

# Pesce

	HALF TRAY	FULL TRAY
<b>Calamari Marinara</b>	45.00	75.00
<b>Fried Shrimp</b>	60.00	110.00
<b>Gamberi Della Casa</b>	65.00	125.00
Shrimp sautéed with fresh diced tomato, asparagus and fresh basil in a light marinara sauce with a touch of white wine		
<b>Lobster Sea Food Tails (Broiled or Stuffed)</b>	<i>market price</i>	
<b>Seafood Salad</b>	50.00	95.00
Shrimp, mussels, clams, pulpo, calamari, scungilli and scallops in a homemade lemon vinaigrette		
<b>Shrimp Fra Diavolo</b>	65.00	125.00
Shrimp, clams and mussels served in a spicy fra diavolo sauce		
<b>Shrimp Francese</b>	60.00	110.00
Lightly egg battered and sautéed with lemon, butter and white wine sauce		
<b>Shrimp Monochina</b>	65.00	125.00
Lightly breaded shrimp sautéed with mushrooms, peas and onions, topped with melted fresh mozzarella in a light marinara sauce		
<b>Shrimp Parmigiana</b>	60.00	110.00
<b>Shrimp Scampi</b>	60.00	110.00
Served in a white wine sauce with a touch of butter and freshly chopped garlic		
<b>Stuffed Flounder</b>	65.00	125.00
with homemade seafood stuffing		
<b>Stuffed Shrimp</b>	65.00	125.00
Stuffed with homemade seafood stuffing in a white wine scampi sauce		
<b>Zuppa Di Clams</b>	50.00	90.00
Clams in a marinara sauce		
<b>Zuppa Di Pesce</b>	85.00	160.00
Lobster tails, shrimp, clams, mussels, scungilli, calamari & scallops in a plum tomato sauce		

# Carne

	HALF TRAY	FULL TRAY
<b>Filet Mignon Marsala</b>	<i>market price</i>	
Sautéed with mushrooms and prosciutto in a brown marsala wine sauce		
<b>Meatballs</b>	40.00	70.00
<b>Pepper Steak</b>	55.00	95.00
with peppers and onions in a light brown sauce		
<b>Sausages</b>	40.00	70.00
<b>Sausage and Pepper</b>	45.00	80.00
<b>Steak Pizaiola</b>	55.00	95.00
Sautéed with onions, mushrooms and peppers in a plum tomato sauce with a touch of wine		

**If you would like something you don't see - just ask!**

Half Tray feeds 6 - 8 people    Full Tray feeds 12 - 14 people  
 Small Round Cold Platter feeds 10 - 12 people  
 Large Round Cold Platter feeds 20 - 25 people

Deposit required on all orders.  
 Warming rack deposit \$5.00 each  
 Basket Deposit \$5.00 each  
 Sternos \$1.00 each  
 Delivery and setup available - \$300.00 Minimum  
 Sales Tax additional

# In House Party Menu

## Package #1 \$22.95 Per Person

Tossed Mixed Green Salad  
 or Caesar Salad  
 Penne alla Vodka  
 Choice of:  
 Chicken Francese,  
 Eggplant Rollatine,  
 or Shrimp Scampi  
 Coffee, Tea, Soda  
 Assorted Italian Cookies

## Package #2 \$24.95 Per Person

Appetizers Include: Fried Calamari,  
 Stuffed Mushrooms, Baked Clams,  
 Mozzarella Sticks and Fried Zucchini  
 Tossed Mixed Green Salad or  
 Caesar Salad  
 Penne alla Vodka  
 Choice of:  
 Chicken Francese, Veal Marsala,  
 or Shrimp Scampi  
 Coffee, Tea, Soda  
 Assorted Italian Cookies

## Package #3 \$29.95 Per Person

Appetizers Include: Fried Calamari,  
 Stuffed Mushrooms, Baked Clams,  
 Mozzarella Sticks, Fried Zucchini  
 and Mussels Marinara  
 Tossed Mixed Green Salad or  
 Caesar Salad  
 Penne alla Vodka  
 Choice of:  
 Chicken Francese, Veal Marsala,  
 Shrimp Scampi,  
 or Eggplant Rollatine  
 Coffee, Tea, Soda, Beer and Wine  
 (bottles on table)  
 Assorted Italian Cookies and Mini  
 Cannoli

## Package #4 \$33.95 Per Person

Appetizers Include: Fried Calamari,  
 Stuffed Mushrooms, Baked Clams,  
 Mozzarella Sticks, Fried Zucchini  
 and Mussel Marinara  
 Fresh Mozzarella with Sliced  
 Tomato and Roasted Pepper  
 Tossed Mixed Green Salad or  
 Caesar Salad  
 Penne alla Vodka  
 Choice of:  
 Chicken Francese, Veal Marsala,  
 Shrimp Scampi, Eggplant Rollatine  
 or Stuffed Flounder  
 Coffee, Tea, Soda, Beer and Wine  
 (bottles on table)  
 Cappuccino or Espresso  
 Assorted Italian Cookies  
 and Mini

