

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

Cannoli

Cannoli filled to order with our own cannoli cream

Profiteroli

Chocolate cream covered pastry filled with

Chantilly cream

50% deposit required on all orders

48 hour notice for cancellation

Molinaris's

Ristorante Pizza & Grill

HOLIDAY 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

3% Surcharge on all credit card payments

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