

**LOOK FOR OUR
NEW DELICIOUS DISHES**



la Forchetta

PIZZERIA & ITALIAN GRILL

973-442-4100

Fax: 973-442-4114

**350 North Main St.
Wharton, NJ 07885**

**CATERING MENU
FOR ALL OCCASIONS
WE DELIVER**



HOURS:

Mon-Sat 11:00am-10:00pm

Sunday 4:00pm-9:00pm

We accept all major credit cards

PPlaforchetta@gmail.com

LaForchettaWharton.com

PRICES SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

Appetizers & Salads

	½ Tray (9-12ppl)	Full Tray (18-22ppl)
Fresh Mozzarella & Roasted Peppers	45.00	80.00
Fresh Mozz-Tomato & Onions	45.00	80.00
Fried Calamari – spicy or sweet sauce	50.00	95.00
Mussels Marinara	35.00	60.00
Shrimp Cocktail –	<i>Price Per Person</i>	<i>Market Price</i>
Chicken Fingers (40pcs/80pcs)	55.00	105.00
Mozzarella Sticks (40pcs/80pcs)	45.00	85.00
Buffalo Wings (50pcs/100pcs)	45.00	85.00
Fried Zucchini	35.00	65.00
Fried Shrimp (40pcs/80pcs)	<i>Market Price</i>	
Bruschetta Platter (40pcs)	45.00 <i>One Size</i>	
Garlic Knots w/sauce (25/55pcs)	20.00	40.00
Saffron Rice Balls	<i>Price Per Piece</i>	
<i>Risotto stuffed w/ground beef, green peas & mozzarella</i>		
Garlic Shrimp Provencal (40pcs/80pcs)	<i>Market Price</i>	
<i>Sautéed shrimp w/garlic diced tomato, basil & white wine butter sauce.</i>		
Calamari Mambo	60.00	105.00
<i>Crispy fried calamari tossed with hot cherry peppers in a light marinara sauce & a touch of fresh squeezed lemon juice.</i>		
Calamari alla Peppino	60.00	105.00
<i>Crispy fried calamari tossed in a cherry tomato, scallion and garlic sauce w/a touch of balsamic.</i>		
Calamari Poveraccio	60.00	105.00
<i>Calamari salad w/cannellini beans, cherry tomatoes, red peppers, red onions & basil tossed in our creamy Italian dressing.</i>		
Tossed Salad	25.00	37.50
<i>Chopped hearts of romaine lettuce, cucumbers, red onions, roasted peppers, tomatoes, black olives & house dressing.</i>		
Antipasto	40.00	75.00
<i>Chopped hearts of romaine lettuce, cucumbers, red onions, roasted peppers, tomatoes, black olives, ham, salami, provolone, fresh mozzarella & house dressing.</i>		
Classic Caesar salad	30.00	55.00
<i>Chopped romaine lettuce, grated parmesan cheese, home-made croutons & creamy Caesar dressing.</i>		
Arugula Salad	40.00	75.00
<i>Baby arugula, sundried tomatoes, roasted peppers, red onions, black olives, fresh mozzarella & house balsamic dressing.</i>		
Cheese Tortellini Salad	40.00	75.00
<i>Tortellini pasta with broccoli, zucchini, black olives, onions, tomatoes & balsamic house dressing.</i>		
Tri-color Tortellini Salad	40.00	75.00
<i>Tri-color Tortellini pasta with broccoli, zucchini, black olives, onions, tomatoes & balsamic vinaigrette.</i>		
Vegetables	½ Tray (9-12ppl)	Full Tray (18-22ppl)
Vegetables Garlic & Oil:	35.00	65.00
<i>Sautéed spinach, broccoli or escarole.</i>		
Assorted Mixed Vegetables	50.00	95.00
Sautéed Broccoli Rabe	<i>Market Price</i>	
Sautéed Portobello Mushrooms	45.00	80.00
Grilled Vegetables	50.00	90.00
Mashed Potato	40.00	75.00

Cold Selections

**Platter Price Per Person
Minimum 10ppl**

Assorted Cold Cuts

Choice of four imported meats, one cheese, breads & rolls. Potato salad, macaroni and cheese or coleslaw. Pickles & olives

8.95 per person

3 to 6 Foot Subs

Ham, turkey or roast beef. Specialty cold cuts are additional charge.

