

Pastas: Choice of Angel Hair, Spaghetti, Penne, Fettuccini  
Tortellini, Gnocchi or Gluten-Free add \$10 for Half Tray and \$20 for Full Tray

Sauces:	Half Tray	Full Tray
Marinara.....	\$35	\$65
Butter & Parm Cheese.....	\$35	\$65
Oil & Garlic.....	\$35	\$65
Alfredo.....	\$50	\$95
Vodka.....	\$50	\$95
Pesto Cream.....	\$50	\$95
Primavera.....	\$50	\$95
Bolognese.....	\$50	\$95
Mac & Cheese.....	\$45	\$85
Ricotta Stuffed Gnocchi in Vodka Sauce.....	\$60	\$115

Baked Dishes:	Half Tray	Full Tray
Cheese Ravioli.....	\$40	\$75
Cheese ravioli, topped with our homemade marinara & baked with mozzarella cheese.		
Meat Ravioli.....	\$45	\$85
Meat ravioli, topped with our homemade marinara & baked with mozzarella cheese.		
Stuffed Shells.....	\$40	\$75
Seashell shaped pasta stuffed with seasoned ricotta & mozzarella cheese, topped with our homemade marinara.		
Baked Ziti.....	\$50	\$95
Baked penne pasta tossed with seasoned ricotta, a touch of cream, marinara, parsley and parmigiana cheese. Topped off with mozzarella cheese.		
Eggplant Parmigiana.....	\$45	\$85
Layers of delicious breaded eggplant and mozzarella cheese.		
Eggplant Rollatini.....	\$50	\$95
Breaded eggplant rolled with seasoned ricotta cheese and prosciutto, baked with mozzarella cheese and homemade marinara sauce.		

Extras			
Sub Rolls.....	\$2 each	Sweet Peppers,	
Alfredo or Vodka Sauce.....	\$10 a quart	Mild or Hot Giardiniera	
Marinara.....	\$8 a quart	8 oz.....	\$3.50

Desserts			
Full Cheesecake.....	\$50	Italian Cookies.....	\$12 per pound
Full Chocolate Chip Cheesecake.....	\$55	Large Cannoli.....	\$3.75 each
Full Chocolate Cake.....	\$65	Mini Cannoli.....	\$2 each
Full Carrot Cake.....	\$65	Cookie or Brownie Tray.....	\$3 each
Tiramisu - Half.....	\$40	Full.....	\$80
Crumb Cake - Half.....	\$35	Full.....	\$70
		Full Peanut Butter Mousse Pie.....	\$50
		Full Limoncello Cake.....	\$45

(Please call 630-210-8084 for more options or any further questions)

LPCM08.30.19



EST. 2014

# Catering Menu

## We Cater All Occasions!

- ♦ Corporate
- ♦ Office Parties
- ♦ Luncheons
- ♦ Meetings
- ♦ Pizza Parties

**'izza real good!**

630-210-8084

littlepopspizzeria.com

AUTHENTIC NEW YORK STYLE



Tax Not Included – Prices Subject to Change - All servings are approximate.  
 Half Tray feeds 8 to 12 people Full Tray feeds 15 to 25 people

