

BLACK STALLION RESTAURANT AND CATERING

CATERING MENU ½ TRAYS AND FULL TRAYS

STARTERS

CHEESE AND CRACKER TRAY <i>Honey-Mustard horseradish dip</i>	100
FRUIT TRAY <i>Fruit dip</i>	125
VEGETABLE TRAY <i>Ranch dip</i>	85
ARANCINI <i>8-arancini balls in ½ tray, 14-arancini balls in full tray</i>	60/115
COLD CHICKEN MILANO TRAY <i>Seafood stuffed breaded chicken, served with green goddess sauce</i>	125
JUMBO SHRIMP COCKTAIL TRAY <i>50- jumbo shrimp, cocktail sauce</i>	140
LONG HOTS ITALIANO <i>Long hot peppers, marinara, ground sausage, mozzarella cheese.</i>	55/130
ITALIAN GREENS	70/155
HOT SEAFOOD ANTIPASTO <i>Sautéed shrimp, scallops, clams, crab, and antipasto vegetables, over fried eggplant, with a white clam sauce</i> . . .	100/200

SALADS

TOSSED SALAD	50/100
CAESAR SALAD	50/100
MIXED GREENS SALAD <i>Craisins, tomatoes, red onions, candied walnuts, goat cheese.</i>	50/100
ANTIPASTO SALAD <i>Ham, salami, cheese, roasted peppers, and pepperoncini</i>	50/100

ADD CHICKEN TO ANY SALAD +35/+70

MACARONI SALAD	50/100
POTATO SALAD	50/100

ENTRÉES

SCALLOPED POTATOES AND HAM	55/100
ROASTED POTATOES	50/95
MEATBALLS	60/135
EGGPLANT PARMIGIANA	55/120
BAKED RIGGIES <i>Rigatoni pasta with marinara and mozzarella cheese</i>	55/110
CHICKEN RIGGIES	65/135
VODKA RIGGIES	60/125
MAC N CHEESE	60/120

ENTRÉES CONTINUED

CHICKEN VERDI RIGATONI <i>Asparagus, broccoli, spinach, alfredo sauce</i>	65/140
BAKED LASAGNA	65/135
SEAFOOD LASAGNA ALFREDO	75/185
CHICKEN MARSALA <i>Mushrooms, marsala demi-glace, over rice</i>	75/165
CHICKEN ALFREDO <i>Over rice</i>	75/165
CHICKEN PARMIGIANA <i>Over rigatoni pasta</i>	75/165
CHICKEN FRANCAISE <i>Over rice</i>	75/165
ITALIAN BAKED CHICKEN	55/125
ITALIAN SAUSAGE <i>Peppers and onions</i>	60/135
PULLED PORK BBQ	60/135

SPECIAL MENUS CREATED FOR ALL YOUR CATERING EVENTS!

