

## SALADS HALF 45/FULL 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, Soppressata, Ham, Salami, Sharp Cheese,  
Roasted Red Peppers

### HOUSE

Mixed Greens, Kalamata Olives, Roasted Red Peppers,  
Red Onions, Mozzarella, Tomatoes, Croutons

### 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, CANNOLIS, 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 Each

CANS OF SODA \$1 Per Person

BOTTLED WATER \$1 Per Person

UTENSILS, CUPS, PLATES & NAPKINS

\$2 Per Person

\$5 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  
FIAMMA610@GMAIL.COM

## **APPETIZERS** HALF 45 / FULL 80

### **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 Crab Meat*

### **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*

### **CRAB CAKES \*MARKET PRICE\***

*Cocktail Sauce & Lemon*

## **MEATBALLS & SAUSAGE**

HALF 35 / FULL 65

### **MEATBALLS**

*Tomato Sauce, Fresh Basil*

### **SAUSAGE**

*Tomato Sauce, Fresh Basil*

### **SAUSAGE & PEPPERS**

*Sausage, Peppers, Onions White Wine Marinara*

## **PASTAS** HALF 55 / FULL 100

### **PASTA WITH SAUCE**

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

### **VEGETABLE PRIMAVERA**

*Sautéed Fresh Vegetables Blush or Garlic White Wine Sauce*

### **FILETTO POMODORO WITH BROCCOLI**

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

### **BAKED PASTAS**

*Ziti, Cannelloni, Ravioli, Stuffed Shells*

## **BAKED SPECIALTIES** HALF 75 / FULL 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** HALF 75 / FULL 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** HALF 65 / FULL 120

## **VEAL** HALF 85 / FULL 160 **SHRIMP** HALF 75 / FULL 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** HALF 45 / FULL 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*