



**STONEFIRE  
CHRISTMAS CATERING**  
CALL US TO ORDER 914-864-1888

½ TRAYS FEEDS 4-6 PEOPLE

**APPETIZERS**

**COLD:**

**Jumbo Shrimp Cocktail (24pcs)- \$90**

**Seafood Salad (quart)-** shrimps, scallops, calamari, scungilli marinated in garlic, white wine, olive oil. - **\$25**

**Roman Bruschetta (12pcs)-** marinated plum tomatoes, red onions, basil, balsamic, Stracciatella-**\$30**

**Cold Antipasto Platter-**assorted meats, cheeses, olives, peppers, eggplant caponata **\$50**

**Roasted Beet Salad-** baby arugula, crumbled gorgonzola, spiced walnuts, cranberry vinaigrette-**\$30**

**HOT:**

**Baked Shrimp & Clams Oreganata (12pc)-** chopped, well-seasoned bread crumb-**\$45**

**Nonna's Polpette (12pc)-**chicken meatballs with marinara-**\$38**

**Fried Calamari-** marinara sauce and lemons-**\$50**

**Mussels-** Marinara, Fra Diavolo, Bianco-**\$40**

**Arancini (12)-**saffron risotto, ground sausage, mozzarella & tomato basil sauce- **\$38**

**ENTREES**

**Deconstructed Lasagna-**ground veal, beef & pork sausage, ricotta, fresh mozzarella, tomato basil sauce-**\$60**

**Seafood Pescatore-**linguini pasta w/ calamari, shrimp, mussels, scallops, Calabrian chili ragu & lemon oil- **\$70**

**Roasted Salmon Over Quinoa-**quinoa, dates, sweet potato, crisp brussels, herbs, slivered almonds & orange vinaigrette drizzle-**\$70**

**Grilled Tuscan Shrimp-**sieva beans, broccoli rabe, mushrooms, garlic and olive oil **\$70**

**Sole Francese-**egg battered tender white filet with lemon, butter, white wine sauce. **\$70**