



UNCLE LOUIE'S **PIZZA**

- CATERING MENU -

WE DELIVER!

201-485-8840

FAX • 201.485.8842

754 FRANKLIN AVE • FRANKLIN LAKES, NJ 07417

UNCLELOUIESPIZZA.COM

HOURS: MONDAY - SATURDAY 11AM - 10PM • SUNDAY 12PM - 9PM

APPETIZERS

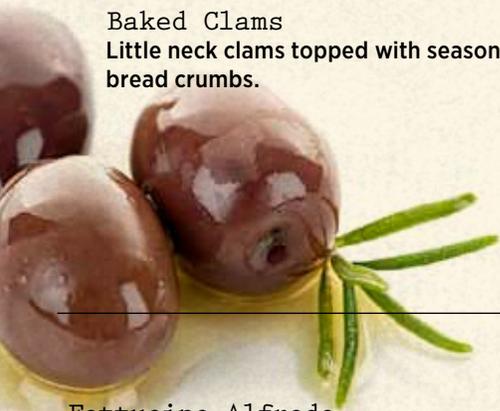
	1/2 TRAY	FULL TRAY
Zuppe De Mussels Sweet Prince Edward Island mussels cooked to order in your choice of a fragrant white wine sauce or plum tomato marinara sauce.	\$35	\$70
Fried Calamari Golden fried calamari seasoned with our homemade marinara sauce'	\$40	\$80
Buffalo Chicken Wings Spicy wings, juicy & crispy seasoned with Blue cheese dressing' Mozzarella Sticks Served with a side of pomodoro sauce.	\$35	\$70
Golden Fried Chicken Tenders Served with a side of honey mustard.	\$30	\$60
Eggplant Rollatini Fresh battered eggplant stuffed with seasoned ricotta and smothered with pomodoro sauce and melted mozzarella cheese.	\$30	\$60
Zuppe de Clams Fresh little neck clams in a light marinara sauce.	\$35	\$70
Garlic Knots Small Italian knots basted with fresh garlic, virgin olive oil & imported spices, baked to perfection.	\$10	\$20
Coconut Shrimp Fresh jumbo shrimp with a coconut crust and fruit dipping sauce.	\$55	\$100
Baked Clams Little neck clams topped with seasoned bread crumbs.	\$40	\$80

SALADS

	1/2 TRAY	FULL TRAY
Tossed Salad Mixed romaine and iceberg lettuce, ripe plum tomatoes, cucumbers, bell peppers, red onions and roasted peppers.	\$25	\$50
Caesar Salad Crispy romaine lettuce topped with croutons and our special Caesar dressing.	\$25	\$50
Louie's Salad A mix of Romaine and iceberg lettuce, red onions' cucumbers, tomatoes, olives, provolone cheese, salami, and mortadella with a red wine vinaigrette.	\$30	\$60
Tri-Color Salad Arugula, endive and radicchio tossed with our homemade balsamic vinaigrette.	\$30	\$60
Capri Salad Plum tomatoes, fresh mozzarella & roasted peppers mixed with olive oil & fresh basil over a bed of romaine lettuce.	\$30	\$60
Grilled Portobello Salad Grilled Portobello mushrooms over a bed of endive, arugula & radicchio with roasted pepper and balsamic vinaigrette dressing.	\$30	\$60
Pompeii Salad Mixed Greens with crumbled blue cheese, sugared walnuts and balsamic vinaigrette.	\$35	\$70
Roman Salad Chopped grilled chicken, apples, cranberries, and walnuts with a lite Italian dressing over mixed greens.	\$40	\$80
Arugula Salad Arugula, shaved fennel, shaved parmigiana cheese	\$35	\$70
<i>*Add Grilled Chicken to any salad</i>	\$10	\$20

