



Lasse's

A LANDMARK
RESTAURANT



Catering Menu

Off Premise Catering Available
Serving Connecticut Since 1964

611 Bridgeport Avenue • Milford, CT 06460
Restaurant: (203) 874-9574 • Catering Office: (203) 878-5537
Cell: (203) 521-4232 • Fax: (203) 878-2802
Email: lasses52@optonline.net • www.lassesrestaurant.com

Cocktail Hour - Hors d'oeuvres

Cold Service

<i>Assorted Gourmet Cheese Platter</i>	69.95	<i>Tea Sandwich Platter</i>	49.95
<i>Fresh Assorted Vegetable Platter</i>	45.95	<i>Club Tea Sandwich Platter</i>	45.95
<i>Fresh Assorted Fruit Platter</i>	59.95	<i>Stuffed Cherry Tomatoes w/Tuna or Salmon</i>	44.95
<i>Fresh Antipasto Platter</i>	59.95	<i>Salami and Cornucopia</i>	
<i>Stuffed Celery Stalks</i>		<i>w/Green Olives and Provolone (36 pcs.)</i>	39.95
<i>w/Cream Cheese and Olives</i>	34.95	<i>Smoked Salmon Pinwheel Platter</i>	
<i>Deviled Egg Halves Platter</i>	29.95	<i>w/Capers and Onions</i>	49.95
<i>Prosciutto 'n' Melon Squares (48 pcs.)</i>	39.95		

Hot Service

Serves About 15 Guests

<i>Swedish Style Meatballs</i>	29.95
<i>Small Italian Meatballs</i>	29.95
<i>Sweet 'n' Sour Meatballs</i>	29.95
<i>Sweet 'n' Sour Chinese Spare Ribs</i>	54.95
<i>Barbeque Spare Ribs</i>	54.95
<i>Franks with Pastry</i>	29.95
<i>Franks 'n' Pastrami (50 pcs.)</i>	34.95
<i>Spring Rolls</i>	29.95
<i>Stuffed Cocktail Cabbages</i>	34.95
<i>Buffalo Wings w/Blue Cheese and Celery</i>	34.95
<i>Sweet 'n' Sour Chicken Wings</i>	34.95
<i>Southern Fried Chicken Wings</i>	34.95
<i>Potato Skins w/Cheddar Cheese</i>	29.95
<i>Kabobs - Beef, Chicken, Lamb or Pork</i>	54.95
<i>Stuffed Mushrooms Florentine</i>	29.95
35.95	
<i>Miniature Quiche - Broccoli and Cheese</i>	29.95
<i>Miniature Quiche Lorraine</i>	29.95
<i>Baked Brie Platter w/Crackers</i>	39.95

Serves About 15 Guests

<i>Asparagus Rolls</i>	29.95
<i>Chicken Piccata Tenderloins</i>	29.95
<i>Chicken Dijon Tidbits</i>	29.95
<i>Nacho Platter</i>	22.95
<i>Scallops Wrapped 'n' Bacon (36 pcs.)</i>	39.95
<i>Shrimp Wrapped 'n' Bacon (36 pcs.)</i>	39.95
<i>Breaded Mozzarella Sticks</i>	29.95
<i>Baked Stuffed Clams w/lemon & cocktail sauce</i>	2.95 ea.
<i>Clams Casino</i>	54.95
<i>Pizza Bagels (36 pcs.) mini</i>	19.95
<i>Grilled Shrimp (24 pcs.)</i>	49.95
<i>Cococut Shrimp (24 pcs.)</i>	49.95
<i>Spinach and Feta Cheese in Phyllo (30 pcs.)</i>	39.95
<i>Rumaki - Chicken Livers Wrapped</i>	
<i>in Waterchestnuts and Bacon (30 pcs.)</i>	
<i>Stuffed Mushrooms w/Sausage and Crabmeat</i>	29.95
<i>Open Faced Mini Tacos</i>	29.95
<i>Eggplant Rollatini w/Prosciutto and Provolone</i>	29.95

All cocktail parties are priced according to selection and quantity of hors d'oeuvres plus formality of party. - Call for appointment.

