

# Limoncello Catering



CELEBRATE LIFE. CELEBRATE FLAVOR.

Weddings  
Corporate Functions  
Bridal / Baby Showers  
Baptisms / Communion

Engagement Parties  
Family Gatherings  
Graduations  
Birthday Parties

Holiday Parties  
Fundraisers  
Celebration of Life  
& More!

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[limoncellorestaurant.com](http://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

\$32.95 + 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 \$45 | LARGE \$70

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

### CAPRESE TRAY ✓

SMALL \$55 | LARGE \$90

fresh mozzarella, tomato, olive oil, fresh basil, balsamic drizzle

### ANTIPASTO LIMONCELLO

SMALL \$125 | LARGE \$230

prosciutto di parma, soppressata, calabrese salami, marinated fresh mozzarella, sharp provolone, roasted red peppers, marinated artichokes, sicilian olives

### CHARCUTERIE BOARD

SMALL \$135 | LARGE \$250

pecorino toscano 6 month, gorgonzola dolce, crucolo, parma prosciutto, calabrese salami, fresh fruit and appropriate accompaniments

### VEGETARIAN ANTIPASTO ✓

SMALL \$100 | LARGE \$180

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

### CHILLED SHRIMP COCKTAIL

SMALL \$145 | LARGE \$270

lemon, cocktail sauce

### CRISP CRUDITÉ ✓

SMALL \$55 | LARGE \$90

fresh seasonal vegetables, creamy ranch dressing

### HUMMUS ✓

SMALL \$75 | LARGE \$130

homemade hummus, sicilian olives, feta, roasted red peppers, marinated artichokes, cucumber, carrots, pita bread

### STROMBOLI PLATTER

SMALL \$50 | LARGE \$80

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 \$55 | LARGE \$90

fresh cut melon, pineapple, 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

#### SAUSAGE STUFFED MUSHROOMS

artichoke, roasted red peppers, pork sausage, mozzarella

#### VEGETABLE STUFFED MUSHROOMS ✓

artichoke, roasted red peppers, spinach, mozzarella

#### ROAST PORK & BROCCOLI RABE EGG ROLLS

slow roasted pulled pork, broccoli rabe, sharp provolone

#### CHEESESTEAK EGG ROLLS

caramelized onions, sharp provolone, ketchup

#### CAPRESE SKEWERS ✓

tomato, mozzarella, basil, balsamic glaze

#### PISTACHIO CHICKEN

honey mustard

#### MINI ARTICHOKE CAKE ✓

limoncello aioli

#### 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

#### BUFFALO CHICKEN ARANCINI

rice croquette filled with chicken, hot sauce, mozzarella

#### BEEF FRANKS IN A BLANKET

honey mustard

### Specialty Hors d'Oeuvres

\$48 - Dozen - 24 piece minimum

#### BEEF & BLEU

wrapped in bacon, horseradish cream

#### MINI BEEF WELLINGTON

horseradish cream

#### CRAB & AVOCADO

mango, fresh mozzarella, olive oil, pesto, phyllo cup

#### PROSCIUTTO WRAPPED SCALLOPS

limoncello aioli

#### SHRIMP LEJON

horseradish dijonaise

#### COCONUT SHRIMP

sweet chili sauce

#### MINI CRAB CAKES

tartar sauce

#### CRAB STUFFED MUSHROOMS

lump crab imperial

#### LAMB CHOPS *mp*

olive oil, lemon, pesto



## Salads

Choice of One

\*additional choice \$3 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 \$4 per person

### MEAT LASAGNA

ground beef, mozzarella, ricotta cheese and tomato sauce

### SPINACH & CHEESE LASAGNA ✓

baby spinach, mozzarella, ricotta cheese and tomato sauce

### CHEESE STUFFED TORTELLINI ✓

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

### PENNE ALLA VODKA

pancetta, sweet peas, vodka rosé sauce  
*gluten free penne and vegetarian available*

