

neoteca

wine bar & pizzeria

CATERING MENU

ANTIPASTI

HALF / FULL

HOUSEMADE MEATBALLS \$35 / 65
2oz mini meatballs, marinara

TRADITIONAL BRUSCHETTA \$40 / -
tomato, onion, evoo, parmesan

SAUSAGE & PEPPERS \$38 / \$72
italian sausage, peppers, onions, marinara

HOUSEMADE ARRANCINI \$40 / \$75
arborio rice, pea sugo, whipped ricotta

WARM OLIVES \$13/LB
imported olive medley, sauteed

CRISPY BRUSSEL SPROUTS \$40 / \$75
balsamic reduction, bacon, almonds

EGGPLANT PARMESAN \$50 / \$90
housemade eggplant, marinara, parmesan

GARLIC SHRIMP \$60 / -
sauteed shrimp, tomato sauce

BURRATA PLATTER \$55 / -
creamy mozzarella, arugula, tomato

WOOD FIRED RICOTTA \$45 / -
marinara, herbed ricotta

CALAMARI FRITTO \$50 / \$90
lightly battered calamari, banana peppers

ADD A LOAF OF SLICED ITALIAN BREAD
\$6ea

*All catering orders must be placed a
minimum of 48 hours in advance.*

*Half pans accomodate approx 8-10 people
Full pans accommodate approx 16-20 people*

Prices subject to change.

PASTA

CHOOSE YOUR PASTA

spaghetti linguine rigatoni

gnocchi • cheese ravioli • beef ravioli • porcini ravioli
additional \$20 per half pan or \$40 per full pan

CHOOSE YOUR SAUCE

| | HALF / FULL |
|------------------|--------------|
| MARINARA | \$45 / \$85 |
| VODKA | \$60 / \$115 |
| PORTOBELLO CREAM | \$65 / \$125 |
| BASIL PESTO | \$60 / \$115 |
| PESTO CREAM | \$65 / \$125 |

ADDITIONAL OPTIONS

| | HALF / FULL |
|----------------------|-------------|
| FRIED CHICKEN | \$22 / \$42 |
| GRILLED CHICKEN | \$22 / \$42 |
| PORTOBELLO MUSHROOMS | \$22 / \$42 |
| MEATBALLS | \$30 / \$60 |
| ITALIAN SAUSAGE | \$30 / \$60 |
| SHRIMP | \$30 / \$60 |

SPECIALTY DISHES

no substitutions

| | |
|---|--------------|
| BAKED RIGATONI marinara, mozzarella, parmesan | \$33 / \$98 |
| CHICKEN PARMESAN rigatoni, breaded chicken, marinara, mozzarella | \$75 / \$140 |
| EGGPLANT PARMESAN breaded eggplant, rigatoni, mozzarella | \$65 / \$125 |
| BAKED GNOCCHI potato gnocchi, marinara, mozzarella | \$70 / \$135 |

INSALATE

HALF / FULL

| | |
|---|-------------|
| CLASSIC HOUSE | \$30 / \$55 |
| MIXED greens, lemon olive oil, tomatoes, parm | |
| CAESAR | \$35 / \$65 |
| romaine hearts, housemade dressing, crostini | |
| ITALIAN SALUMI | \$39 / \$75 |
| romaine, honey balsamic, peppers, salami, cheese | |
| ARUGULA | \$39 / \$75 |
| raspberry viniagrette, red onion, goat cheese, almond | |
| KALE | \$39 / \$75 |
| poppyseed viniagrette, goat cheese, apples, walnuts | |
| CAPRESE | \$45 / - |
| fresh mozzarella, tomato, basil, balsamic reduction | |
| SPINACH | \$39 / \$75 |
| greek dressing, feta, olives, onion, tomato | |
| GRAPE | \$39 / \$75 |
| honey balsamic, walnuts, red onion, blue cheese | |

ADD

HALF / FULL

| | |
|----------------------|-------------|
| GRILLED CHICKEN..... | \$22 / \$42 |
| FRIED CHICKEN..... | \$23 / \$45 |
| SHRIMP..... | \$33 / \$65 |

