

PASTAS

Vegetable Lasagna 54.00

Layers of Pasta w/ Spinach, Mushrooms, Eggplant, Ricotta, Grated Cheese & Tomato Sauce

Home Style Lasagna 54.00

Prepared w/ Fresh Ricotta, Ground Beef, Mozzarella, Romano Cheese & Tomato Sauce

Baked Ziti 46.00

Prepared w/ Ricotta, Fresh Romano Cheese, Mozzarella & Tomato Sauce

Manicotti 48.00

Pasta Sheets rolled & stuffed w/ Ricotta, Mozzarella, Romano Cheese & Tomato Sauce

Stuffed Shells 48.00

Filled w/ Ricotta, Romano Cheese & Tomato Sauce

Rigatoni Bolognese 54.00

Ground Beef in a Marinara & Cream Sauce w/ Chopped Onions & Celery

Tortellini Carbonara 54.00

Cheese Filled Tortellini in a Light Cream Sauce w/ Bacon, Caramelized Onions & Parmesan Cheese

Baked Ravioli 48.00

w/ Tomato Sauce & Mozzarella

Penne alla Vodka 54.00

Pink Cream Sauce w/ Parmesan Cheese, Prosciutto & Onions

Pasta Primavera 49.00

Pasta, Mixed Vegetables w/ Fresh Basil, Garlic & White Wine

Tortellini Pizzo 55.00

Cheese Tortellini Served in a Fresh Cream Sauce Sautéed w/ Prosciutto, Peas, Onions & Romano Cheese

Linguini w/ Clam Sauce 45.00

Sautéed in Garlic, Oil & White Wine

Pasta Giana 49.00

Bow Tie Pasta Served w/ Fresh Broccoli, Sun-Dried Tomato & Olives in a Garlic & Oil Sauce

Penne Napolitano 51.00

Pasta Topped w/ Plum Tomato, Eggplant Cubes, Fresh Basil & Fresh Mozzarella

The Italian Classic 52.00

Gnocchi Pasta Sautéed in Garlic & Oil w/ Broccoli Rabe & Sausage

Penne Arrabbiata 46.00

Pasta Tossed w/ Fresh Basil, Black Olives, Hot Cherry Peppers, Capers & Plum Tomato

CAKES, PIES & DESSERTS w/ HOMEMADE CHEESECAKE

Ricotta & Cream Cheese Cheesecake	26.00
Caramel Cheesecake	29.00
Cappuccino Cheesecake	29.00
Cherry or Blueberry Cheesecake	29.00
Pumpkin Cheesecake	30.00

ITALIAN COOKIE PLATTERS

Sm 30 Med 45 Lg 60



CANOLI PLATTERS

Sm 30 Med 45 Lg 60

BREAKFAST

Continental per Person 7.95

Coffee, Tea, Donuts, Bagels, Muffins, Orange Juice, Fruit Salad

Deluxe per Person 14.95

Eggs, Bacon or Sausage, Home Fries, Pancakes or French Toast, Coffee, Tea, Donuts, Bagels, Muffins, Orange Juice, Fruit Salad



LUNCH

Corporate Box Lunch

per Person 10.95

Sandwich (i.e. Turkey, Ham, Tuna, Etc.), Cookie, Apple, Water or Juice Box All Packed in Individual Boxes

Hot & Cold Buffet

per Person 15.95

Wrap Sandwich Platter, Garden Salad, 1 Hot Entrée, 1 Pasta Entrée & Fruit Salad



HOT VEGETABLES & SIDES

Broccoli Rabe	35.00	Fried Rice	30.00
Spinach	30.00	Rice Balls	33.00
Broccoli	30.00	Mozzarella Pie	36.00
Potatoes & Onions	25.00	Rice Pilaf	26.00
Sweet Potatoes	34.00	String Beans	28.00
Mashed Potatoes	30.00		