### RICOTTA CAVATELLI BOLOGNESE

sunday meat sauce, pecorino

### BAKED STUFFED SHELLS ✓

tomato sauce, fresh whipped ricotta, mozzarella cheese

### PEAR & CHEESE SACCHETTI +2 ✓

sweet pear & ricotta stuffed pasta purses, mascarpone cream, toasted pistachio

### ORECCHIETTE +2

"little ear" pasta, broccoli rabe, cherry tomatoes, sweet sausage, olive oil, fresh garlic, pecorino

### SEAFOOD ALLA VODKA +6

sautéed scallops, shrimp and lump crab, vodka rosé sauce, over penne

## Main Course

Choice of Two

\*additional choice \$6 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 LIMONCELLO +3

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

### 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 SALTIMBOCCA

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

### CHICKEN MARSALA

sweet marsala wine, local mixed mushrooms, onions

### 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

horseradish, gravy

### CARVED FILET MIGNON *mp*

creamy horseradish, chianti demi  
(\*optional for full service events only)

### BEEF SHORT RIB +5

chianti demi, creamy mushroom risotto

### BEEF BRASCIOLE +5

pecorino, fresh garlic, bread crumbs, fresh herbs, simmered in san marzano tomato sauce

### VEAL PARMIGIANA +4

mozzarella cheese, tomato sauce

### VEAL MARSALA +5

sweet marsala wine, local mixed mushrooms, onions

### 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

### SALMON PUTTANESCA +7

wester ross salmon, tomato, olive, capers, garlic, fresh herbs

### LUMP CRAB CAKES +7

tartar sauce

\* 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 ✓

### RISOTTO WITH MUSHROOMS ✓

kennett square mushrooms, parmigiano cream

### STRING BEANS ALMONDINE ✓

### STRING BEANS GARLIC AND OIL ✓

### FIRE-GRILLED ASPARAGUS ✓

seasalt, lemon

### GRILLED VEGETABLES ✓

eggplant, zucchini, roasted red peppers, asparagus, carrots

\*served room temperature

### BROCCOLI RABE AIOLI ✓

extra virgin olive oil, toasted garlic

### BRUSSEL SPROUTS & BLEU ✓

oven roasted, bleu cheese, aged balsamic glaze

### OVEN BAKED BRUSSELS SPROUTS

crispy pancetta, extra virgin olive oil, garlic

### SAUTEED MIXED VEGETABLES ✓

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

✓ VEGETARIAN



## Desserts

*\*optional*

SMALL SERVES UP TO 12 \$70

LARGE SERVES UP TO 24 \$120

### MINI ASSORTED PASTRIES

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

### MINI RICOTTA CANNOLIS

mix of ricotta, chocolate chips

### ITALIAN DESSERT TRAY

pizzelles, mini ricotta cannolis, butter cookies,  
assorted biscotti

### MINI CUPCAKES

bite sized, sprinkles

\*chocolate and vanilla with buttercream icing

\*red velvet with cream cheese icing

### COOKIES AND BROWNIES

chocolate chip, oatmeal raisin, vanilla  
wafers, brownies

### BUTTER COOKIES

assortment of chef's daily offering

## Kids Menu

*\*optional*

SMALL SERVES UP TO 12

LARGE SERVES UP TO 24

### CHICKEN FINGERS

SMALL \$50 | LARGE PAN \$80

honey mustard

### PENNE ALFREDO

SMALL \$50 | LARGE \$80

### PENNE PASTA WITH MINI MEATBALLS

SMALL \$50 | LARGE \$80

## Services

*\*optional*

### Delivery

*local only*

Drop Off and Set Up : \$125

### Full Service Fee

*four hour event*

**Servers:** \$225 per server - *minimum of two*  
(additional time \$45 per hour, per server)

### Coffee Service

Lamont Private Reserve Coffee

(25 ppl) \$75

(50 ppl) \$150

(100+ ppl) \$300

### Beverage Service

Soda & Water Refreshments

Plasticware

\$4.00/per person

## Rental Services Available Upon Request

Above prices are subject to 6% PA sales tax. A deposit is required to secure your event date.