

SIDE DISHES (trays)

	1/2	Full	2 Full
Green Beans Almondine	40~	75~	150~
Roasted Potatoes	40~	75~	150~
Grilled Vegetables	40~	75~	150~
Salad (Italian and Ranch)	45~	85~	N/A
Caesar	48~	92~	N/A

SOUP AND BREAD

ITALIAN WEDDING SOUP

Pint	10~
Quart	20~
LOAF OF BREAD	10~

SAUCE & DRESSING

MARINARA SAUCE 15~ (PINT) 20~ (QUART)
 CREAM SAUCE 18~ (PINT) 23~ (QUART)

ITALIAN OR RANCH DRESSING
 5~ (PINT) 10~ (QUART)

CAESAR DRESSING 6~(PINT) 12~ (QUART)

CORLEONE'S DIPPING OIL 8.5~(PINT)

SERVING WARE

20~	Decorative Chafing Dish Rental (credit card deposit needed)
15~ each	Wire Chafing Dish Purchase
1.50~ each	Extra Sterno
2.50 each	Plastic Plates and Silverware
1.50~	Plastic Utensils

DESSERTS

NY Style cheese cake, Per Piece
 Oreo cake, Bailey Irish Cream 6~
 cheese cake, Lemon Mousse
 cheese cake, Mocha Chocolate
 Chip cheese cake, Carrot cake

Ask about our new desserts

For over 20 years...

we have prided ourselves on providing our guests with a five-star dining experience in a casual, yet sophisticated atmosphere. Within our four walls there is **no pretense, only passion.** Passion for great food, drink and service. We've taken this passion to the streets, offering you the same one of a kind experience, tailored to meet your specific needs.

DELIVERY AVAILABLE

Ask about our Wedding and

Large Banquet menu



CORLEONE'S

RISTORANTE & BAR
 5669 Broadview Road

216.741.0220
Catering

CONTACT DEBRA SUYAK
 FOR MORE INFORMATION

CATERING@CORLEONESCLEVELAND.COM

WWW.CORLEONESCLEVELAND.COM

APPETIZERS

Minimum order of 25 pieces

<u>EGGPLANT ROLLATINI</u>	3~
Eggplant rolled with spinach, ricotta and parmesan, baked with provolone	
<u>CALAMARI FRITTI</u>	14~
Served with marinara Serves 4-minimum order of 6	
<u>BRUSCHETTA</u>	13~
Ciabatta bred, baked with herb marinated tomatoes, Italian cheese blend, with house marinara	
<u>STUFFED PEPPERS</u>	5~
Sautéed hot banana peppers stuffed with ground veal, sausage and fontina cheese	
<u>SHRIMP SAMMY</u>	3.5~
Macadamia and coconut encrusted Gulf shrimp, sweet chili sauce, pickled red onion	
<u>SHRIMP COCKTAIL</u>	2.5~
With traditional cocktail sauce	

FLAT BREAD PIZZA

<u>MARGHERITA</u>	14~
Tomato, buffalo mozzarella, olive oil, fresh basil	
<u>CLASSIC</u>	14~
Pepperoni, sausage, ricotta, marinara	

PLATTERS

<u>RAW VEGGIES WITH DIP</u>	
Small (serves 6-10)	45~
Large (serves 15-20)	90~
<u>FRUIT, CHEESE & CRACKERS</u>	
Small (serves 6-10)	70~
Large (serves 15-20)	125~

SIGNATURE DISHES

	1/2 Tray	Full Tray	2 Full Trays
serves	6-9	15-18	30-36
<u>ITALIAN MAC-N-CHEESE</u>	55~	105~	200~
Cavatappi with mozzarella, Provolone, parmesan, Pecorino-Romano and Asiago blended into a rich sauce, finished with crispy pancetta			
<u>PENNE MARINARA</u>	40~	65~	120~
<u>SAUSAGE AND PEPPERS</u>	60~	110~	210~
Italian sausage sautéed with green and roasted red peppers with onion in marinara sauce			
<u>LASAGNA</u>	50~	100~	190~
Spinach, ricotta, imported parmesan/Romano and provolone layered and topped with marinara			
<u>PENNE ALLA VODKA</u>	50~	100~	190~
Sweet onions, flamed in vodka with a spicy marinara cream sauce			
<u>GNOCCHI</u>	55~	105~	200~
Potato dumplings sautéed with mushrooms, onions and pancetta in a garlic butter sauce			
<u>PENNE ALLA SICILIANA</u>	65~	120~	230~
Italian sausage, chicken, green peppers, roasted red peppers and onions in a spicy garlic sauce tossed with penne pasta			
<u>PENNE ALFREDO</u>	50~	100~	190~
<u>CHICKEN BROCCOLINI</u>	60~	105~	200~
Grilled chicken, broccoli in a alfredo sauce			
<u>BAKED PENNE</u>	55~	105~	190~
Penne pasta tossed with ricotta and marinara then baked with provolone			

VEAL, CHICKEN & MORE...

<u>MARSALA</u>	Chicken 5~ Veal 8.5~
Lightly floured and sautéed with fresh mushrooms in a Marsala wine sauce	
<u>PARMIGIANA</u>	Chicken 5~ Veal 8.5~
Lightly breaded topped with provolone and marinara sauce	
<u>PICATTA</u>	Chicken 5~
Sautéed with capers, green onions in a white wine lemon butter	
<u>CHICKEN LIZA</u>	5~
Chicken sautéed, encrusted with pine nuts and Asiago cheese in a Romano chardonnay cream sauce	
<u>BEEF TENDERLOIN</u>	Market Price
(need 24 hours notice)	
<u>EGGPLANT PARMIGIANA</u>	4.5~
Eggplant breaded and bake with provolone and marinara	
<u>LAKE ERIE WALLEYE</u>	Market Price
Pan seared	
<u>MEATBALL or SAUSAGE</u>	5~
(Regular size)	
<u>MINI MEATBALLS</u>	50~
Full Tray (50 count)	