



Zuppa

Minestrone

Vegetables soup
12 people \$40 24 people \$70

Zuppa di Funghi

Cream of wild mushrooms soup
12 people \$50 24 people \$90

Pasta e Fagioli

Beans and pasta soup
12 people \$40 24 people \$70



Poultry

Chicken Fingers and Fries

1/2 tray \$55 full tray \$100

Francese

Eggs battered, white wine lemon sauce
1/2 tray \$60 full tray \$100

Piccata

White wine, lemon and capers
1/2 tray \$60 full tray \$100

Marsala

Mushrooms and marsala wine sauce
1/2 tray \$60 full tray \$100

Paillard

Grilled thin chicken with arugola, red onions,
fresh tomato and shaved parmigiano salad
1/2 tray \$65 full tray \$115

Parmigiana

Breaded cutlets, mozzarella and tomato
sauce
1/2 tray \$60 full tray \$100

Milanese

Breaded cutlets
1/2 tray \$60 full tray \$100

Disperata

Strips of chicken in a spicy garlic white wine
sauce with black olives and capers
1/2 tray \$60 full tray \$100

Galeazza

In a balsamic sauce topped with mozzarella,
tomato and eggplant
1/2 tray \$65 full tray \$110

Basilico

Chicken stuffed with spinach, sun dried
tomatoes and ricotta cheese in a marsala
wine sauce
1/2 tray \$65 full tray \$115

Pollo con Salsiccia

Chicken and sausage with hot cherry peppers
and onions in a balsamic vinegar sauce
1/2 tray \$65 full tray \$115

Pollo Ripieno Valdostana

Chicken stuffed with fontina cheese and
prosciutto di Parma in a Brandy sauce
1/2 tray \$65 full tray \$115

Pollo al Limone

Chicken breast with a white wine lemon sauce,
julienne of vegetables and sweet peas
1/2 tray \$65 full tray \$120



Veal

Riviera

Veal scaloppine in a red wine herbs sauce
with sun dried tomatoes and portobella
1/2 tray \$80 full tray \$135

Francese

Eggs battered scaloppine in a white wine
lemon sauce
1/2 tray \$75 full tray \$130

Marsala

Veal scaloppine with mushrooms in a
marsala wine sauce
1/2 tray \$75 full tray \$130

Parmigiana

Breaded veal cutlets with mozzarella
and tomato sauce
1/2 tray \$75 full tray \$130

Valdostana

Veal scaloppine in a cognac sauce with
fontina cheese and prosciutto
1/2 tray \$80 full tray \$135

Milanese

Breaded veal cutlets
1/2 tray \$65 full tray \$115

Ossobuco

Braised veal shank
6pcs \$150 12pcs \$300



Specialty Meats

Costine di manzo

Braised boneless short ribs of beef
1/2 tray \$90 full tray \$170

Polpette di Carne al Sugo

Classic meatballs in tomato sauce
1/2 tray \$50 full tray \$95

Agnello scottadito

Grilled rack of lamb with herb
24pcs \$80 48pcs \$115 72pcs \$210

Stinco d'agnello

Braised sherry wine lamb shank
12pcs \$165 24pcs \$275

Bracirole di Manzo

Beef Bracirole Braised in a tomato sauce and
stufed with parmigiano, garlic and parsley
1/2 tray \$55 full tray \$100

Salsiccia e Cime di Rapa

Grilled sausage, broccoli rabe and roasted red peppers
1/2 tray \$55 full tray \$105



Pesce

Sogliola alla francese

Filet of sole eggs battered in a white wine
lemon sauce
1/2 tray \$70 full tray \$122

Salmone bollito

Poached salmon in a dill sauce
1/2 tray \$75 full tray \$135

Fra`Diavolo

Jumbo shrimp, calamari and scallops in a
spicy tomato sauce
1/2 tray \$90 full tray \$170

Gamberoni alla mostarda

Jumbo shrimp in a cognac mustard sauce
with sun dried tomatoes and hazelnuts
\$35 dozen

Gamberi all`aglio

Jumbo shrimp in a scampi sauce
\$35 dozen

Cappesante

Sea scallops in a provencale sauce
1/2 tray \$70 full tray \$125

Dentice

Red snapper in a tomato herbs sauce with
capers and olives.
1/2 tray \$90 full tray \$170

Salmone ai Ferri

Grilled salmon
lemon sauce with artichokes, caper and olives
1/2 tray \$70 full tray \$135

