

Limoncello



A La Carte Catering

West Chester 610.436.6230

Chester Springs 610.524.3112

limoncellorestaurant.com



Our Services

Our award winning team specializes in corporate events and family celebrations.

We kindly request 48 hours notice for all orders.
In-Store Pickup or Delivery Service for an additional fee.

We are happy to work with you regarding dietary needs.
Call and Speak With Our Event Planner Today.

Extras

Disposable Chafer/Sterno Sets with Serving Utensils \$14 each

Plastic-Ware (Dinner & Salad Plates, Forks, Knives & Napkins) \$2 per person

Beverage Package

Coke, Diet Coke, Sprite, Bottle Water \$3.50 per person

**Prices subject to change. Please visit our website for current menus and prices.*





Appetizer Favorites

SMALL SERVES UP TO 12
LARGE SERVES UP TO 24

CLASSIC BRUSCHETTA✓

SMALL \$35 | LARGE \$50

fresh tomato, onions, fresh garlic, basil, toasted sesame baguette

CAPRESE✓

SMALL \$45 | LARGE \$70

fresh mozzarella, tomato, olive oil, balsamic drizzle

CRISP CRUDITÉ✓

SMALL \$45 | LARGE \$70

fresh local and seasonal vegetables, served with a creamy ranch dressing

SOUTH PHILLY ANTIPASTO

SMALL \$110 | LARGE \$200

prima donna 17 month, pecorino toscano 6 month, marinated fresh mozzarella, prosciutto di parma, calabrese salami, fresh fruit and appropriate accompaniments

ANTIPASTO LIMONCELLO

SMALL \$90 | LARGE \$160

prosciutto di parma, soppressata, pepperoni, marinated fresh mozzarella, sharp provolone, grilled asparagus, artichokes, pepper shooters, imported sicilian olives

STROMBOLI PLATTER

SMALL \$40 | LARGE \$60

salami, pepperoni, roasted red peppers, mozzarella, marinara sauce on the side

*served room temperature

*vegetarian available✓



CAPRESE

VEGETARIAN ANTIPASTO✓

SMALL \$85 | LARGE \$150

roasted peppers, imported sicilian olives, grilled zucchini, eggplant, asparagus, marinated artichoke hearts, pecorino toscano, marinated fresh mozzarella

HUMMUS✓

SMALL \$65 | LARGE \$110

homemade hummus, olivata, feta, sundried tomato, roasted red peppers, cucumber, carrots, pita bread

FRESH FRUIT✓

SMALL \$50 | LARGE \$80

fresh cut melon, pineapple, grapes, seasonal berries

TOMATO PIE✓

16" x 16" \$25

fresh tomato sauce, grated pecorino



SOUTH PHILLY ANTIPASTO



STROMBOLI PLATTER



HORS D'OEUVRES

\$36 - Dozen

SAUSAGE AND PEPPER DUMPLINGS

mix of sweet and hot sausage, peppers, sweet chili dipping sauce

STUFFED MUSHROOMS

artichoke, fresh mozzarella, pork sausage

ROAST PORK & BROCCOLI RABE EGG ROLLS

slow roasted pulled pork, broccoli rabe, sharp provolone

VEGETARIAN ARANCINI

rice croquette filled with Kennett Square mushrooms, peas, mozzarella, marinara sauce on the side

SICILIAN ARANCINI

rice croquette filled with ground beef, peas, mozzarella, marinara sauce on the side

SPECIALTY HORS D'OEUVRES

\$48 - Dozen

CHEESESTEAK DUMPLINGS

caramelized onions, sharp provolone, sriracha ketchup

PROSCIUTTO WRAPPED SCALLOPS

limoncello aioli

SHRIMP LEJON

horseradish dijonnaise

COCONUT SHRIMP

sweet chili sauce

MINI CRAB CAKES

cocktail sauce

CRAB STUFFED MUSHROOMS

lump crab imperial



SICILIAN ARANCINI



COCONUT SHRIMP

Salads

SMALL SERVES UP TO 12 | LARGE SERVES UP TO 24

LIMONCELLO TOSSED ✓

SMALL \$45 | LARGE \$75

mixed greens, olives, red onion, cucumber, cherry tomato, marinated artichoke, roasted red peppers, fresh mozzarella balls, basil white balsamic vinaigrette

INSALATA ALLA DINA

SMALL \$45 | LARGE \$75

mixed greens, sliced pear, gorgonzola cheese, cranberry, glazed walnuts, crispy prosciutto, raspberry vinaigrette

