Thursday December 24th

# Christmas Eve

## Catering By The Tray

serves 8-10 people

**Italian Antipasto Tray $78**
Fresh mozzarella, Italian cured meats, roasted peppers, marinated eggplant, marinated artichoke hearts, marinated mushrooms and olives

**Tri-Color Salad $27**
Arugula, endive, radicchio, tomato, onions, olives, balsamic and oil dressing

**Mixed Baby Green $29**
Mesculan lettuce, tomato, onion, walnuts, chopped apples, crumbled blu cheese, dried cranberries balsamic dressing

**Seafood Salad $85**
Scallops, calamari, scungilli, shrimp, octopus, garlic, lemon and olive oil

**Fried Calamari $65**
Served with marinara sauce or creamy dipping sauce

**Shrimp Cocktail $36 Per doz** *(2 doz. min)*
Served with cocktail sauce and lemons

**Clams Oreganato $15 Per doz** *(2 doz min)*

**Crab Cakes $36**
Served with dipping sauce

**Hot Crab Dip $58**
Served in a artisan bread bowl with pita chips

**Clams & Mussels $49**
Mussels, clams & crabmeat white wine sauce with leeks, pancetta, carrots and celery

continued on other side ▸

Simply Lisa's
GOURMET FOOD & CATERING

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www.SimplyLisasCatering.com

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*continued...*

**Bacala Salad $38**
Bacala, vinegar peppers, green olives, garlic & olive oil

**Linguini Red Lobster Sauce $95**

**Linguini Clam Sauce** *(red or white)* **$43**

**Linguini Fra Diavolo $65**
With shrimp and clams

**Shrimp Oreganato $75**
Over broccoli-rabe with fagioli beans

**Filet of sole stuffed with crab meat $90**

**Filet Francese $80**
Fresh filet of sole in a lemon butter sauce

**Baked Scallops $80**
Baked with crabmeat, mushrooms, parmesan and bread crumbs

**Stuffed Lobster 1 ½ lb lobsters halved – $30 ½ $60 whole** *(min 4 ½)*
Stuffed with a crabmeat stuffing

Ask to see our extensive catering menu or create your own holiday meal that we will be happy to prepare for you.

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