Gamberoni Francese

Shrimp Francaise \$35 dozen



Side Dishes

Cime di rapa

Sauteed broccoli rabe
1/2 tray \$33 full tray \$50

Scarola

Sauteed escarole w/ raisins & pignoli nuts
1/2 tray \$33 full tray \$50

Patate al Forno

Potatoes gratin
1/2 tray \$33 full tray \$50

Zucchini al Forno

Zucchini gratin
1/2 tray \$33 full tray \$50

Patate Dolci al Forno

Sweet potatoes gratin
1/2 tray \$33 full tray \$50

Patate al Rosmarino

Roasted potatoes with rosemary
1/2 tray \$23 full tray \$40

Fagiolini

French string beans, toasted almonds and shallots
1/2 tray \$37 full tray \$65

Cavolfiore al Forno

Roasted cauliflowers, raisins and pignoli nuts
1/2 tray \$40 full tray \$75

Cavoletto di Brussels

Roasted Broussels sprouts, onions and potatoes
1/2 tray \$40 full tray \$75



Dessert

Tiramisu (serves)

4-6 \$25 12-16 \$45
18-24 \$55 30-35 \$90

Fragole (serves)

Strawberry short cake
4-6 \$25 12-16 \$45
18-24 \$55 30-35 \$85

Cioccolato (serves)

Chocolate mousse cake
4-6 \$25 12-16 \$45
18-24 \$55 30-35 \$90

Zabaglione

Marsala wine custard with fresh berries
1/2 tray \$75 full tray \$140

Budino

Graham crackers chocolate pudding
1/2 tray \$55 full tray \$90

Fondente

Flourless chocolate cake
10-12 people \$40

Crostata

Fresh fruit tarte
12-14 people \$40

Torte di ricotta

Ricotta cheese cake
6 pcs \$25 12 pcs \$35

Frutta Fresca

Fresh mixed fruit platter
1/2 tray \$55 full tray \$100

Pasticcini Assortiti

Assorted almond cookies, mini cannoli,
chocolate brownies, chocolate covered
strawberries and peanut butter brownies
1/2 tray \$55 full tray \$100

***All baking done on premises**



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• Custom Orders Welcome

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• 1/2 Tray Serves 8-10

• Full Tray Serves 15-20

• Minimum for Delivery
(based on availability)

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Prices subject to change without notice



Hors d'Oeuvre (Individually Priced)

Bruschetta with tomato, basil and garlic.....	\$1.00 ea.
Bruschetta with artichoke puree, fresh tomato and parmigiano.....	\$1.00 ea.
Endivia boats with herbed goat cheese.....	\$2.00 ea.
Arancini: Fried Italian rice balls	\$3.00 ea.
Mozzarella in Carrozza	\$1.50 ea.
Crab Cake	\$3.25 ea.
Jumbo Shrimp Cocktail	\$3.00 ea.
Coconut Shrimp with citrus mustard sauce.....	\$2.00 ea.
Sea Scallop wrapped with bacon with Brady mustard sauce.....	\$3.50 ea.
Clams Oreganata	\$1.50 ea.
Stuffed mushrooms with crab meat.....	\$2.25 ea.
Stuffed mushrooms with sausage.....	\$2.25 ea.
Stuffed mushrooms with spinach and goat cheese.....	\$2.25 ea.
Pan seared lamb chops	\$3.50 ea.
Meatballs	\$2.50 ea.
Grilled chicken and vegetables skewer	\$4.00 ea.



Appetizers

Antipasto misto Assorted Italian cold cuts, provolone, mozzarella, olives, roasted red peppers 1/2 tray \$50	full tray \$90
Caprese Fresh mozzarella, tomato and basil 1/2 tray \$40	full tray \$75
Caprona Fresh mozzarella and roasted red peppers 1/2 tray \$45	full tray \$75
Vegetali alla griglia Grilled mixed vegetables marinated with balsamic vinegar and herbs 1/2 tray \$35	full tray \$65
Tonno Tuna tartare 6 people \$50 12 people \$90 18 people \$125	
Asparagi alla Griglia con Funghi al Forno Grilled asparagus topped with oven roasted shiitake mushrooms 1/2 tray \$42	full tray \$75
Melanzane al formaggio Baked eggplant rollatini 1/2 tray \$40	full tray \$70

Fried Zucchini 1/2 tray \$35	full tray \$60
Fried Calamari with marinara sauce. 1/2 tray \$60	full tray \$115
Muscoli al pomodoro Mussels in a white wine herbs tomato sauce 1/2 tray \$40	full tray \$70
Vongole Posillipo Little Neck clams with a medium spicy tomato sauce	dozen \$15.00



