



Spring Lake Gourmet Pizzeria & Restaurant
 1110 Third Avenue
 Spring Lake, NJ 07762
 732-449-9995

Not just another pizzeria!

CATERING MENU

FREE DELIVERY

WE GLADLY ACCEPT ALL
 MAJOR CREDIT CARDS

Personalized party planning
 with a
 professional touch!

3 & 6 ft. Subs
 Made to order
 \$14-\$19 per foot

Ask about our delicious desserts!

APPETIZERS

Meatballs w/tomatosauce	\$1.75 each
Artichoke Francese	\$2 each
Crab Cakes	\$2 each
Antipasto	\$40
Fried Calamari (hot or sweet)	\$45
Grilled Portabella Mushroom Marsala	\$45
Eggplant Rollatini	\$40
Fresh Mozzarella w/tomato & proscuitto	\$45
Grilled Eggplant w/fresh mozzarella & tomato	\$40
Mussels Marinara (hot or sweet)	\$40
Shrimp Cocktail	Market Price
Escarole & Beans	\$35/\$55
Broccoli Rabe	\$45/\$80

SALADS

Ensalada Misto	\$25
Tortellini Salad	\$40
Caesar Salad	\$30/\$55
w/grilled chicken	\$40/\$65
w/grilled shrimp	\$50/\$75
String Bean Salad	\$25/\$45

ITALIAN SPECIALTIES

Sausage & Peppers	\$40/\$80
Eggplant Parmigiana	\$35/\$60

HOMEMADE PASTA DISHES

Lasagna	\$40/\$70
Meat lasagna with ricotta & mozzarella cheese	
Pasta Roma	\$40/\$75
Penne tossed with grilled portabella mushrooms & sun-dried tomatoes in a light garlic & oil	
Pasta Rosa	\$40/\$75
Penne tossed with asparagus, mushrooms, sun-dried tomatoes & mozzarella in a sherry wine sauce	
Baked Ziti	\$35/\$60
Penne with Vodka Sauce	\$40/\$70
Linguini with Clam Sauce	\$40/\$70
Red or white	
Pasta Fresca	\$30/\$55
Rigatoni tossed with fresh chopped garden tomatoes simmered in garlic & basil	
Pasta Primavera	\$35/\$65
Penne tossed with mixed grilled vegetables in garlic & oil	
Cavatelli & Broccoli	\$35/\$65

SEAFOOD DISHES

Shrimp & Broccoli Rabe

Jumbo Gulf shrimp sauteed in garlic & oil served on a bed of broccoli rabe

Market Price

Shrimp & Broccoli

Jumbo Gulf shrimp sauteed in garlic & oil with broccoli served over linguini

Market Price

CHICKEN DISHES

Half Tray \$50 Full Tray \$90

Chicken Piccata

Boneless breast of chicken sauteed with capers & garlic finished in a lemon, butter sauce

Chicken Marsala

Boneless breast of chicken sauteed with mushrooms & shallots finished in a marsala wine, demi-glaze

Chicken Giovanni

Boneless breast of chicken sauteed with pine nuts, artichoke hearts & shiitake mushrooms finished with basil & plum tomatoes

Chicken Tuscany

Tender strips of chicken sauteed with spinach, mushrooms & roasted red peppers finished in a lemon, wine butter sauce

Chicken Francese

Boneless breast of chicken lightly egg battered sauteed with shallots finished in a lemon, butter sauce

Chicken Sorrendina

Boneless breast of chicken topped with prosciutto & mozzarella cheese finished in a white wine, demi-glaze

Chicken Portofoglio

Boneless breast of chicken topped with spinach & mozzarella cheese finished with fresh tomato & basil in a sherry sauce

Chicken Parmigiana

Boneless breast of chicken cutlet topped with tomato sauce & mozzarella cheese

Chicken Murphy

Boneless breast of chicken sauteed with peppers, onions, mushrooms & oven roasted potatoes finished in natural juices (hot or sweet)

Chicken Savoy

Breast of chicken braised with fresh herbs & balsamic vinegar finished in a white wine sauce

Chicken Palma

Boneless breast of chicken sauteed with sun-dried tomatoes, artichoke hearts & broccoli finished in a white wine sauce

VEAL DISHES

Half Tray \$70 Full Tray \$140

Veal Marsala

Medallions of veal sauteed with mushrooms & shallots finished in a marsala wine, demi-glaze

Veal Piccata

Medallions of veal sauteed with capers & garlic finished in a lemon, butter sauce

Veal Sorrendina

Medallions of veal sauteed & topped with prosciutto & mozzarella cheese finished in a white wine, demi-glaze

Veal alla Dominick

Veal grilled to perfection served over sauteed spinach

Veal Spring Lake

Medallions of veal sauteed with roasted red peppers, asparagus & artichoke hearts finished in a white wine sauce

Veal Francese

Medallions of veal lightly egg battered sauteed with shallots finished in a lemon, butter sauce

Veal Parmigiana

Veal cutlet topped with tomato sauce & mozzarella cheese

Veal Pizzola

Medallions of veal sauteed with peppers, onions & mushrooms finished in a white wine & marinara sauce

Veal Saltimbocca

Medallions of veal topped with spinach, prosciutto & fresh mozzarella finished in a white wine, sage sauce served over sauteed spinach