

# Molinari's

Ristorante  
Pizza & Grill

## CATERING MENU

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

[www.Molinarisrestaurant.com](http://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 \$6 slice Whole cake \$60  
Cannoli - \$4 each  
Mini Cannoli \$2 each (dozen minimum)  
Cannoli filled to order with our own cannoli  
cream  
Profiteroli  
Chocolate cream covered pastry filled with  
Chantilly cream \$8.5 (for 3)

Sternos \$1 each  
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, dried sausage, fresh mozzarella, roasted peppers, grilled scormoza & 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

Broccoli Rabe h/65 f/115

Meatballs in sauce h/55 f/95

Sauteed Clams h/75

### SALADS

Mixed Green h/40 f/65

Antipasto Salad h/60 f/100

*(Salami, prosciutto, provolone, olives, roasted 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

Buffalo Chicken Salad h/60 f/100

*Mixed greens and tomato with blue cheese dressing topped with tender buffalo chicke*

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

Lasagna with Meat sauce h/60

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

Rigatoni with Meat sauce h/55

## 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/55 f/95

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 half tray

Dinner Rolls \$8 dozen

Garlic Bread \$6 each