## Children's Menu 10 and Under \$12.95 per Child

Entitled to same Entitled to same appetizers as Adults  
 Tossed Mixed Green Salad or Caesar Salad  
 Choice of:  
 Chicken Fingers with French Fries, Ravioli, Baked Ziti, Spaghetti with Meatballs  
 or Chicken Parmigiana  
 Pizza etc.  
 Unlimited Soda

Substitutions can be made to packages • Additional charges may be incurred

**Balloons Available:** 1/2 Dozen - \$5.99 • 1 Dozen - \$9.99 • Mylar - \$3.99 each  
**Occasion Cakes** - \$2.00 per person

If you would like to bring in your own cake we will gladly serve it for an additional \$1.00 per person

Dining Room will close for Parties of Fifty (50) or More - Sales Tax and Gratuities are additional  
 25% Deposits required on all parties - Deposits are Non-Refundable, Store credit will be issued  
 Must Guarantee head count one week prior to your party



**Buena Sera**  
 Ristorante ★ Pizzeria

**CATERING  
 MENU**



88 East Main Street  
 Smithtown, NY 11787  
 631-265-0625

# Round Platters

With Cannoli - 3.00 each

	SMALL	LARGE
Assorted Cheeses And Meats	45.00	70.00
Assorted Italian Cookies	25.00	40.00
Assorted Italian Panini	40.00	65.00
Assorted Wraps	40.00	65.00
Cold Antipasto	45.00	75.00
Fresh Mozzarella, Tomato & Roasted Pepper	45.00	75.00
Fresh Cut Seasonal Fruit	30.00	55.00
Grilled Vegetable Platter	35.00	55.00
Vegetable Crudit�	30.00	50.00

**FREE**  
Full Tray of GARLIC KNOTS  
with \$100 order

**FREE**  
Full Tray of SALAD  
with \$200 order

# Pasta

	HALF TRAY	FULL TRAY
<b>Cavatelli Roselle</b> Tossed with asparagus, sun dried tomato, spinach and mushrooms in a pink sauce	45.00	85.00
<b>Farfalle Al Pesto</b> Homemade pesto sauce tossed with fresh ground pignoli nuts, aged parmesan cheese and Italian seasonings	40.00	75.00
<b>Farfalle Buona Sera</b> Shrimp, mushrooms & sun dried tomatoes in a pink cream sauce	60.00	110.00
<b>Farfalle Del Sole</b> Bowtie pasta saut�ed with spinach, artichokes, sun dried tomatoes and diced fresh mozzarella in a light marinara sauce	40.00	75.00
<b>Fettuccine Alfredo</b> Served in a classic creamy alfredo cheese sauce	40.00	75.00
<b>Fettuccine Carbonara</b> White cream sauce with bacon and sauteed onions	40.00	75.00
<b>Fusilli Rosso</b> Cork-screw shaped pasta topped with grilled chicken in a filetto di pomodoro sauce	45.00	85.00
<b>Fusilli Siciliana</b> Cork-screw shaped pasta served with fresh eggplant in a filetto di pomodoro sauce	40.00	75.00
<b>Linguine with Clam Sauce</b> (Red or White)	45.00	80.00
<b>Linguine Puttanesca</b> Fresh tomatoes finely chopped, saut�ed with garlic, capers, olives and anchovies	40.00	75.00
<b>Lobster Ravioli</b> Stuffed with lobster topped with shrimp and sun dried tomatoes in a creamy pink sauce	60.00	110.00
<b>Orechiette Escarole</b> Ear shaped pasta saut�ed with escarole and cannellini beans in a light garlic and oil	40.00	75.00
<b>Pasta Purses</b> Pasta stuffed with six cheeses and saut�ed in a roasted pepper pink cream sauce	45.00	85.00
<b>Penne with Broccoli, Garlic and Oil</b> Saut�ed with fresh garlic, olive oil and Italian seasonings	35.00	65.00
<b>Penne Broccoli Rabe</b> Penne pasta saut�ed with sausage and broccoli rabe in a garlic and virgin olive oil	45.00	85.00
<b>Penne Calabrese</b> Shrimp, asparagus and mushrooms in a creamy pink sauce	60.00	110.00
<b>Penne Primavera</b> Medley of fresh vegetables saut�ed in a choice of pink cream sauce, marinara sauce or garlic and oil (please specify)	40.00	75.00
<b>Rigatoni Alla Vodka</b> Pink cream and vodka sauce with a touch of meat	40.00	75.00
<b>Rigatoni Bolognese</b> Freshly ground hearty meat sauce with a touch of cream	45.00	85.00
<b>Rigatoni Mamma Mia</b> Sausage, mushrooms and diced fresh mozzarella in a plum tomato sauce	45.00	85.00
<b>Rigatoni with Peas and Prosciutto</b> Served in a pink cream sauce	40.00	70.00

