



CATERING MENU

Having a Party? WE Cater All Events!



From a Tray

To a full service Banquet

WE CAN DO IT ALL

Serving Martin, Okeechobee & Palm Beach Counties

15510 SW Trail Dr.
Indiantown, FL 34956
In the Rines Plaza

Phone (772) 597-5600

Fax (772) 597-2145

www.Deestefanos.com

Full Service Catering

If you're entertaining, choose from Dee-Stefano's extraordinary Catering Menu. As full service caterers, Dee-Stefano's can accommodate virtually any size affair. We can provide you with whatever you need for your event. Aside from the highest quality food, our staff can help you with equipment rentals, servers, cleaning crews, tables, chairs, glassware, bartenders and more.

Let Us Cater Your Special Event

- **Weddings**
- **Anniversaries**
- **Birthdays**
- **Backyard Parties**
- **Company Picnics**
- **Bar/Bat mitzvahs**
- **Communions**
- **Confirmations**
- **Quinces**
- **Bridal Showers**
- **Baby Showers**
- **Rehearsal Dinners**
- **Engagement Parties**
- **Graduations**

Corporate Catering

Having a company event? Think Dee-Stefano's. We offer catering services for many types of corporate events. Serving Breakfast, Lunch or Dinner.

- **Pharmaceutical Luncheons**
- **In-Office luncheons**
- **Seminars**
- **Conferences**
- **Meetings**
- **Workshops**
- **Company Picnics**
- **Barbeques.**

Our friendly, professional catering consultants will help you develop the perfect menu for your event.

Tel 772-597-5600

Fax 772-597-2145

Corporate Luncheon Packages

Box Lunch

Individual Lunches packed in its own Box (Minimum order of 5)

Wraps with a bag of potato chips & Cookie.....	7.50
Chicken Caesar; Buffalo Chicken Wrap (Grilled or Fried), South Of the Border Beef BBQ, Ham & Cheese, Tuna, Italian Combo	
Cold Subs with a bag of potato chips & Cookie.....	8.50
Ham & Cheese, Tuna, Italian Combo, Turkey, Roast Beef	
Hot Subs with a bag of potato chips & Cookie.....	8.50
Cheese Steak , Eggplant Parmigiana, Meatball or Sausage Parmigiana, Chicken Cutlet Parmigiana	
Baskets with a bag of potato chips & Cookie.....	8.50
Chicken Fingers , Shrimp, Grouper	

Wrap Platter Package

\$8.99 per person

- ▶ Assorted Wraps
- Choice of: Ham & Cheese, Turkey, Tuna, Grilled Chicken Caesar, Buffalo Chicken Wrap, Grilled eggplant with Roasted red Peppers & Fresh Mozzarella, Veggie, Italian Combo
- ▶ Chips
- ▶ Dessert Platter
- ▶ Plastic ware, Napkins, & Plates Included



Hot or Cold Sandwich Platter Package

\$12.99 per person

- ▶ Assorted ½ Sandwiches
- Served on Dee-Stefano's Signature Homemade Flatbreads
- Choice of 4: (Ham & Cheese, Eggplant Parm, Cheese Steak, Meatball, Chicken Parm, Sausage & Pepper, Veggie Sub, Stromboli, Turkey, Tuna, Italian Combo)
- ▶ Salad (Choice of: Tossed, Caesar, Rotelli Pasta Salad, Three Bean Salad, Cole Slaw or Potato Salad)
- ▶ Chips
- ▶ Dessert Platter
- ▶ Plastic ware, Napkins, & Plates Included

Lasagna Buffet **\$11.99** per person

- ▶ Lasagna (Meat Or Veggie)
- ▶ Salad (Choice Of Tossed, Caesar)
- ▶ Garlic Knots & Homemade Flatbread
- ▶ Dessert Platter
- ▶ Plastic ware, Napkins, & Plates Included

Baked Ziti **\$12.99** per person

- ▶ Baked Ziti
 - ▶ Meatballs
 - ▶ Salad (Choice Of Tossed, Caesar)
 - ▶ Garlic Knots & Homemade Flatbread
 - ▶ Dessert Platter
- Plastic ware, Napkins, & Plates Included

