



CATERING MENU

Thank you for considering
us for your event.

Some items require advanced notice to
prepare so please contact us when you are
interested in placing an order.

(718) 651 8600

Info@UnclePetersRestaurant.com

platters	medium	large
Caprese Bruschetta diced tomato, basil & fresh mozzarella, garlic parmesan bread, red onion, balsamic glaze	\$60	\$120
Charcuterie Board prosciutto di parma, manchego, garlic bread, marinated olives, candied walnuts, honey	\$80	\$160
Caprese Platter fresh mozzarella, tomato, roasted pepper, red onion, basil, balsamic dressing	\$75	\$150
Mediterranean Platter hummus, tzatziki, babaganoush, grilled pita bread, marinated olives, feta, peppers, cucumbers, heirloom cherry tomatoes	N/A	\$150
starters	medium	large
Mushroom & Truffle Arancini cauliflower cream	\$80	\$160
Meatballs & Ricotta tomato basil sauce	\$75	\$150
Goat Cheese Fritters panko breaded, served with truffle honey	\$75	\$150
Gambas al Ajillo sautéed shrimp, chili flakes, herb garlic butter sauce,	\$75	\$150
Clams de España baked, chorizo, bread crumbs, red pepper, light tomato garlic sauce	\$80	\$160
Crab Cakes panko breaded, served with spicy garlic & celery root aioli	\$85	\$170

M E D I U M (M E D) s e r v e s 5 p p l

L A R G E (L G) s e r v e d 1 0 p p l

salad bowls	medium	large
<i>Garden Salad</i> mixed greens, cucumber, avocado, carrot & zucchini strings, tomato, red onion, herbed lemon vinaigrette	\$75	\$150
<i>Caesar Salad</i> hearts of romaine, aged parmesan, herbed brioche croutons, caesar dressing	\$75	\$150
<i>Baby Spinach & Strawberry Salad</i> goat cheese, red onion, pistachios, honey balsamic	\$75	\$150
<i>Romaine & Apple Salad</i> manchego, candied walnuts, crispy prosciutto, dried cherries, red onion, jerez sherry vinaigrette	\$80	\$160

sandwiches	large (6 sandwiches)
<i>Grilled Chicken Sandwich</i> avocado, bacon, romaine lettuce, tomato, red onion, herbed mayo, ciabatta	\$96
<i>Grilled Vegetable Sandwich</i> eggplant, zucchini, mushrooms, roasted pepper, fresh mozzarella, red onion, baby spinach, pesto mayo, ciabatta	\$96
<i>Grilled Salmon Sandwich</i> avocado, chipotle mayo, baby spinach, tomato, red onion, brioche	\$96
<i>Fried Branzino Sandwich</i> panko breaded, caper salsa verde, mayo romaine, red onion, tomato, french baguette	\$108
<i>Chicken Milanese Sandwich</i> panko breaded, baby arugula, tomato, mayo, brioche	\$96
<i>Skirt Steak Sandwich</i> grilled, sautéed mushrooms, sauteed onions, herbed mayo, ciabatta	\$130

pastas	medium	large
<i>Rigatoni alla Vodka</i> tomato, cream & vodka sauce, parmesan	\$85	\$170
<i>Rigatoni alla Vodka w/ Chicken</i> tomato, cream & vodka sauce, parmesan	\$125	\$250
<i>Rigatoni alla Vodka w/ Shrimp</i> tomato, cream & vodka sauce, parmesan	\$135	\$270
<i>Rigatoni al Pomodoro</i> tomato basil sauce	\$75	\$150
<i>Fettuccine Alfredo</i> cream sauce, peas, parmesan	\$95	\$190
<i>Fettuccine Alfredo w/ Chicken</i> cream sauce, peas, parmesan	\$130	\$270
<i>Linguini & Meatballs</i> tomato basil sauce, parmesan	\$125	\$250
<i>Lasagña</i> bolognese, béchamel, mozzarella, parmesan	N/A	\$300
<i>Pappardelle & Beef Ragu</i> shredded braised beef shank, tomato sauce	\$135	\$270
<i>Cappellini Shrimp Scampi</i> herb garlic butter sauce, chili flakes, baby spinach & diced tomato	\$135	\$270
<i>Cappellini Primavera</i> olive oil, garlic, zucchini, broccoli, carrots, peppers, mushrooms, baby spinach	\$125	\$250
<i>Seafood Linguini Fradiavolo</i> clams, mussels, salmon, calamari, shrimp, spicy tomato sauce	\$145	\$290

risotto	medium	large
<i>Vegetable Risotto</i> zucchini, eggplant, cherry tomatoes, baby arugula, basil, aged parmesan, mushroom stock	\$125	\$250
<i>Seafood Risotto</i> calamari, clams, mussels, octopus, cherry tomatoes, truffle, aged parmesan	\$150	\$300
entrées	medium	large
<i>Eggplant Parm</i> panko breaded, tomato sauce, mozzarella,	\$120	\$240
<i>Chicken Parm</i> panko breaded, tomato sauce, mozzarella,	\$125	\$250
<i>Grilled Chicken</i> avocado & tomato salad	\$125	\$250
<i>Chicken Marsala</i> sautéed, mushroom & marsala wine sauce	\$125	\$250
<i>Chicken Francese</i> white wine lemon sauce	\$125	\$250
<i>Chicken Cordon Bleu</i> panko breaded stuffed with ham & swiss baby spinach, mushroom sauce	\$130	\$260
<i>Branzino</i> filet, citrus beurre blanc	\$140	\$280
<i>Salmon all'arancia</i> grilled, orange sauce	\$135	\$270
<i>Grilled Pork Chop</i> red wine & balsamic braised cippollini onions & tricolor peppers	\$150	\$300
<i>Grilled Skirt Steak</i> avocado & tomato salad	\$200	\$400
<i>Grilled Sirloin Steak</i> chimichurri, grilled cherry tomatoes	\$210	\$420
<i>Grilled Baby Lamb Chops</i> rosemary white wine butter sauce & broccolini	\$180	\$360

additions	medium	large
<i>French Fries Provençal</i>	\$40	\$80
<i>Roasted Rosemary Potatoes</i>	\$40	\$80
<i>Sautéed Vegetables</i>	\$45	\$90
<i>Grilled Vegetables</i>	\$45	\$90
<i>Chive Mashed Potatoes</i>	\$45	\$90
mini desserts	\$5 each	

(20 ORDER MINIMUM)

Dulce de Leche Mousse

with oreo cookie crumble

Passionfruit Mousse

with passionfruit sauce

Tres Leches

homemade whipped crem & strawberry

Chocolate Mousse

hazelnut cookie

Tiramisu

layered coffee soaked lady fingers,
mascarpone cream filling, cocoa powder

Vanilla Panna Cotta

with blackberry sauce

Coconut Panna Cotta

with mango sauce