15.95 per Foot

Italian Antipasto Platter

Imported assorted meats, prosciutto di parma, ham, genoa salami, Sopressata, hot & sweet dried sausage, fresh mozzarella, imported sharp provolone, roasted peppers, olives & Italian breads.

9.95 per person

Sloppy Joes

Turkey, ham, swiss cheese, roastbeef, russian dressing & coleslaw on white, wheat or rye bread- cut in 4's.

8.95 each

Assorted Gourmet Sandwich's or Wraps.

Grilled chicken, grilled eggplant or grilled vegetables w/fresh mozzarella, mayonnaise & aioli's on flour tortilla, whole wheat tortilla, rustic French bread or soft club bread. Includes pastasalad or cole slaw.

8.95 each

Chicken

**½ Tray
(9-12ppl)**

**Full Tray
(18-22ppl)**

Pollo alla Piccata

Sautéed lightly floured chicken in a lemon caper butter sauce.

50.00

85.00

Pollo alla Giambotta

Sautéed chicken breast w/crumbled sausage, potato, onions & cherry peppers, white wine sauce with a touch of demi-glaze.

50.00

85.00

Pollo alla Campagnola

Sautéed chicken breast w/roasted peppers, potatoes, onions, mushrooms, white wine herbs sauce.

50.00

85.00

Pollo alla Marsala

Sautéed lightly floured chicken breast w/diced prosciutto di parma, mushrooms & marsala brown sauce.

50.00

85.00

Pollo alla Francese

Lightly floured egg-dipped sautéed chicken breast served w/lemon butter white wine sauce.

50.00

85.00

Pollo alla Parmigiana

Pan-fried breaded chicken breast topped w/tomato sauce, parmesan cheese & melted mozzarella.

50.00

85.00

Pollo alla Murphy

Sautéed chicken breast strips & Italian sausage w/ potato, cherry peppers finished with white wine sauce

50.00

85.00

Pollo alla Savoia

Sautéed chicken breast w/julienne onions, garlic, brown balsamic glaze sauce & topped w/parmesan cheese.

50.00

85.00

Pollo Scampi

Sautéed lightly pounded & floured chicken breast finished in our delicious garlic white wine lemon sauce and herbs.

50.00

85.00

Rollatini di Pollo

Lightly pounded chicken breast stuffed w/roasted peppers, spinach, mozzarella finished in our home-made light marinara sauce.

50.00

85.00

Pollo alla Pizzaiola

Sautéed chicken breast w/onions, red & green peppers, garlic, oregano & a mild spicy marinara sauce.

50.00

85.00

Pollo alla Cordon Bleu

Breaded stuffed chicken breast w/ham, swiss cheese and finished in our delicious Velveeta hollandaise sauce.

50.00

85.00

Pollo alla Cacciatore

Sautéed chicken breast w/onions, peppers, mushrooms & light marinara sauce.