Hot Lunch Buffet **\$15.99** per person

- ▶ Entree
(Choice of: Chicken Francaise, Chicken Marsala, or Chicken Cacciatore, Chicken Rollatini)
- ▶ Pasta
(Choice of Sauce: Marinara, Creamy Pesto, Ala Vodka, or Alfredo)
- ▶ Salad (Choice Of Tossed, Caesar)
- ▶ Garlic Knots & Homemade FlatBread
- ▶ Dessert Platter
- ▶ Plastic ware, Napkins, & Plates Included

Chicken Tender Luncheon **\$11.99** per person



- Boneless Fried Chicken Tenders
 - Dipping Sauces Hot, Mild, Barbeque, & Gold
- ▶ Corn On The Cob & Baked Beans
- ▶ Salad
(Choice of: Tossed, Caesar, Rotelli Pasta Salad, Three-Bean Salad, Cole Slaw or Potato Salad)
- ▶ Biscuits
- ▶ Dessert Platter
- ▶ Plastic ware, Napkins, & Plates Included

Sandwich Platters

Party Ring



Large Party Ring feeds 10-12 people
Small Party Ring feeds 4-6 people

	Large	Small
Italian Combo	\$36.99	\$23.99
Turkey or Roast Beef	\$38.99	\$23.99
Ham & Swiss	\$36.99	\$23.99

Made on our own Home baked brea

Wrap Platter \$35.99

12 Assorted Wraps feeds 10-12 people

Choice of: Ham & Cheese, Turkey, Tuna, Grilled Chicken Caesar, Buffalo Chicken Wrap, Grilled eggplant with Roasted red Peppers & Fresh Mozzarella, Veggie, Italian Combo



Cold Sandwich Platter \$39.99

9 Assorted Subs feeds 10-12 people

Served on Dee-Stefano's Signature Homemade Flatbreads

Choice: (Ham & Cheese, Turkey, Tuna, Italian Combo, Roast Beef)

Hot Sandwich Platter \$39.99

9 Assorted Subs feeds 10-12 people

Served on Dee-Stefano's Signature Homemade Flatbreads

Choice of: (Ham & Cheese, Eggplant Parm, Cheese Steak, Meatball, Chicken Parm, Sausage & Pepper, Veggie Sub)

Five Foot Sub \$119.99

Feeds 25-30 people

Fresh Baked on Dee-Stefano's Signature Homemade Flatbread

Choice: (Ham & Cheese, Turkey, Tuna, Italian Combo, Roast Beef)

Deluxe Cocktail Party

\$ 10.99 per person plus tax & delivery
(Minimum 25 People)

Cold Veggie Platter

Nacho Platter

Four Cheese Platter

(Swiss, Cheddar, Provolone & Mozzarella)

Hot Hors D'oeuvres

Choice of any Three

Stuffed Mushrooms

Chicken Tenders

Mussels Bianco

Eggplant Rollatini

Cocktail Meatballs

Fried Ravioli

(Sweet & Sour, Swedish or Italian)

Lemon Garlic Alfredo Sauce

Cold Cocktail Sandwiches

Choice of One

Party Ring

Wraps

Finger Sandwiches

Bread Bowl & Dip

Choice of One

Seafood Dip

Artichoke

Spinach

Fresh Baked Cookie Platter

Tent Side BBQ Packages

(50 person minimum)

Basic Backyard BBQ Package - \$ 14.99 per person

Menu Includes

BBQ Chicken, All Beef Hamburgers, Hot Dogs, Potato Salad, Cole Slaw, Baked Beans, Sweet Corn On The Cob, & Dessert Platter

All Condiments

Slice Lettuce, Tomatoes, Onions, Pickles, Ketchup, Mustard, BBQ Sauce, Relish, Sauerkraut, & Onions

Package Includes

All heavy Duty Paper goods & BBQ Equipment

Pulled Pork BBQ - \$ 12.99 per person

Sliced & Pulled Pork

Sides: Choice of 3

(Potato Salad, Cole Slaw, Baked Beans, Sweet Potato Casserole, Corn On The Cob, Tossed Salad, Rice & Beans, Yellow Rice, Black Eyed peas, Macaroni Salad)