Complete Bar Set-up Package - Minimum 50 Guests

*Plastic 9 oz. cups, stirrers, cocktail napkins, fresh cut lemons, limes, oranges, cherries, olives, ice, orange juice, grapefruit juice, tomato juice, pineapple juice, cranberry juice, club soda, tonic, gingerale, 7-up, diet 7-up, coke, diet coke and sour mix.
\$4.00 per person*

Servers

*Waitrees \$25.00 per hour + gratuity. Min. 3 hours
Bartenders \$25.00 per hour + gratuity. Min. 3 hours
Set-up/Clean-up Person \$25.00 per hour + gratuity
Chef \$35.00 per hour*

Rentals

*A full line of china, linens, silverware, glassware, tables, chairs, tents, dance floors, etc.
All available to our clients at an additional charge.*

Formal Sit Down Dinner Menu

Entrees

Beef

Roast Prime Rib of Beef Au Jus
Roast Top Round of Beef Au Jus
Filet Mignon
New York Strip Steak

Seafood

Stuffed Filet of Sole w/Crabmeat Stuffing
Baked Stuffed Jumbo Shrimp
Stuffed Sole Florentine
Shrimp Scampi
Grilled Salmon

Veal

Veal Scallopini
Veal Cutlet Parmigiana
Veal Cordon Bleu
Veal Rouladen w/Prosciutto,
Provolone and Artichoke Hearts

Poultry

Stuffed Boneless Breast of Chicken
Boneless Breast of Chicken Cordon Bleu
Boneless Breast of Chicken Parmigiana
Broiled Half Chicken w/Wine and Mushrooms

Dijon Chicken
Chicken Marsala
Chicken Scampi
Rock Cornish Game Hen

Fresh Fruit Cup

A selection of fresh fruit to start your meal

Tossed Garden Salad

Choice of Dressing

Your Choice of Pasta & Sauce

Penne' - Cavatelli - Tortolini

Entrees Served With Your Choice of Potato and Vegetable

Coffee - Tea - Decaf

Ice Cream Dessert

Complete Linen and China Service

This package includes set-up and clean-up of location and waiter/waitress service.

Price does not include tax & gratuity.

\$41.95

Hors d'oeuvres

Deluxe Cheese Board w/Fresh Fruit & Crudit e
\$4.95 per guest

Hors d'oeuvres

Deluxe Cheese Board w/Four Hot Hors d'oeuvres
\$9.95 per guest
Choose from Hot Hors d'oeuvres menu page

Informal Buffet

Deluxe Presidential Platter- Roast Beef, Ham, Turkey, Salami, American Cheese & Swiss

Or

Deluxe Caesars Platter - Cappicola, Pepperoni, Genoa, Mortadella, American Cheese & Provolone

With choice of 2 salad selections

Tossed Garden Salad, Potato Salad, Macaroni Salad, Cole Slaw, Baked Beans, Pasta Broccoli Salad, Fruit Salad

Including - Dinner Rolls & Condiments, Plates, Forks, Knives & Napkins

Minimum 20 guests - 8.95 Per Person plus tax

With the Addition of 3 Hot Entrees:

Baked Ziti
Lasagna
Mini-Manicotti
Stuffed Shells

Swedish Meatballs
Homestyle Beef Tips
Meatballs
Eggplant Parmigiana

Chicken Cacciatore
Fried Chicken
Barbeque Chicken
Chicken Piccata

Stuffed Chicken Breast
Sausage & Peppers
Kilbasi & Sauerkraut

Minimum 20 guests - 13.95 Per Person plus tax

Catering "Ala Carte" Entrees

	Serves 12-15 Serves 25-30	
	Half Tray	Full Tray
Pasta		
Baked Stuffed Lasagna	29.95	59.95
Baked Stuffed Shells	29.95	59.95
Baked Ziti Parmigiana	21.95	39.95
Baked Manicotti	29.95	59.95
Cheese or Meat Tortolini	29.95	59.95
Pasta Primavera	29.95	59.95
Ravioli w/Broccoli, Oil & Garlic Sauce	29.95	59.95
Cavatelli w/Marinara or Meat Sauce	24.95	49.95
Cavatelli w/Sauteed Broccoli	29.95	49.95
Gnocchi	29.95	49.95