50.00

85.00

Chicken	½ Tray (9-12ppl)	Full Tray (18-22ppl)
Pollo Anna Marie <i>Sautéed chicken w/prosciutto di parma, spinach, portobello mushrooms, fresh mozzarella finished w/brown demi-glaze sauce.</i>	50.00	85.00
Pollo alla Saltimbocca <i>Sautéed chicken w/prosciutto di parma, spinach, fresh mozzarella finished w/brown marsala sauce.</i>	50.00	85.00
Pollo ai Funghi <i>Sautéed chicken w/mix mushrooms finished w/brown sauce.</i>	50.00	85.00
Pollo alla Gorgonzola <i>Sautéed chicken w/mushrooms, onions and garlic finished w/brown demi-glaze sauce & topped w/gorgonzola cheese.</i>	50.00	85.00
Pollo alla Putanesca <i>Sautéed chicken w/tomatoes, olives, onions capers, garlic in a light marinara sauce.</i>	50.00	85.00
Pollo Castellini <i>Sautéed chicken w/artichoke hearts, tomatoes, mushrooms & garlic finished in our wine sauce.</i>	50.00	85.00
Pollo alla Provencal <i>Sautéed chicken w/diced tomatoes, garlic & basil finished in our wine butter sauce.</i>	50.00	85.00
Pollo Primavera <i>Sautéed chicken w/zucchini, broccoli, spinach, peas, carrots & pink cream sauce.</i>	50.00	85.00
Pollo alla Zingara <i>Sautéed chicken w/onions, cherry peppers, black, green olives finished w/ white wine & light marinara sauce.</i>	50.00	85.00

Veal & Beef	½ Tray (9-12ppl)	Full Tray (18-22ppl)
Veal Saltimbocca Romana <i>Sautéed veal scaloppini rolled w/prosciutto di parma, sage leaves and marsala wine sauce.</i>	65.00	115.00
Veal Francese <i>Lightly floured egg-dipped sautéed veal scaloppini served w/lemon butter white wine sauce.</i>	60.00	110.00
Veal Marsala <i>Sautéed lightly floured veal scaloppini w/diced prosciutto di parma, mushrooms & marsala brown sauce.</i>	60.00	110.00
Veal Parmigiana <i>Fried lightly pounded, breaded veal scaloppini covered w/tomato sauce and topped w/melted mozzarella.</i>	60.00	110.00
Veal alla Nonna <i>Veal medallions stuffed w/prosciutto di parma, spinach & fontina cheese finished in our tomato basil sauce.</i>	65.00	115.00
Veal Scaloppini w/ Artichokes <i>Sautéed lightly floured veal scaloppini w/artichoke hearts, mushrooms & finished in our fresh tomato basil sauce.</i>	65.00	115.00
Veal Piccata <i>Sautéed lightly floured veal finished in our lemon caper butter sauce.</i>	60.00	110.00
Veal peppers & onions <i>Sautéed veal w/onions & peppers finished w/tomato sauce.</i>	60.00	110.00
Veal Pizzaiola <i>Sautéed lightly floured veal scaloppini w/peppers, onions, garlic, basil, parsley & a light marinara sauce.</i>	60.00	110.00

***** We Serve Milk Fed Veal*****

Veal & Beef	½ tray (9-12ppl)	Full Tray (18-22ppl)
Veal Milanese <i>Lightly pan-fried veal served in a bed of arugula salad w/sun-dried tomatoes, onions, fresh mozzarella and balsamic vinaigrette.</i>	60.00	110.00
Skirt Steak <i>Grilled skirt steak finished with mushrooms brown demi-glaze.</i>	70.00	120.00
Grilled Beef Flap Steak Pizzaiola <i>Grilled seasoned beef flap meat finished w/peppers, onions, garlic, basil, parsley & a light marinara sauce.</i>	70.00	120.00
Flank steak <i>Grilled seasoned beef flank steak served over roasted potatoes, peppers, onions, mushrooms & demi- glaze sauce.</i>	70.00	120.00
Boneless Braised Short Ribs <i>Seared boneless short ribs, slow baked in red wine brown sauce w/mixed vegetables.</i>	75.00	135.00