Bread: Choice Of Rolls, Focacia Bread or Corn Bread

Includes-All heavy Duty Paper goods & BBQ Equipment

All American Backyard BBQ Package

Unlimited Food for up to 3 Hours - \$ 19.99 per person

Menu Includes

BBQ Ribs, BBQ Chicken, All Beef Hamburgers, Hot Dogs, Sausage & Peppers, Potato Salad, Cole Slaw, Baked Beans, Sweet Corn On The Cob, Sliced Watermelon (In Season) & Dessert Platter

All Condiments

Slice Lettuce, Tomatoes, Onions, Pickles, Ketchup, Mustard, BBQ Sauce, Relish, Sauerkraut, & Onions

Package Includes

All heavy Duty Paper goods & BBQ Equipment

On-site Chef for Tent Side BBQ -

\$150.00

By the Tray

APPETIZERS

Hot

	Serves	Small (8-10)	Large (16-20)
Garlic Knots.....		10.00	20.00
Fried Ravioli		27.00	54.00

Three cheese stuffed pasta pillows, deep fried and served with a lemon garlic Alfredo Sauce



Meatballs (cocktail or regular).....		30.00	60.00
Chicken Tenders.....		33.00	66.00
Mussels Marinara or Bianco.....		21.00	42.00
Baked Clams.....		23.00	45.00



Eggplant Rollatini.....		30.00	60.00
Panko Breaded Torpedo Shrimp.....		33.00	66.00
Hot Italian Antipasto		43.00	86.00

Shrimp Scampi, Mussels Marinara, Baked Clams, Eggplant Rollatini, Stuffed Mushrooms



Stuffed Mushrooms.....		23.00	45.00
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Cold

Nacho Platter.....		13.00	25.00
<i>Fresh Tortilla Chips & Sour Cream & Salsa Dip</i>			
Vegetable Platter.....		18.00	36.00
<i>Celery, Broccoli, Carrots, Cherry Tomato, Peppers, Ranch & Blue Cheese Dressing</i>			
Grilled Vegetable Platter.....		29.00	45.00
<i>Carrots, Zucchini, Yellow Squash, Green Peppers, Red Peppers, Mushroom Caps, Dipping Sauce</i>			
Cheese Platter (Sliced or Cubed).....		23.00	45.00
Cold Antipasto Platter.....		60.00	120.00
<i>Ham, Salami, Procsuitto, Provolone, Fresh Buffalo Mozzarella, Marinated Mushrooms, Roasted Peppers, Marinated Artichoke, Kalamata Olives</i>			
Breadbowl		36.00	
<i>With Choice of: Spinach, Artichoke or Seafood Dip</i>			

SALADS

Italian ● Creamy Italian ● Ranch ● Blue Cheese ● Thousand Island ● Balsamic Vinegar

	Half Tray Serves (8-10)	Full (16-20)
Tossed Salad	28.00	56.00
<i>Lettuce, Tomato, Onions, Black Olives</i>		
Caesar Salad.....	28.00	56.00
Caprese Salad.....	35.00	70.00
Antipasto Salad.....	35.00	70.00
<i>Chopped Ham, Salami, Capicola, Provolone, Lettuce, Tomatoes, Onions, Black Olive, Pepperoncini, Jardinière</i>		
Greek Salad.....	35.00	70.00
<i>Feta Cheese, Pepperoncini, Kalamata Olives, Tomato, Red Onion over Mixed Greens with Greek Dressing</i>		
House Special Salad.....	25.00	50.00
<i>Iceberg and Romaine Lettuce, Fresh Broccoli, Fresh Mushrooms, Sun Dried Tomatoes, & Marinated Vegetables mixed with Italian Dressing and topped with Mozzarella Cheese</i>		
Spinach Salad.....	25.00	50.00
<i>Fresh Spinach, Tomato, Red Onion, Candied Walnuts, Dried Cranberry, Crumbled Blue Cheese with Raspberry Vinaigrette</i>		
Asian Salad.....	28.00	56.00
<i>Lettuce, Mandarin Orange, Sliced Almonds, Fried Noodles, Spicy Thai Peanut Sauce</i>		

