



RestaurantOrto.com
90 North Country Road
Miller Place, NY 11764

631-473-0014

Orto.restaraunt@gmail.com

Off Premise Pasta Buffet \$14.50 per person

1 salad and 3 pastas (or 2 pastas and 1 Eggplant Parmigiana)

Minimum of 25 guests

Local delivery available, \$50.00 (free local delivery for orders over \$1,000)

Off Premise Premium Buffet \$30 per person

2 salads, 2 appetizers, 1 pasta (or Eggplant Parmigiana), 2 entrees, and 2 sides

Minimum of 25 guests

Local delivery available, \$50.00 (free local delivery for orders over \$1,000)

Additions

Add 1 additional appetizer, **\$3 per person**

Replace 1 pasta with 1 meat or fish item, **\$3 per person**

Add 1 dessert, **\$4 per person**

Service Staff

\$30 per server per hour, 1 server recommended for every 20 guests. Staff will need to arrive 1 hour prior to the event for set up and may remain for up to 1 hour after the event for cleanup.

~Full-service catering available starting at \$100pp+ tax and gratuity, includes food, cooks on site, servers, and bartenders. Please contact us for more information!

***Half tray feeds 5 to 7, full tray feeds 10 to 12**

SALAD

Ala Carte Pricing, HALF/FULL tray

Mixed Greens, Roasted Red Peppers, Tomato, and Fresh Mozzarella	35/65
Caesar Salad	35/65
Roasted Beets, Citrus, and Goat Cheese	35/60
Bib Lettuce, Spiced Walnuts, Blue Cheese, and Pickled Onions	35/60
Farro, Roasted Beets, and Feta	35/65
String Beans, Tomatoes, Shallots, and Sherry Vinaigrette	35/65

APPETIZER

Risotto Balls stuffed with Bolognese and Fontina	40/80
Crispy Chicken Wings with Balsamic Chile Glaze	45/90
Meat Balls	40/80
Baked Clams Casino	50/100
House Smoked Salmon, Potato Pancake	40/80
Crisp Cod Croquettes	40/80
Flatbread (pick one) Sausage, Mushroom Fontina, or Roasted Tomato Basil	40/80

PASTA**Ala Carte Pricing, HALF/FULL tray**

Spinach and Ricotta Ravioli	45/90
Seasonal Ravioli (Spring pea/Corn/Autumn Squash/Chestnut Celery Root)	50/100
Short Rib Cannelloni	50/120
Garganelli with Pork Ragu	50/100
Pappardelle Bolognese	50/100
Fusilli with Shrimp, Lemon, and Tomato	60/120
Squid Ink Rigatoni with Spicy Sausage and Shrimp	60/120
Mafalda with Lamb Sugo	50/100
Paccheri Pasta With Roasted Tomatoes and Whipped Ricotta	50/100
Lasagna	60/110
Rigatoni with Sausage and Kale	50/100

ENTREE

Eggplant Parmigiana	45/90
Slow Cooked Pork Shoulder with Bacon Broth	65/130
Pork Milanese	65/130
Pork Saltimbocca	65/130
Red Wine Braised Short Ribs of Beef	90/180
Flat Iron Steak with Red Wine Sauce	80/160
Grilled Marinated Shrimp with Lemon and Parsley	80/160
Roasted Organic Chicken with Mushroom Red Wine Sauce	55/110
Chicken Parmigiana	55/110
Pan Roasted Day Boat Cod with Saffron Tomato Broth	80/160
Baked Scottish Salmon with Black Olive Crust	80/160
Grilled Branzini with Lemon and Sundried Tomato Vinaigrette	80/160
Aromatic Braised Lamb Stew	70/140
Grilled Veal Flank Steak Marinated in Salsa Verde	80/160
Tomato Braised Pork Braciola	65/130
Duck Cacciatore	65/130
Sunday Gravy (Braciola, Meatballs, Sausage, and Pork Ribs)	65/130

SIDE**Ala Carte Pricing, HALF/FULL tray**

Roasted Fingerling Potato	35/70
Broccoli Rabe	35/70
Potato Puree	35/70
Creamy Polenta	35/70
Braised Kale	35/70
String Beans	35/70
Ratatouille	35/70

DESSERT

Vanilla Bean and Orange Panna Cotta	(10pc)40
Lemon Scented Cheesecake	32
Cannoli	(20pc) 40
Tiramisu	(1/2 tray) 45
Seasonal Fruit Tart	38
Chocolate Caramel Cashew Tart	40

~ Racks, water pans, and Sternos available upon request with a \$20 deposit