ALL CATERING TRAYS
SERVE APPROXIMATELY 10-13 PEOPLE

Catering Menu

Available for pickup or delivery
7 Days a Week



(845) 569 - 8707

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Hours

M-F: 7am-5pm

Sat: 8am-3pm

Sun: by appointment

287 Windsor Hwy
New Windsor, NY 12553

PARTY HEROS

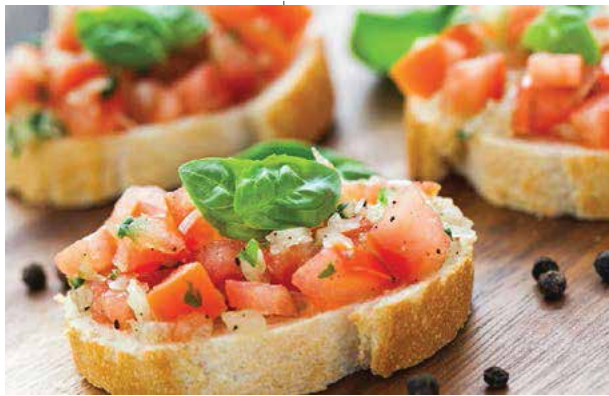
American Hero Ham, Turkey, Roast Beef, American Cheese, Lettuce & Tomato	per foot 16.95
Italian Hero Genoa Salami, Ham Capicola, Pepperoni, Provolone, Mortadella, Lettuce & Tomato	per foot 16.95
Vegetable Wedge Grilled Zucchini, Squash, Carrots, Fried Eggplant, Roasted Peppers, Lettuce & Tomato	per foot 17.95
Chicken Cutlet, Fresh Mozzarella & Roasted Peppers	per foot 17.95
Grilled Chicken, Broccoli Rabe,	per foot 18.25

PLATTERS

Wrap Sandwich Platter A Variety of Colorful & Flavorful Wraps Stuffed w/ Premium Boar's Head Meats	per person 8.25
Sandwich Platter A Mix of Premium Boar's Head Meats, Served on Terranova Bread	per person 8.25
Boars Head Cold Cut Platters Rolled Ham, Turkey, Roast Beef, Salami, Pepperoni, American & Swiss Cheese. Accompanied w/ Breads &	per person 7.95
Cold Italian Antipasto Sm 60.00 Med 75.00 Lg 85.00 Prosciutto, Pepperoni, Genoa Salami, Soppressata, Ham Capicola, Marinated Artichokes, Mushrooms, Roasted Peppers, Spicy Olives & Mozzarella	
Vegetable Platter Sm 30.00 Med 45.00 Lg 55.00 Beautifully Decorated Platter w/ Fresh Cut Vegetables & Dipping Sauce	

FRESH SALADS

Caesar Salad Romaine Lettuce w/ Pecorino Romano Cheese, Croutons & Caesar Dressing on the Side	27.00
Garden Salad Spring Mix Greens w/ Tomato, Cucumbers, Carrots, Red Onions & Black Olives	22.00
Tortellini Salad Cheese Tortellini w/ Fresh Cut Vegetables	37.00
Tri-Color Pasta Salad W/ Olives & Fresh Cut Vegetable	33.00
Pasta, Tomato & Basil Salad Rigatoni Pasta w/ Grape Tomato, Fresh Basil, Garlic & Romano Cheese	33.00
Pasta & Broccoli Salad Broccoli & Bow Ties Mixed w/ a Blend of Olive Oil, Garlic & Romano Cheese	33.00
Greek Pasta Salad Bow Tie Pasta w/ Red Onions, Olives, Diced Green Peppers & Feta	33.00
String Bean Salad Fresh String Beans, Tomato Wedges, Marinated Mushrooms & Red Onions in Vinaigrette Dressing	33.00
Potato Salad, Macaroni Salad, Cole Slaw (Tray is approximately 5 lbs)	5.99 lb.