CHICKEN WINGS

Traditional Or Boneless.....	50	100
	35.00	70.00
<i>Hot</i>	<i>Mild Garlic</i>	<i>Teriyaki</i>
<i>Mild</i>	<i>Sweet BBQ</i>	<i>Garlic</i>
	<i>Honey Garlic</i>	<i>Gold</i>



SOUPS

All Soups Are Homemade And Prepared Fresh

French Onion Soup.....	3.95 per person
Cream of Mushroom.....	2.95 per person
Cream of Broccoli.....	2.95 per person
New England Clam Chowder.....	2.95 per person

PASTA DISHES

Choice Of Penne, Tortellini, Fettuccini, Farfalle (Bow Tie), Rotelli, or Linguine

	Half Tray Serves (8-10)	Full (16-20)
Marinara.....	23.00	46.00
Bolognese (Meat Sauce).....	30.00	60.00
Alla Vodka.....	35.00	70.00



Onions, Bacon, Prosciutto, Cream, Parmesan, Light Tomato & Vodka

Alfredo.....	35.00	70.00
Penne Rustica.....	35.00	70.00



Broccoli, Sun Dried tomatoes, Black Olives sautéed In Light Garlic & Oil and tossed with Pecorino Romano

Penne with Broccoli & Chicken.....	38.00	76.00
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Cubed White Meat Chicken & Broccoli Sautéed in Garlic & Oil and Tossed with Penne Pasta

Spaghetti Puanesca.....	35.00	70.00
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Kalamata Olives, Anchovies, Tomatoes, Garlic & Capers

Baked Ziti.....	30.00	60.00
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Marinara Sauce, Ricotta Cheese, Parmesan and mozzarella cheese mixed with Ziti pasta and Baked to Perfection

Baked Manicotti.....	38.00	65.00
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Tubular Pasta stuffed with our Special Ricotta Cheese Mixture and baked with your choice of Marinara or Alfredo Sauce

Lasagna	40.00	80.00
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Our Homemade Italian casserole with 8 layers of Pasta Sheets, (Meat , Cheese, Spinach ,or Roasted Vegetable- your Choice)



Stuffed Shells.....	30.00	60.00
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Ravioli.....	38.00	75.00
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Primavera.....	45.00	90.00
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Jumbo Shrimp, Fresh Zucchini, Broccoli, Mushroom and Tomato in a Garlic Lemon Alfredo Sauce

Hot Chafer Set-up

\$7.00 deposit per set-up

Includes:

- 1 Wire Chafer
- 2 Sternos
- 1 Water Pan
- 1 Serving Piece

ENTREES

	Half Tray Serves (8-10)	Full (16-20)
Eggplant Parmigiana	35.00	70.00
<i>Fried Eggplant Layered with marinara Sauce and Parmesan Cheese and Baked To Perfection</i>		
Eggplant Rollatini	40.00	80.00
<i>Fried eggplant rolled and stuffed with Ricotta Cheese, Ham & Basil land then covered with Marinara Sauce and baked to perfection</i>		
New York Style Sausage, Peppers & Onions.....	30.00	60.00
Chicken Parmigiana	40.00	80.00
<i>Breaded and Fried Chicken Breas , baked with Tomato Sauce and Mozzarella Cheese</i>		
Chicken Franciase	40.00	80.00
<i>Boneless Chicken Breast, Flour & Egg Dipped, then Sautéed In Butter, White Wine & Lemon</i>		
Chicken Picatta	40.00	80.00
<i>Boneless Chicken Breast Flour dusted, then Sautéed In /White Wine, Lemon, Butter & Capers</i>		
Chicken Marsala	40.00	80.00
<i>Boneless Chicken Breast Flour dusted, then sautéed with Marsala Wine & Mushrooms</i>		
Chicken Cacciatore	40.00	80.00
<i>Slow Cooked Chicken on the bone with Fresh Peppers, Onions, Mushrooms, Tomatoes, Black Olives</i>		
Chicken Scarpariello.....	45.00	90.00
<i>Boneless Chicken sautéed Garlic, Onions, Sausage, Peppers, Olives And Peppercini, In A Lemon White Wine Sauce.</i>		
Chicken Rollatini	60.00	120.00
<i>Boneless Chicken Breast Rolled & stuffed with Prosciutto & Mozzarella, then Flour & Egg Dipped and sautéed with Sherry Wine & Mushrooms</i>		
Veal Parmigiana, Piccata or Francaise.....	60.00	120.00
Veal Marsala	60.00	120.00
<i>Tender Veal Tenderloins Flour dusted, then sautéed with Marsala Wine & Mushrooms</i>		
Shrimp Scampi.....	50.00	100.00
<i>Jumbo Shrimp Sautéed with Garlic, Butter, White Wine, & Lemon</i>		
Shrimp Francaise	65.00	130.00
<i>Jumbo Shrimp Flour & Egg Dipped, then Sautéed In Butter, White Wine & Lemon</i>		
Shrimp Parmigiana	65.00	130.00
<i>Breaded and Fried Shrimp , baked with Tomato Sauce and Mozzarella Cheese</i>		
Zuppa Di Pesce	70.00	140.00
<i>(Shrimp, Clams, Mussels, Tomatoes, Wine, Crushed Red Pepper)</i>		
Coconut Crusted Grouper in a Mango Chile Sauce	60.00	120.00
<i>Grouper coated in coconut then deep-fried, covered with a Mango Chile Sauce</i>		

