

# Mastrioni's Offsite Catering Menu

3330 S. Hualapai Way, Las Vegas, Nevada 89117 // 702-367-7511 email: [info@mastrionis.com](mailto:info@mastrionis.com) M-F 11am – 10pm Sat 4pm – 10pm Sun 5pm-9pm

Trays are prepared in half size feeding 6-8 people or full size feeding 12-16 people. All items are Ala Carte.

|   | <b>half tray</b> | <b>full tray</b> |
|---|------------------|------------------|
| <b>Appetizer</b>  |                  |                  |
| <b>Garlic Bread</b> - Mastrioni's crispy garlic bread   | 30               | 60               |
| <b>Bruschetta</b> - roasted ciabatta bread topped with chopped tomato, garlic, and basil  | 35               | 70               |
| <b>Grilled Vegetable Platter</b> - eggplant, zucchini, artichoke hearts and red roasted peppers   | 60               | 120              |
| <b>Antipasti</b> - imported meat & cheese over baby greens with roasted peppers, tomato, and olives   | 65               | 130              |
| <b>Stuffed Mushrooms</b> - mushrooms stuffed with bread crumbs, parmigiana and garlic   | 45               | 90               |
| <b>Crab Cakes</b> - homemade mini crab cakes served with cocktail sauce      Half: 18 Full: 36  | 85               | 170              |
| <b>Shrimp Cocktail</b> - jumbo shrimp served with cocktail sauce      Half: 40 shrimp Full: 80 shrimp   | 160              | 320              |
| <b>Clam Oreganate</b> - two dozen littleneck clams, stuffed then baked  | 40               |                  |
| <b>Salad</b>  |                  |                  |
| <b>House Salad</b> - greens, tomato, cucumber and red onion with a balsamic, raspberry or lemon vinaigrette                                   | 45               | 90               |
| <b>Mastrioni Salad</b> - baby greens, caramelized walnuts, pears and gorgonzola cheese with balsamic vinaigrette                              | 45               | 90               |
| <b>Summerlin Salad</b> - arugula, cherry tomato, shaved parmigiana with lemon vinaigrette   | 45               | 90               |
| <b>Caesar</b> - romaine, croutons, parmigiana cheese, anchovy upon request  | 45               | 90               |
| <b>Chopped Salad</b> - romaine, tomato, avocado, olives, red onion, cucumber, salami, provolone with balsamic, raspberry or lemon vinaigrette | 50               | 100              |
| <b>Greek Salad</b> - romaine, cucumber, cherry tomato, kalamata olives, and feta cheese   | 45               | 90               |
| <b>Seafood Salad</b> - shrimp, scallop and calamari tossed with celery, garlic, lemon and olive oil   | 80               | 160              |
| <b>Pasta</b>  |                  |                  |
| <b>Penne Ali Olio</b> - penne, garlic and oil   | 50               | 100              |
| <b>Penne Marinara</b> - penne with marinara   | 55               | 110              |
| <b>Penne Pomodoro</b> - penne, crushed tomato garlic & basil  | 70               | 140              |
| <b>Baked Ziti</b> - penne, ricotta, mozzarella and marinara baked   | 85               | 170              |
| <b>Ravioli Marinara</b> - jumbo cheese ravioli with marinara  | 65               | 130              |
| <b>Rigatoni Bolognese</b> - rigatoni with meat sauce  | 85               | 170              |
| <b>Rigatoni with Sausage</b> - rigatoni pasta with sausage, red roasted peppers, and onion  | 90               | 180              |
| <b>Penne Chicken Spinach</b> - penne, chicken and spinach tossed with pink sauce  | 85               | 170              |
| <b>Penne Chicken Mushroom &amp; Sundried Tomato</b> - penne, chicken, mushroom, and sundried tomato tossed with a marsala pink sauce          | 85               | 170              |
| <b>Bowtie Broccoli</b> - bowtie tossed with broccoli in Ali Olio  | 80               | 160              |
