

## Hot Buffet No.1

\$24.95 per person  
A minimum of 15 people

Choice of 1 Appetizer - 1 Pasta - 1 Veggie or Starch  
Choice of 2 Entrees(Chicken, Beef, Veal, or Seafood)  
*Includes: Tossed Garden Salad, Rolls, Butter & Dressing*

\* Indicates Items Not Included in Buffet

## Hot Buffet No.2

\$16.95 per person  
A minimum of 15 people

Choice of 2 Pastas & 2 Meats

Rigatoni with Meat Sauce

Bowtie Primavera

Lasagna Alforno (meat or vegetable)

Baked Ziti

Penne with Vodka Sauce

Spaghetti with Clams & White Clam Sauce

Penne Arrabiata

Italian Meatballs

Eggplant Parmigiana

Chicken Francese

Chicken Marsala

Chicken Piccata

Roasted Lemon Chicken on Bone w/ Lemon & Herbs

Sausage and Peppers

Spare Ribs

Veal Marsala

Veal Piccata

Veal Florentine (prosciutto, spinach, tomato & mozzarella)

*Includes: Tossed Garden Salad, Rolls, Butter & Dressing*

## Hot & Cold Buffet No.3

\$15.95 per person  
A minimum of 15 people

*Includes: Tossed Garden Salad, Rolls & Cookie Platter*

Sandwich Platter

Choice of 2 Pastas & 2 Meats

Ziti with Meat Sauce

Penne Vodka

Cavatelli & Broccoli

Stuffed Shells

Baked Ziti

Eggplant Parmigiana

Chicken Cacciatore

Italian Meatballs

Chicken Francese

Chicken and Broccoli in Cream Sauce

Sausage & Peppers

## Cold Buffet

All Prices Per Person  
A minimum of 15 people

### No. 1 - \$10.95

Roast Beef,

Turkey,

Salami,

Ham,

Provolone,

Swiss,

Potato Salad,

Cole Slaw,

Macaroni Salad,

Pickles & Olives,

Mustard, Mayo,

Bread & Rolls

### Hero's by the Foot

2-6 Foot Heroes Priced Per Foot

Ask for priceng

### Assorted Finger Sandwich Platter

\$6.75 ea.

Assorted White, Rye, Wheat, or 7 Grains

Turkey, Roast Beef,

Ham & Swiss

Tuna, Chicken Salad ,

Salami & Provolone

### Assorted Wraps Platter

\$10.00 per Wrap cut in thirds

### Assorted Specialty Sandwich

#### Sandwich Platter

Medium \$60.00 (24 pieces) Serves 6-8

Large \$80.00 (32 pieces) Serves 8-12

## Salads

Small Serves 6-10 • Medium Serves 10-15 • Large Serves 15-20

	Small	Medium	Large
Crisp Caesar Salad <i>With Croutons and Parmesan Dressing</i>	\$18.00	\$24.00	\$30.00

Spinach Salad <i>Baby Spinach, Sliced Mushrooms, Hard Boiled Egg, Cucumber, Bacon, with Bijon Dressing</i>	\$20.00	\$26.00	\$32.00
---	---------	---------	---------

Greek Salad <i>With Tomatoes, Fet, Cucumber, Pepers, Oil &amp; Vinagrette</i>	\$20.00	\$26.00	\$32.00
--	---------	---------	---------

Mesclun Salad <i>Baby Greens Topped with Cucumber, Tomato, Carrot, Balsamic Vinagrette or Oil &amp; Vinegar</i>	\$15.00	\$20.00	\$26.00
--	---------	---------	---------

Mixed Field Greens <i>With Mandarin Oranges, Cranberries and Toasted Almonds with a Raspberry Vinagrette</i>	\$20.00	\$26.00	\$32.00
---	---------	---------	---------

Goat Cheese <i>Candied Walnuts and Grapes Served Over Mixed Field Greens with a Balsamic Vinaigrette</i>	\$24.00	\$32.00	\$40.00
---	---------	---------	---------

Cobb Grilled Chicken <i>Avocado, Tomato, Bacon, Eggs and Crumbled Blue Cheess over Romaine with Dijon Vinagrette</i>	\$35.00	\$40.00	\$50.00
---	---------	---------	---------

Add Grilled Chicken	\$ 8.00	\$12.00	\$18.00
---------------------	---------	---------	---------

## Breakfast Buffets

### Rise & Shine - \$12.95 per person

A minimum of 15 people

Fresh Fruit Salad, Scrambled Eggs, Bacon,  
Home Fries, Danish, Rolls, Mini Bagels,  
Butter, Jelly, Cream Cheese

### Continental - \$6.95 Per Person

A minimum of 15 people

Assorted Mini Muffins, Danish,  
Croissants and Bagels Served with Butter, Jelly,  
Cream Cheese, Orange Juice  
*Add Fruit Salad - \$1.25 Extra Per Person*