DESSERT

INDIVIDUAL / HALF

| | |
|---|--------------|
| TIRAMISU | \$6EA / \$65 |
| housemade, lady fingers, mascarpone, espresso | |
| CANNOLI | \$4EA / \$60 |
| shells, filling, candied pistachio | |

CHARCUTERIE

SMALL \$80 LARGE \$150

CHEF'S CHOICE SALUMI AND CHEESE
SMALL BOARDS FEED 8-10 PEOPLE
LARGE BOARDS FEED 16-20 PEOPLE

IN HOUSE EVENT PACKAGES

NEOTECA'S IN HOUSE EVENTS ARE SERVED EITHER FAMILY OR BUFFET STYLE. THE MENU WILL BE PRESELECTED WITH THE HOST OF THE EVENT NO LESS THAN 48 HOURS PRIOR TO EVENT. PACKAGING IS AVAILABLE FOR GROUPS OF 20 OR MORE GUESTS AND IS CHARGE ON A PER PERSON BASIS. LUNCH PRICING IS AVAILABLE FROM 11:30 AM TO 2:30 PM. AN EVENT CONTRACT WILL BE SIGNED AND APPROVED ONLY WITH A NEOTECA MANAGER. SOFT DRINKS AND COFFEE ARE INCLUDED IN THE PER PERSON PRICING. ALCOHOLIC BEVERGES ARE SERVED ON A PER CONSUMPTION BASIS.

STANDARD

\$27 LUNCH / \$30 DINNER
CHOICE OF
ONE APPETIZER / ONE SALAD
ASSORTMENT OF PIZZAS

CLASSIC

\$30 LUNCH / \$33 DINNER
CHOICE OF
TWO APPETIZERS / ONE SALAD
ONE PASTA / ASSORTMENT OF PIZZAS

EXECUTIVE

\$34 LUNCH / \$37 DINNER
CHOICE OF
TWO APPETIZERS / ONE SALAD
ONE PASTA / ASSORTMENT OF PIZZAS
ONE DESSERT

APPETIZER

HOUSEMADE MEATBALLS
2oz mini meatballs, marinara, parmesan

TRADITIONAL BRUSCHETTA
tomato, onion, evoo, parmesan

SAUSAGE & PEPPERS
italian sausage, peppers, onions, marinara

CRISPY BRUSSEL SPROUTS
balsamic reduction, bacon, almonds

EGGPLANT PARMESAN
housemade eggplant, marinara, parmesan

BURRATA PLATTER
creamy mozzarella, arugula, tomato
(add \$2 / person)

CALAMARI FRITTO
lightly battered calamari, banana peppers
(add \$2 / person)

SALAD

CLASSIC HOUSE
mixed greens, lemon olive oil, tomatoes, parm

CAESAR
romaine hearts, housemade dressing, crostini

ARUGULA
raspberry viniagrette, red onion, goat cheese, almonds
(add \$1 / person)

KALE
poppyseed viniagrette, goat cheese, apples, walnuts
(add \$1 / person)

CAPRESE
fresh mozzarella, tomato, basil, balsamic reduction
(add \$1 / person)

SPINACH
greek dressing, feta, olives, onion, tomato

PASTA

RIGATONI POMODORO
san marzano tomato sauce, basil, olive oil

RIGATONI VODKA
classic tomato cream sauce with basil

SPAGHETTI & MEATBALLS
marinara, mini meatballs, basil
(add \$2 / person)

RIGATONI FUNGHI
mushroom cream sauce, portobello

SPAGHETTI VERDURE
olive oil, artichoke, tomato, spinach, basil

BAKED RIGATONI
marinara, mozzarella cheese, basil

CHICKEN ALFREDO
cream sauce, grilled chicken, parmesan
(add \$2 / person)

EGGPLANT PARMESAN
rigatoni, marinara, breaded eggplant
(add \$2 / person)

CHICKEN PARMESAN
rigatoni, marinara, mozzarella, breaded chicken
(add \$2 / person)

*Add a special event
charcuterie platter.
Starting at \$120
for groups of 20 guests.*