***** We Serve Milk Fed Veal*****

Meats	½ tray (9-12ppl)	Full Tray (18-22ppl)
Meat Balls <i>Home-made beef meatballs w/tomato sauce.</i>	40.00	70.00
Sweet Italian Sausage <i>Baked Italian sausage served w/tomato sauce.</i>	40.00	70.00
Sausage, peppers & onions <i>Baked & sautéed sausage, peppers & onions served w/white wine tomato sauce.</i>	40.00	70.00
Sausage, potatoes, peppers & onions <i>Baked & sautéed sausage, potatoes, peppers & onions served w/white wine tomato sauce.</i>	40.00	70.00
Roast Beef <i>Slow cooked & seasoned beef top round over a bed of vegetables served w/beef brown gravy.</i>	50.00	90.00

Eggplant/Melanzane	½ tray (9-12ppl)	Full Tray (18-22ppl)
Eggplant alla Toscana <i>Battered eggplant topped w/sliced prosciutto di parma, ricotta cheese, fresh mozzarella, sliced tomatoes served w/our pink sauce.</i>	50.00	90.00
Eggplant Rollatini con Crema <i>Battered eggplant stuffed w/ricotta & mozzarella cheese served in our pink cream sauce & melted mozzarella.</i>	45.00	80.00
Eggplant Parmigiana <i>Pan-fried breaded eggplant topped w/tomato sauce and melted mozzarella cheese.</i>	40.00	70.00
Eggplant Rollatini <i>Battered eggplant stuffed w/ ricotta & mozzarella cheese served with our home-made tomato sauce & melted mozzarella.</i>	45.00	80.00
Grilled Eggplant <i>Grilled eggplant layers served with tomato sauce & fresh basil.</i>	40.00	65.00
Eggplant Ratatouille <i>Sautéed eggplant w/onions, garlic, bell peppers, zucchini, mushrooms, tomato, black olives & fresh basil.</i>	45.00	80.00

Fish & Seafood

	½ Tray (9-12ppl)	Full Tray (18-22ppl)
Scungilli (conch) marinara or Fra-Diavolo	Market Price	
<i>Sautéed conch meat tossed in our marinara or fra-diavolo sauce.</i>		
Calamari Marinara or Fra-Diavolo	65.00	120.00
<i>Sautéed calamari tossed in our marinara or fra-diavolo sauce.</i>		
Fillet of Sole Francese	65.00	120.00
<i>Lightly floured egg-dipped sautéed sole fillet served w/lemon butter white wine sauce.</i>		
Fillet of Sole Piccata	50.00	90.00
<i>Sautéed lightly floured sole fillet finished in our lemon caper butter sauce.</i>		
Sole Fillet Livornese	55.00	95.00
<i>Sautéed lightly floured sole fillet w/onions, black olives, capers & light marinara livornese sauce.</i>		
Stuffed Sole Fillet	60.00	110.00
<i>Baked stuffed sole fillet w/spinach fontina cheese served in our zucchini tomato garlic basil white wine sauce.</i>		
Shrimp Marinara or Fra-Diavolo	75.00	130.00
<i>Sautéed jumbo shrimp tossed in our marinara or fra-diavolo sauce.</i>		
Shrimp Francese	75.00	130.00
<i>Lightly floured egg-dipped sautéed butterfly jumbo shrimp served with lemon butter white wine sauce.</i>		
Shrimp Provencal	75.00	130.00
<i>Sautéed jumbo shrimp w/diced tomatoes, garlic & basil finished in our white wine butter sauce.</i>		
Shrimp Scampi	75.00	130.00
<i>Sautéed lightly floured jumbo shrimp finished in our delicious garlic white wine lemon sauce and herbs.</i>		
Shrimp Livornese	75.00	130.00
<i>Sautéed jumbo shrimp w/onions, black olives, capers & light marinara livornese sauce.</i>		
Tilapia alla Crema	55.00	90.00
<i>Baked tilapia fillet topped w/roasted peppers finished in our champagne cream sauce.</i>		
Salmon alla Crema	55.00	90.00
<i>Seared salmon fillet topped w/roasted peppers finished in our champagne cream sauce.</i>		
Grilled Salmon	55.00	90.00
<i>Baked Salmon fillet topped w/roasted peppers finished in our bucca cream sauce.</i>		
Snapper Fillet Livornese	Market Price	
<i>Sautéed lightly floured Snapper fillet w/onions, black olives, capers & light marinara livornese sauce.</i>		
Maryland Style Crab Cakes	Market Price	
<i>Home-made jumbo lump Crab cakes w/peppers, onions, celery, old bay, eggs and mayonnaise.</i>		

