

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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499 East Uwchlan Avenue • Chester Springs, PA 19425 • 610.524.3112

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*

Bartenders: \$225 per bartender

(additional time \$45 per hour, per server or bartender)

Coffee Service

Lamont Private Reserve Coffee

(25 ppl) \$75

(50 ppl) \$150

(100+ ppl) \$300

Beverage Service

Soda & Water Refreshments

with Ice and Plasticware

\$3.50/per person

Complete Bar Service

Soda, Water, Bar Mixtures & Supplies

Ice and Plasticware

\$6/per person

Alcohol not provided

Rental Services Available Upon Request

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