PASTA SPECIALTIES

	1/2 TRAY	FULL TRAY		1/2 TRAY	FULL TRAY
Fettucine Alfredo Fettucine pasta served in a creamy alfredo sauce.	\$35	\$70	Penne ala Vodka Penne pasta in a light cream tomato sauce with a splash of vodka.	\$35	\$70
Stuffed Rigatoni Bolognese Jumbo rigatoni stuffed with ricotta and topped with our homemade meat sauce.	\$35	\$70	Cavatelli, Shrimp & Broccoli-Rabe Sautéed with garlic & olive oil.	\$40	\$80
Penne Sofia Penne with sautéed chicken, broccoli and sun dried tomato in white wine sauce.	\$35	\$70	Farfalle Primavera Bowtie pasta with mushrooms, broccoli, carrots, zucchini and peas in a pink sauce.	\$40	\$80
Linguine with Clam Sauce Our traditional clam sauce includes fresh little neck clams served in a marinara plum tomato sauce or garlic and virgin olive oil consommé.	\$40	\$80	Penne Arribiata Mushrooms, onions, and cherry peppers in a spicy marinara sauce.	\$40	\$80
Cavatelli, Chicken & Broccoli Sautéed chicken & broccoli florets in a garlic and olive oil consommé.	\$40	\$80	Farfalle with Sausage & Broccoli-Rabe served in garlic & olive oil	\$40	\$80
			Louie's Sunday Gravy Penne pasta with our famous red gravy, sausage, meatball and braciole.	\$45	\$90



OLD ITALIAN FAVORITES

Baked Stuffed Shells
Jumbo shells stuffed with ricotta and covered with tomato sauce and mozzarella.

Baked Manicotti
Ricotta filled crepes covered with tomato sauce and mozzarella.

Baked Lasagna
Layers of pasta, cheeses and meat make this lasagna one to remember.

Cheese Ravioli
Choice of tomato, vodka or alfredo sauce.

Baked Ziti
Penne pasta, tomato sauce and three cheeses baked until perfect.

CHICKEN

Breast of Chicken Cacciatore
Sautéed with fresh tomatoes, mushrooms, onions and peppers.

Chicken Parmigiana, Francese or Marsala

Chicken Portobello
Portobello mushrooms, sun dried tomato and shallots in a light broth sauce.

Chicken Piccata
Chicken breast sautéed in white wine, lemon and capers.

Chicken Giambotta
Mixture of chicken, peppers, sausage and mushrooms with lemon, over sliced potatoes.

VEAL

Veal Cutlet Parmigiana
Fresh tomato sauce and mozzarella cheese.

Veal Scaloppine Francese
Battered veal in a white wine, lemon and butter sauce.

Veal Piccata
Veal sautéed in a white wine and lemon caper sauce.

Veal Scaloppine Marsala
Tender veal in a classic marsala wine sauté with fresh mushrooms.

Veal Milanese
Breaded veal cutlet, pan-fried and served with lemon wedges.

Veal Scaloppine Pizzaiola
Fresh tomatoes, garlic, oregano and olive sauce.

FISH

Mussels Marinara or Fra Diavolo
Prince Edward Island mussels in a spicy or mild marinara.

Fried Calamari
Tender calamari, golden fried.

Fresh Filet of Sole Livornese
Tomatoes, garlic, gaeta olives & capers.

Shrimp Francese
Succulent shrimp in a white wine & lemon sauce.

Zuppa Di Pesce
Shrimp, clams, mussels & calamari in a marechiaro sauce over linguine.

Calamari Marinara
Tender calamari sautéed in our wonderful marinara.

Filet of Sole Piccata
Fresh sole with capers in a lemon and white wine sauce.

EGGPLANT

Eggplant Parmigiana
Lightly breaded skin-less eggplant covered with tomato sauce and mozzarella.

Eggplant Rollatine
Eggplant stuffed with ricotta, covered with sauce and melted mozzarella.

