

Meats

BABY BACK RIBS 240

Slow roasted, cajun ribs. Mild tangerine BBQ.

SAUSAGE, PEPPERS, ONIONS 180

Served in our delicious tomato sauce.



PULLED PORK BBQ 160

Slow cooked in korean style orange BBQ. served with club rolls or side of jasmine rice.

BLACK AND BLEU 240

Blackend and Sliced New York Strip steak. Melted Bleu Cheese and topped with a Gorgonzola Cream Finish.

RED WINE RIB EYE 240

Grilled and sliced, topped with onions and mushrooms in a Red Wine Reduction.

ROAST BEEF 240

Slow roasted, seasoned beef with a Guinness stout demi glace.

Seafood Entrees



FRA DIAVOLO 300

Fresh Salmon sauteed with mussels and shrimp in a spicy white wine garlic marinara.

SIMPLY GRILLED SALMON 200

Garlic marinated grilled salmon served with sliced lemon.

BLACK AND WHITE TUNA 240

Sesame seared tuna, served rare, with burnt honey orange terryaki reduction and cucumber wasabi.

ZUPPA DI MARE F280 H

Clams, Mussels, Calamari, and shrimp; white wine garlic Marinara. (also available in white wine garlic sauce)

TILAPIA FRANCESE F180

Egg battered tilapia fillet, white wine garlic lemon sauce.

BLACKENED SALMON F280

Sauteed with shrimp and crab meat in a white wine cajun cream sauce.

SHRIMP PARMIGIANA F240

Breaded and deep fried; smothered in our delicious tomato sauce and baked with mozzarella cheese.

CAJUN SHRIMP AND CHICKEN F200

Chicken and shrimp; sauteed with onions, garlic, and fresh red peppers in a cajun cream sauce.

SHRIMP SCAMPI F200

Shrimp sauteed with garlic in a white wine lemon butter sauce.

SHRIMP FLORENTINE F240

Sauteed with onions, sundried tomatoes, mushrooms, and spinach in marsala wine pink sauce.

www.MediterraneanCateringPA.com

Full Size Trays
12-15 servings

Half Size Trays
6-8 servings



484.707.5683

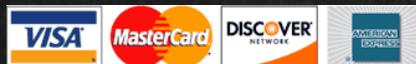


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444 South 1st Street
Bangor, PA 18013

Appetizers Salads Hot Dourves

TRADITIONAL GARDEN SALAD F50

With cucumbers, grape tomatoes, red onions, and kalamata olives; topped with croutons. Your choice of 3 dressings on the side.

ANTIPASTO SALAD F80

Ham, Salami, and sliced provolone; artichoke hearts, roasted peppers, red onions, kalamata olives and fresh mozzarella. Served over mixed greens.

ITALIAN ANTIPASTO F120

Thin slices of prosciutto, mortadella, and sopressata. Chunks of sharp provolone, fresh mozzarella, and parmigiano-reggiano. Assorted olives; white and red grapes.

BRUSCETTE F40

Fresh tomatoes, garlic, and basil tossed in extra virgin olive oil. Served with seasoned, toasted crostinis.

POTATO CROQUETTES F60

Savory mashed potatoes and mozzarella cheese; egg battered and breaded; deep fried to a crispy golden brown. Italy's mozzarella stick!



PORTOBELLO CAPS F200

Crustuffed portobello mushroom caps, with onions, silverdollar mushrooms, and sundried tomatoes; served over fresh spinach in a marsala wine cream sauce.

BACON-WRAPPED SCALLOPS F200

Broiled to perfection; served over fresh spinach in a fresh herb, garlic cream sauce.

BEEF SKEWERS F120

Thin Sirloin cuts; marinated and grilled with onion and pepper. Topped with a drizzle of a garlic herb cream sauce packed with flavor! (Traditionally served Medium)

CHAR-GRILLED CHICKEN WINGS F60

Seasoned, Grilled, and Roasted to Perfection. Your Choice of Hot, Mild, Sweet n Sweaty, BBQ, Honey Mustard, Cajun, or FIRE.

BEEF OR CHICKEN QUESADILLAS F40

Beef or Chicken, Onions, tomatoes, 4 cheeses, sour cream, Sriracha Aioli. Side of Shredded Lettuce.