Veal		
Braised Veal and Mushrooms Piccata	49.95	79.95
Braised Veal and Peppers	49.95	79.95
Veal Scallopini	42.95	79.95
Veal Cutlet Parmigiana	42.95	79.95
Veal and Mushrooms Marsala	42.95	79.95
Veal Cacciatore	42.95	79.95
Veal Cordon Bleu	42.95	79.95
Veal Saltamboca	42.95	79.95
Veal Francese	42.95	79.95
Veal Scarparella	42.95	79.95

Poultry		
Stuffed Chicken Breast	39.95	69.95
Southern Fried Chicken	34.95	69.95
Boneless Chicken Cacciatore	34.95	69.95
Broiled Chicken		
w/Wine, Lemon and Mushrooms	34.95	69.95
Barbeque Chicken	34.95	69.95
Barbeque Chicken Wings Only	34.95	69.95
Boneless Chicken Piccata w/Mushrooms	36.95	69.95
Chicken Cutlet Parmigiana	34.95	69.95
Baked Chicken Italiano	34.95	69.95
Chicken Cordon Bleu (6 oz.)	39.95	69.95
Chicken Florentine	39.95	69.95
Chicken Francese	39.95	69.95
Chicken Marsala	39.95	69.95

Meat Entrees		
Kielbasi and Sauerkraut	34.95	69.95
Swedish Style Meatballs	34.95	69.95
Stuffed Cabbage	44.95	89.95
Stuffed Peppers	44.95	89.95
Homestyle Beef Tips with Noodles	44.95	89.95
Sliced Roast Beef with Gravy	36.95	69.95
Sliced Baked Virginia Ham	36.95	69.95
Roast Breast of Turkey with Gravy	36.95	69.95
Pork Cutlet Parmigiana	36.95	79.95
Sliced Pork Tenderloin	44.95	79.95
Beef Bourguignon	49.95	89.95
Sirloin Tips Gorgonzola	49.95	99.95

Italian		
Sausage and Pepper Parmigiana	29.95	59.95
Italian Style Meatballs	29.95	59.95
Eggplant Parmigiana	29.95	49.95
Eggplant Rollatini	34.95	54.95

Seafood		
Stuffed Shrimp 16-20 size	54.95	99.95
Stuffed Filet of Sole Florentine	44.95	89.95
Shrimp Creole	54.95	99.95
Shrimp Scampi	54.95	99.95
Shrimp Parmigiana	54.95	99.95

	Serves 12-15
Potatoes and Vegetables	
Roasted Potatoes	24.95
Scalloped Potatoes 'n' Cheddar Cheese	24.95
Whipped Potatoes	24.95
Rice Pilaf / Spanish Rice	24.95
Boiled Potatoes and Butter Parsley	24.95
Green Bean Almondine	24.95
Broccoli	24.95
Twice Baked Potato Halves	24.95
Broccoli Rabe w/Sausage	34.95
Baked Beans	19.95
Mixed Italian Vegetables	24.95
Zucchini and Tomato	24.95
Sweet Potatoes	24.95
Sweet Peas and Mushrooms	24.95
Spinach and Mushrooms	24.95
Creamed Cauliflower	24.95
Chilled Broccoli Salad	24.95
Whole Kernel Corn	19.95
Baby Carrots in Butter	24.95

