



Limoncello Caterers



Catering AT YOUR SERVICE



If you love Limoncello, consider us to
CATER YOUR NEXT EVENT!

CELEBRATE LIFE. CELEBRATE FLAVOR.

Corporate Functions
Baby Showers
Birthday Parties
Communions

Engagement Parties
Family Gatherings
Graduations
& More!

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limoncellorestaurant.com



Limoncello Catering Package

Specializing in Family Celebrations and Corporate Events, our award winning team brings legendary Italian cuisine and exceptional service. We'll guide you through every step and provide our own professional servers and bartenders to help make your event memorable.

If you love Limoncello, consider us for catering your next event!

Available for parties with a minimum of 25 guests.

Limoncello Catering Package

\$27.95 + tax

Buffet Package Includes

One "Salad"

One "Pasta"

Two "Main Courses"

Two "Vegetables"

The Limoncello catering package includes homemade bread, disposable chafing dishes, serving utensils, plasticware, plastic plates, paper napkins and appropriate accompaniments.

Appetizers

**optional*

*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

ANTIPASTO LIMONCELLO

SMALL \$90 | LARGE \$160

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

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

VEGETARIAN ANTIPASTO ✓

SMALL \$85 | LARGE \$150

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

CRISP CRUDITÉ ✓

SMALL \$45 | LARGE \$70

fresh local and seasonal vegetables, with a creamy ranch dressing

HUMMUS ✓

SMALL \$65 | LARGE \$110

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

STROMBOLI PLATTER

SMALL \$40 | LARGE \$60

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

*vegetarian available ✓

*served room temperature

TOMATO PIE ✓

16" x 16" \$25

fresh tomato sauce, grated pecorino

FRESH FRUIT ✓

SMALL \$50 | LARGE \$80

fresh cut melon, pineapple, grapes, seasonal berries

Hors d'Oeuvres

**optional*

Hors d'Oeuvres

\$36 - Dozen - 24 piece minimum

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 - 24 piece minimum

CHEESESTEAK DUMPLINGS

caramelized onions, sharp provolone, sriracha ketchup

PROSCIUTTO WRAPPED SCALLOPS

limoncello aioli

SHRIMP LEJON

horseradish dijonaise

COCONUT SHRIMP

sweet chili sauce

MINI CRAB CAKES

cocktail sauce

CRAB STUFFED MUSHROOMS

lump crab imperial

Salads

Choice of One

*additional choice \$2 per person

LIMONCELLO TOSSED ✓

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

INSALATA ALLA DINA

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

ROASTED BEET & GOAT CHEESE ✓

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

CLASSIC CAESAR ✓

romaine, herb croutons, shaved parmigiano, caesar dressing

BERRY & GOAT CHEESE ✓

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

MIXED GREENS ✓

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

Pasta

Choice of One

*additional choice \$3 per person

MEAT LASAGNA

ground beef, mozzarella, ricotta cheese and tomato sauce

VEGETABLE LASAGNA ✓

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

FARFALLE

bacon, sweet peas, parmigiano alfredo sauce

PENNE ALLA VODKA

pancetta, sweet peas, vodka rosé sauce

PENNE BOLOGNESE

tomato and ground beef ragù, grated pecorino

BAKED RIGATONI ✓

tomato sauce, fresh whipped ricotta, mozzarella cheese

CHEESE STUFFED TORTELLINI ✓

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

CHEESE RAVIOLI ✓

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

LOBSTER RAVIOLI +6

lobster and ricotta stuffed ravioli, rosé sauce

SHRIMP SCAMPI ROSÉ +4

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

SEAFOOD ALLA VODKA +6

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

SHRIMP & CRAB FRA DIAVOLO +6

sautéed shrimp and lump crab, spicy marinara, over penne

Main Course

Choice of Two

*additional choice \$4 per person

EGGPLANT PARMIGIANA ✓

mozzarella cheese, tomato sauce

