



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

MEDIUM (MED) serves 5 ppl
 LARGE (LG) served 10 ppl

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

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

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

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

Dulce de Leche Mousse

with oreo cookie crumble

Passionfruit Mousse

with passionfruit sauce

Tres Leches

homemade whipped cream & 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