SIDES

Sautéed Spinach	20.00	40.00
Steamed Broccoli	20.00	40.00
Roasted Red Bliss Potatoes.....	20.00	40.00
Rice Pilaf.....	20.00	40.00
String Beans Almondine.....	30.00	60.00
Grilled Asparagus.....	25.00	50.00

DESSERTS

	Serves	Small (8-10)	Large (16-20)
Cannoli's.....	30.00	60.00	
Assorted Cookie Platter.....	20.00	40.00	
Assorted Danish Pastries.....	30.00	60.00	
Fresh Fruit Platter.....	30.00	60.00	



Cheesecake.....		2.95 per person	
Gourmet Cakes.....		3.95 per person	

Additional Catering Options

Cold Drink Set-up **\$2.50** per person

Includes:

- Assorted Cold Drinks (Water, Soda, Iced Tea)
- Ice
- Cold Drink Cups

Coffee Set-up **\$2.50** per person

Includes:

- Reg & Decaf Coffee
- Assorted Herbal teas
- Sugar, Sweet & Low
- Creamers
- Stirrers
- Cups

Servers **\$30.00 per hour (3 Hour Minimum)**

Catering Orders Can Be Delivered And Professionally Set-Up
We Gladly Accept All Major Credit Cards
Prices Subject To Change Without Notice
A 50% Deposit Is Required With All Catering Orders
Sales Tax Will Be Added To Each Order

Silver Buffet

\$18.99 per Person

Select One Salad

Garden Salad, Caesar Salad, Fresh Fruit Salad, Pasta Primavera Salad

Select One Entrée

Chicken prepared: Marsala, Francaise, Picatta, Parmegiana, Cacciatore

For an additional entrée add \$2.00pp

Tilapia prepared: Nut Crusted, Blackened, Francaise or Baked with Herbs

Stuffed Sole, Snapper prepared: Ginger, Almandine

Sliced London Broil, Braised Short Ribs,

Select One Pasta

Rigatoni Marinara, Farfelle with Sun-Dried Tomatoes & Broccoli,

Baked Ziti, Penne ala Vodka, Tri Color Tortellini with a Pesto Cream Sauce, Spaghetti

Puttanesca

Select Two Accompaniments

Rice Pilaf, Mixed White & Wild Rice, Rice with Peas & Mushrooms, Garlic Mashed Potatoes

Herb Roasted Potatoes, Striped Red Potatoes, Carrots with Green Beans, Fresh Vegetable Medley,

Green Beans Almandine, Green Peas & Pearl Onions

Garlic Knots & Foccacia Breads

Beverage Service

Freshly Brewed Coffee, Decaf, Herbal Teas and Iced Tea

Dessert Platter

*Above price plus tax and service fee
Service fee is taxable in the state of Florida
Minimum number of guests required*

