

Molinaris's

Ristorante Pizza & Grill



CATERING MENU

312 West Sylvania Ave.
Neptune City
(next to Bilow Wines)
(732) 775-7733

www.Molinarisrestaurant.com

HOURS

11:30 - 9 Tues through Thurs
11.30 - 93 Friday
12 - 93 Saturday
1 - 9 3 Sunday

Major Credit Cards Accepted

SEAFOOD

Flounder Francaise h/85
Shrimp Francaise h/100
Shrimp Parmigiana h/100
Misto di Pesce h/100 f/190
Sautéed Mussels h/60 f/100
Sauteed Clams h/75
Shrimp Cocktail h/90 (on 12inch round platter
with cocktail sauce and lemons)

STROMBOLI PLATTERS

Your choice, cut and arranged on a round
platter with a side of Marinara

Chicken,
Prosciutto & Fresh Mozzarella,
Sausage, Peppers & Onions
Eggplant
Broccoli & garlic

DESSERTS

Italian Cheesecake

Tiramisu

Cannoli

Cannoli filled to order with our own cannoli
cream

Profiteroli

Chocolate cream covered pastry filled with
Chantilly cream

Chafing Dishes available
Wire Racks available

**50% deposit required on all
orders**

**48 hour notice for
cancellation**

APPETIZERS

COLD

ARRANGED ON A 12 IN ROUND PLATTER

Antipasto Italiano h/65

Grilled eggplant, Hot Sopressata, fresh mozzarella, roasted peppers, grilled scormoza, olives & prosciutto

Fresh Mozzarella h/55

Fresh mozzarella, roasted peppers, tomato and basil

Prosciutto and Fresh Mozzarella h/55

Shrimp Cocktail h/80

HOT

Mussels Marinara (hot, med or mild) 60 f/100

Mozzarella Sticks h/50 f/90

Buffalo Wings (regular or boneless) h/60 f/100

Artichoke Hearts Francaise h/55 f/95

Chicken Fingers h/50 f/85

Meatballs in sauce h/55 f/95

Sauteed Clams h/75

SALADS

Mixed Green h/40 f/65

Antipasto Salad h/60 f/100

(Hot Sopressata, prosciutto, olives, mozzarella, asted Peppers, artichoke hearts and hot peppers over mixed greens with balsamic vinaigrette)

Chicken Salad (Grilled or breaded) h/55 f/95

Chopped Antipasto Salad h/70

Caesar Salad h/40 f/65

With grilled Chicken h/55 f/95

Grilled Chicken Spring Salad h/55 f/95

Mixed greens topped with walnuts, craisins, Feta cheese and balsamic vinaigrette

Molinari Salad h/60 f/100

Mixed greens topped with fresh mozzarella, roasted peppers, artichoke hearts, green and black olives, hot peppers and homemade croutons

PASTA

Pasta Puttenesca h/60

Pasta Marinara h/45

Rigatoni with Vodka Sauce h/55 f/95

Ravioli (Lg cheese) Marinara h/55 f/95

Ravioli (Lg cheese) Vodka h/65 f/110

Stuffed Shells h/55 f/90

Baked Ziti h/55 f/90

Cavatelli and Broccoli with garlic & oil h/55

Add Sausage \$10

Cavatelli, Broccoli Rabe, garlic & oil h/65

Add Sausage \$10

VEGETABLES

Eggplant Parmigiana h/60 f/100

Eggplant Rollatini h/60 f/100

Broccoli saute w garlic & oil h/55 f/95

Spinach saute w garlic & oil h/55 f/95

Broccoli Rabe h/65 f/115

Artichoke Hearts Francaise h/55 f/95

Roasted Potato h/55 f/95

CHICKEN

Chicken Cutlet Parmigiana h/70 f/125

Chicken Rollatini (w mozzarella & prosciutto) h/75 f/140

Chicken Francese or Marsala h/70 f/125

Chicken Murphy h/70 f/125

Chicken Saltimbocca h/75 f/140

Chicken Piccata h/75 f/140

Chicken Cutlet Vodka Parmigiana h/75 f/130

BEEF or PORK

Meatballs h/65 f/100

Sausage, Peppers and Onions h/65 f/100

Sweet or Hot Italian Sausage in sauce h/65 f/100

VEAL

Veal Parmigiana h/125

Veal Saltimbocca h/125

Veal Francaise or Marsala h/125

Veal Saltimbocca h/125

BREADS

Brick Oven Baguette \$6 each

Garlic Knots \$25 hal f tray

Dinner Rolls \$8 dozen

Garlic Bread \$6 each