CLASSIC CAESAR ✓

SMALL \$40 | LARGE \$65

romaine, herb croutons, shaved parmigiano, caesar dressing

ROASTED BEET & GOAT CHEESE ✓

SMALL \$50 | LARGE \$85

wild arugula, radicchio, roasted beets, cherry tomato, goat cheese, dried cranberries, toasted spiced pecans, honey balsamic vinaigrette

MIXED GREENS ✓

SMALL \$40 | LARGE \$65

mixed greens, olives, red onions, cucumber, cherry tomato, basil white balsamic vinaigrette

BERRY & GOAT CHEESE ✓

SMALL \$50 | LARGE \$85

arugula, radicchio, strawberries, blueberries, cherry tomato, red onion, toasted almonds, goat cheese, champagne vinaigrette

ANTIPASTA SALAD

SMALL \$50 | LARGE \$85

chopped romaine, tomato, roasted peppers, artichoke hearts, olives, baby fresh mozzarella, shaved reggiano, calabrese salami, soppressata, basil white balsamic vinaigrette

LIMONCELLO STYLE POTATO SALAD ✓

SMALL \$45 | LARGE \$75

scallions, black olives, oregano, fresh garlic, red wine vinaigrette

CHEESE TORTELLINI SALAD ✓

SMALL \$45 | LARGE \$75

diced tomato, cucumber, red onion, black olives, basil pesto

FUSILLI PASTA SALAD ✓

SMALL \$45 | LARGE \$75

fusilli, fresh mozzarella, baby spinach, cherry tomato, toasted pine nuts, basil pesto

Kids Menu

SMALL SERVES UP TO 12

LARGE SERVES UP TO 24

CHICKEN FINGERS

HALF PAN \$50 | FULL PAN \$80

honey mustard, barbeque or ketchup

PENNE ALFREDO ✓

HALF PAN \$50 | FULL PAN \$80

PENNE PASTA WITH MINI MEATBALLS

HALF PAN \$50 | FULL PAN \$80

tomato sauce

ROASTED BEET & GOAT CHEESE



Pasta

HALF PAN SERVES UP TO 12 | FULL PAN SERVES UP TO 24

MEAT LASAGNA

HALF PAN (9PPL) \$55

FULL PAN (18PPL) \$90

ground beef, mozzarella, ricotta cheese and tomato sauce

VEGETABLE LASAGNA ✓

HALF PAN (9PPL) \$55

FULL PAN (18PPL) \$90

eggplant, zucchini, roasted red peppers, mozzarella, ricotta cheese and tomato sauce