## Trays

### Pasta

	Half Tray	Full Tray
Macaroni & Cheese extra creamy	\$40.00	\$75.00
Penne Marinara	\$40.00	\$75.00
Penne ala Vodka	\$45.00	\$85.00
Penne w/Meatless Vodka Sauce	\$45.00	\$85.00
Pasta w/Fine Herbs	\$45.00	\$85.00
Pasta w/ Three Sauces	\$45.00	\$75.00
Pasta Con Funghi	\$45.00	\$75.00
Pasta w/Lobster Sauce	\$45.00	\$75.00
Bowtie Primavera	\$45.00	\$75.00
Baked Ziti	\$45.00	\$65.00
Meat Lasagna	\$45.00	\$75.00
Vegetable Lasagna	\$50.00	\$80.00
Rigatoni Zingoro	\$45.00	\$75.00
Cavatelli & Broccoli	\$45.00	\$75.00
Orecchiette & Broccoli Rabe	\$45.00	\$90.00
Rigatini w/Meat Sauce	\$40.00	\$75.00
Bowtie w/ Zucchini & Fresh Tomato Basil	\$45.00	\$75.00
Pennette w/Fresh Tomato		
Basil & Brie	\$45.00	\$75.00
Stuffed Shells	\$2.00 each	
Manicotti	\$2.75 each	

### Chicken

Francese, Marsala, Piccata, Parmigiana		
Casa or Chicken Fingers	\$50.00	\$95.00
Sorrentino, Champagne, Florentine or Specialty of the House	\$60.00	\$110.00

### Veal

Francese, Marsala, Piccata, or Parmigiana	\$70.00	\$135.00
Sorrentino, Champagne or Florentine		
Stufferd Pork Loin <i>stuffed w/ prosciutto, spinach, provolone w/ demi glaçe sauce</i>	\$70.00	\$135.00

### Other Favorites

Sausage & Peppers	\$45.00	\$85.00
Meatballs	\$45.00	\$85.00
Eggplant Parmigiana	\$45.00	\$85.00
Broccoli Rabe	\$50.00	\$95.00
Stir-Fry Vegetable	\$40.00	\$75.00
String Beans Almondine	\$40.00	\$75.00
Oven Roasted Potatoes	\$40.00	\$75.00
Rosemary Potatoes	\$40.00	\$75.00
Grilled Vegetables	\$45.00	\$85.00

### Lepore's Italian Market

is a complete off premise catering establishment. We offer only the highest quality food and personalized service, including a complete and extensive party and rental service - tables, chairs, china, linens, party tents, etc., plus waiters, waitresses, bartenders and much more. Orders must be placed at least 48 hours in advance. Catering orders must be cancelled at least 48 hours prior to confirmed pick-up date or deposit will not be refunded.

## Appetizers

### Cold

	Small	Med.	Large
Crudite & Dip Tray		\$40.00	\$50.00
Cheese & Fruit Platter		\$60.00	\$70.00
Cheese Cube Tray		\$45.00	\$65.00

Grilled Vegetables  
with Fresh Mozzarella \$35.00 \$55.00 \$85.00  
*Grilled Portobello Mushrooms, Eggplant, Zucchini, Yellow Squash, Roasted Red Peppers asparagus & sliced fresh Mozzarella. Served with a Balsamic Reduction & sliced Italian Bread*

Bruschetta \$35.00 \$45.00 \$55.00  
*Fresh Plum Tomato and Basil Bruschetta served with Garlic Parmesan Toast*

Eggplant Napoleon \$40.00 \$60.00 \$75.00  
*Breaded Eggplant layered with Roasted Red Peppers, Fresh Mozzarella and Basil Pesto*

Filet Mignon Platter *Market Price*  
*Sliced Tenderloin of Beef cooked medium-rare and served chilled with a choice of Horseradish or Cherry Pepper Aoli Sauce and Garlic Croutons.*

Shrimp Cocktail (36) \$55.00 (50) \$75.00

Spinach Dip in Pumpernickel Loaf \$45.00.

Fruit & Dip Platter \$60.00 \$70.00

Fresh Mozzarella,  
& Tomato in Basil Dressing \$2.50 ea.

### Anitpasto Platter

Small - \$55.00 (Serves 6-10)

Medium - \$75.00 (Serves 10-15)

Large - \$90.00 (Serves 16-20)

*Prosciutto, Sopressata, Dry Sausage,, Marinated Mushrooms, Artichokes, Olives,, Sun-Dried Tomatoes, Imported Provolone, Fresh Mozzarella, Roasted Peppers*

### Hot

Mini Rice Balls \$2.25 ea.

