

Orders feed 15-20 people

Antipasto

A beautifully arranged platter of Boar's Head Italian cold cuts, artichokes, olives, grilled onions, roasted red peppers, provolone and fresh mozzarella cheese and stuffed cherry peppers - \$83

Chicken Caesar

Fresh romaine lettuce and croutons tossed with our delicious Caesar dressing, with grilled chicken and parmesan cheese - \$37.95

Caprese Salad

Fresh mozzarella, beefsteak tomatoes, basil and red onion dressed in olive oil, a balsamic wine vinegar with toasted points - \$45.50

Garden

Iceberg lettuce topped with cucumbers, tomatoes, red onions, carrots and olives - \$23

Spinach Salad

Baby spinach, walnuts, dried cranberries, red onions and green apples, tossed with crumbled blue cheese and a raspberry vinaigrette dressing - \$65

Salad

Half-\$35 Full-\$ 65 **Amarillos**

Half-\$35 Full-\$65 **Tostones**

Half-\$20 Full-\$40 **Rice**

Half-\$35 Full-\$65 **Mixed Vegetables**

Half-\$42 Full-\$75 **Roasted Vegetables**

Half-\$42 Full-\$72 **Green Beans**

Half-\$25 Full-\$45 **Mashed Potatoes**

Sides

Half-\$20 Full-\$40 **Angel Hair**

Half-\$20 Full-\$40 **Ziti**

Half-\$20 Full-\$40 **Linguini**

Half-\$20 Full-\$45 **Fettuccini**

Pasta

Price For 20-50 Guests

Business Meetings

Danish

Muffins

Coffee/tea

\$5.95 per person

Breakfast

Grand Brunch Buffet

Choice of garden or Caesar salad

Fresh fruit platter

Bagel with crème cheese

Scrambled Eggs

Home Fries

Bacon

Sausage

Honey Glazed Ham

Grilled Salmon

Seasoned Vegetables

Rice Pilaf

Pasta Station

Omelet Station

French Toast or Pancakes

Mini Pastries and Cookies

\$16.95 Minimum of 35 guests

Subs & Wraps

Ask about our sandwich platters all fresh handmade. Available with lettuce and tomato

Chicken Pesto

Chicken Parm

Chicken Salad with Cranberries

Grilled Roasted Veggies and Balsamic Glazes

Buffalo Chicken

Grilled Honey Lime Chicken

Tuna Salad

Veal Parm

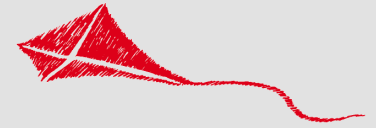
Hame and Cheese

Turkey Sandwich

6.95 per person

Subs & Wraps

CATERING MENU



PAPAGALLO
RESTAURANT & BAR

PAPAGALLO- derived from the Spanish word "papagayo", which, among other meanings, refers to a kite.

Kite- a light frame covered with paper, cloth, or plastic, often provided with a stabilizing tail, and designed to be flown in the air at the end of a long string.

PAPAGALLO RESTAURANT offers a unique culinary experience, where you will explore the limitless possibilities of multicultural cuisine at its finest expression. Like a kite that knows no limits as it soars through the boundless skies, **PAPAGALLO RESTAURANT** invites you along a journey through different countries and cultures, by exposing your palate to the special tastes, aromas and subtleties of a wide variety of international dishes.

Papagallo is popular for its diverse menu. We be glad to make any dish that is available on our original menu, don't limit your selection to only the items list on this catering menu.

Please place your order one week in advance with a 50% deposit required with each order. Prices are subject to change

Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has a food allergy.

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774.203.3532 | www.papa-gallo.com

Half Trays feed 8-12 people/ Full trays feed 15-20 people

Hors D'oeuvre Platter

*Small serves 20-30 guests/
Large serves 35-45 guests*
Smoked gouda, cheddar,
pepper jack, lemon dill served
with cheese and crackers and
garnished with grapes.

Small-\$73.95 Large-\$125.95

Seasonal Cut Fruit Platter

Honeydew, cantaloupe,
pineapple, watermelon, grapes,
oranges and strawberries.
Small-\$60.95 Large-\$85.95

Shrimp Cocktail Platter

4lbs of Jumbo Shrimp with
a zesty cocktail sauce.
Small-\$147.95

Papagallo Nachos

Crunchy tortillas topped with
refried beans, melted cheese,
jalapenos, lettuce, pico de gallo
and sour cream
Half-\$40 Full-\$75

Chicken Wings

Classic chicken wings, served with
hot sauce and blue cheese and a
side of celery and carrots.
Half-\$42 Full-\$82

Chicken Tenders

(Buffalo Option Available)
Served with celery
and carrots sticks
Half-\$46 Full-\$86

Calamari Crocanti

Fresh calamari, lightly battered
and fried, served with julienned
vegetables, pepper rings and
our special spicy dipping sauce.
Half-\$45 Full-\$80