CHICKEN TERIYAKI SKEWERS F100

Tenderloin cuts, marinated in our house teriyaki blend. Char Grilled and Roasted; topped with a Cajun, Teriyaki Glaze.

FLAT BREADS F40

Your Choice of: Roasted Tomato, Fresh Mozzarella and Basil (with extra virgin olive oil) Creamy Pesto with Beef or Chicken, fresh mozzarella.



ASSORTMENT WRAPS F75

Served Cold

Choose From: Chicken, Bacon, Ranch with Provolone Cheese / Buffalo Chicken with Lettuce, Tomato, and Onion / Chicken Caesar / Shrimp and Chicken Cajun with Provolone and Red Bell Peppers.

CHEESE BURGER SLIDERS F80

With American cheese, Lettuce, tomato, onion, ketchup, mustard, and mayonnaise.

MUSSELS MARINARA

Served in our white wine, garlic marinara. (Also available in our spicy FraDiavolo)

SHRIMP SKEWERS F120

Seasoned Grilled Shrimp, lightly coated in a sweet Limoncello reduction.



Baked Entrees

BAKED ZITI F80

Homemade tomato sauce, baked with mozzarella cheese.

PENNA ALLA VODKA F80

Onions, prosciutto, and fresh basil. Pink Vodka Sauce.

BAKED PENNE NAPOLETANO F100

Homemade tomato sauce mixed with ricotta cheese. Baked with mozzarella cheese.

PASTA AL FORNO F160

Bowtie Pasta; sauteed with chicken, onions, mushrooms, and spinach in a white wine pink sauce; baked with ham, ricotta, and mozzarella cheese.

SMOKED CHICKEN TORTELLINI F160

Smoked chicken breast sauteed with cured prosciutto and sweet peas; served in a roasted red pepper cream sauce with tri-colored tortellini.

HOME-MADE STUFFED SHELLS F100

stuffed with ricotta and ham; served in tomato sauce and baked with mozzarella cheese.

EGGPLANT PARMIGIANA F120

Egg battered and fried; served in tomato sauce and baked with mozzarella cheese.

TRIO ITALIANO F120

Ravioli, homemade manicotti, and homemade stuffed shells served with you choice of tomato, vodka, or alfredo sauce.

LOBSTER RAVIOLI PORTOBELLO F200

Striped "lobster stuffed" ravioli sauteed with shrimp, mushrooms, roasted tomatoes, and spinach in a marsala wine cream sauce.



Poultry and Veal

MARSALA F140/180

Chicken or Veal sauteed with red onions, silverdollar and portobello mushrooms in our bold marsala wine sauce.

PARMIGIANA F140

Hand breaded outlets of chicken breast; deep-fried to a crispy golden brown and smothered in our tomato sauce; topped with mozzarella and parmigiano cheeses and baked to perfection.

FRANCESE F140/180

Chicken or Veal; Egg battered and sauteed to a golden brown. Served in white wine Lemon basil sauce.

SCARPARELLO F140

Chicken breast sauteed with roasted peppers in a white wine, lemon garlic cream sauce.

FANTASIA F180/220

Chicken or Veal; sauted with onions, sundried tomatoes, artichokes, and roasted red peppers in a white wine pink sauce.

CHICKEN CORDON-BLEU ROLLATINI F160

Ham, spinach, and mozzarella cheese; wrapped in chicken breast. Served with onions and mushrooms in a Vodka Gorgonzola Cream Sauce.

PARM CRUSTED CHICKEN F120

Chicken breast smothered in ceasar dressing, topped with our garlic parmesian crust and baked to a golden brown.

ROASTED CHICKEN THIGHS F80

Seasoned to perfection and baked to a golden brown.

PICATTA F130/170

Chicken or Veal with capers, sauteed in a white wine lemon butter sauce.

FLORENTINE F140/180

Chicken or Veal sauteed with onions, sundried tomatoes, mushrooms, and spinach in a marsala pink sauce. (Available baked with mozzarella)

CHICKEN ALFREDO F140

Chicken Breast with peas and broccoli in a flavorful creamy Alfredo sauce.

BREADED CHICKEN F80

Garlic marinated chicken cutlets, breaded in crispy japanese style crumbs and fried to a golden brown.

CHICKEN CACCIATORI F160

Seared chicken breast; sauteed with onions, roasted tomatoes, kalamata olives, spinach and mushrooms in a Cabernet red sauce.

