

## SALADS HALF/FULL

### CAESAR 45/80

Chopped Romaine Hearts, Garlic Croutons,  
Shaved Parmigiano Regiano Cheese

### CAPRESE 65/120

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

### ARUGULA 55/100

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

### WEDGE 55/100

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

### ANTIPASTO 65/120

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

### SEAFOOD

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

### FIAMMA 65/120

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

### HOUSE 50/90

Spring Mix, Cherry Tomatoes, Kalamata Olives,  
Roasted Red Peppers, Onions, Mozzarella, Croutons

### ADDITIONS

Chicken 1/2 tray \$20 full \$35  
Shrimp 1/2 tray \$35 full \$60  
Salmon \$8 per piece (6oz)

Half Trays 8-10 People max  
Full Trays 17-20 People max

## DESSERTS

TIRAMISU, CANNOLIS, NEW YORK  
STYLE CHEESECAKE, ITALIAN  
LEMON CREAM CAKE &  
CHOCOLATE CAKE

\$7 Per Person

MINI CANNOLI \$2.50 Per Person

COOKIE TRAYS (assorted by the lb)  
\$10 per lb. | Minimum - 2 lbs.

ASSORTED MINI DESSERTS

\*Market Price\* | Minimum - 2 lbs.

SEVEN LAYER RAINBOW COOKIES

\*Market Price\* | Minimum - 2 lbs.

## ADDITIONS

UTENSILS, CUPS, PLATES & NAPKINS

\$5 Per Person

\$10 Charge per Chaffer Setup

*Please inquire if there is an item you  
would like that is not listed*

*All catering orders require a 20%  
non-refundable deposit on day of booking*

Name \_\_\_\_\_

Phone Number \_\_\_\_\_

E-mail \_\_\_\_\_

Occasion \_\_\_\_\_

Date of Party \_\_\_\_\_

Approximate Number of Guests \_\_\_\_\_

Party Cost Estimate \_\_\_\_\_

Deposit \_\_\_\_\_

Signature \_\_\_\_\_



## CATERING MENU

EVERY EVENT IS UNIQUE,  
WHICH IS WHY WE OFFER  
A WIDE RANGE OF OPTIONS  
THAT CAN BE CUSTOMIZED TO  
CREATE THE PERFECT EVENT  
FOR YOU AND YOUR GUESTS.

2118 SCHOENERSVILLE RD.  
BETHLEHEM, PA 18017

610-419-6545

FIAMMAITALIANGRILL.COM  
FIAMMA610@GMAIL.COM

## APPETIZERS HALF/FULL

### ARANCHINI 50/90

Risotto, Beef, Peas, Parmigiano Regiano, Sauce

### FIAMMA MAC & CHEESE 55/100

Gnocchi, Panchetta, 5 Cheese Bechamel

### FRIED CALAMARI \*MARKET PRICE\*

Marinara Sauce

### SAUSAGE & BROCCOLI RABE 60/110

Sweet Italian Sausage, Garlic, Evoo

### MOZZARELLA BELLA 50/90

Breaded Fresh Mozzarella, Basil, Marinara

### ZUPPA DI MUSSELS 55/100

PEI Mussels, Garlic, White Wine, Marinara

### STUFFED MUSHROOMS \*MARKET PRICE\*

Jumbo Lump Crab Meat

### BRUSCHETTA POMODORO 55/100

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

### ITALIAN WINGS 60/110

Garlic Honey BBQ Sauce Served with Celery & Gorgonzola Dipping Sauce

### CRAB CAKES \*MARKET PRICE\*

Cocktail Sauce & Lemon

## MEATBALLS & SAUSAGE

HALF/FULL

### MEATBALLS 50/90

Tomato Sauce, Fresh Basil

### SAUSAGE 50/90

Tomato Sauce, Fresh Basil

### SAUSAGE & PEPPERS 55/100

Sausage, Peppers, Onions White Wine Marinara

## PASTAS HALF/FULL

### PASTA WITH SAUCE 40/75

Tomato, Marinara

### PASTA WITH SAUCE 65/120

Alfredo, Vodka, Pesto,  
Garlic & Oil, Meat, Bolognese

### VEGETABLE PRIMAVERA 65/120

Sautéed Fresh Vegetables Blush or Garlic White Wine Sauce

### FILETTO POMODORO WITH BROCCOLI 65/120

Fresh Diced Tomato, Basil, Garlic, Broccoli, Evoo

### BAKED PASTAS 65/120

Ziti, Cannelloni, Ravioli, Stuffed Shells

## BAKED SPECIALTIES HALF/FULL

### PASTA AL FORNO 75/140

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

### MEAT LASAGNA 75/140

Ground Beef, Ricotta Cheese, Mozzarella, Tomato Sauce

## SEAFOOD HALF/FULL

### RED/WHITE CLAM SAUCE 90/170

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

### FRUTTA DI MARE 95/180

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

### PENNE FIAMMA 105/200

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

### PARMESAN RISOTTO 95/180

Spinach, Asparagus, Pan Seared Scallops

### ANGEL HAIR BELLA ITALIA 95/180

Shrimp, Scallops, Crab Meat, Onions, Pink Vodka,  
Topped with Mini Crab Cakes

## CHICKEN HALF 80/FULL 150

### VEAL HALF 95/FULL 180

### SHRIMP HALF 85/FULL 160

### PARMIGANA

Tomato Sauce, Mozzarella Cheese

### BROCCOLI

Broccoli, Onions, Garlic, Basil, White Wine

### MARSALA

Mixed Mushrooms, Red Onion

### PICATTA

Onions, Roasted Red Peppers, Capers, White Wine,  
Lemon, Butter

### 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 Cream Sauce

### CAJUN CREOLE SAUCE

Mushrooms, Onions, Diced Tomato White Wine  
Basil Cajun Spicy Creole Sauce (not available with veal)

## VEGETARIAN HALF 60/FULL 110

### 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