

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.

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BETHLEHEM, PA 18017

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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 105/195

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

PARMESAN RISOTTO 95/180

Spinach, Asparagus, Pan Seared Scallops

ANGEL HAIR BELLA ITALIA 105/195

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