Fried Plantains

Thinly sliced green plantains,
fried to perfection and served
with mayo-ketchup.
Half-\$ 25 Full-\$50

Crispy Chicken Tacos

Chicken wrapped in a
tortilla, with Salvadorian style
peppers and onions and served
with cabbage, salsa and
sprinkled cheese.
Half-\$45 Full-\$90

Fried Ravioli

An Interesting twist to a
well-loved ravioli. Fried to
perfection and served with
homemade marinara sauce.
Half-\$42 Full-\$82

Chili Garlic Edamame

Steamed edamame (soybeans)
tossed in garlic, olive oil and
crushed red peppers.
Half-\$33 Full-\$62

Pan-Fried Eggplant Rollatini

Stuffed with spinach, ricotta and
mozzarella cheese and finished
with a pink vodka sauce.
Half-\$45 Full-\$85

Seafood Stuffed Mushrooms

Stuffed with our homemade
stuffing and finished with
mozzarella cheese and
béarnaise sauce.
Half-\$ 45 Full-\$90

Appetizers

Half Trays feed 8-12 people/ Full trays feed 15-20 people

Chicken Sorrentino

Chicken breast sautéed,
mushrooms, garlic & white wine.
Layered with prosciutto, eggplant
and mozzarella cheese. Finished
with homemade marinara sauce.
Half-\$42 Full-\$80

Chicken Marsala

Chicken breast sautéed with
mushrooms and shallots in a
sweet marsala wine sauce.
Half-\$42 Full-\$80

Chicken Parmesan

Breaded chicken layered with
mozzarella cheese and delicious
homemade marinara sauce.
Half-\$42 Full-\$80

Eggplant Parmesan

Breaded eggplant that is layered
with melted mozzarella cheese
and homemade marinara sauce.
Half-\$32 Full-\$60

Veal Parmesan

Lightly breaded tender veal culets
layered with mozzarella cheese
and marinara sauce.
Half-\$52 Full-\$95

Chicken Frances

Tender chicken breast dipped in a
light egg wash and sautéed with
capers in a fresh lemon white wine
butter sauce.
Half-\$42 Full-\$80

Tilapia Frances

Fresh tilapia, dipped in a light
egg wash and sautéed with
capers in a fresh lemon white wine
butter sauce.
Half-\$47 Full-\$85

Grilled Sausage, Peppers and Onions

Sweet Italian sausage grilled with
peppers and onions.
Half-\$35 Full-\$70

Chicken Carbonara

Sautéed chicken breast with cara-
melized onions & bacon in a white
wine cream sauce, topped with
peas & parmesan cheese
Half-\$42 Full-\$80

Stir Fry

Fresh vegetables sautéed
with your choice of meat in a
ginger teriyaki sauce, served
over a bed of Rice.

Chicken- Half-\$45 Full-\$83

Beef- Half-\$50 Full-\$100

Shrimp - Half-\$63 Full-\$120

Chicken Fra Diavolo

Sautéed chicken with
mushrooms, peppers, onions in
a spicy tomato sauce.
Half Tray-\$42 Full Tray-\$80

Chicken Cacciatori

Sautéed chicken with mushrooms,
peppers, onions, and Italian herbs
in a marinara sauce.
Half-\$42 Full-\$80

Chicken Picatta

Sautéed chicken with capers in a
lemon white wine butter sauce.
Half-\$42 Full-\$80

Entrees

Half tray feeds 8- 12 people/ Full tray feeds 15-20 people

Penne with chicken and broccoli

Creamy alfredo sauce with broccoli, topped with a juicy grilled chick-
en breast. Also available in a garlic and olive oil sauce.
Half-\$42 Full-\$80

Jumbo Sausage Ravioli

Sautéed sweet Italian sausage, peppers, onions, mushrooms in a basil
and garlic tomato sauce, topped with melted mozzarella cheese.
Half-\$42 Full-\$80

Baked Stuffed Shells

Homemade shells stuffed with ricotta cheese and topped with melted
mozzarella cheese
Half- \$37 Full-\$65

Homemade Meatball Crostini

Homemade meatballs simmered in a marinara sauce topped with
melted mozzarella cheese and served with thinly sliced bread.
Half-\$35 Full-\$70

Lasagna

Your choice of:

- **Cheese Lasagna** Half-\$43 Full-\$78

Ricotta, mozzarella, and parmesan cheese layered with pasta and
marinara.

-**A Mixed Vegetable Lasagna** Half-\$45 Full-\$82

Pasta and marinara layered with roasted vegetables such as zucchini,
summer squash and broccoli.

-**A Meat Lasagna.** Half-\$48 Full-\$90

Ground beef layered with pasta and marinara sauce.

Tortellini Primavera

Delicious cheese tortellini along with prosciutto, zucchini, pepper, cel-
ery, onions and julienned vegetables in a creamy alfredo or pink
vodka sauce.
Half-\$43 Full-\$80

Penne or Linguini Marinara

Pasta tossed in a homemade marinara sauce.
Half-\$25 Full-\$50

Pasta Entrees