

## Hors D'Oeuvres

### FISH

\$24 PER DOZEN

CRAB CAKES & REMOULADE  
CRAB & MANGO CROSTINI  
SHRIMP & VEGETABLE SPRING ROLLS  
SMOKED SALMON CROQUE MONSIEUR  
GRILLED SHRIMP W/SUN DRIED TOMATO PESTO  
AHI TUNA W/APPLE ONION CHUTNEY ON  
WONTON CRISP  
JUMBO SHRIMP COCKTAIL \*MKT

### MEAT & POULTRY

\$18 PER DOZEN

BEEF CROSTINI W/HORSERADISH CREAM  
SMOKED CHICKEN ON SPICED CRACKER WITH  
TOMATO & GINGER CHUTNEY  
MARINATED BEEF W/ GINGER LEMON SAUCE  
PROSCIUTTO BALLS

### VEGETARIAN

\$15 PER DOZEN

PARMESAN ASPARAGUS STRAWS  
VEGETABLE SPRING ROLLS  
OLIVE TAPENADE & GOAT CHEESE CROSTINI  
WILD MUSHROOMS IN FILO  
RICOTTA PESTO CRESCANTS  
VEGETABLE SAVORY TARTS  
MINI ROBIOLA PIZZA W/ TRUFFLE OIL  
POLENTA CAKES  
FRIED CHEESE RAVIOLI  
ANTIPASTO SKEWERS

(A minimum of two dozen pieces is required.  
Please allow 48 hours notice.)

NYS sales tax is added to all orders. We accept VISA, Mastercard & Discover.  
All prices are subject to change.

## Catered Buffets

Choose from the five categories on our catering menu  
to create a customized buffet.  
All packages include garlic bread, mini cookie  
platter, and all disposables.

### *Silver Package*

CHOOSE ONE ITEM FROM  
TWO CATEGORIES.  
\$12.95 PER PERSON\*

### *Gold Package*

CHOOSE ONE ITEM FROM  
THREE CATEGORIES.  
\$16.95 PER PERSON\*

### *Platinum Package*

CHOOSE ONE ITEM FROM  
EACH CATEGORY.  
\$22.95 PER PERSON\*

\*THERE IS A SUPPLEMENTAL CHARGE PER  
PERSON FOR SEAFOOD ITEMS, OSSO  
BUCCO AND FILET MIGNON.

BEVERAGES ARE AVAILABLE, PLEASE  
INQUIRE.

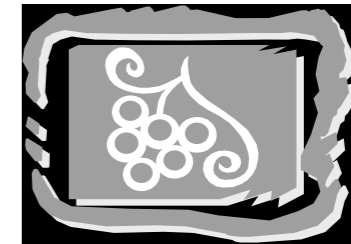
### *Ordering Policies:*

- We require all catering orders be placed 24 hours in advance. All cancellations must also be placed 24 hour in advance.
- A \$10.00 deposit for chafing racks is required. 50% of the deposit is refunded upon return. The other half is payment for chafing fuel.
- Delivery fees are determined by distance and frequency of deliveries. A mileage charge may be applied for distances greater than 20 miles from the store's location. A 10% gratuity for parties of 10 or more is applied for delivery service.
- There is an additional charge for disposable china per party request. However, disposables are included in our package buffets.
- Special requests are welcome. If you have any special requests regarding menu choices or due to allergies, please inquire with the Chef.
- All payments are due at time of service. A 25% deposit is required to confirm all catering orders.



Italian Gourmet Market

**Quality catering for any  
special occasion!**



# CATERING MENU

Featuring Regional Italian Cuisine

Hours  
Monday-Friday 10:00-8:00  
Saturday 9:00—5:00  
Sunday : Open For Catering  
Wait Service Available

Via Fresca  
Italian Gourmet Market  
1666 Western Avenue,  
Albany, NY 12203

Phone: 452-1179  
Fax: 452-1180  
Web: [www.viafresca.net](http://www.viafresca.net)

## PASTAS

*Small trays serve from 8-10 people and large trays serve 18-20.*

Small

Large

### Bolognese Classico

Classical meat sauce in tomato ragu.

\$40

\$75

### Vodka Cream Sauce

Tomato based cream sauce with prosciutto.

\$40

\$75

### Primavera Sauce

Light cream sauce with seasonal vegetables.

\$35

\$68

### Classic Carbonara

A cream sauce with parmesan cheese and pancetta.

\$40

\$75

### Spinach Alfredo

A rich cream sauce with parmesan and spinach.

\$40

\$75

### Wild Mushroom Ragu

A light marsla sauce with herbs and wild mushrooms.

\$45

\$80

### Pasta alla Norma

A chunky tomato ragu finished with eggplant and ricotta salata.

\$42

\$79

### Vegetable Lasagna

Layered seasonal vegetables and ricotta cheese.

\$42

\$79

### Lasagna Bolognese

Classical meat sauce in tomato ragu

\$45

\$85

### Baked Ziti

Ziti with three cheeses or with meat for a supplemental charge.