| <b>Pasta Primavera</b> - penne tossed with fresh seasonal vegetables in Ali Olio  | 85               | 170              |
| <b>Cheese Lasagne</b> - layers of pasta, ricotta, mozzarella, marinara (meatless)   | 85               | 170              |
| <b>Meat Lasagne</b> - layers of pasta, ricotta, mozzarella, marinara with meat  | 90               | 180              |
| <b>Vegetable Lasagne</b> - layers of pasta, ricotta, mozzarella, marinara with vegetables   | 100              | 200              |
| <b>Linguini with chopped clams</b> - linguini tossed with sautéed chopped clams in white sauce  | 90               | 180              |
| <b>Linguini Scampi</b> - Jumbo Shrimp tossed with linguini      Half: 24 shrimp Full: 48 Shrimp   | 121              | 242              |
| <b>Entrée</b>   |                  |                  |
| <b>Meatball Marinara</b> - homemade meatballs 24 or 48 pieces   | 96               | 192              |
| <b>Sausage with peppers and onions</b> - sautéed sausage, peppers, and onions   | 90               | 180              |
| <b>Sausage with peppers and onions in Marinara</b> - sautéed sausage, peppers, onions, and marinara   | 95               | 190              |
| <b>Eggplant Rollatini</b> - breaded eggplant stuffed with spinach, ricotta and mozzarella baked with marinara                                 | 90               | 180              |
| <b>Eggplant Parmigiana</b> - breaded eggplant layered with ricotta, mozzarella, marinara and baked  | 80               | 160              |
| <b>Veal Parmigiana</b> - breaded veal scaloppini baked with marinara and mozzarella   | 120              | 240              |
| <b>Veal Picatta</b> - veal scaloppini sautéed with lemon and capers   | 120              | 240              |
| <b>Chicken Parmigiana</b> - breaded chicken baked with marinara and mozzarella  | 90               | 180              |
| <b>Chicken Picatta</b> - chicken sautéed with lemon and capers  | 90               | 180              |
| <b>Chicken Marsala</b> - chicken sautéed with mushrooms and marsala wine  | 90               | 180              |
| <b>Salmon Bruchetta</b> - salmon broiled with chopped tomato, sundried tomato, garlic, and pine nuts  | 120              | 240              |
| <b>Salmon Picatta</b> - salmon broiled with lemon and capers  | 120              | 240              |
| <b>Halibut Bruchetta</b> - halibut broiled with chopped tomato, sundried tomato, garlic, and pine nuts  | 160              | 320              |
| <b>Halibut Picatta</b> - halibut broiled with lemon and capers  | 160              | 320              |
| <b>Tilapia Oreganate</b> - tilapia broiled with bread crumbs  | 90               | 180              |
| <b>Tilapia Picatta</b> - tilapia broiled with lemon and capers  | 90               | 180              |
| <b>Dessert</b>  |                  |                  |
| <b>Crème Puffs</b> - one dozen homemade crème-filled puffs  | 50               |                  |
| <b>Tiramisu</b> - 10 pieces of homemade tiramisu  | 95               |                  |
| <b>Cheesecake full cake</b> - creamy NY style   | 95               |                  |
| <b>Additional Items</b>   |                  |                  |
| <b>Grilled Vegetables</b> - zucchini, squash, green bean combination grilled  | 40               | 80               |
| <b>Pint of Marinara</b>   | 8                |                  |
| <b>Pint of Dressing</b>   | 8                |                  |
| <b>Loaf of bread</b>  | 7                |                  |
| <b>Server - 3 hours</b>   | 250              |                  |
| <b>Bartender - 3 hours</b>  | 250              |                  |
| <b>Chafing Set-up with sternos</b> - rentable each  | 15               |                  |

Delivery is available within 15 mile radius for \$50. Orders are to be paid in full upon ordering price subject to change without notice