

## Pasta

	½ Tray (8-10 ppl)	Full Tray (16-20 ppl)
<b>Meat Lasagna</b> <i>Home-made meat lasagna served over tomato sauce w/melted mozzarella cheese.</i>	50.00	90.00
<b>Baked Ziti</b> <i>Ziti pasta tossed in our home-made meat sauce finished w/ricotta &amp; melted mozzarella cheese.</i>	35.00	65.00
<b>Penne alla Vodka</b> <i>Penne pasta tossed in our home-made vodka sauce.</i>	35.00	65.00
<b>Tortellini Alfredo</b> <i>Cheese tortellini pasta tossed in our home-made alfredo sauce.</i>	35.00	65.00
<b>Penne Arrabiata</b> <i>Penne pasta tossed in our home-made spicy pink sauce.</i>	40.00	70.00
<b>Penne alla Pesto</b> <i>Penne pasta tossed in our home-made pesto cream sauce.</i>	35.00	65.00
<b>Penne Primavera</b> <i>Penne pasta season vegetables &amp; pink sauce.</i>	35.00	65.00
<b>Baked Cheese Ravioli</b> <i>Baked cheese ravioli served over tomato sauce w/melted mozzarella.</i>	35.00	65.00
<b>Fettuccini Carbonara</b> <i>Fettuccini pasta w/sautéed bacon, diced prosciutto, onions &amp; cream sauce.</i>	40.00	70.00
<b>Stuffed Rigatoni</b> <i>Home-made stuffed rigatoni w/ricotta cheese served in our vodka sauce.</i>	40.00	70.00
<b>Risotto ai Frutti di mare</b> <i>Italian Arborio rice w/sautéed shrimp, clams, mussels, calamari finished in our light or spicy marinara sauce.</i>	70.00	125.00

## Extras

	½ Tray	Full Tray
<b>Bread</b> <i>Soft Italian &amp; rustic French breads. Others upon request. Special order.</i>	10.00	15.00

## Meats

	½ Tray (8-10 ppl)	Full Tray (16-20 ppl)
<b>Meat Balls</b> <i>Home-made beef meatballs w/tomato sauce.</i>	40.00	70.00
<b>Sweet Italian Sausage</b> <i>Baked Italian sausage served w/tomato sauce.</i>	40.00	70.00
<b>Sausage, Peppers &amp; Onions</b> <i>Baked &amp; sautéed sausage, peppers &amp; onions served w/white wine tomato sauce.</i>	40.00	70.00
<b>Sausage, Potatoes, Peppers &amp; Onions</b> <i>Baked &amp; sautéed sausage, potatoes, peppers &amp; onions served w/white wine tomato sauce.</i>	40.00	70.00
<b>Roast Beef</b> <i>Slow cooked &amp; seasoned beef top round over a bed of vegetables served w/beef brown gravy.</i>	50.00	90.00

## Desserts

	Minimum 10 ppl Platters 4.95 Per Person
<b>Tiramisu</b> <i>Layers of mascarpone cream &amp; authentic lady fingers, delicately soaked in espresso coffee &amp; finished with a dusting of cocoa powder.</i>	
<b>Chocolate Lava Cake</b> <i>Moist chocolate cake erupting with molten chocolate ganache.</i>	
<b>French Chocolate Mousse Cake</b> <i>Rich chocolate cake filled with chocolate mousse made with the finest Belgian chocolate &amp; fresh heavy cream. The entire cake is enrobed in a dark chocolate glaze &amp; surrounded with toasted cashews, decorated with a handmade chocolate diamond.</i>	
<b>Tartufo</b> <i>Vanilla &amp; chocolate ice cream with raspberry preserves &amp; almond center, enrobed in dark chocolate.</i>	
<b>Raspberry Sorbet Bomb</b> <i>Raspberry sorbet enrobed in dark chocolate finished with a dark chocolate drizzle.</i>	
<b>Dulce de Leche Cake</b> <i>Cooked caramel gently folded into heavy cream with a caramel glaze.</i>	

