

Catering is personal. From the food, the decor, the type of service. All of it is fully customizable and at Papacelle we understand and we work closely with each catering client to make their event truly unique and special. Whether it is a birthday party, an anniversary, a wedding reception or even the wedding we strive for perfection and will help make your event unforgettable.

We will custom create a menu for your event, or you can pick a configurable menu from below. All menus are for in house catering for parties of 10-100. Please contact us for off premise catering availability.

In- House Catering Winter 2010

5 Course Options

Antipasti - On Your Table Upon Arrival

a selection of our housemade marinated vegetables with select artisanal meats and cheeses served with our housemade bread drizzled with olive oil and touched with sea salt and freshly ground black pepper

Pasta - Tableside Service

made with our housemade pasta and our famous tomatoe sauce served with or without meat (+3) (choice for the table)

Entree - Guests Choice

please choose one package, package choices cannot be combined

| | package I | package II | package III |
|-------------------|--|--|--|
| Meat | Braised Beef with Haricot Vert and Parmigianno Mashed Potatoes | Breaded Scalloped Beef with Arugula and Roasted Red Peppers | Grilled Beef Tenderloin or Delmonico with Spinach and Pan Roasted Potatoes |
| Chicken | Grilled Balsamic and Herb Marinated Chicken Pieces | Grilled Breast of Chicken with Mashed Potatoes and Broccoli Rabe | Chicken in a Red Italian Curry Sauce with Fragrant Rice and Vegetables |
| Fish | Pan Seared Tilapia with Spinach and Jasmine Rice | Grilled Scallops served with Roasted Root Vegetables | Pan Roasted Sea Bass on top of "Green Polenta" |
| Vegetarian | Grilled Vegetable Skewers with Mashed Potatoes | Eggplant Millie Foglie with Zucchini and Mozzarella Cheese | Baked Vegetable Pot Pie in a Clay Pot |

Salad - Tableside Service

in Italian tradition the salad will be served at the end of your meal and will be prepared and plated tableside by one of our trained staff

Dessert

all our dessert is made in house and served with your choice of coffee or tea

- Chocolate Mousse
- Chocolate Nutella Cake
- Gelato Sampling
- Cheese Plate
- Crema Brulatta
- Red Wine Pached Pears with an Orange Mascarpone Mousse and Candied Hazelnuts
- Cookie Plate
- Ricotta Pie
- Lemon Cake

Pricing: includes fountain drinks, coffee and tea

package I - 45 p/p

package II - 55 p/p

package III - 65 p/p



"Creative Italian Cuisine"

152 Simsbury Road - Riverdale Farms - Avon, CT
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all menu choices must be made five days prior to event. A 50% non-refundable deposit is required upon reserervation. Packages are not eligible for discounting. Pricing does not include tax and service charges.