Gold Buffet

\$29.99 per person
Plus Tax & Gratuities

One Hour of Hors d'Oeuvres
Chef's Selection of Six Hot Butler Passed

Select One Salad

Garden Salad, Caesar Salad, Fresh Fruit Salad, Pasta Primavera Salad

Select One Entrée

Chicken prepared: Marsala, Francaise, Picatta, Parmigiana, Rollatini

For an additional entrée add \$2.00pp

Tilapia prepared: Nut Crusted, Blackened, Francaise or Baked with Herbs

Stuffed Sole, Snapper prepared: Ginger, Creole, Almandine

Roast loin Of Pork

Sliced London Broil, Braised Short Ribs,

Select One Pasta

Penne Rustica, Rigatoni Marinara, Farfelle with Sun-Dried Tomatoes & Broccoli,
Baked Ziti, Penne a la Vodka, Tri Color Tortellini with a Pesto Cream Sauce, Spaghetti
Puttanesca

Select Two Accompaniments

Rice Pilaf, Mixed White & Wild Rice, Rice with Peas & Mushrooms, Garlic Mashed Potatoes
Herb Roasted Potatoes, Striped Red Potatoes, Carrots with Green Beans, Fresh Vegetable Medley,
Green Beans Almandine, Green Peas & Pearl Onions

Garlic Knots & Foccacia Breads

Beverage Service

Freshly Brewed Coffee, Decaf, Herbal Teas and Iced Tea

Dessert Platter

*Above price plus tax and service fee
Service fee is taxable in the state of Florida
Minimum number of guests required*

Diamond Buffet

\$42.99 per Person

One Hour of Hors'Oeuvres

Deluxe Selection Six Hot Butler Passed
Selection of Three Displayed Masterpieces

Select Three Salads

Garden Salad with choice of dressing, Classic Caesar, Signature Salad, Spinach Salad
Grilled Vegetable Platter, Pasta Primavera Salad, Cucumber & Tomato Salad
Fresh Mozzarella & Tomato with fresh basil, Asian Salad with Grilled Chicken,
Greek Salad

Select Two Entrées

Chicken prepared: Marsala, Francaise, Florentine, Picatta Parmagian, Rollatini
Tilapia prepared: Nut Crusted, Blackened, Francaise or Baked with Herbs
Coconut Crusted Grouper with a Mango Chili Sauce
Shrimp Scampi
Stuffed Sole, Snapper prepared: Ginger or Creole
Sliced London Broil, Braised Boneless Short Ribs

Chef Attended Station - Select One

Sliced London Broil, Prime Rib, Filet Mignon, Roast Turkey with cranberry relish, Roast loin Of Pork

Select Three Accompaniments

Rigatoni Marinara, Farfalle with sun-dried Tomatoes & Broccoli, Baked Ziti, Penne ala Vodka, Tri Colored
Tortellini with Pesto Cream Sauce, Green Beans Almandine, Carrots with Green Beans, Vegetable Medley, Green
Peas & Pearl Onions, Garlic Mashed Potatoes, Herb Roasted Potatoes, Rice with Peas & Mushrooms, Rice Pilaf,
Spanish Rice Mixed White & Wild Rice, Striped Red Potatoes, Asparagus

Garlic Knots & Foccacia Breads

Beverage Service

Freshly Brewed Coffee, Decaf, Herbal Teas and Iced Tea

*Above price plus tax and service fee
Service fee is taxable in the state of Florida
Minimum number of guests required*

DELUXE SELECTION

Hors D'oeuvres

Butler Passed Hors D'oeuvres

Panko Bread Shrimp

Bacon Wrapped Scallops

Crabbed Stuffed Puff Pastry

Spanakopita

Sesame Seared Ahi Tuna with Teriyaki dipping Sauce

Grilled Shrimp Skewers

Chicken Satay

Beef Tenderloin Brochette

Mini Baby Lamb Chops served with Mint Sauce

Jumbo Shrimp with cocktail Sauce

Asian Dumplings with Hoisen Drizzle and Spicy Peanut Dipping Sauce

Hot Hors D'oeuvres

Stuffed Mushrooms

Eggplant Rollatini

Chicken Rollatini

Mussels Bianco

Cocktail Meatballs

(Sweet & Sour, Swedish or Italian)

Fried Ravioli

With Lemon Garlic Alfredo Sauce