FARFALLE

HALF PAN \$60 | FULL PAN \$100

bacon, sweet peas, parmigiano alfredo sauce

ORECCHIETTE

HALF PAN \$60 | FULL PAN \$100

crumbled pork sausage, broccoli rabe, cherry tomato, olive oil, parmigiano

PENNE ALLA VODKA

HALF PAN \$60 | FULL PAN \$100

pancetta, sweet peas, vodka rosé sauce

PENNE BOLOGNESE

HALF PAN \$60 | FULL PAN \$100

tomato and ground beef ragù, grated pecorino

BAKED RIGATONI ✓

HALF PAN \$60 | FULL PAN \$100

tomato sauce, fresh whipped ricotta, mozzarella cheese

CHEESE STUFFED TORTELLINI ✓

HALF PAN \$60 | FULL PAN \$100

filled with ricotta cheese, choice of tomato, rosé or alfredo sauce

CHEESE RAVIOLI ✓

HALF PAN \$60 | FULL PAN \$100

filled with ricotta cheese, choice of tomato, rosé or alfredo sauce

LOBSTER RAVIOLI

HALF PAN \$100 | FULL PAN \$180

lobster and ricotta stuffed ravioli, rosé sauce

SHRIMP SCAMPI ROSÉ

HALF PAN \$100 | FULL PAN \$180

fresh garlic, white wine, rosé sauce, fresh herbs, over penne

SEAFOOD ALLA VODKA

HALF PAN \$110 | FULL PAN \$200

sautéed scallops, shrimp and lump crab, alla vodka, over penne

SHRIMP & CRAB FRA DIAVOLO

HALF PAN \$110 | FULL PAN \$200

sautéed shrimp and lump crab, spicy marinara, over penne

**Ask about our gluten free options*



BAKED RIGATONI



SEAFOOD ALLA VODKA



Main Courses

HALF PAN SERVES UP TO 12

FULL PAN SERVES UP TO 24

EGGPLANT PARMIGIANA ✓

HALF PAN \$65 | FULL PAN \$110

mozzarella cheese, tomato sauce

EGGPLANT ROLLATINI ✓

HALF PAN \$70 | FULL PAN \$120

eggplant stuffed with ricotta, topped with mozzarella cheese and tomato sauce

CHICKEN FRANCAISE

HALF PAN \$75 | FULL PAN \$130

egg-dipped chicken breast, lemon, white wine

CHICKEN PICCATA

HALF PAN \$75 | FULL PAN \$130

lemon, white wine, capers

CHICKEN LIMONCELLO

HALF PAN \$90 | FULL PAN \$160

egg-dipped chicken breast, asparagus, lump crab, lemon, white wine

OVEN BAKED BONE-IN CHICKEN

HALF PAN \$65 | FULL PAN \$110

chicken legs and thighs, marinated and baked with Italian herbs, lemon, fresh garlic

CHICKEN PARMIGIANA

HALF PAN \$75 | FULL PAN \$130

mozzarella cheese, tomato sauce

CHICKEN MESSINA

HALF PAN \$75 | FULL PAN \$130

parmesan crusted chicken breast, stuffed with asparagus, parma prosciutto, fresh mozzarella, caprese cream sauce with local mixed mushrooms

CHICKEN MARSALA

HALF PAN \$75 | FULL PAN \$130

sweet marsala wine, local mixed mushrooms, onions

CHICKEN SCALLOPINI

HALF PAN \$75 | FULL PAN \$130

local mixed mushrooms, peppers, onions, white wine marinara sauce

CHICKEN SALTIMBOCCA

HALF PAN \$75 | FULL PAN \$130

topped with parma prosciutto, fresh mozzarella, local mixed mushrooms, white wine marinara sauce



VEAL PARMIGIANA

HALF PAN \$90 | FULL PAN \$160

mozzarella cheese, tomato sauce

VEAL MARSALA

HALF PAN \$90 | FULL PAN \$160

sweet marsala wine, local mixed mushrooms, onions

VEAL SCALLOPINI

HALF PAN \$90 | FULL PAN \$160

local mixed mushrooms, peppers, onions, white wine marinara sauce

VEAL SALTIMBOCCA

HALF PAN \$90 | FULL PAN \$160

medallions of veal topped with parma prosciutto, fresh mozzarella, local mixed mushrooms, white wine marinara sauce