# Al Forno

	HALF TRAY	FULL TRAY
<b>Baked Ravioli</b>	40.00	75.00
<b>Baked Stuffed Shells</b>	40.00	75.00
<b>Baked Ziti</b>	40.00	75.00
<b>Baked Ziti Sorrentino</b>	40.00	75.00
<b>Eggplant Parmigiana</b>	40.00	70.00
<b>Eggplant Rollatine</b>	45.00	75.00
<b>Stuffed Eggplant</b>	45.00	75.00
<b>Meat Lasagna</b>	40.00	75.00
<b>Vegetable Lasagna</b>	40.00	75.00

# Side Dishes

	HALF TRAY	FULL TRAY
<b>Fresh Broccoli Rabe</b> Saut�ed in garlic and virgin olive oil	45.00	80.00
<b>Fresh Escarole</b> Saut�ed with white cannellini beans in a white wine broth	30.00	50.00
<b>Fresh Spinach</b> Saut�ed in garlic and virgin olive oil	25.00	45.00
<b>Mixed Vegetables</b> Saut�ed in garlic and virgin olive oil	25.00	45.00
<b>Fresh Broccoli</b> Steamed or saut�ed in garlic and virgin olive oil	25.00	45.00
<b>Fresh String Beans Almondine</b> Served in a light garlic and oil sauce with toasted almonds	30.00	50.00
<b>Roasted Potatoes</b>	30.00	50.00
<b>Steak Fries</b>	25.00	45.00

# Pollo

	HALF TRAY	FULL TRAY
<b>Chicken Cacciatore</b> Boneless breast of chicken sauteed with garlic, mushrooms & peppers in a plum tomato sauce	45.00	80.00
<b>Chicken Capriciosa</b> Lightly breaded and fried, topped with diced fresh mozzarella, diced tomato and red onion, served warm with a red wine vinaigrette	50.00	85.00
<b>Chicken Francese</b> Lightly egg battered and saut�ed with lemon, butter and white wine sauce	45.00	80.00
<b>Chicken Gorgonzola</b> Saut�ed with shiitake mushrooms in a creamy white gorgonzola cheese sauce	50.00	85.00
<b>Chicken Marsala</b> Saut�ed with mushrooms and prosciutto in a brown marsala wine sauce	45.00	80.00
<b>Chicken Mediterranean</b> Eggplant, zucchini, tomato and fresh melted mozzarella in a light red sauce	45.00	80.00
<b>Chicken Mona Lisa</b> Rolled and stuffed with prosciutto, provolone, mozzarella and roasted peppers, lightly breaded and served in a marsala cream sauce with a hint of pomodoro	55.00	90.00
<b>Chicken Paesano</b> Topped with melted fresh mozzarella and sliced tomato served in a filetto di pomodoro sauce with a touch of white wine	45.00	80.00
<b>Chicken Parmigiana</b>	45.00	80.00
<b>Chicken Piccata</b> Saut�ed with artichoke hearts and capers in a lemon, butter and white wine sauce	45.00	80.00
<b>Chicken Rollatine</b> Rolled and stuffed with prosciutto and mozzarella, served with mushrooms in a marsala sauce	50.00	85.00
<b>Chicken Scarpiello</b> Boneless breast of chicken sauteed with sausage, mushrooms, artichoke hearts, bell peppers & potatoes in a light brown sauce	45.00	80.00
<b>Chicken Tenders</b> (Homemade)	45.00	80.00
<b>Grilled Balsamic Chicken</b> Breast of chicken marinated in imported balsamic vinegar, olive oil and spices, then grilled to perfection	45.00	80.00

