

## SALADS 45/65

### CAESAR

Chopped Romaine Hearts, Garlic Croutons,  
Shaved Parmigiano Regiano Cheese

### CAPRESE

Fresh Mozzarella, Tomato, Oranges, Roasted  
Peppers, Kalamata Olives, Basil infused Evoo

### ARUGULA

Oven Dried Tomato, Kalamata Olives,  
Pancetta Lardons, Lemon Evoo Vinaigrette,  
Shaved Parmigiano Regiano

### WEDGE

Crumbled Gorgonzola, Pancetta Lardons, Onions,  
Tomato, Gorgonzola Dressing, Balsamic Glaze

### ANTIPASTO

Prosciutto, Sopressata, Ham, Salami, Sharp Cheese,  
Roasted Red Peppers

### SEAFOOD

Shrimp, Scallops, Calamari, Mussels, Clams,  
Lemon, Evoo Dressing \*Market Price\*

### FIAMMA

Tomatoes, Oranges, Fresh Mozzarella, Olives,  
Onion, Evoo, Basil

### ADDITIONS PER PERSON

Chicken \$3 | Shrimp \$5 | Salmon \$5 | Steak \$6  
Blackened Seasoning add \$1

Half Trays 8-10 People  
Full Trays 15-18 People

## DESSERTS

TIRAMISU, CANNOLI'S, NEW YORK  
STYLE CHEESECAKE, LEMON  
MASCARPONE & CHOCOLATE CAKE

\$3 Per Person

MINI CANNOLI \$1 Per Person

COOKIE TRAYS (assorted by the lb) \$10

ASSORTED MINI DESSERTS \*Market Price\*

## ADDITIONS

2 LITERS OF SODA \$3 Per Person

CANS OF SODA \$1 Per Person

BOTTLED WATER \$1 Per Person

UTENSILS, CUPS, PLATES & NAPKINS

\$2 Per Person

\$5 Deposit per Chaffer Setup

EVERY EVENT IS UNIQUE,  
WHICH IS WHY WE  
OFFER A WIDE RANGE OF  
PACKAGES THAT CAN BE  
CUSTOMIZED TO CREATE  
THE PERFECT  
ARRANGEMENT.

Please Inquire If There is an Item  
You Want That is Not Listed.



## CATERING MENU

2118 SCHOENERSVILLE RD  
BETHLEHEM, PA 18017

610-419-6545

FIAMMAITALIANGRILL.COM

## APPETIZERS 40 / 75

### ARANCHINI

*Risotto, Beef, Peas, Parmigiano Regiano, Sauce*

### BAKED CLAMS

*Large Little Neck Clams, Toasted Bread Crumb, Garlic Butter*

### CRISPY FRIED CALAMARI

*Marinara Sauce*

### SAUSAGE & BROCCOLI RABE

*Sweet Italian Sausage, Garlic, Evoo*

### MOZZARELLA BELLA

*Breaded Fresh Mozzarella, Basil, Marinara*

### ZUPPA DI MUSSELS

*PEI Mussels, Garlic, White Wine, Marinara*

### STUFFED MUSHROOMS

*Jumbo Lump Crabmeat*

### BRUSCHETTA POMODORO

*Tomato, Garlic, Onion, Kalamata Olives, Fresh Mozzarella, Balsamic Glaze, Basil, Evoo*

### ITALIAN WINGS

*Garlic Honey BBQ Sauce Served with Celery & Gorgonzola Dipping Sauce*

### CRABCAKES \*MARKET PRICE\*

*Cocktail Sauce & Lemon*

## MEATBALLS & SAUSAGE 35/65

### MEATBALLS

*Tomato Sauce, Fresh Basil*

### SAUSAGE

*Tomato Sauce, Fresh Basil*

### SAUSAGE & PEPPERS

*Sausage, Peppers, Onions White Wine Marinara*

## PASTAS 55/100

### PASTA WITH SAUCE

*Tomato, Marinara, Alfredo, Vodka, Pesto, Garlic & Oil, Meat, Bolognese*

### VEGETABLE PRIMAVERA

*Sauteed Fresh Vegetables Blush or Garlic White Wine Sauce*

### FILETTO POMODORO WITH BROCOLI

*Fresh Diced Tomato, Basil, Garlic, Broccoli, Evoo*

### BAKED PASTAS

*Ziti, Canelloni, Ravioli, Stuffed Shells*

## BAKED SPECIALTIES 75/140

### PASTA AL FORNO

*Chicken, Ham, Spinach, Mushrooms, Onions in a Pink Sauce with Ricotta & Fresh Mozzarella*

### MEAT LASAGNA

*Ground Beef, Ricotta Cheese, Mozzarella, Tomato Sauce*

### VEGETARIAN LASAGNA

*Mixed Vegetables, Ricotta Cheese, Mozzarella, Tomato Sauce*

## SEAFOOD 75/140

### WHITE CLAM SAUCE

*Large Little Necks, Garlic, Evoo, White Wine, Basil*

### RED CLAM SAUCE

*Large Little Necks, Garlic, Evoo, Marinara Sauce*

### FRUTTA DI MARE

*PEI Mussels, Clams, Shrimp, Scallops, Calamari, White Wine Marinara*

### PENNE FIAMMA

*Shrimp, Scallops, Crab meat in a White Wine Cream Sauce*

### PARMESAN RISOTTO

*Spinach, Asparagus, Pan Seared Scallops*

## CHICKEN 65/120 VEAL 85/160 SHRIMP 75/140

### PARMIGANA

*Tomato Sauce, Mozzarella Cheese*

### MARSALA

*Mixed Mushrooms, Red Onion*

### PICATTA

*Capers, Lemon Herb Sauce*

### FANTASY

*Roasted Peppers, Artichoke Hearts & Sun-Dried Tomatoes in Blush Cream Sauce*

### SCALLOPINI

*Peppers, Mushrooms, Sun-Dried Tomatoes, Artichoke Hearts in a Marsala Demi-Glaze*

### FRANCAISE

*Egg Dipped, Lemon Butter, White Wine*

### SCAMPI

*Lemon, Butter, Garlic, White Wine*

### FLORENTINE

*Onions, Mushrooms, Sun-Dried Tomatoes, Spinach Marsala Basil Cream Sauce*

### CAJUN CREOLE SAUCE

*Mushrooms, Onions, Diced Tomato White Wine Basil Cajun Creole Sauce*

## VEGETARIAN 45/80

### EGGPLANT PARMIGIANA

*Eggplant Baked in a Light Basil Tomato Sauce, Topped With Mozzarella Cheese*

### EGGPLANT ROLLATINI

*Eggplant Rolled Around Ricotta Fresh Herbs, Baked with Mozzarella Cheese*