MEAT

Meatball Tray

Sausage Tray

Sausage & Peppers

Sausage & Broccoli-Rabe

VEGETABLE

Broccoli with garlic & oil

Escarole with garlic & oil

Broccoli-Rabe with garlic & oil

1/2 FULL
TRAY TRAY
\$35 \$70

\$35 \$70

\$35 \$70

\$35 \$70

\$30 \$60

\$45 \$90

\$45 \$90

\$45 \$90

\$45 \$90

\$55 \$110

\$60 \$120

\$60 \$120

\$60 \$120

\$60 \$120

\$60 \$120

\$60 \$120

1/2 FULL
TRAY TRAY
\$40 \$80

\$40 \$80

\$45 \$90

\$50 \$100

\$60 \$120

\$40 \$80

\$45 \$90

\$35 \$70

\$35 \$70

\$30 \$60

\$30 \$60

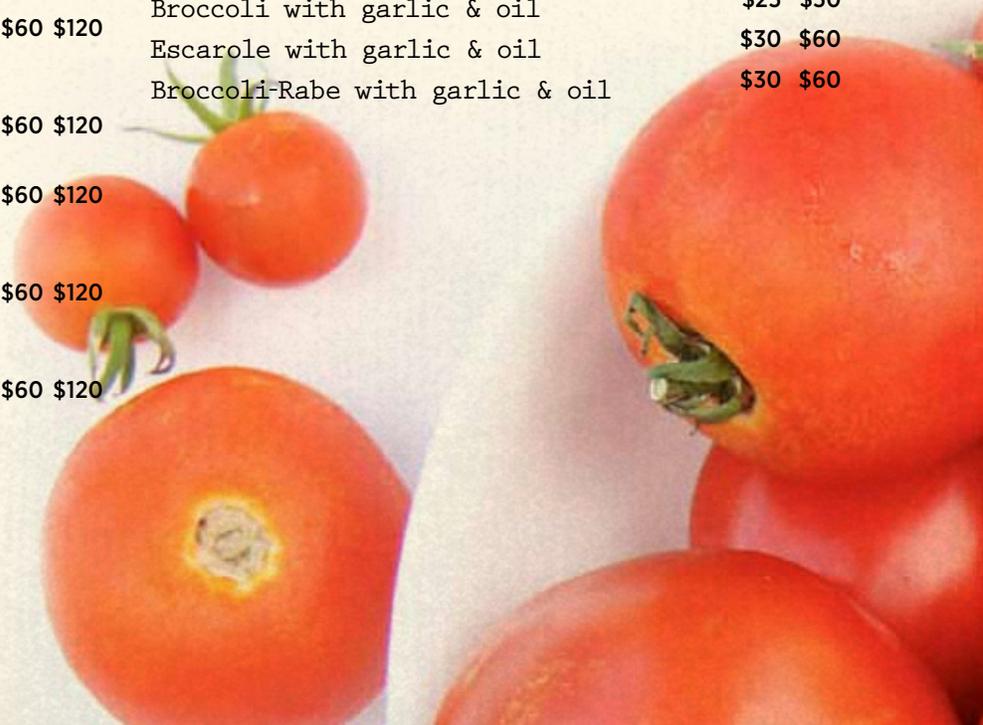
\$30 \$60

\$35 \$70

\$25 \$50

\$30 \$60

\$30 \$60



COLD HEROES PLATTERS

Serves 10 people - \$50

Combination

Ham, salami and provolone with lettuce, tomato and onions with vinaigrette dressing.

Prosciutto & Fresh Mozzarella
Prosciutto combined with fresh mozzarellas, sliced tomatoes and drizzled with olive oil.

Turkey Breast

Sliced turkey breast combined with lettuce, tomatoes, and mayonnaise.

Chicken, Lettuce & Tomato

Fresh tender breaded chicken topped with lettuce, tomato, and mayonnaise.

Grilled Chicken Breast

Marinated grilled chicken with lettuce, tomato, and balsamic vinaigrette.