## Order Form

Name \_\_\_\_\_  
 Address \_\_\_\_\_  
 Telephone No. \_\_\_\_\_  
 Date of Party \_\_\_\_\_ Time of Party \_\_\_\_\_

Pick-Up  Delivery

**A deposit of 50% of the total order 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 \_\_\_\_\_ Utensils  
 (\$5.00 each sterno)

\$50.00 for set-up and delivery      \$15.00 deposit on each chaffing dish

Total Trays: \_\_\_\_\_ Hot \_\_\_\_\_ Cold

**\*\*Our recommended portions per person is based on ordering 3 trays of the same size:  
 1 Appetizer or Salad + 1 Vegetable + 1 Protein**

# 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 of Operation:**  
 Mon, Wed-Sat 11am to 10pm  
 Sun 2:30-9:00pm  
 Closed on Tuesday

**We accept all major credit cards  
 PPlaforchetta@gmail.com**

**laforchettan.com**

PRICES SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

**\*\*Our recommended portions per person is based on ordering 3 trays of the same size:  
 1 Appetizer or Salad + 1 Vegetable + 1 Protein**



## Appetizers & Salads

	½ Tray (8-10 ppl)	Full Tray (16-20 ppl)
<b>Fresh Mozzarella &amp; Roasted Peppers</b>	50.00	90.00
<b>Fresh Mozz-Tomato &amp; Onions</b>	50.00	90.00
<b>Fried Calamari</b> <i>spicy or sweet sauce</i>	55.00	105.00
<b>Mussels Marinara</b>	45.00	75.00
<b>Shrimp Cocktail</b>	\$2.50 per piece	
<b>Chicken Fingers</b> (30pcs/60pcs)	55.00	105.00
<b>Mozzarella Sticks</b> (30pcs/60pcs)	45.00	85.00
<b>Buffalo Wings</b> (40pcs/80pcs)	50.00	95.00
<b>Fried Shrimp</b> (40pcs/80pcs)	\$2.50 per piece	
<b>Garlic Shrimp Provençal</b>	\$2.50 per piece	
<i>Sautéed shrimp w/garlic diced tomato, basil &amp; white wine butter sauce.</i>		
<b>Calamari Mambo</b>	60.00	115.00
<i>Crispy fried calamari tossed with hot cherry peppers in a light marinara sauce &amp; a touch of fresh squeezed lemon juice.</i>		
<b>Calamari alla Peppino</b>	60.00	115.00
<i>Crispy fried calamari tossed in a cherry tomato, scallion and garlic sauce w/a touch of balsamic.</i>		
<b>Tossed Salad</b>	30.00	50.00
<i>Chopped hearts of romaine lettuce, cucumbers, red onions, roasted peppers, tomatoes, black olives &amp; house dressing.</i>		
<b>Antipasto</b>	50.00	90.00
<i>Chopped hearts of romaine lettuce, cucumbers, red onions, roasted peppers, tomatoes, black olives, ham, salami, provolone, fresh mozzarella &amp; house dressing.</i>		
<b>Classic Caesar Salad</b>	30.00	55.00
<i>Chopped romaine lettuce, grated parmesan cheese, home-made croutons &amp; creamy Caesar dressing.</i>		
<b>Arugula Salad</b>	40.00	75.00
<i>Baby arugula, sundried tomatoes, roasted peppers, red onions, black olives, fresh mozzarella &amp; house balsamic dressing.</i>		
<b>Cheese Tortellini Salad</b>	40.00	75.00
<i>Tortellini pasta with broccoli, zucchini, black olives, onions, tomatoes &amp; balsamic house dressing.</i>		
<b>Tri-color Tortellini Salad</b>	40.00	75.00
<i>Tri-color Tortellini pasta with broccoli, zucchini, black olives, onions, tomatoes &amp; balsamic vinaigrette.</i>		

