

Cold 3 Foot Heros

\$14.95 per foot

Cold Cuts (turkey, ham, salami, pepperoni, swiss, provolone, american, mozzarella)

178. Italian- salami, pepperoni, capicola, ham, provolone, lettuce, tomato, onion, oil, vinegar, salt, pepper, oregano

179. Ham & Swiss Cheese- mustard, lettuce, tomato

180. Turkey & American Cheese- lettuce, tomato, mayo

181. Awesome- turkey, provolone, roasted red peppers, jalapeno, crispy onions, chipotle mayo

Cold Specialty 3 Foot Heros

\$16.95 per foot

178. Sun Rise- fresh mozzarella, tomato, basil, herb seasoning

179. Crab Meadow- eggplant, roasted red peppers, asparagus, fresh mozzarella, herb seasoning

180. Knollwood- turkey, grilled roasted red peppers, asparagus, fresh mozzarella, herb seasoning

181. Fleets Cove- turkey, bacon, basil, fresh mozzarella, chipotle mayo

178. Robert Moses- grilled chicken, roasted red peppers, fresh mozzarella, chipotle mayo

179. Ham & Swiss- ham, swiss, mustard

180. Land Lover- turkey, american cheese, mayo

181. Buffalo Chicken- chicken tossed in hot sauce, cheese, blue cheese

178. Chicken Club- grilled chicken, bacon, cheese, mayo

179. Steak Sandwich- sliced steak, crispy onions, cheese, mayo

180. Philly Cheese Steak- sautéed onions, peppers, mayo, cheese

181. BBQ Chicken- grilled chicken, crispy onions, bacon, BBQ sauce, cheese

181. Seame Ginger Chicken- grilled chicken, cheese, crispy onions, lettuce, sesame ginger dressing

181. Cuban- ham, pulled port, swiss cheese, pickles, mustard

181. Piglet- pulled pork, BBQ sauce, crispy onions, swiss cheese

181. Eggplant- eggplant, roasted peppers, fresh garlic, spinach, mozzarella

181. Veggie- zucchini, squash, sundried tomato, mozzarella, red onion, balsamic vinegar

Notes

The Original Jimmy's Catering Menu



Package 1

(serves 8-12)

½ Tray Entree

½ Tray Pasta

½ Tray Salad or ½ Tray Appetizer
Includes Bread & 18 Garlic Knots

\$120.00

Package 2

(serves 10-16)

½ Tray Entree

1- Full Tray Pasta

½ Tray Salad & ½ Tray Appetizer
Includes Bread & 24 Garlic Knots

\$145.00

Package 3

(serves 16-24)

1- Full Tray Entree

1- Full Tray Pasta

1- Full Tray Salad

1- Full Tray Appetizer

Includes Bread & 30 Garlic Knots

\$230.00

Package 4

(serves 24-32)

1- Full Tray Entree

2- Full Trays Pasta

1- Full Tray Salad

1- Full Tray Appetizer

Includes Bread & 36 Garlic Knots

\$295.00

Additional charge for Veal or Seafood

(Half tray - add 10.00 per tray) (Full tray - add 20.00 per Tray)

10.00 Refundable Deposit (for each combined water tray and catering rack supplied)

All Packages do not include sales tax.

631-673-1996

STORE HOURS

Sunday - Tuesday 10 am - 9 pm

Wednesday -Saturday 10 am - 10 pm

102 Washington Dr., Centerport, N.Y. 11721

631-673-1996

Appetizers

	½ Tray Serves 8-10	Full Tray Serves 16-18
1. Mussels Marinara -sautéed with garlic plum tomato sauce	40.00	60.00
2. Mussels Luciano -sautéed with onions, garlic, white wine, fresh herbs..	40.00	60.00
3. Fried Calamari	40.00	60.00
4. Calamari Arrabbiata - sliced hot cherry peppers tossed in plum tomato sauce .	45.00	75.00
5. Fresh Mozzarella, Roasted Peppers, Fresh Basil	40.00	60.00
6. Fresh Mozzarella, Tomato, Fresh Basil	40.00	60.00
7. Baked Clams Oreganata - whole baked little neck clams	40.00	60.00
8. Mozzarella Sticks	35.00	60.00
9. Chicken Fingers	40.00	75.00
10. Chicken Wings - mild, medium, hot, BBQ or teriyaki	40.00	60.00
11. Garlic Knots	9.95	17.50
12. Pinwheels (1 Dozen)	18.50	

Salads

SALAD DRESSINGS

Roasted Red Pepper Vinaigrette, Caesar, Raspberry Vinaigrette, Balsamic Vinaigrette, Blue Cheese, Honey Dijon, Sesame Ginger, Ranch