Mortadella

Sliced mortadella, roasted peppers, arugula, with a red wine vinaigrette dressing

WRAPS PLATTERS

Serves 10 people-\$50.00

Grilled Chicken

Grilled chicken, fresh mozzarella & roasted peppers with balsamic dressing.

Chicken Caesar

Grilled chicken tossed with romaine lettuce and Caesar dressing.

Turkey

Sliced breast of turkey with bacon, lettuce, tomato, and horseradish mayonnaise.

Veggie

Grilled zucchini, eggplant and caramelized onions served with asiago cheese.

BBQ Chicken

Chicken cutlet mixed with BBQ sauce with cheddar cheese, lettuce, tomato and ranch dressing.

Buffalo Chicken

Freshly-breaded buffalo chicken tenders with lettuce, tomato and blue cheese.

LOUIE'S HOT BUFFET

12 to 15 People - \$230

Half tray of any pasta entree
Half tray of any chicken entree
Half tray of eggplant parmigiana
Half tray of sausage, peppers and onions mozzarella and tomato salad
Half tray tossed salad with dressing and bread
Complete buffet set up

18 - 20 People - \$260

Tray of any pasta entrée
Half tray of any chicken entrée
Half tray of meatballs
Half tray of eggplant parmigiana
Mixed antipasto salad
Tossed salad with dressing and bread
Complete buffet set up

25 - 30 People - \$375

Tray of any pasta entrée
Tray of any chicken entrée
Tray of any veal entree
Mixed antipasto salad
Mozzarella and tomato salad
Tossed salad with dressing and bread
Complete buffet set up

35 - 40 People - \$510

2 trays of any pasta entree
1 tray of any chicken entree
1 tray of any veal entree
1 tray of sausage, peppers and onions or meatballs
Mixed antipasto salad, mozzarella and tomato salad
tossed salad with dressing and bread
Complete buffet set up

50-55 people - \$620

2 trays of any pasta entree
1 tray of any chicken entree
1 tray of any veal entree
1 tray of sausage, peppers and onions or meatballs
1 tray of any seafood entree
Mixed antipasto salad, mozzarella and tomato salad
tossed salad with dressing and bread
Complete buffet set up

60-65 people - \$755

2 trays of any pasta entree
2 trays of any chicken entree
1 tray of any veal entree
1 tray of eggplant parmigiana
1 tray of any seafood entree
1 tray of sausage, peppers and onions or meatballs
Mixed antipasto salad, mozzarella and tomato salad
Tossed salad with dressing and bread
Complete buffet set up

75 - 80 people - \$955

3 trays of any pasta entree
2 trays of any chicken entree
2 trays of any veal entree
1 tray of any seafood entree
1 tray of eggplant parmigiana
1 tray of sausage, peppers and onions or meatballs
Mixed antipasto salad, mozzarella and tomato salad
2 tossed salad with dressing and bread
Complete buffet set up

85 - 90 People - \$1,090

3 trays of any pasta entree
2 trays of any chicken entree
2 trays of any veal entree
1 tray of any seafood entree
1 tray of sausage, peppers and onions
2 trays of eggplant parmigiana
1 tray of meatballs
Mixed antipasto salad, mozzarella and tomato salad
2 tossed salad with dressing and bread
Complete buffet set up

100 - 110 People - \$1,275

4 trays of any pasta entree
3 trays of any chicken entree
2 trays of any veal entree
1 tray of any seafood entree
1 tray of sausage, peppers and onions
1 tray of meatballs
2 trays of eggplant parmigiana
Mixed antipasto salad, mozzarella and tomato salad
2 tossed salad with dressing and bread
Complete buffet set up

120 - 130 People - \$1,490

4 trays of any pasta entree
4 trays of any chicken entree
2 trays of any veal entrée
2 trays of sausage, peppers and onions
1 tray of meatballs
1 tray of any seafood entree
2 trays of eggplant parmigiana
Mixed antipasto salad, mozzarella and tomato salad
2 tossed salad with dressing and bread
Complete buffet set up