncello, consider us for catering your next event!

Available for parties with a minimum of 25 guests.

Limoncello Catering Package

\$21.95 +tax

Buffet Package includes

One "Salad"

One "Pasta"

Two "Main Course"

Two "Vegetables"

The Limoncello catering package includes stainless steel chafing dishes, serving utensils, homemade bread, plastic ware, plastic plates, paper napkins and appropriate accompaniments. Chinaware, silverware and linens are available upon request.

Delivery

local only

Drop-off & Pick-up: \$75

Service Fee

five hours

Servers: \$140 per server - *minimum of two*

Bartenders: \$140 per bartender

(additional time \$25 per hour, per server or bartender)

China and Settings

Table Cloths: \$6.00/ea

Linen Napkins: .75/ea

10" Plates: \$1/ea

7" Plates: \$1/ea

Coffee Cup & Saucer: \$1.50/ea

Highball Glasses: .75/ea

Water Glasses: .75/ea

Pilsner Glasses: .75/ea

Champagne Glasses: .75/ea

Wine Glasses: .75/ea

Rocks Glasses: .75/ea

Silverware: \$2.75/per setting

Coffee & Fine Teas

Lamont Private Reserve Coffee

(25 ppl) \$50

(50 ppl) \$100

(100+ ppl) \$180

Lamont Private Reserve

Decaffeinated Coffee

(25 ppl) \$50

(50 ppl) \$100

(100+ ppl) \$180

Assorted "Mighty Leaf"

Herbal Teas

(25 ppl) \$50

(50 ppl) \$100

(100+ ppl) \$180

appropriate accompaniments
included

Above prices are subject to 6% PA sales tax. A deposit is required prior to ordering. Please consult your banquet manager for children menu pricing.

Limoncello Menu Items

Hors d'Oeuvre **optional*

Hot Butlered Hors d'Oeuvres

\$2.50/each - 24 piece minimum

Stuffed Mushrooms with Pork Sausage
Stuffed Mushrooms with Spinach, Fresh Mozzarella
Spinach and Cheese Phyllo (spanakopita)
Parmesan Breaded Artichoke Hearts Stuffed with Goat Cheese
Beef and Blue Cheese Wrapped in Bacon
Rice Croquette filled with Ground beef, Peas, Mozzarella
Chicken Quesadillas served with Mango Salsa
Chicken Fontina Bites, Breaded with Sundried Tomato
Meat or Vegetable Stromboli with Tomato Rose Dipping Sauce
Fried Cheese Ravioli with Tomato Rose Dipping Sauce

Specialty Hot Butlered Hors d'Oeuvres

\$3.50/each - 24 piece minimum

Clams Casino
Crab and Mango Salad in Phyllo Cup
Mini Crab Cakes with Cocktail on the side
Stuffed Mushrooms with Lump Crab Imperial
Shrimp Lejon served with Horseradish Dijon
Shrimp Cocktail
Coconut Shrimp with Sweet Chilli Sauce
Scallops wrapped in Bacon
Cheese Steak Egg Rolls
Mini Beef Wellingtons with Horseradish Cream Sauce

Salad Choice of One

**additional choice \$2 per person*

Insalata Caesar*
Mixed Baby Green

Insalata alla Dina
Roasted Beet and Goat Cheese

Spinach Salad
Fior di Latte

Pasta Choice of One

**additional choice \$3 per person*

Meat Lasagna
Spinach Lasagna
Vegetable Lasagna
Rigatoni alla Vodka
Cheese Stuffed Tortellini
Potato Gnocchi

Farfalle
Stuffed Shells
Cheese Ravioli
Spinach and Cheese Ravioli
Spinach and Cheese Manicotti
Prosciutto Agnolotti +2.5

Sicilian Eggplant San Marzano
Short Rib Ravioli +4
Lobster Ravioli* +6
Seafood alla Vodka* +6

Main Course Choice of Two

**additional choice \$4 per person*

Eggplant Parmigiana
Rollatini di Melanzane
Limoncello Meatballs
Top Round Roast Beef
Stuffed Pork Loin
Roast Pork
Sweet Sausage & Peppers
Sausage Scallopini

Chicken Parmigiana
Chicken Marsala
Chicken Francaise
Chicken Valdostano
Chicken Messina
Chicken Piccata
Chicken Limoncello +4
Veal Scallopini

Veal Parmigiana +4
Veal Limoncello +6
Veal Involtini +5
Veal Milazzo +5
Grilled Salmon* +5
Chilean Sea Bass* +7
Shrimp Risotto* +5
Lump Crab Cakes +5

**additional \$2 per person - rolls, Italian long hots, and provolone cheese*

Vegetable & Starch Choice of Two

**additional choice \$2 per person*

String Beans Almondine
String Beans Garlic and Oil
Roasted Red Bliss Potatoes

Roasted Asparagus +2
Broccoli Rabe Aioli +2
Limoncello Potato Salad

Scalloped Potatoes with Onions
Tortellini Salad
Grilled or Sautéed Vegetables

FOR MENU ITEM DESCRIPTIONS PLEASE VIEW THE "MENU ITEM DESCRIPTIONS" PAGE.
INDIVIDUAL TRAY OPTIONS ARE AVAILABLE ON THE "EVENT TRAY" PAGE.