	½ Tray Serves 8-10	Full Tray Serves 16-18
20. House Salad	25.00	40.00
mixed greens, tomato, red onion, carrots, cucumber		
21. Caesar Salad	25.00	40.00
romaine, crisp croutons, shaved parmesan cheese		
22. Greek Salad	35.00	50.00
mixed greens, cucumber, tomato, peppers, onions, olives, carrots, pepperoncini, feta cheese, roasted red pepper vinaigrette		
23. BBQ Chicken Salad	45.00	75.00
BBQ chicken, over mixed greens, roasted corn mix, bacon, crispy onions, mozzarella, choice of dressing		
24. Gorgonzola Salad	35.00	60.00
spinach, glazed pecans, dried cranberries, red onion, sliced pears		
25. Tropical Salad	35.00	60.00
mixed greens, mandarin oranges, dried cranberries, sliced almonds, apples, honey dijon dressing		
26. Fiesta Chicken Salad	35.00	65.00
nappa cabbage, roasted peppers, cucumber, crispy noodles pulled chicken, tossed with sesame ginger dressing		
27. Antipasto Salad	40.00	75.00
mixed greens, cucumber, tomato, pepperoncini, red onion olives, carrots, Italian cold cuts, cheese, roasted red pepper vinaigrette		

MAY BE ADDED TO YOUR SALAD

	½ Tray	Full Tray
Grilled Chicken.....	6.00	10.00
Blackened Chicken.....	7.00	11.00
BBQ Chicken.....	7.00	11.00
Fried Calamari.....	14.00	20.00
Shrimp.....	14.00	20.00
Shredded Mozzarella.....	4.00	7.00
Sliced Avocado.....	6.00	10.00
Crispy Onions.....	3.00	5.00

Side Orders

	½ Tray Serves 8-10	Full Tray Serves 16-18
120. Sautéed Broccoli Rabe in Garlic Oil	P/A	
121. Sautéed Fresh Spinach in Garlic Oil	40.00	55.00
122. Sautéed Broccoli Spears in Garlic Oil	35.00	55.00
123. Italian Meatballs	40.00	70.00
124. Italian Sliced Sausage Sauteed with Pomodoro Sauce	40.00	70.00

Pasta

All pasta dishes are served as listed OR with your choice of: spaghetti, ziti, penne, rigatoni, linguine, fettuccine.

	½ Tray Serves 8-10	Full Tray Serves 16-18
52. Spaghetti with Garlic & Oil	35.00	55.00
53. Penne alla Vodka	45.00	75.00
traditional old world vodka sauce over penne pasta		
54. Rigatoni Montanara	50.00	85.00
fresh spinach, sun-dried tomatoes and grilled chicken strips sautéed in a light roasted garlic and virgin olive oil broth over rigatoni		
55. Penne Fiorite	45.00	75.00
fresh broccoli florets and sun-dried tomatoes sautéed in a light garlic and virgin olive oil brodino over penne pasta		
56. Penne Melanzane	45.00	75.00
penne pasta tossed with fresh eggplant in a unique marsala plum tomato sauce crowned with ricotta cheese		
57. Calamari Marinara or Fra Diavolo	50.00	85.00
fresh calamari sauteed in a spicy fra diavolo sauce or a mild marinara-style plum tomato sauce over linguine		
58. Linguine de Mare (Red or White)	70.00	115.00
fresh baby shrimp, cultivated mussels and New Zealand baby clams sautéed in your choice of marinara, fra diavolo or garlic and virgin olive oil sauce		
59. Penne Primavera (Red or White)	45.00	75.00
fresh assorted vegetables tossed in a light garden tomato sauce or garlic and virgin olive oil broth over penne pasta		
60. Linguine with Clam Sauce (Red or White)	60.00	105.00
imported shelled New Zealand clams sauteed in a garlic plum tomato sauce or garlic and virgin olive oil sauce over linguine		
61. Penne Gambero	65.00	105.00
fresh baby shrimp, broccoli florets and cubed roma tomatoes sautéed in a light garlic and herb brodino over penne pasta		
62. Penne Pesto Rosso	50.00	85.00
penne pasta tossed with chicken pieces, sautéed in San Marzano tomato sauce blended into our homemade pesto “di basilica” and a touch of cream		
63. Fettuccine Alfredo	45.00	75.00
fettuccine pasta served in a “classic” creamy alfredo sauce		
64. Rigatoni Fiorentina	50.00	85.00
rigatoni tossed with fresh chicken pieces and spinach sautéed in a creamy pink sauce tossed with melted mozzarella cheese		
65. Shrimp Marinara or Fra Diavolo	65.00	105.00
fresh jumbo shrimp sautéed in a spicy fra diavolo sauce or mild marinara-style plum tomato sauce over linguini		
66. Rigatoni Al Pesto	50.00	85.00
Homemade pesto “di Basilico” sauce tossed with fresh ground roasted pignoli nuts and imported aged parmesan cheese over rigatoni pasta		
67. Spaghetti Pomodoro	30.00	50.00
“Old world style” Italian tomato sauce		
68. Penne Appetitose	50.00	85.00
penne tossed with fresh broccoli rabe, sun-dried tomato and sweet Italian sausage in garlic and oil sauce (seasonal)		
69 Bolognese (Meat Sauce)	45.00	75.00
southern Italian-style, fresh ground, hearty meat sauce served over your choice of pasta		
70. Spaghetti Marinara	35.00	55.00
“Old world style” Garlic and herb sauce		
71. Rigatoni Special	65.00	105.00
combination of shrimp, broccoli florets and mushrooms sautéed in a light pink cream sauce		
72. Shrimp Scampi	65.00	105.00
shrimp sautéed in a garlic and white wine sauce with julienne zucchini and seasoned bread crumbs over linguine pasta		