## Cold Selections

	Platter Price Per Person Minimum 10 ppl
<b>3 to 6 Foot Subs</b>	18.95 per foot
<i>Ham, turkey or roast beef. Specialty cold cuts are additional charge.</i>	
<b>Italian Antipasto Platter</b>	12.95 per person
<i>Imported assorted meats, prosciutto di parma, ham, genoa salami, Sopressata, hot &amp; sweet dried sausage, fresh mozzarella, imported sharp provolone, roasted peppers, olives &amp; Italian breads.</i>	
<b>Sloppy Joes</b>	9.95 per person
<i>Turkey, ham, Swiss cheese, roast beef, Russian dressing &amp; coleslaw on Italian bread- cut in 4's.</i>	
<b>Assorted Gourmet Sandwich's or Wraps.</b>	10.95 per person
<i>Grilled chicken, grilled eggplant or grilled vegetables w/fresh mozzarella, mayonnaise &amp; aioli's on flour tortilla, whole wheat tortilla, rustic French bread or soft club bread. Includes pastasalad or cole slaw.</i>	

## Chicken

	½ Tray (8-10 ppl)	Full Tray (16-20 ppl)
<b>Pollo alla Piccata</b>	60.00	115.00
<i>Sautéed lightly floured chicken in a lemon caper butter sauce.</i>		
<b>Pollo alla Marsala</b>	60.00	115.00
<i>Sautéed lightly floured chicken breast w/diced prosciutto di parma, mushrooms &amp; marsala brown sauce.</i>		
<b>Pollo alla Francese</b>	60.00	115.00
<i>Lightly floured egg-dipped sautéed chicken breast served w/lemon butter white wine sauce.</i>		
<b>Pollo alla Parmigiana</b>	55.00	95.00
<i>Pan-fried breaded chicken breast topped w/tomato sauce, parmesan cheese &amp; melted mozzarella.</i>		
<b>Pollo alla Murphy</b>	60.00	115.00
<i>Sautéed chicken breast strips &amp; Italian sausage w/ potato, cherry peppers finished with white wine sauce</i>		
<b>Pollo alla Pizzaiola</b>	60.00	115.00
<i>Sautéed chicken breast w/onions, red &amp; green peppers, garlic, oregano &amp; a mild spicy marinara sauce.</i>		
<b>Pollo alla Cacciatore</b>	60.00	115.00
<i>Sautéed chicken breast w/onions, peppers, mushrooms &amp; light marinara sauce.</i>		
<b>Pollo alla Putanesca</b>	60.00	115.00
<i>Sautéed chicken w/tomatoes, olives, onions capers, garlic in a light marinara sauce.cream sauce.</i>		
<b>Pollo alla Zingara</b>	60.00	115.00
<i>Sautéed chicken w/onions, cherry peppers, black, green olives finished w/ white wine &amp; light marinara sauce.</i>		

## Eggplant/Melanzane

	½ Tray (8-10 ppl)	Full Tray (16-20 ppl)
<b>Eggplant alla Toscana</b>	50.00	90.00
<i>Battered eggplant topped w/sliced prosciutto di parma, ricotta cheese, fresh mozzarella, sliced tomatoes served w/our pink sauce.</i>		
<b>Eggplant Rollatini con Crema</b>	45.00	80.00
<i>Battered eggplant stuffed w/ricotta &amp; mozzarella cheese served in our pink cream sauce &amp; melted mozzarella.</i>		
<b>Eggplant Parmigiana</b>	40.00	70.00
<i>Pan-fried breaded eggplant topped w/tomato sauce and melted mozzarella cheese.</i>		
<b>Eggplant Rollatini</b>	45.00	80.00
<i>Battered eggplant stuffed w/ ricotta &amp; mozzarella cheese served with our home-made tomato sauce &amp; melted mozzarella.</i>		