# Antipasti

	HALF TRAY	FULL TRAY
<b>Baked Clams</b> Topped and baked with seasoned bread crumbs	35.00	65.00
<b>Bruschetta Buona Sera</b> Savory garlic bread topped with diced marinated tomato and onion with fresh basil	35.00	65.00
<b>Buffalo Fried Calamari</b> Saut�ed in our house special buffalo sauce	50.00	80.00
<b>Calamari Fritti</b> Golden fried calamari served with a side of homemade marinara sauce	45.00	75.00
<b>Fried Ravioli</b> Filled with ricotta cheese, lightly breaded and fried	40.00	75.00
<b>Fried Zucchini</b> Zucchini sticks lightly breaded and fried	40.00	75.00
<b>Mozzarella in Carozza</b> Bread stuffed with fresh mozzarella and baked in a filetto di pomodoro sauce	40.00	75.00
<b>Mozzarella Rounds</b> Fresh mozzarella lightly breaded and fried, served with homemade marinara sauce	40.00	75.00
<b>Mozzarella Sticks</b> Served with a side of tomato sauce	40.00	75.00
<b>Mussels Bianco</b> Served in a white wine, lemon and garlic sauce	45.00	75.00
<b>Mussels Luciano</b> Steamed and saut�ed with shallots and a touch of wine in a white cream sauce	55.00	85.00
<b>Mussels Marinara</b> Served in a homemade marinara sauce	45.00	75.00
<b>Portobello di Rabe</b> Portobello mushroom stuffed with broccoll rabe, sausage and sun dried tomato in a white wine sauce	50.00	95.00
<b>Seafood Portobello</b> Portobello mushroom stuffed with our homemade seafood stuffing	50.00	95.00
<b>Stuffed Artichoke</b> Stuffed with seasoned breadcrumbs and pignoli nuts, served in garlic and oil	40.00	75.00
<b>Stuffed Mushrooms</b> Stuffed with our homemade seafood stuffing	35.00	60.00

ADD CHICKEN TO ANY SALAD  
HALF TRAY - 15.00 FULL TRAY - 25.00

# Insalate

	HALF TRAY	FULL TRAY
<b>Asparagus Shrimp Salad</b> Romaine and iceberg lettuce topped with shrimp, asparagus, roasted red peppers and diced tomato with a lemon vinaigrette	35.00	65.00
<b>Caesar Salad</b> Romaine lettuce topped with homemade garlic croutons and aged parmesan cheese, served with homemade caesar dressing	20.00	35.00
<b>Ginger Calamari Salad</b> Romaine lettuce topped with fried calamari, walnuts and diced plum tomatoes with a homemade ginger dressing	30.00	55.00
<b>Gorgonzola Salad</b> Mixed field greens, topped with crumbled gorgonzola cheese, walnuts and roma tomato, served with balsamic vinaigrette	25.00	45.00
<b>Greek Salad</b> Romaine and iceberg lettuce topped with tomato, cucumber, green peppers, red onion and feta cheese with our homemade vinaigrette	25.00	45.00
<b>Insalata Campagna</b> Field greens tossed with walnuts, cranberries, roma tomatoes and crumbled gorgonzola, served with homemade balsamic vinaigrette	25.00	45.00
<b>Insalata Buona Sera</b> Romaine lettuce topped with diced tomato, cucumber & shredded mozzarella cheese	30.00	55.00
<b>Insalata Mista</b> Traditional lettuce, tomato and cucumber salad	20.00	35.00
<b>Insalata Nuova</b> Chopped mixed greens, gorgonzola, diced fresh mozzarella, roasted peppers and diced roma tomatoes with pesto and raspberry vinaigrette	30.00	55.00
<b>Insalata Rustica</b> Mesculine greens sprinkled with raisins and roasted almonds and topped with warm goat cheese with a light homemade raspberry vinaigrette dressing	30.00	55.00

# Vitello

	HALF TRAY	FULL TRAY
<b>Veal Capriciosa</b> Lightly breaded and fried, topped with diced fresh mozzarella, diced tomato and red onion, served warm with a red wine vinaigrette	65.00	110.00
<b>Veal Francese</b> Lightly egg battered and saut�ed with lemon, butter and white wine sauce	60.00	100.00
<b>Veal Gorgonzola</b> Saut�ed with shiitake mushrooms in a creamy white gorgonzola cheese sauce	65.00	110.00
<b>Veal Marsala</b> Saut�ed with mushrooms and prosciutto in a brown marsala wine sauce	60.00	100.00
<b>Veal Mediterranean</b> Eggplant, zucchini, tomato and fresh melted mozzarella in a light red sauce	60.00	100.00
<b>Veal Paesano</b> Topped with melted fresh mozzarella and sliced tomato served in a filetto di pomodoro sauce with a touch of white wine	60.00	100.00
<b>Veal Parmigiana</b>	60.00	100.00
<b>Veal Piccata</b> Saut�ed with artichoke hearts and capers in a lemon, butter and white wine sauce	60.00	100.00
<b>Veal Pizzaiola</b> Saut�ed with onions, mushrooms and peppers in a plum tomato sauce with a touch of wine	60.00	100.00
<b>Veal Rollatine</b> Rolled and stuffed with prosciutto and mozzarella, served with mushrooms in a marsala sauce	65.00	110.00

# Party Heros

**Chicken Cutlet, Fresh Mozzarella & Roasted Pepper**  
Hero - 15.95 per ft.  
**Grilled Vegetable Hero** - 14.95 per ft.  
**Italian Or American Heros** - 12.95 per ft.

Half Tray feeds 6-8 people Full Tray feeds 12-14 people  
Small Round Cold Platter feed 10-12 people  
Large Round Cold Platter feeds 20-25 people