HORS D'OEUVRES

Artichoke & Spinach Dip (32 Oz.) Served w/ Fresh Baked Crostini Bread	35.00
Stuffed Mushrooms Traditional Italian Style	50.00
Crabmeat Stuffing	65.00
Baked Clams Oreganata (Tray Approx 45-60 Clams)	80.00
Bruschetta (32 Oz. Bruschetta) Fresh Made Consisting of Chopped Roma Tomato, Red Onions & Basil w/ Baked Italian Bread Slices	35.00
Chicken Wings Fried Chicken Wings Tossed In Any of Our Delicious Sauces: Buffalo, Honey BBQ, Honey Mustard, Thai Chili, Garlic Parmesan, Mango Habanero (Tray Approx. 40-50 Wings)	47.00
Pigs in Blankets (Tray Approx. 100Pcs)	55.00
Jumbo Shrimp Wrapped w/ Bacon Baked Shrimp w/ Crispy Bacon & Smothered w/ BBQ Sauce	80.00
Chicken Fingers Fried Chicken Tenders Served w/ BBQ Sauce or Honey Mustard	52.00

CHICKEN

Chicken Cacciatore 58.00 Boneless Chicken Breast Sautéed w/ Olive Oil, Plum Tomato, Onions, Peppers & Oregano	Chicken Scampi 55.00 Fried Strips of Chicken Breast w/ Hot & Sweet Peppers w/ Garlic, Lemon, White Wine & Butter
Chicken Florentine 55.00 Floured Pieces of Chicken Mixed w/ Fresh Spinach, Cream & Pecorino Romano	Grilled Chicken 58.00 w/ Broccoli Rabe Grilled Chicken Served over Sautéed Broccoli Rabe w/ Garlic, Oil & Pecorino Romano
Chicken Francese 58.00 Egg-Battered Chicken Breast Sautéed in White Wine, Lemon & Butter	Lemon Chicken 55.00 Breaded Strips of Chicken Breast in a Lemon & Butter Sauce
Chicken Marsala 61.00 Boneless Chicken Breast Sautéed w/ Butter, Marsala Wine & Mushrooms	Spanish Chicken & Rice 55.00 Authentically Prepared Spanish Rice w/ Chicken Cubes, Peppers, Onions, Cilantro & Paprika. Mild, Medium or Hot
Chicken Parmigiana 58.00 Breaded Chicken Breast Covered w/ Tomato Sauce & Mozzarella	

Chef Bill's Chicken Scarpariello 55.00
This Highlight of Your Catered Event Is Boneless Chicken Breast
w/ Rosemary, White Wine, Butter, Lemon, Sliced Sausage,
Hot & Sweet Cherry Peppers



SEAFOOD

Calamari Fra Diavolo 65.00 Calamari Cooked In a Spicy Marinara w/ Garlic & Wine. Served w/ a Side of Pasta	Shrimp Scampi 85.00 Jumbo Shrimp in a Butter, Garlic & White Wine Sauce. Served w/ a Side of White Rice
Seafood Alfredo 75.00 Shrimp, Scallops & Crabmeat in a Delicious Pink Cream Sauce, w/ Side of Linguini	Stuffed Fillet of Sole 75.00 Fresh Sole Stuffed w/ Crabmeat in a Wine & Butter Sauce. Served w/ a Side of White Rice
Shrimp Parmigiana 85.00 Breaded Jumbo Shrimp Covered w/ Tomato Sauce & Mozzarella. Served w/ a Side of Pasta	Zuppa Di Pesce 85.00 Shrimp, Scallops, Clams, Mussels, Crabmeat & Calamari in a Light Plum Tomato Sauce. Served w/ Side of Linguini

OTHER HOMEMADE FAVORITES

Eggplant Parmigiana 58.00 Freshly Prepared Fried Eggplant, Layered w/ Mozzarella, Romano Cheese In Our Homemade Sauce	Roasted Pork Loin 55.00 Served w/ Rosemary Brown Gravy
Eggplant Rollatini 58.00 Thinly Sliced Fried Eggplant Rolled & Stuffed w/ Ricotta, Mozzarella & Romano Cheese	Sausage & Peppers 48.00 Italian Pork Sausage w/ Peppers, Onions, Oregano, White Wine
Meatballs 48.00 (Approx. 24 Large or 36 Medium) Made w/ All Beef	Quiche 52.00 Broccoli & Cheddar Spinach, Feta & Artichokes, Mushrooms & Swiss
Pepper Steak 67.00 Sautéed Tender Slices of Steak w/ Soy Sauce, Peppers, Onions & Mushrooms	Beef & Broccoli 67.00 Slices of Steak w/ Fresh Broccoli & Onions