Limoncello

Menu Item Descriptions

Salads

Mixed Baby Green

Roasted Peppers, Olives, Red Onions, Cucumber, Cherry Tomato, Feta Cheese, Balsamic, Olive Oil

Insalata Caesar

Romaine, Shaved Parmigiano, Herb

Fior di Latte

Fresh Mozzarella, Tomato, Parma Prosciutto, Basil Pesto, Olive Oil

Insalata alla Dina

Mixed Greens, Sliced Pear, Gorgonzola Cheese, Dried Cranberry, Candied Walnuts, Crispy Prosciutto, Raspberry Vinaigrette

Roasted Beet & Goat Cheese

Mixed Greens, Cherry Tomato, Red Onion, Candied Walnuts, Aged Balsamic Vinaigrette

Spinach Salad

Strawberry, Cucumber, Toasted Almond, Mandarin Orange, Feta Cheese, Raspberry Vinaigrette

Pasta

Cheese Stuffed Tortellini

Tomato Sauce, Rosé, or Alfredo

Potato Gnocchi

Crumbled Pork Sausage, Broccoli Rabe, Cherry Tomato, Olive Oil, Parmigiano

Prosciutto Agnolotti

Prosciutto and Fontina Cheese Stuffed Homemade Pasta, Rosé Sauce

Spinach and Cheese Manicotti

Filled with Ricotta Cheese, Tomato Sauce, Rosé, or Alfredo, Mozzarella Cheese

Meat Lasagna

Ground Beef, Fresh Spinach, Mozzarella, Ricotta Cheese and Tomato Sauce

Spinach Lasagna

Spinach, Mozzarella, Ricotta Cheese and Tomato Sauce

Vegetable Lasagna

Eggplant, Zucchini, Roasted Pepper, Mozzarella, Ricotta Cheese and Tomato Sauce

Rigatoni alla Vodka

Pancetta, Sweet Peas, Vodka Rosé

Stuffed Shells

Filled with Ricotta Cheese, Tomato Sauce, Mozzarella Cheese

Cheese Ravioli

Filled with Ricotta Cheese, Tomato Sauce, Rosé or Alfredo

Spinach and Cheese Ravioli

Filled with Ricotta Cheese, Tomato Sauce, Rosé or Alfredo

Sicilan Eggplant San Marzano

Eggplant Sicilian, Prosciutto, Fresh Ricotta, "San Marzano" Tomato Sauce, Over Rigatoni

Braised Short Rib Stuffed Ravioli

Kennett Square Mixed Mushrooms, Cherry Tomato, Marsala Wine

Lobster Risotto*

Twin 4oz. Lobster Tails, Asparagus Tips, Kennett Square Mushrooms, Sweet Peas, Parmesan Cream

Seafood alla Vodka*

Sauteed Scallops, Shrimp and Lump Crab, Vodka Sauce, Over Rigatoni

Farfalle

Bacon, Sweet Peas, Parmigiano Cream Sauce

Main Course

Eggplant Parmigiana

Mozzarella Cheese, Tomato Sauce

Rollatini di Melanzane

Eggplant Stuffed with Prosciutto, Ricotta, Topped with Mozzarella Cheese and Tomato Sauce

Limoncello Homemade Meatballs

Pan Fried, Tomato Sauce

Top Round Roast Beef

Sliced or Carved, Horseradish Sauce

Stuffed Pork Loin

Fresh Spinach, Bread Crumbs,

Romano Cheese, Rosemary

Roast Pork

Slow Roasted Shredded Pork, Gravy

Chicken Parmigiana

Mozzarella Cheese, Tomato Sauce

Chicken Marsala

Sweet Marsala Wine, Portobello Mushrooms

Chicken Francaise

Egg Dipped Chicken Breast, Lemon, White Wine

Chicken Valdostano

Chicken Breast stuffed with Prosciutto, Fontina and Baby Spinach, Mushroom Marsala Sauce

Chicken Messina

Parmesan Crusted Chicken Breast, Stuffed with Asparagus, Parma Prosciutto, Fresh Mozzarella, Caprese Cream Sauce with Mixed Mushrooms and Pancetta

Chicken Piccata

White Wine, Lemon Caper Sauce

Chicken Limoncello

Egg Dipped, Lemon, White Wine, Asparagus, Lump Crab

Veal Scallopini

Veal Cubes, Mushrooms, Peppers, Tomato Sauce, White Wine

Veal Milazzo

Medallions of Veal topped with Parma Prosciutto, Fresh Mozzarella, Portobello Mushrooms, White Wine Marinara Sauce

Veal Involtini

Medallions of Veal Stuffed with Broccoli Rabe, Mozzarella Cheese, Mushroom, White Wine Sauce

Veal Parmigiana

Mozzarella Cheese, Tomato Sauce

Chilean Sea Bass

White Wine, Fresh Tomato, Imported Olives, Capers

Shrimp Risotto*

Shrimp, Parmigiana Cheese

Lump Crab Cakes

Roasted Pepper Pesto

Sweet Sausage

Red Peppers and Red Onions

Sausage Scallopini

Sausage, Mushrooms, Peppers, Tomato Sauce, White Wine

Vegetable & Starch

Limoncello Potato Salad

Scallion, Black Olive, Fresh Oregano, Fresh Garlic, Red Wine Vinaigrette

Grilled or Sautéed Vegetables

Eggplant, Zucchini, Roasted Red Peppers, Asparagus

Tortellini Salad

Cheese Tortellini, Diced Tomato, Cucumber, Red Onion, Sliced Black Olive, Fresh Basil Pesto