Pasta

	½ Tray (9-12ppl)	Full Tray (18-22ppl)
Meat Lasagna	45.00	80.00
<i>Home-made meat lasagna served over tomato sauce w/melted mozzarella cheese.</i>		
Baked ziti	35.00	65.00
<i>Ziti pasta tossed in our home-made meat sauce finished w/ricotta & melted mozzarella cheese.</i>		
Manicotti	35.00	65.00
<i>Home-made stuffed manicotti served over tomato sauce & melted mozzarella cheese.</i>		

Pasta	½ Tray (9-12ppl)	Full Tray (18-22ppl)
Rigatoni Romano <i>Rigatoni pasta w/prosciutto di parma, peas, mushrooms & pink cream sauce.</i>	35.00	65.00
Cavatelli con Broccoli <i>Cavatelli pasta w/sautéed broccoli in olive oil & white wine sauce.</i>	35.00	65.00
Penne alla Vodka <i>Penne pasta tossed in our home-made vodka sauce.</i>	35.00	65.00
Tortellini Alfredo <i>Cheese tortellini pasta tossed in our home-made alfredo sauce.</i>	35.00	65.00
Penne Arrabiata <i>Penne pasta tossed in our home-made spicy pink sauce.</i>	35.00	65.00
Penne alla Pesto <i>Penne pasta tossed in our home-made pesto cream sauce.</i>	35.00	65.00
Penne Primavera <i>Penne pasta season vegetables & pink sauce.</i>	35.00	65.00
Baked Cheese Ravioli <i>Baked cheese ravioli served over tomato sauce w/melted mozzarella.</i>	35.00	65.00
Lobster Ravioli <i>lobster ravioli tossed in our vodka sauce finished w/roasted peppers.</i>	50.00	85.00
Fettuccini Carbonara <i>Fettuccini pasta w/sautéed bacon, diced prosciutto, onions & cream sauce.</i>	35.00	65.00
Stuffed Rigatoni <i>Home-made stuffed rigatoni w/ricotta cheese served in our vodka sauce.</i>	40.00	70.00
Tortellini alla Nino <i>Cheese tortellini w/sautéed diced prosciutto di parma, scallions in our rich cream sauce finished w/gorgonzola cheese & walnuts.</i>	40.00	70.00
Gnocchi Sunrise <i>Potato and flour pasta w/sautéed broccoli in our pink cream sauce.</i>	40.00	70.00
Fusilli Cefalu <i>Fusilli pasta w/sautéed baby shrimp, eggplant & zucchini in our light marinara sauce.</i>	50.00	85.00
Chicken Risotto <i>Italian Arborio rice w/diced chicken, onions, mushrooms, tomatoes, spinach finished in our light marinara sauce.</i>	45.00	70.00
Risotto ai Frutti di mare <i>Italian Arborio rice w/sautéed shrimp, clams, mussels, calamari finished in our light or spicy marinara sauce.</i>	70.00	125.00

Desserts

**Minimum 10ppl Platters
4.95 Per Person**

Tiramisu

Layers of mascarpone cream & authentic lady fingers, delicately soaked in espresso coffee & finished with a dusting of cocoa powder.

Chocolate Lava Cake

Moist chocolate cake erupting with molten chocolate ganache.

French Chocolate Mousse Cake

Rich chocolate cake filled with chocolate mousse made with the finest Belgian chocolate & fresh heavy cream. The entire cake is enrobed in a dark chocolate glaze & surrounded with toasted cashews, decorated with a handmade chocolate diamond.