\$35

\$65

## CONTORNI

### Polenta Cakes with wild mushroom ragu

\$40

\$75

### Broccoli Rabe & Roasted Garlic or, Spinach with Prosciutto & Garlic

\$30

\$55

### Sautéed Vegetables & Pan Fried Potatoes

\$30

\$55

### Garlic & Rosemary Roasted Potatoes, or Roasted Sweet Potatoes with spiced butter

\$25

\$45

### Eggplant Parmigianna

\$35

\$65

### Mashed Potatoes

\$30

\$55

### Sicilian Style Peas & Mushrooms

\$28

\$50

## SALADS

Dressings: Balsamic, Red Wine, Classic Caesar.

### Classic Caesar Salad

Add grilled chicken to a small tray for \$10 and \$20 for a large tray.

\$25

\$45

### Fresh Mozzarella & Tomato Salad

Fresh mozzarella, tomatoes, roasted red peppers, sun-dried tomatoes, basil pesto.

\$42

\$70

### Spinach & Gorgonzola Salad

Spinach with gorgonzola cheese, walnuts, and balsamic vinaigrette.

\$35

\$65

### Grilled Portobello Salad

Roasted red peppers, fresh mozzarella, balsamic vinaigrette over spinach.

\$40

\$75

### American or Italian Potato Salad

Boiled potatoes with fresh parsley, green olives, celery, and red wine vinaigrette.

\$25

\$45

### Sun-Dried Tomato Pasta Salad -Or Greek Pasta Salad

\$30

\$55

### Italian Mixed Green Salad

Romaine lettuce, plum tomatoes, red onion, chick peas, and red wine vinaigrette.

\$30

\$55

### Traditional Greek Salad

Romaine lettuce, kalamata olives, tomatoes, red onions, and fetta cheese.

\$30

\$55

## FRITI

*Small trays serve from 8-10 people and large trays serve 20-25.*

Small

Large

### Fried Calamari

Served with garlic aioli & marinara.

\$35

\$65

### Frito Misto

Battered squid, shrimp, onions, and cherry peppers.

\$45

\$75

### Crab Cakes

Seasoned with fresh garlic and parsley (4 oz. each.)

\$55

\$105

### Battered Vegetables

An assortment of zucchini, cauliflower, eggplant, broccoli.

\$28

\$48

### Fried Ravioli

Cheese ravioli served with marinara.

\$30

\$55

### Mozzarella Sticks

Served with marinara sauce.

\$20

\$38

### Sicilian Arancini

Breaded Arborio rice balls with ground beef, mozzarella, and peas.

\$25

\$40

## SECONDI

*Entrée items listed below are served with garlic bread.*

*Small trays serve from 8-10 people and large trays serve 18-20.*

Small

Large

## CHICKEN

*Chicken Florentine, Chicken Rollatini, Chicken Picatta, Chicken Sorentino with eggplant, Chicken Cacciatore, Chicken Marsala, Baked Tuscan Chicken with lemon and herbs, Roasted Rosemary Chicken with potatoes and garlic Chicken Parmigianna or Chicken Francese\**

\$54

\$99

\$50\*

\$95\*

## VEAL & LAMB

*Veal Marsala, Veal Francese, Veal Saltinbocca, Veal & Peppers, Veal Parmigianna, Veal Sorentino, Veal Rollatini, \*Osso Bucco Milanese*

\$80

\$160

*\*Stuffed Veal Breast with Wild Mushrooms*

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*\*Roasted Leg of Lamb with white beans & escarole*

Price\*

Price\*

*\*Grilled Lamb Chops with Roasted Potatoes & Broccoli Rabe*

## BEEF

*Braised Beef Pizzaiola, Pepper Steak with Potatoes, Beef Bourguignon (allow 48 hours,)*

\$75

\$150

*\*Filet Mignon with wild mushroom risotto,*

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*\*Braised Short Ribs with root vegetables & potatoes,*

Price\*

Price\*

*\*Grilled Strip Steak with garlic mashed potatoes.*

## SEAFOOD

*Shrimp fra Diavolo, Zuppa di Pesce, Shrimp Scampi, Shrimp Parmigianna, Stuffed Calamari, Mussels or Clams Oreganata, Scallops with pancetta and peas (Above items are served with pasta.)*

MARKET

MARKET

PRICE\*

PRICE\*

*Prosciutto wrapped Halibut with Vegetable Risotto Snapper with fennel, tomato and eggplant. Seared Salmon with tomatoes & artichokes*

## PORK

*Pork Chop Milanese, Stuffed Pork Loin, Roast Pork with broccoli rabe or escarole and rosemary potatoes.*

\$70

\$140

*Sausage Peppers & Onions, Barbeque Pulled Pork\**

\$35\*

\$65\*

*Sausage and Broccoli Rabe\*.*

\$45\*

\$80\*

## RISOTTO

*Wild Mushroom Risotto Vegetable Risotto, Acorn Squash Risotto Shrimp Scampi Risotto Lobster Risotto\**

\$45

\$80

Market

Market

Price\*

Price\*