All orders for catering must be placed 1 week in advance.

Café Rustica 3188 Valley Road Basking Ridge, NJ 07920 Phone: (908)647-4240 Fax: (908)647-4207 *Prices subject to change
Sales tax not included
Rental of Chafing Dishes, Wire Stands &
Sternos available
Deposit/Credit Card number required

Please call with any questions you may have. We look forward to being a part of your next special occasion. ©

Appetizer

		Medium 15-20 people	Large 35-40 people
Mozzarella Caprese	(Small \$60.00 8-10 people)	\$70.00	\$130.00
Fresh mozzarella, fresh	tomato, roasted peppers & gaeta olives		
Cold Antipasto	(Small \$75.00 8-10 people)	\$85.00	\$155.00
Assorted Italian cold cu	ts & cheeses		
Cheese & Veggie Platter (Small \$55.00 8-10 people)		\$65.00	\$110.00
Bruschetta	(Small \$40.00 8-10 people)	\$60.00	\$90.00
Toasted Italian bread topped with tomatoes in an herb infused			
olive oil			
Bufalo Mozzarella	(Small \$70.00 8-10 people)	\$90.00	\$170.00
Grilled Eggplant, fresh t	omatoes, & roasted peppers		

	Half Tray 8-10 people	Full Tray 18-24 people
Grilled Spicy Sausage		
Served with sautéed broccoli rabe & shavings of provolone	\$70.00	\$130.00
cheese		
Zuppa di Clams	\$60.00	\$110.00
Mussels Marinara	\$55.00	\$100.00
Buffalo Wings	\$70.00	\$130.00
Grilled Stuffed Eggplant		
Stuffed with baby arugula & shavings of parmigianna regianno	\$64.00	\$100.00
cheese		

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Pasta

	Half Tray 8-10 people	Full Tray 18-24 people
Penne Vodka	\$55.00	\$110.00
With peas		
Baked Rigatoni alla Rustica	\$55.00	\$110.00
Sausage, prosciutto, peas & broccoli		
Rigatoni Forestiere	\$55.00	\$110.00
Sausage, mushrooms & roasted peppers sautéed in a plum		
tomato sauce	ĆEE OO	¢110.00
Baked Ziti	\$55.00	\$110.00
Farfalle Theresa	\$70.00	\$140.00
Bowtie pasta with shrimp & grilled vegetables in a white wine	\$70.00	\$140.00
sauce tossed with fresh mozzarella cheese		
Rigatoni Paesano	\$55.00	\$110.00
Diced chicken breast, prosciutto, onions & peas sautéed in a lite	755.00	Ģ110.00
marinara sauce tossed with melted mozzarella cheese		
Spicy Rigatoni Zingara	\$65.00	\$130.00
Diced chicken breast, hot peppers, gaeta olives, pancetta &	,	7
mushrooms sautéed in a white wine demiglaze sauce		
Penne Positano	\$75.00	\$150.00
Shrimp, calamari & clams sautéed with fresh diced tomatoes in		
an oil & garlic white wine sauce tossed with arugula	Ć45.00	ć00.00
Cheese Tortellini	\$45.00	\$90.00
In a plum tomato basil sauce tossed with peas Homemade Lasagna Bolognese	\$55.00	\$110.00
In a meat sauce	333.00	\$110.00
Eggplant Rollantini alla Rustica		
Stuffed with ground sausage, broccoli rabe, ricotta & mozzarella	\$60.00	\$120.00
with a marinara sauce & melted mozzarella		
Eggplant Rollantini	ĆEE 00	6440.00
Stuffed with ricotta & mozzarella with a tomato sauce & melted	\$55.00	\$110.00
mozzarella cheese		
Eggplant Parmigiana	\$55.00	\$110.00
Egg battered eggplant layered with melted mozzarella cheese &	+	φ = -0.00
a tomato sauce		

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Chicken

	Half Tray 8-10 people	Full Tray 18-24 people
Pollo Guilio		
Eggplant, sliced tomatoes, peas & mozzarella in a demiglaze sauce	\$75.00	\$150.00
Pollo Rivera		
Ham, fontina cheese, artichokes, fresh tomato, wild mushrooms in a white wine sauce	\$75.00	\$150.00
Pollo Contadina		
Tomato, sausage, mushrooms, vinegar peppers & fried potatoes in a white wine tomato sauce	\$75.00	\$150.00
Pollo Fiorentina		
Breaded chicken breast stuffed with sundried tomatoes, spinach & mozzarella cheese in a porcini mushroom white wine	\$85.00	\$170.00
demiglaze sauce		
Pollo Marsala	475.00	4450.00
In a mushroom marsala demiglaze sauce	\$75.00	\$150.00
Pollo Cacciatore	ć7F 00	Ć150.00
Mushrooms, gaeta olives & peppers in a white wine sauce	\$75.00	\$150.00
Pollo Francese	\$75.00	\$150.00
Lemon & butter in a white wine sauce	γ73.00	Ģ130.00
Pollo Piccatta	\$75.00	\$150.00
Lemon, butter, white wine caper sauce	•	•
Pollo Parmigiana	\$70.00	\$140.00
Pollo Fumoso	475.00	4450.00
Topped with eggplant & smoked mozzarella in a sundried	\$75.00	\$150.00
tomato & mushroom marsala demiglaze sauce		
Pollo Amalfi Chicken broast, goots olives, artichekes & reasted namers		
Chicken breast, gaeta olives, artichokes & roasted peppers sautéed in a white wine demiglaze sauce topped with prosciutto	\$75.00	\$150.00
& melted fresh mozzarella		

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Seafood

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		Half Tray 8-10 people	Full Tray 18-24 people
Seared Salmon Over sautéed escarole, gaeta olives, pignoli nuts & raisins Salmon alla Rusticano Served in a black olive & caper white wine cream sauce		\$80.00	\$160.00
		\$80.00	\$160.00
Shrimp Scampi Over rice pilaf		\$125.00	\$250.00
Tilapia alla Romana In a marinara sauce with capers & black olives		\$80.00	\$160.00
	Meat		
		Half Tray 8-10 people	Full Tray 18-24 people
Veal Saltimbocca Prosciutto, mozzarella & spinach in a demigla	aze sauce	\$90.00	\$180.00
Veal Francese Lemon & butter in a white wine sauce		\$90.00	\$180.00
Veal Piccatta Lemon, butter, white wine caper sauce		\$90.00	\$180.00
Veal Marsala In a mushroom marsala demiglaze sauce		\$90.00	\$180.00
Veal Parmigiana		\$90.00	\$180.00
Tender Baby Back Ribs Sausage & Peppers		\$80.00 \$50.00	\$160.00 \$100.00
Sausage & reppers	Sides	\$50.00	\$100.00
	Sides	Half Tray	
		Half Tray 8-10 people	
Sauteed Broccoli with Garlic (or steamed)		\$40.00	
Sauteed Broccoli Rabe with oil & garlic		\$50.00	
Roasted Potatoes		\$40.00	
Rice Pilaf		\$40.00	
Meat Balls		\$50.00	
:	Salads		
		Half Tray	Full Tray
		8-10 people	18-24 people
Mesclun Salad		\$40.00	\$65.00

Caesar Salad Baby Spinach \$40.00

\$40.00

\$65.00

\$65.00