MARIA'S MEATBALLS

HALF PAN \$65 | FULL PAN \$110

homemade beef meatballs, simmered in tomato sauce

* SOUTH PHILLY CONDIMENT TRAY: ROLLS,
ITALIAN LONG HOTS, ROASTED REDS, MILD
PROVOLONE
\$40 | \$60

MEATBALLS & SAUSAGE

HALF PAN \$70 | FULL PAN \$120

homemade beef meatballs, sweet sausage, simmered in tomato sauce

ROAST PORK

HALF PAN \$75 | FULL PAN \$130

slow roasted pulled pork, rosemary, au jus

STUFFED PORK LOIN

HALF PAN \$80 | FULL PAN \$140

fresh spinach, bread crumbs, pecorino cheese, rosemary, au jus

SAUSAGE AND PEPPERS

HALF PAN \$75 | FULL PAN \$130

sweet sausage, peppers, onions

TOP ROUND ROAST BEEF

HALF PAN \$75 | FULL PAN \$130

slow roasted top round, creamy horseradish, gravy

BEEF SHORT RIB

HALF PAN \$90 | FULL PAN \$160

tender-braised, red wine demi, oven roasted tomatoes



CHICKEN LIMONCELLO



SALMON PICCATA



WILD CAUGHT CHILEAN SEA BASS



STUFFED SALMON

Seafood

HALF PAN SERVES UP TO 12 | FULL PAN SERVES UP TO 24

STUFFED FLOUNDER

HALF PAN \$110 | FULL PAN \$200

stuffed with crab imperial, lemon butter, capers

BAKED SALMON PICCATA

HALF PAN \$110 | FULL PAN \$200

lemon butter, white wine, capers, toasted bread crumb

STUFFED SALMON

HALF PAN \$125 | FULL PAN \$230

stuffed with crab imperial, fresh herbs, olive oil, lemon

LUMP CRAB CAKES

HALF PAN \$125 | FULL PAN \$230

roasted pepper pesto

PAN-SEARED SCALLOPS

HALF PAN \$125 | FULL PAN \$230

local mixed mushrooms, parmigiano risotto, aged balsamic drizzle

WILD CAUGHT CHILEAN SEA BASS

HALF PAN \$150 | FULL PAN \$280

tomatoes, capers, kalamata olives, white wine, garlic

PAN-SEARED SCALLOPS





Sides

HALF PAN SERVES UP TO 12 | FULL PAN SERVES UP TO 24

ROASTED RED BLISS POTATOES

HALF PAN \$45 | FULL PAN \$70

oven roasted, extra virgin olive oil, rosemary, fresh garlic

ROASTED SWEET POTATOES

HALF PAN \$45 | FULL PAN \$70

oven roasted, extra virgin olive oil, brown sugar, fresh herbs

MASHED POTATOES

HALF PAN \$50 | FULL PAN \$80

RISOTTO WITH MUSHROOMS

HALF PAN \$55 | FULL PAN \$90

local mushrooms, parmigiano cream

BROCCOLI RABE

HALF PAN \$60 | FULL PAN \$100

extra virgin olive oil, toasted garlic

ROASTED ITALIAN LONG HOTS

HALF PAN \$40 | FULL PAN \$60

extra virgin olive oil, toasted garlic

ROASTED BREADED PEPPERS

HALF PAN \$40 | FULL PAN \$60

pan fried, toasted bread crumbs, grated parmigiano

SAUTÉED SWEET PEAS & CORN

HALF PAN \$40 | FULL PAN \$60

herb butter

SAUTÉED SWEET PEAS & MUSHROOMS

HALF PAN \$40 | FULL PAN \$60

pearl onions, herb butter, olive oil

FIRE-GRILLED ASPARAGUS

HALF PAN \$55 | FULL PAN \$90

STRING BEANS ALMONDINE

HALF PAN \$45 | FULL PAN \$70

STRING BEANS GARLIC AND OIL

HALF PAN \$45 | FULL PAN \$70

BRUSSEL SPROUTS & BLEU

HALF PAN \$55 | FULL PAN \$90

oven roasted, pancetta, bleu cheese,
aged balsamic glaze

OVEN BAKED BRUSSELS SPROUTS

HALF PAN \$50 | FULL PAN \$80

crispy pancetta, extra virgin olive oil,
toasted garlic

SAUTÉED MIXED VEGETABLES

HALF PAN \$45 | FULL PAN \$70

eggplant, zucchini, roasted red peppers,
carrots, asparagus, extra virgin olive oil,
toasted garlic

GRILLED VEGETABLES

HALF PAN \$45 | FULL PAN \$70

eggplant, zucchini, roasted red peppers,
asparagus, carrots

*served room temperature

HONEY GLAZED CARROTS

HALF PAN \$50 | FULL PAN \$80

honey, olive oil, fresh herbs



FIRE-GRILLED ASPARAGUS

Desserts

HALF PAN SERVES UP TO 12 | FULL PAN SERVES UP TO 24

MINI RICOTTA CANNOLIS

HALF \$60 | FULL \$100

mix of ricotta, chocolate chips

MINI ASSORTED PASTRIES

HALF \$65 | FULL \$110

eclairs, cream puffs, mini ricotta cannolis, fresh fruit tarts

ITALIAN DESSERT TRAY

HALF \$70 | FULL \$120

pizzelles, mini ricotta cannolis, butter cookies, assorted biscotti

MINI CUPCAKES

HALF \$60 | FULL \$100

bite sized, sprinkles

*chocolate and vanilla with buttercream icing

*red velvet with cream cheese icing

ASSORTED BUTTER COOKIES

HALF \$45 | FULL \$70

COOKIES AND BROWNIES

HALF \$50 | FULL \$80

chocolate chip, oatmeal raisin, vanilla wafers, brownies

CHEF DAVE'S ASSORTMENT

HALF \$70 | FULL \$120

cherry & apple mini pie turnovers, almond coconut mini macaroons, mini pecan bar

MARIA'S TIRAMISU

HALF \$50 | FULL \$80

mascarpone cream on a sponge base covered by a row of espresso drenched ladyfingers and dusted with cocoa powder

ITALIAN DESSERT TRAY



Buon Appetito



From the Limoncello Family



Limoncello

RECIPE

7 Medium sized LEMONS (greenish if possible)

1 L. grain alcohol 95% or food quality Vodka

$\frac{1}{2}$ L water

500 grams Sugar

Peel lemons thinly (avoid white) and place in large glass jar.

Add alcohol and leave for 10 days (or more months)

Boil sugar + water until syrup - then COOL
Strain with cheese cloth

Makes approx. 1 $\frac{1}{2}$ L. Keeps in refig. 10 days
then pure - SALUTE