Prices subject to change. Sales tax not included.

* Consuming under cooked meats may increase your risk of food born illness, especially if you have certain medical conditions. Burgers may be cooked to order.

Entrees

	A. Chicken		B. Veal	
	½ Tray Serves 8-10	Full Tray Serves 16-18	½ Tray Serves 8-10	Full Tray Serves 16-18
89. Marsala	55.00	95.00	65.00	110.00
tender medallions of chicken or veal sautéed in a classic marsala wine sauce with fresh mushrooms				
90. Portofino	55.00	95.00	65.00	110.00
medallions of chicken or veal sautéed with artichoke, portobello mushrooms and sun-dried tomatoes in a wine and butter sauce				
91. Francese	55.00	95.00	65.00	110.00
fresh egg-battered medallions of chicken or veal sautéed in a white wine, lemon butter sauce				
92. Picatta	55.00	95.00	65.00	110.00
tender pan seared chicken or veal scallopini sautéed with capers and artichoke hearts in a light white wine, lemon and basil sauce				
93. Sorrentino	55.00	95.00	65.00	110.00
medallions of chicken or veal layered with sliced prosciutto battered eggplant and mozzarella simmered in a marsala wine sauce				
94. Milanese	55.00	95.00	65.00	110.00
golden fried chicken or veal cutlet				
95. Chicken Rollatini			½ Tray Serves 8-10	Full Tray Serves 16-18
thin sliced chicken breasts rolled in fresh spinach and mozzarella cheese topped with a unique brown mushroom wine sauce			65.00	110.00
96. Grilled Chicken Primavera			55.00	95.00
fresh breast of grilled chicken marinated in aged balsamic vinegar and imported seasonings, topped with a medley of sautéed fresh vegetables				
97. Chicken Verde			55.00	95.00
egg battered breast of chicken topped with fresh broccoli and melted mozzarella cheese served in a white wine, lemon, butter sauce				
98. Filet of Sole			65.00	110.00
filet of sole served in a wine, butter and garlic sauce				
99. Baked Shrimp Oreganata			80.00	135.00
fresh jumbo shrimp topped with our homemade seasoned bread crumbs, broiled in a white wine and garlic scampi sauce				
100. Shrimp Monichini			80.00	135.00
fried shrimp (5) over a bed of spinach topped with mushrooms in a marsala sauce baked in mozzarella				
101. Shrimp Francese			80.00	135.00
fresh egg-battered shrimp sautéed in a white wine, lemon, butter sauce				
102. Eggplant Rollatini			45.00	75.00
fresh eggplant rolled with seasoned fresh ricotta and topped with mozzarella and tomato sauce				
* 103. Steak Vesuvio			75.00	130.00
marinated flank steak topped with sautéed spinach, broccoli and mushrooms				
* 104. Steak Bianco			75.00	130.00
flank steak topped with portobello mushrooms, baby spinach and caramelized onions simmered in a gorgonzola cheese sauce				
109. Chicken Cutlet Parmigiana			55.50	95.00
110. Veal Cutlet Parmigiana			60.00	110.00
111. Eggplant Parmigiana			45.00	80.00
112. Sausage Parmigiana			45.00	80.00
113. Sausage and Peppers (red or white)			45.00	80.00
114. Shrimp Parmigiana			45.00	135.00
78. Baked Manicotti			40.00	75.00
79. Baked Ziti			40.00	75.00
80. Baked Cheese Ravioli			45.00	80.00
81. Baked Lasagna			45.00	80.00
82. Baked Stuffed Shells			40.00	75.00
83. Baked Ziti Siciliana - with eggplant.....			40.00	75.00