	Serves 12-15
Salads	
Tossed Garden Salad	24.95
Potato Salad	24.95
Macaroni Salad	24.95
Cole Slaw	24.95
Three Bean Salad	24.95
Pasta Broccoli Salad	29.95
Fruit Salad (Fresh)	29.95
Fresh Antipasto	69.95
Caeser Salad	29.95
Chef Salad	34.95
Cucumber and Tomato Salad	29.95
German Potato Salad	24.95

	18-22 Guests
Meat Platters	
Lean Roast Beef	59.95
Roast Beef and Ham	59.95
Turkey Breast	59.95
Baked Virginia Ham	59.95
American Combo - Roast Beef, Ham, Turkey, American Cheese	69.95
Italian Combo - Cappicola, Genoa, Pepperoni, Mortadella, Provolone	69.95
Cheese Platter - American, Swiss, Provolone	47.95
Small Port Rolls 5.50 dozen	

Monster Grinders

American "Monster" Grinder
Roast Beef, Ham, Turkey, Genoa, American Cheese,
Lettuce, Tomato, Onion, Green Pepper, Oil & Vinegar Spices
16.95 a Foot

Italian "Monster" Grinder
Hot Cappicola, Mortadella, Genoa, Pepperoni, Provolone,
Lettuce, Tomato, Onion; Oil & Vinegar Spices
16.95 a Foot

Grilled Chicken Grinder
Jack Cheese, Lettuce, Tomato, Cilantro, Mayo
16.95 a Foot

Roasted Vegetable "Monster" Grinder
Mushroom, Eggplant, Asparagus, Zucchini, Yellow Squash,
Roasted Red Peppers
19.95 a Foot

Hot Buffet Menu #1

With the choice of 4 Hot Entrees:

Baked Ziti
Lasagna
Italian Style Meatballs
Baked Chicken Italiano
Mini Manicotti
Stuffed Cabbage
Broiled Chicken w/Wine, Lemon & Mushrooms
Cheese or Meat Tortolini
Ravioli w/ Broccoli, Oil & Garlic Sauce
Chicken Cutlet Parmigiana
Gnocchi

Swedish Style Meatballs
Stuffed Shells
Sausage & Peppers Parmigiana
Southern Fried Chicken
Homestyle Beef Tips with Noodles
Stuffed Peppers
Stuffed Chicken Breast
Cavatelli w/ Marinara or Meat Sauce
Cavatelli w/Sauteed Broccoli
Boneless Chicken Picatta w/Mushrooms
Chicken ala King

Boneless Chicken Cacciatore
Eggplant Parmigiana
Veal & Peppers
Kielbasi & Sauerkraut
Barbeque Chicken
Sliced Roast Beef w/Brown Gravy
Sliced Turkey Breast w/Gravy
Barbeque Chicken Wings Only
Braised Veal & Mushrooms Piccata
Braised Veal & Peppers
Sliced Baked Virginia Ham

with choice of 2 items

Tossed Garden Salad, Potato Salad, Macaroni Salad, Cole Slaw, Baked Beans, Steamed Vegetables, Pasta Broccoli, Fruit Salad, Roasted Potatoes

Including - Dinner Rolls & Condiments, Plates, Forks, Knives & Napkins

14.95 Per Person plus tax



Hot Buffet Menu #2

With the choice of 4 Hot Entrees:

Baked Ziti
Lasagna
Italian Style Meatballs
Cheese or Meat Tortolini
Homestyle Beef Tips with Noodles
Stuffed Peppers
Sliced Turkey Breast w/Gravy
Boneless Chicken Piccata w/Mushrooms
Pasta Primavera
Chicken Cutlet Parmigiana
Ravioli w/Broccoli, Oil & Garlic Sauce
Cavatelli w/Marinara or Meat Sauce
Cavatelli w/Sauteed Broccoli
Barbeque Chicken Wings Only
Chicken Codon Bleu
Shrimp Creole

