OFF-PREMISE CATERING

CATERING

Broccolini's Restaurant & Catering — thank you for choosing us. Prices subject to change.

TEXT ORDERS & CATERING INQUIRIES: 786-743-9778

Half trays serve 8–10 · Full trays serve 16–20

ALL INCLUDED PLAN

Per person · Minimum 10 · Pickup only · Includes bread and your choice of Caesar or house salad.

Chicken Parmesan with Pasta Breaded, topped with marinara and mozzarella	$13.50
Chicken Marsala with Pasta Served in a mushroom Marsala wine sauce	$14.00
Chicken Francese with Pasta Sautéed in an egg batter with a light white wine lemon butter sauce	$14.00
Meatloaf with Pasta in Marsala sauce	$14.50
Salmon and Shrimp with broccoli and potatoes	$19.50
Lasagna with Ravioli Lasagna with béchamel, meat sauce, ricotta and mozzarella	$13.50
Penne Vodka with Grilled Chicken Penne with onions and sundried tomatoes in a vodka creamy tomato sauce	$13.50
Penne Alfredo with Grilled Chicken Creamy Parmesan cheese sauce	$13.50
Penne with Meatballs red sauce	$13.50

APPETIZERS — HALF / FULL

ITEM	HALF	FULL
Grilled Vegetable Platter Zucchini, spinach, eggplant, peppers, onion & mushrooms	$70	$125
Antipasto Salami, sopressata, prosciutto, peppers, tomato & mozzarella, artichokes, olives	$85	$155
Bruschetta Grilled bread, fresh mozzarella, tomato, onion, garlic, basil	$55	$95
Mussels al Salto (50/100 pcs)	$80	$145
Broccoli Rabe & Sausage	$100	$185
Burrata Siciliana Roasted peppers, grilled eggplant, tomato, fresh burrata, olive oil & balsamic vinegar	$90	$170

BY THE DOZEN / PIECE

Meatballs & Ricotta 10 pieces	$30.00
Fried Ravioli 1 dozen	$17.00
Chicken Tenders 30 pieces	$50.00

SIDES — HALF / FULL

Roasted Potatoes	$35	$55
Sautéed Broccoli	$40	$75
Sautéed Spinach	$50	$85
Vegetable Medley	$45	$75

PASTA — HALF / FULL TRAY

PASTA	HALF	FULL
Pasta Tomato & Basil	$65	$115
Baked Ziti	$75	$135
Meat Lasagna Lasagna with béchamel, meat sauce, ricotta and mozzarella	$85	$155
Cheese Ravioli Choice of sauce: Tomato, Vodka, or Alfredo	$85	$155
Meat Ravioli Choice of sauce: Tomato, Vodka, or Alfredo	$90	$170
Penne Bolognese Our homemade meat sauce — ground beef, fresh vegetables, tomato and red wine sauce	$85	$155
Pasta Roasted Veggies	$85	$155
Penne Broccolini Penne with fresh broccoli, prosciutto and mushrooms in a lite creamy Parmesan pesto sauce	$90	$165
Rollata Baked pasta filled with sausage, beef and veal, mozzarella, in a creamy mushroom tomato sauce	$95	$175
Penne Piemontese Garlic, mushrooms, onions, bacon, Portobello, Parmesan and Gorgonzola cheese sauce	$100	$185
Seafood Frutti di Mare Garlic, olive oil, white wine, shrimp, calamari, clams, mussels in a red or white sauce	$125	$235
Penne Alfredo Creamy Parmesan cheese sauce	$80	$145
Penne Alfredo with Chicken	$95	$175
Penne Alfredo with Shrimp	$110	$205
Penne Alfredo with Blackened Chicken	$100	$185
Penne Alfredo with Vegetables	$90	$165
Penne Vodka Penne with onions and sundried tomatoes in a vodka creamy tomato sauce	$75	$135
Penne Vodka with Chicken	$90	$165
Penne Vodka with Shrimp	$105	$195
Penne Vodka with Blackened Chicken	$95	$175
Penne Vodka with Vegetables	$85	$155

ENTRÉES — HALF / FULL

Most entrées come with a half tray of pasta.

ENTRÉE	HALF	FULL
Meatballs in Tomato Sauce	$70	$130
Eggplant Rollatino Eggplant rolled & filled with ricotta cheese, spinach, laced with tomato sauce	$75	$135
Parmesan — Chicken Breaded, topped with marinara and mozzarella	$95	$175
Parmesan — Pork	$100	$185
Parmesan — Veal	$135	$255
Parmesan — Eggplant	$85	$155
Sausage & Peppers	$95	$175
Francese — Chicken Sautéed in an egg batter with a light white wine lemon butter sauce	$95	$175
Francese — Veal	$145	$275
Cacciatora — Chicken	$100	$185
Marsala — Chicken Served in a mushroom Marsala wine sauce	$100	$190
Marsala — Veal	$140	$265
Marsala — Pork	$105	$195
Piccata — Chicken Sautéed with capers in a white wine lemon butter sauce	$100	$185
Piccata — Veal	$145	$275
Chicken & Sausage	$105	$195
Romano — Chicken Topped with spinach, sun-dried tomatoes, mozzarella and garlic in a white wine sauce	$115	$215
Romano — Veal	$160	$305
Romano — Pork	$120	$230
Veneziano — Chicken Sautéed with mushrooms, onions and roasted peppers in a creamy Marsala wine sauce	$115	$215
Tartufato — Chicken Sautéed garlic, Portobello mushrooms, onions, Fontina cheese, creamy white truffle sauce	$115	$215
Fiorentina — Portobello Portobello mushrooms, breaded, layered with ricotta, spinach, creamy garlic sauce	$95	$175

SALADS — HALF / FULL

Caesar / Tossed Garden	$30	$55
Caprese Fresh tomatoes and mozzarella, sliced & seasoned with fresh basil & olive oil	$65	$135
Arugola Salad Arugula and tomatoes tossed with lemon garlic olive oil dressing, topped with Parmesan cheese	$65	$115
Tomato, Onions, Gorgonzola Tomatoes, red onion, topped with Gorgonzola crumbs with balsamic dressing	$70	$130
Beets & Gorgonzola Beets, tomatoes, potatoes, red onion, spring mix, walnuts, Gorgonzola crumbs, honey mustard dressing	$85	$160
Insalata Regale Romaine, spring mix, fresh tomato, mozzarella, artichokes, olives, roasted peppers and broccoli	$85	$160

SEAFOOD — HALF / FULL

Shrimp Scampi over Linguine	$130	$245
Shrimp Fra Diavolo over Linguine	$130	$245
Salmon Your choice of Oreganata, Livornese, or Piccata	$130	$255
Snapper Your choice of Oreganata, Livornese, or Piccata	MP	MP

Oreganata — Baked with garlic, fresh herbs, topped with seasoned breadcrumbs, white wine lemon butter sauce

Livornese — Sautéed with garlic, fresh basil, onions, olives and capers in a white wine tomato sauce

Piccata — Sautéed with capers in a white wine lemon butter sauce

CATERING DESSERTS

Tiramisu — half tray	$45.00
Limoncello	$43.00
Chocolate Cake	$40.00
Cannoli — ½ dozen regular	$25.00
Cannoli — ½ dozen mini	$15.00
Assorted Pastry & Dessert Tray — per person	$10.95