EGGPLANT ROLLATINI ✓

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

CHICKEN FRANCAISE

egg-dipped chicken breast, lemon, white wine

CHICKEN PICCATA

lemon, white wine, capers

CHICKEN LIMONCELLO +3

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

OVEN BAKED BONE-IN CHICKEN

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

CHICKEN PARMIGIANA

mozzarella cheese, tomato sauce

CHICKEN MESSINA +3

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

CHICKEN MARSALA

sweet marsala wine, local mixed mushrooms, onions

CHICKEN SCALLOPINI

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

CHICKEN SALTIMBOCCA

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

MARIA'S MEATBALLS

homemade beef meatballs, simmered in tomato sauce

MEATBALLS & SAUSAGE

homemade beef meatballs, sweet sausage, simmered in tomato sauce

ROAST PORK

slow roasted pulled pork, rosemary, au jus

STUFFED PORK LOIN

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

SAUSAGE AND PEPPERS

sweet sausage, peppers, onions

TOP ROUND ROAST BEEF

slow roasted top round, creamy horseradish, gravy

BEEF SHORT RIB +5

tender-braised, red wine demi, oven roasted tomatoes, parmigiano risotto

VEAL PARMIGIANA +4

mozzarella cheese, tomato sauce

VEAL MARSALA +5

sweet marsala wine, local mixed mushrooms, onions

VEAL SCALLOPINI +5

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

VEAL SALTIMBOCCA +5

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

STUFFED SALMON +7

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

BAKED SALMON PICCATA +5

lemon butter, white wine, capers, toasted bread crumb

LUMP CRAB CAKES +7

roasted pepper pesto

STUFFED FLOUNDER +6

stuffed with crab imperial, lemon butter, capers

PAN-SEARED SCALLOPS +7

Kennett Square mixed mushrooms, parmigiano risotto, aged balsamic drizzle

WILD CAUGHT CHILEAN SEA BASS MP

tomatoes, capers, kalamata olives, white wine, garlic

* ADDITIONAL \$2 PER PERSON SOUTH PHILLY CONDIMENT TRAY: ROLLS, ITALIAN LONG HOTS, ROASTED REDS, MILD PROVOLONE

Sides

Choice of Two

*additional choice \$2 per person

ROASTED RED BLISS POTATOES

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

ROASTED SWEET POTATOES

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

MASHED POTATOES

SWEET POTATOES CASSEROLE

mashed sweet potatoes, brown sugar, pecan crust

RISOTTO WITH MUSHROOMS

Kennett Square mushrooms, parmigiano cream

BROCCOLI RABE AIOLI

extra virgin olive oil, toasted garlic

STRING BEANS ALMONDINE

STRING BEANS GARLIC AND OIL

HONEY GLAZED CARROTS

honey, olive oil, fresh herbs

FIRE-GRILLED ASPARAGUS

seasalt, lemon

BRUSSEL SPROUTS & BLEU

oven roasted, pancetta, bleu cheese, aged balsamic glaze

OVEN BAKED BRUSSELS SPROUTS

crispy pancetta, extra virgin olive oil, toasted garlic

SAUTEED MIXED VEGETABLES AIOLI

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

GRILLED VEGETABLES

eggplant, zucchini, roasted red peppers, asparagus, carrots

*served room temperature

Desserts

**optional*

SMALL SERVES UP TO 12

LARGE 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

CHEF DAVE'S ASSORTMENT

HALF \$70 | FULL \$120

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

ASSORTED BUTTER COOKIES

HALF \$45 | FULL \$70

COOKIES AND BROWNIES

HALF \$50 | FULL \$80

chocolate chip, oatmeal raisin, vanilla
wafers, brownies

Kids Menu

**optional*

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

Services

**optional*

Delivery

local only

Drop Off and Set Up : \$100

Service Fee

four hour event

Servers: \$200 per server - *minimum of two*

Bartenders: \$200 per bartender

*(additional time \$25 per hour,
per server or bartender)*

Beverage Service

Soda & Water Refreshments

with Ice and Plasticware

\$3.50/per person

✓ **VEGETARIAN**

Above prices are subject to 6% PA sales tax. A deposit is required prior to ordering. Please consult your banquet manager for children menu pricing.