Swedish Style Meatballs
Stuffed Shells
Sausage & Pepper Parmigiana
Southern Fried Chicken
Barbeque Chicken
Sliced Roast Beef w/Brown Gravy
Chicken ala King
Braised Veal and Peppers
Sauteed Crab, Seafood w/Butter and Lemon
Broiled Chicken w/Wine, Lemon & Mushrooms
Sliced Pork Tenderloin
Seafood Newburgh
Braised Veal and Mushroom Piccata
Chicken Florentine
Chicken Marsala
Beef Bourguignon
Gnocchi

Boneless Chicken Cacciatore
Eggplant Parmigiana
Kielbasi & Sauerkraut
Mini Manicotti
Stuffed Cabbage
Stuffed Chicken Breast
Veal and Mushrooms Marsala
Veal and Mushrooms in Gravy
Baked Chicken Italiano
Sliced Baked Virginia Ham
Veal Scallopini
Veal Cacciatore
Stuffed Filet of Sole
Stuffed Filet of Sole Florentine
Chicken Francese
Pork Cutlet Parmigiana

Choice Of

Served Tossed Garden Salad w/Dressings • Potato / Vegetable • Rolls & Butter • Coffee - Tea - Decaf - Dessert (Sheet Cake)
Buffet Only 18.95 Per Person plus tax & tip

Buffet Package Including set up & clean up of location • Linen & China Service & Waiter/Waitress Service.
37.95 Per Person plus tax & gratuity

Grand Buffet



Veal

Veal and Mushrooms Marsala
Braised Veal and Peppers
Veal Scallopini
Veal Cutlet Parmigiana
Veal Cordon Bleu
Veal Francese
Veal Marsala
Veal Rouladen w/Prosciutto, Provolone

Poultry

Chicken Cacciatore
Boneless Chicken Piccata
Chicken Marsala
Chicken Scampi
Chicken Cordon Bleu
Stuffed Boneless Chicken Breast
Broiled Chicken w/Wine and Mushrooms
Chicken Italiano
and Artichoke Hearts
Eggplant Parmigiana
Honey Dijon Chicken

Pasta / Italian

Stuffed Jumbo Shells
Baked Lasagna
Baked Manicotti
Ravioli w/Broccoli, Oil and Garlic
Tortolini w/Meat or Cheese
Pasta Primavera
Seafood Cannelloni
Fettucini Alfredo
Barbeque Chicken

Grilled

Sword Fish
Seafood Kabobs
Chicken Teriyaki
London Broil

Beef

Beef Bourguignonne
Stuffed Cabbage
Stuffed Peppers
Bracirole w/Provolone

Carved

Roast Tom Turkey
Tenderloin of Beef
Honey Baked Virginia Ham
Roast Loin of Pork

Seafood

Seafood Newburgh
Stuffed Sole Florentine

Stuffed Shrimp
Shrimp Scampi
Shrimp Kabobs
Lobster Tail (Price Available on Request)

Stuffed Filet of Sole
Shrimp Creole

Choice of 5 Entrees

Served with Tossed Garden Salad w/Dressings

Choice of Potato or Rice

Choice of Vegetable

Rolls and Butter

Coffee - Tea - Decaf

Ice Cream Dessert

Hors d'oeuvres

Deluxe Cheese Board
w/Fresh Fruit & Crudité
4.95 per guest

Hors d'oeuvres

Deluxe Cheese Board with Four Hot Hors d'oeuvres
9.95 per guest
Choose from Hot Hors d'oeuvres menu page

This buffet package includes set up & clean up of location & waiter/waitress service.

Linen and China service.

46.95 Per Person plus Tax and Gratuity

Client Work Sheet

Date of Affair _____

Time of Affair *Start* _____ *Finish* _____

Location _____

Delivery _____ *Pick-up* _____

How much do I want to spend total? _____

Menu _____

Extra _____

Service _____

Questions to remember to ask booking agent.

NOTES

