



Napoli Catering

Wedding Menu

Napoli Catering presents you with a menu guide line for your special day! Every combination is customized to better suit your taste and budget.

Appetizers

Bruschetta: Blend of fresh tomatoes, basil, garlic and olive oil atop toasted Italian bread.

Artichoke Hearts: Seasoned with mama's homemade breading and fried to perfection

Shrimp Cocktail: Jumbo shrimp chilled and served with cocktail sauce.

Mini Arancini: AMAZING! ball mixture of rice, meat sauce and green peas breaded then deep fried.

Breaded Ravioli: Breaded Ravioli filled with your choice of beef, ricotta cheese or spinach.

Flatbreads: DELICIOUS! Choice of Buffalo BBQ Chicken, Italian beef and peppers, Fresh tomato basil or build your own.

Appetizer Trays

Domestic Cheese Tray: Diced mozzarella, cheddar, and pepper jack.

Imported Cheese Tray: Diced feta, blue, and gorgonzola.

Veggie Tray: Combination of fresh celery, carrots, broccoli, cauliflower and cucumbers.

Antipasto Tray: Assorted imported Italian meats, cheeses, and olives

Salads

Sicilian Salad: My favorite! Iceberg lettuce combined with olives, onions, pepperoni, ham, cheese, pepperoncini & anchovies.

Caprese Salad: Sliced tomatoes and fresh mozzarella topped with balsamic vinegar and olive oil.

Grape and Walnut: Baby greens tossed with grapes, walnuts, tomatoes and feta cheese drizzled with raspberry vinaigrette.

Tossed Salad: Iceberg lettuce combined with shredded mozzarella cheese and tomatoes.

Caesar Salad: Crisp Romaine lettuce topped with shaved parmesan, seasoned croutons and homemade dressing. Add chicken or shrimp.

Pasta Salad: Italian Style served cold.

Potato Salad: Traditional blend of potatoes, veggies and our secret sauce.

Seafood Salad: Strait from Sicily! Chopped octopus, shrimp and calamari tossed with an olive oil vinaigrette.

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Pork/ Beef

Pork Tenderloin: *Tender, juicy pork sliced and topped with a white mushroom gravy.*

Italian Sausage with peppers & onions: *Finest sausage links sautéed with fresh peppers and onions.*

Pull BBQ Pork: *Slow cooked tender pork with sweet & tangy homemade BBQ sauce.*

BBQ ribs: *Fall off the bone BBQ smothered baby back ribs.*

Baked Ham: *Spiral sliced ham with pineapple glaze.*

Beef Tenderloin: *Perfectly cooked to perfection and topped with white mushroom gravy.*

Prime Rib: *USDA choice beef.*

Bacon Wrapped Filet Mignon: *6oz. tender filet cooked to your preference.*

Beef Kabobs: *Rib-eye beef chunk's skewered with fresh peppers, onions and mushrooms.*

Italian Beef: *FAMOUS! Thinly sliced homemade beef. Served with delicious Au-Ju sauce.*

Homemade Meatballs: *Traditional family recipe! Topped with our signature red sauce.*

Chicken

Frank's Chicken: *AMAZING!! Thin sliced chicken breast seasoned, breaded and baked to perfection.*

Chicken Parmiggiana : *Juicy chicken breast covered in mozzarella cheese & our signature red sauce .*

Chicken Marsala: *Chicken breast sautéed with mushrooms and Marsala wine.*

Pollo Saltimbocca: *Breaded chicken breast topped with imported ham & mozzarella cheese then tossed in our Alfredo sauce.*

Chicken Kabobs: *All white meat chicken skewered with fresh peppers, onions and mushrooms.*

Seafood

Baked Salmon: *8oz. Atlantic salmon oven roasted to perfection and topped with garlic lemon sauce.*

Steamed Muscles: *Sautéed in our tomato red wine sauce.*

Tilapia: *8oz. oven baked and topped with garlic lemon sauce.*

Baked Shrimp: *Jumbo shrimp smothered in Mama's secret breading and baked to perfection.*

Lobster Tail: *Mouth watering juicy lobster topped with a light butter sauce.*

Bacon Wrapped Scallops: *Jumbo sea scallops wrapped in smoked crispy bacon.*

From 1990 until today, Napoli's has continued their family tradition of using only fresh, quality ingredients. Located in Loves Park, Antoinina and her son Frank treat their customers and friends they've met over the years, with great gratitude. Offering pizza, pasta and full service catering!

Pasta

Baked Lasagna: Choice of Meat, Ricotta cheese, or Gourmet. All topped with mozzarella & our signature red sauce.

Mostaccioli: Served with our signature red sauce. Also available baked with mozzarella cheese.

Farfallette Alfredo: Bow-tie pasta tossed in our creamy Alfredo sauce.

Farfallette Siciliana: Bow-tie pasta tossed with fresh tomatoes, garlic, olive oil & basil.

Tortellini: Choice of Meat or Ricotta cheese filled. Served with our signature red sauce.

Rotolo Primavera: Tri-colored pasta rolled with a blend of spinach, ricotta cheese and topped with our pink sauce.

Penne Sun Dried Tomato with Vodka Sauce: Penne pasta smothered in a pink Vodka sauce with sun dried tomatoes and broccoli.

Mac & Cheese: Traditional elbow pasta with a creamy cheese sauce.

Sauce Choices

Choose from our variety of sauces to better accommodate your taste!

Signature red sauce

Alfredo sauce

Meat Sauce

Vodka Sauce

Siciliana

Side Dishes

Roasted Red potatoes

Italian garlic potatoes

Mashed potatoes

White or Red baked potatoes

Au-gratin potatoes

Bacon wrapped Asparagus

Sautéed spinach

Steamed Vegetable medley

Sautéed peppers & onions

Something you have in mind not on the menu? Not a problem!! We love to hear your ideas. Please let us know and we would be honored to accommodate!

Dessert

Mama's Tiramisu: *Only the best!! Ladyfinger cookies, espresso coffee, Marscapone cheese and Mama's LOVE!!*

Italian Cookies: *Assorted traditional Italian cookies.*

Cheesecake: *New York style cheese cake topped with strawberry glaze.*

Party Shooters: *Choose from Tiramisu, double chocolate, key lime, or strawberry cheesecake.*

Cookie Trays: *Assorted large fresh baked cookies. Chocolate chip, macadamia nut, and sugar.*

Cannoli: *Your going to want more than one!!*

Creme Puffs: *Family recipe! Delicious!*

Wedding cake arrangements can be made upon your request!

Services

Controlled Buffet

Family Style Service

Full Service Seated

Pasta Station

Dessert Station

Bar & Beverages

Open Alcohol bar options

Coffee station

Beer & Wine options

Multiple Eating & Serving options are available!

*Grazie!
Thank You!*

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