Eggplant Rollatini \$2.75 ea

Fried Shrimp \$1.75 ea

Petite Crab Cakes \$3.95 ea

half tray full tray

Chicken Fingers \$50.00 \$95.00

Chicken Wings \$50.00 \$95.00

*bone or boneless*

*Buffalo, BBQ, Thai Chili, Garlic Parmesan, & Teriyaki*

Mini Italian Meatballs \$45.00 \$90.00

Swedish Meatballs \$45.00 \$90.00

Mini Spare Ribs *Market Price*

## Veggies & Starches

Grilled Asparagus \* • Escarole with Garlic & Oil

Stir Fry Vegetables • Grilled Vegetables

Broccoli & Cauliflower Oreganato

String Beans Almondine • Broccoli in Garlic & Oil

Eggplant Parmigiana • Vegetable Rice

Roasted Potatoes • Rosemary Potatoes

Sauteed Broccoli Rabe \* • Saffron Rice

Risotto with Wild Mushrooms

Mashed Potatoes (*Regular or Garlic*) Scalloped Potatoes

## Pasta

Rigatoni with Meat Sauce • Spaghetti with Garlic & Oil

Penne Arrabiata *Hot Peppers & Pink Sauce*

Baked Ziti • Cheese Ravioli with Marinara Sauce

Spaghetti with Clams in White Clam Sauce

Baked Manicotti • Ravioli in Meat Sauce

Tortellini Alfredo • Cavatelli & Broccoli

Lasagna Alforno *Meat or Vegetable*

Penne with Vodka Sauce *also available non-alcoholic*

Bowtie Primavera • Bowtie with Pink Sauce & Peas

Orecchiette with Broccoli Rabe and Sausage

Stuffed Shells (*Meat or Cheese*) with Marinara Sauce

Fusilli with Fine Herbs

*corkscrew pasta with fresh tomato, a touch of cream and five fresh herbs*

Rigatoni Zingaro

*Cherry Peppers, Mushroom & Sausage in a Light Marinara Sauce*

Fusilli with Three Sauces

*Curly Pasta Served with a Combination of Fresh Marinara, Pesto & Alfredo Sauces*

Pennette with Fresh Tomato, Basil and Brie

## Chicken

Chicken Broccoli Alfredo

Chicken Cacciatore • Chicken Parmigiana

Chicken Francese • Chicken Marsala

Chicken Piccata • Chicken Cordon Bleu

Chicken Valdostano *Prosciutto & Mozzarella in a Marsala Wine Sauce*

Chicken-Specialty of the House

*Roasted Peppers, Sun Dried Tomato, Artichoke Hearts, in a Spinach Cream Sauce*

Roasted Lemon Chicken on the Bone

Chicken Florentine (*Prosciutto, Spinach, Mozzarella,*

*& Tomato in a Light Tomato & Wine Sauce*)

Chicken Al Forno

*with Hot Cherry Peppers, Mushrooms, and White Wine...Hot, Hot, Hot!*

Chicken Sorrentino

*with Eggplant, Prosciutto & Mozzarella in a Light Tomato & Wine Sauce*

Chicken Champagne

*Fresh Asparagus, Prosciutto, Mozzarella with Champagne sauce & Wild Mushrooms*

Chicken Casa

*with Artichoke Hearts, Pimentos, Mushrooms, White Wine & Herbs*

Chicken Country Style

*with Italian Sausage, Vinegar Peppers & Potatoes*

Chicken Saltimbocca

*with Prosciutto, Spinach & Mozzarella in a Brown Marsala Sauce*

Chicken Genoa Style ~

*Rolled Chicken Stuffed with Prosciutto, Spinach & Grated Cheese in Light Pesto Sauce*

Chicken Milanese

*Breaded Chicken served with Bruschetta & Arugula*

## Beef

Filet Mignon

*Maderia Shitaki Mushroom Sauce*

Meatballs

## Pork

Spare Ribs

Sausage & Peppers

## Veal

Veal Francese

Veal Marsala

Veal Piccata

Veal Parmigiana

Veal Champagne

*(Fresh Asparagus, Prosciutto, Mozzarella with Champagne Sauce & Wild Mushrooms)*

Veal Florentine

*(Prosciutto, Spinach, Tomato & Mozzarella in a Light Tomato Sauce)*

Veal Sorrentino

*(Prosciutto, Eggplant, & Mozzarella with White Wine & a Touch of Tomato)*

Veal Satimbocca

*(Prosciutto, Spinach, Mozzarella in a Brown Sauce)*

## Seafood

Priced Per Person

Grilled Salmon

*(with Tomato Capers Relish)*

Shrimp Scampi

Stuffed Flounder

*with Crabmeat Stuffing*



267 Westwood Avenue  
Westwood, NJ 07675

201-664-1716

www.leporestogo.com

**Catering Menu**

*"We Specialize in Catering"*

Specialty Gift Baskets Available