

BLACK STALLION RESTAURANT AND CATERING

Sal Vullo

CATERING MENU 1/2 TRAYS AND FULL TRAYS

BAKED ZITI	40/85
VODKA RIGGIES	45/95
GARLIC SPIRALS <i>w/ broccoli and mushrooms</i>	45/90
CHICKEN RIGGIES	50/100
EGGPLANT PARMIGIANA	45/95
LASAGNA	55/110
SEAFOOD LASAGNA ALFREDO	70/150
ITALIAN GREENS	50/105
ITALIAN SAUSAGE <i>w/ peppers and onions</i>	45/95
HOMEMADE MEATBALLS	50/100
CHICKEN ALFREDO <i>over rice</i>	70/150
ITALIAN BAKED CHICKEN	45/100
SCALLOP POTATOES <i>w/ ham</i>	45/85
HOT SEAFOOD ANTIPASTO	95/185
ANTIPASTO SALAD	45/85
POTATO SALAD	40/80
MACARONI SALAD	40/80
PULLED PORK BBQ	55/110
VEGETABLE TRAY	75
CHEESE TRAY	100

SPECIAL MENUS CREATED FOR ALL YOUR CATERING EVENTS