Lemon Coconut Cake

Rows of lady fingers surround this zesty combination of fresh cooked lemon curd & moist yellow cake. Iced with French buttercream & finished with pure white shredded coconut flakes.

Tartufo

Vanilla & chocolate ice cream with raspberry preserves & almond center, enrobed in dark chocolate.

Raspberry Sorbet Bomb

Raspberry sorbet enrobed in dark chocolate finished with a dark chocolate drizzle.

Dulce de Leche Cake

Cooked caramel gently folded into heavy cream with a caramel glaze.

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Cavatelli con Broccoli <i>Cavatelli pasta w/sautéed broccoli in olive oil & white wine sauce.</i>	35.00	65.00
Penne alla Vodka <i>Penne pasta tossed in our home-made vodka sauce.</i>	35.00	65.00
Tortellini Alfredo <i>Cheese tortellini pasta tossed in our home-made alfredo sauce.</i>	35.00	65.00
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Penne alla Pesto <i>Penne pasta tossed in our home-made pesto cream sauce.</i>	35.00	65.00
Penne Primavera <i>Penne pasta season vegetables & pink sauce.</i>	35.00	65.00
Baked Cheese Ravioli <i>Baked cheese ravioli served over tomato sauce w/melted mozzarella.</i>	35.00	65.00
Lobster Ravioli <i>lobster ravioli tossed in our vodka sauce finished w/roasted peppers.</i>	50.00	85.00
Fettuccini Carbonara <i>Fettuccini pasta w/sautéed bacon, diced prosciutto, onions & cream sauce.</i>	35.00	65.00
Stuffed Rigatoni <i>Home-made stuffed rigatoni w/ricotta cheese served in our vodka sauce.</i>	40.00	70.00
Tortellini alla Nino <i>Cheese tortellini w/sautéed diced prosciutto di parma, scallions in our rich cream sauce finished w/gorgonzola cheese & walnuts.</i>	40.00	70.00
Gnocchi Sunrise <i>Potato and flour pasta w/sautéed broccoli in our pink cream sauce.</i>	40.00	70.00
Fusilli Cefalu <i>Fusilli pasta w/sautéed baby shrimp, eggplant & zucchini in our light marinara sauce.</i>	50.00	85.00
Chicken Risotto <i>Italian Arborio rice w/diced chicken, onions, mushrooms, tomatoes, spinach finished in our light marinara sauce.</i>	45.00	70.00
Risotto ai Frutti di mare <i>Italian Arborio rice w/sautéed shrimp, clams, mussels, calamari finished in our light or spicy marinara sauce.</i>	70.00	125.00

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Raspberry Sorbet Bomb

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Dulce de Leche Cake

Cooked caramel gently folded into heavy cream with a caramel glaze.

Desserts

Price Per Piece

Panna cotta

Homemade Panna cotta an Italian cooked cream dessert infused with pure vanilla bean finished with a touch of gelatin served with our homemade blue-berry compote & pirouline cookie.

Extras

Bread

Soft Italian & rustic French breads. others upon request. Special order.

½ Tray
10.00

Full Tray
15.00

Order Form

Name _____

Address _____

Telephone No. _____

Date of Party _____ Time of Party _____

Pick-Up Delivery

***A deposit of \$250 is required upon booking.
72 HOUR NOTICE IS REQUIRED FOR CANCELLATION.
Cancellations made prior to 72 hours will receive a full refund.***

Cash \$ _____

Credit Card _____

Special Instructions: _____

Please specify any special allergy requests.

Includes:

_____ Chaffing _____ Sterno _____ Serving Spoons
(\$2.00 each sterno) (\$3.00 each)

\$40.00 for set-up and delivery \$15.00 deposit on each chaffing dish

Total Trays:

_____ Hot _____ Cold

***Service Staffing (4 hour Minimum)
Server \$50.00 / hour
Includes set up and clean up***