Insalate

Insalata di Cesare Caesar salad 1/2 tray \$35	full tray \$60
Carciofini Avocado, baby artichokes, arugola and shavings of parmigiano cheese 1/2 tray \$45	full tray \$75
St Tropez Crab meat, shrimp, heart of palm, avocado, grapefruit, tomato, mesculin and citrus-dijon vinaigrette 1/2 tray \$60	full tray \$115
Farro Italian grain, cherry tomatoes, arugola and sweet peas with pecorino cheese 1/2 tray \$40	full tray \$70
Basilico Cobb Romaine, chicken, tomatoes, gorgonzola, avocado, bacon and eggs with honey mustard vinaigrette 1/2 tray \$55	full tray \$90
Tricolore Arugola, radicchio and endivia with shaved parmigiano 1/2 tray \$40	full tray \$65
Insalata mista Mixed greens with cucumber, red onions, tomatoes and carrots 1/2 tray \$35	full tray \$60
Bella Elena Mesculin, pears, pecans and caciocavallo cheese 1/2 tray \$45	full tray \$75
Salute Farro, corn, cherry tomatoes, olives, carrots, chick peas, celery and zucchini 1/2 tray \$55	full tray \$105
Barbabietole Roasted red beets, fresh orange, artichoke hearts, walnut and crumbled goat cheese with a Sherry wine vinaigrette. 1/2 tray \$65	full tray \$110

Antonella Arugola, almonds, dry figs and crumbled cranberry goat cheese with a fig vinaigrette. 1/2 tray \$65	full tray \$100
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Pasta

Lasagna bolognese Classic spinach lasagna with bolognese sauce 1/2 tray \$55	full tray \$90
Lasagna al Pesto Pesto, parmigiano and bechamel sauce 1/2 tray \$55	full tray \$90
Lasagna Vegetariana Fresh mixed seasonal vegetables, tomato sauce, ricotta and mozzarella cheese 1/2 tray \$55	full tray \$90
Farfalle Norma Bow ties with eggplant in a plum tomato sauce with basil and ricotta salata 1/2 tray \$50	full tray \$85
Penne in salsa rosa Short pasta in a vodka sauce with peas, shrimp and crab meat 1/2 tray \$65	full tray \$110
Orecchiette, cime di rapa e salsiccia Shell pasta with sausage, broccoli rabe and fresh tomatoes in a garlic olive oil sauce 1/2 tray \$55	full tray \$90
Ravioli ai porcini Porcini mushrooms ravioli in a walnut and white truffle sauce 1/2 tray \$75	full tray \$135
Rigatoni arrabbiata Cognac, black olives, anchovies, garlic, hot red pepper, cream and parmigiano 1/2 tray \$50	full tray \$95
Penne al forno Baked ziti with ricotta and mozzarella cheese in a tomato basil sauce 1/2 tray \$50	full tray \$90
Fusilli cavolo Whole wheat pasta with roasted cauliflowers, garlic and bread crumbs with pecorino cheese 1/2 tray \$55	full tray \$95
Penne filetto di pomodoro Short pasta with prosciutto, onions and tomato sauce 1/2 tray \$50	full tray \$95
Penne vodka Short pasta in a vodka sauce 1/2 tray \$55	full tray \$90
Rigatoni bolognese Short pasta in a meat sauce 1/2 tray \$50	full tray \$90

Farfalle primavera Bow ties with fresh vegetables in a garlic and olive oil sauce or in a pink sauce 1/2 tray \$50	full tray \$90
Ravioli di pera e caprino Goat cheese and pear ravioli, fresh thyme butter sauce 1/2 tray \$75	full tray \$130
Ravioli alla Cream con il Pesto Ricotta cheese ravioli, sun dried tomatoes with a pesto cream sauce 1/2 tray \$60	full tray \$110
Linguine Integrali Whole wheat linguini, grilled chicken, broccoli, shiitake mushrooms, olive oil garlic sauce 1/2 tray \$55	full tray \$115



Sandwich Platters

Half tray feed approximately 7-10 guests
Full tray 15-20 guests
All sandwiches on Baguette or Italian bread

Julia Prosciutto di Parma, mozzarella, arugola and fresh tomatoes 1/2 tray \$39	full tray \$65
Goloso Mozzarella, roasted red peppers, basil 1/2 tray \$39	full tray \$65
Gamberetti Shrimp, avocado, cucumber and tomato 1/2 tray \$42	full tray \$70
Via Col Vento Grilled Chicken, Tomato, Mozzarella 1/2 tray \$39	full tray \$65
Calabrese Soppressata, provolone, red onions and romaine 1/2 tray \$40	full tray \$70
Luca Smoked turkey, romaine, tomato, brie & mustard 1/2 tray \$39	full tray \$65
Mezzogiorno Grilled chicken, artichokes spread, avocado and goat cheese 1/2 tray \$45	full tray \$80