## Vegetables

	½ Tray (8-10 ppl)	Full Tray (16-20 ppl)
<b>Vegetables Garlic &amp; Oil:</b>	35.00	65.00
<i>Sautéed spinach, broccoli or escarole.</i>		
<b>Assorted Mixed Vegetables</b>	50.00	95.00
<b>Sautéed Broccoli Rabe</b>	50.00	95.00
<b>Sautéed Portobello Mushrooms</b>	45.00	80.00
<b>Grilled Vegetables</b>	50.00	90.00
<b>Mashed Potato</b>	40.00	75.00

## Fish & Seafood

	½ Tray (8-10 ppl)	Full Tray (16-20 ppl)
<b>Calamari Marinara or Fra-Diavolo</b>	65.00	120.00
<i>Sautéed calamari tossed in our marinara or fra-diavolo sauce.</i>		
<b>Fillet of Sole Francese</b>	65.00	120.00
<i>Lightly floured egg-dipped sautéed sole fillet served w/lemon butter white wine sauce.</i>		
<b>Fillet of Sole Piccata</b>	50.00	90.00
<i>Sautéed lightly floured sole fillet finished in our lemon caper butter sauce.</i>		
<b>Sole Fillet Livornese</b>	55.00	95.00
<i>Sautéed lightly floured sole fillet w/onions, black olives, capers &amp; light marinara livornese sauce.</i>		
<b>Shrimp Marinara or Fra-Diavolo</b> (30 pc / 60pc)	75.00	130.00
<i>Sautéed jumbo shrimp tossed in our marinara or fra-diavolo sauce.</i>		
<b>Shrimp Francese</b> (30 pc / 60pc)	75.00	130.00
<i>Lightly floured egg-dipped sautéed butterfly jumbo shrimp served with lemon butter white wine sauce.</i>		
<b>Shrimp Provençal</b> (30 pc / 60pc)	75.00	130.00
<i>Sautéed jumbo shrimp w/diced tomatoes, garlic &amp; basil finished in our white wine butter sauce.</i>		
<b>Shrimp Scampi</b> (30 pc / 60pc)	75.00	130.00
<i>Sautéed lightly floured jumbo shrimp finished in our delicious garlic white wine lemon sauce and herbs.</i>		
<b>Shrimp Livornese</b> (30 pc / 60pc)	75.00	130.00
<i>Sautéed jumbo shrimp w/onions, black olives, capers &amp; light marinara livornese sauce.</i>		
<b>Salmon alla Crema</b>	65.00	120.00
<i>Seared salmon fillet topped w/roasted peppers finished in our champagne cream sauce.</i>		
<b>Grilled Salmon</b>	65.00	120.00
<i>Baked Salmon fillet topped w/roasted peppers finished in our bucca cream sauce.</i>		

## Veal & Beef

	½ Tray (8-10 ppl)	Full Tray (16-20 ppl)
<b>Veal Francese</b>	70.00	130.00
<i>Lightly floured egg-dipped sautéed veal scaloppini served w/lemon butter white wine sauce.</i>		
<b>Veal Marsala</b>	70.00	130.00
<i>Sautéed lightly floured veal scaloppini w/diced prosciutto di parma, mushrooms &amp; marsala brown sauce.</i>		
<b>Veal Parmigiana</b>	70.00	130.00
<i>Fried lightly pounded, breaded veal scaloppini covered w/tomato sauce and topped w/melted mozzarella.</i>		
<b>Veal Piccata</b>	70.00	130.00
<i>Sautéed lightly floured veal finished in our lemon caper butter sauce.</i>		
<b>Veal Pizzaiola</b>	70.00	130.00
<i>Sautéed lightly floured veal scaloppini w/peppers, onions, garlic, basil, parsley &amp; a light marinara sauce.</i>		
<b>Veal Milanese</b>	70.00	130.00
<i>Lightly pan-fried veal served in a bed of arugula salad w/sun-dried tomatoes, onions, fresh mozzarella and balsamic vinaigrette.</i>		
<b>Boneless Braised Short Ribs</b>	85.00	150.00
<i>Seared boneless short ribs, slow baked in red wine brown sauce w/mixed vegetables.</i>		

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