<u>Starters</u>	Half Tray	Full Tray
Garlic Knots..... Served in our signature garlic butter sauce, Topped with minced garlic, parmigiana cheese and parsley.	\$30	\$55
Chicken Wings..... Hot, mild, garlic parmigiana, BBQ, & honey BBQ. Served with celery and blue cheese or ranch dipping sauce.	\$45	\$85
Fried Cheese Ravioli..... Lightly breaded ravioli deep fried and served with homemade marinara and Italian Seasoning.	\$35	\$65
Meatballs or Italian Sausage..... An old family recipe, each meatball is hand-rolled and made with loving care & the Italian sausage is tender and juicy. Not too hot or spicy – just right.	\$50	\$95
Sausage, Peppers & Onions..... Great side dish. Our delicious Italian sausage, roasted with mixed peppers & onions. Marinara is optional.	\$50	\$95
Arancini..... Lightly breaded risotto rice balls filled with mozzarella cheese, peas, carrots, and beef. Fried to a golden brown outside and served with our homemade marinara sauce and dusted with parmigiana cheese.	\$50	\$95
French Fries.....	\$25	\$45
Breaded Zucchini Sticks.....	\$40	\$75
Rosemary Potato Wedges.....	\$35	\$65
Chicken Tenders.....	\$1.50 each	
<u>Salads</u>		
(choice of dressings, golden Italian, blue cheese, caesar, thousand island, balsamic vinaigrette, ranch, oil & vinegar)		
Tossed Salad..... Made with only the freshest ingredients. Iceberg lettuce, cherry tomatoes, black olives, carrots, cucumbers, red onion, mozzarella cheese and seasoned croutons.	\$30	\$55
Caesar Salad..... fresh crisp romaine lettuce, grated romano cheese, shaved parmigiana cheese and seasoned croutons. Anchovies available upon request.	\$35	\$65
Add grilled chicken.....	\$15	\$30
Antipasto Salad..... Fresh iceberg lettuce, red onions, mixed olives, cherry tomatoes, sweet capicola ham, salami, pepperoni, provolone, pepperoncini peppers, shaved parmigiana cheese and garden medley.	\$45	\$85
<u>Sautéed Vegetables in Garlic &amp; Oil:</u>		
Broccoli.....	\$35	\$65
Broccoli Rabe.....	\$40	\$75
Spinach.....	\$35	\$65
String Beans.....	\$35	\$65
With a touch of marinara and crushed red pepper.		

<u>Entrees</u>	Half Tray	Full Tray
<u>Homemade Lasagna</u> Made from scratch, our lasagnas have become our trademark. The recipe has been handed down from generation to generation.		
Cheese Lasagna..... Baked lasagna sheets with layers of seasoned ricotta and mozzarella cheese.	\$45	\$85
Veggie Lasagna..... Delicious lasagna sheets made with marinated spinach, roasted eggplant, roasted zucchini, peas & layered with seasoned ricotta and mozzarella cheese.	\$50	\$95
Meat Lasagna..... Layers & layers of scrumptious lasagna sheets, meat, seasoned ricotta & mozzarella cheese.	\$55	\$105
Italian Beef (includes Italian Bread & mild or hot Giardiniera)..... Our famous thinly sliced roast beef in Italian style gravy served with hot or mild giardiniera or sweet peppers and Italian bread.	\$45	\$85
Chicken Parmigiana..... Delicately breaded chicken breast served with our homemade marinara sauce. And baked with lots of mozzarella cheese.	\$60	\$115
Chicken Marsala..... Tender pieces of boneless chicken breast sautéed in Marsala wine with fresh mushrooms.	\$60	\$115
Chicken Francese..... A Delicious Dish... lightly floured chicken breast dipped in egg batter and sautéed in white wine, lemon and butter sauce.	\$60	\$115
Chicken Cacciatore..... Tender chunks of boneless chicken breast, sautéed with green peppers, mushrooms, onions and black olives in our homemade marinara sauce.	\$65	\$125
Chicken Vesuvio..... Old World Classic...Tender pieces of chicken breast, sautéed in garlic butter, peas and wine sauce, served with rosemary potato wedges.	\$65	\$125
Veal Parmigiana..... Tender natured veal breaded and served with our homemade marinara sauce. And baked with lots of mozzarella cheese.	\$80	\$155
Veal Marsala..... Tender pieces of veal sautéed in Marsala wine with fresh mushrooms.	\$80	\$155
Veal Francese..... Tender veal lightly floured and dipped in egg batter and sautéed in white wine, lemon and butter sauce.	\$80	\$155

**FAMILY-SIZED CALZONES & ROLLS**  
 Additional Toppings - \$2.50 + Premium Toppings - \$3.50

Calzone..... Oven-baked folded dough stuffed with mozzarella and seasoned ricotta cheese. Served with marinara sauce.	\$24.95
Stromboli..... Rolled dough filled with capicola, pepperoni, salami and mozzarella cheese. Served with marinara sauce.	\$26.95
Custom Roll..... Rolled dough filled with mozzarella cheese and choice of one FREE topping. Served with marinara sauce.	\$22.95

<u>Meal Kits</u>		
Foam Plate, napkin, fork and knife.....	\$.80 each	Serving Spoon and Fork..... \$1.95 per set
Tongs.....	\$1.95 each	

