

STEVE'S II

Pork Store & Salumeria

Authentic Catering Menu



PROUDLY SERVING THE
NEIGHBORHOOD FOR 25+ YEARS

1602 Bath Avenue Brooklyn, NY 11214

www.stevestwo.com

718-331-3703

HEROES

All heroes are prepared on seeded bread. Presented, sliced and garnished on platters. Served with mayonnaise, mustard & balsamic vinegar.

Minimum of 3 feet. Serves 3 to 4 people per foot.

Italian **\$22.99/ Foot**

Ham Cappelletti, Soppressata, Genoa Salami, Pepperoni, Fresh Mozzarella, Provolone, Lettuce, Tomatoes, Roasted Peppers & Italian Dressing

American **\$22.99/ Foot**

Boar's Head Ham, Boar's Head Oven Gold Turkey Breast, Homemade Roast Beef American Cheese, Lettuce & Tomatoes

Fried Chicken Cutlet **\$23.99/ Foot**

Freshly Fried Chicken Cutlets, Fresh Mozzarella & Roasted Peppers

Grilled Chicken Cutlet **\$23.99/ Foot**

Freshly Grilled Chicken Cutlets, Fresh Mozzarella & Roasted Peppers

Grilled Vegetable **\$22.99/ Foot**

Freshly Grilled Eggplant, Zucchini, Roasted Peppers & Homemade Fresh Mozzarella

Fried Eggplant **\$23.99/ Foot**

Freshly Fried Eggplant, Fresh Mozzarella & Roasted Peppers

Roast Beef **\$23.99/ Foot**

Homemade Roast Beef, Homemade Fresh Mozzarella, Caramelized onions over Arugula

Create Your Own ***PRICES VARY***

Your Choice of Freshly Sliced Meats, Cheeses & Specialties

Specialty Heroes

The Brooklyn Boy **\$24.99/ Foot**

Freshly Fried Chicken Cutlets, Fresh Mozzarella Broccoli Rabe & Roasted Peppers

The Steve Special **\$24.99/ Foot**

Freshly Fried Chicken Cutlets, Arugula, Prosciutto, Fresh Mozzarella & Roasted Peppers

The Sunrise **\$25.99/ Foot**

Freshly Fried Eggplant, Broccoli Rabe, Fresh Mozzarella & Sundried Tomatoes

Lucky Ladies **\$25.99/ Foot**

Freshly Fried Eggplant, Arugula, Prosciutto, Fresh Burrata & Fig Spread

WRAPS

All wraps are prepared on a variety of tortilla wraps. Presented, sliced in half and garnished on platters.

Small Platter 8-10 Servings | Large Platter 12-15 servings.

Fried Chicken Cutlet \$65 | \$100

Freshly Fried Chicken Cutlets, Fresh Mozzarella & Roasted Peppers

Grilled Chicken Cutlet \$65 | \$100

Freshly Grilled Chicken Cutlets, Fresh Mozzarella & Roasted Peppers

Roasted Vegetable \$65 | \$100

Freshly Roasted Eggplant, Zucchini & Roasted Peppers with crumbled Goat Cheese

Fried Eggplant \$65 | \$100

Freshly Fried Eggplant, Fresh Mozzarella & Roasted Peppers

Roast Beef \$65 | \$100

Homemade Roast Beef, Fresh Mozzarella, Sautéed onions & Homemade Brown Gravy

Homemade Turkey \$65 | \$100

Homemade Turkey Breast, Jarlsberg Swiss or American Cheese & Lettuce

Chicken Caesar \$65 | \$100

Freshly Grilled Chicken Cutlets, Chopped Romaine Lettuce, Shaved Parmigiana & Caesar Dressing

PANINIS

All paninis are prepared on fresh panini bread. Presented, sliced in half and garnished on platters.

Small Platter 8-10 Servings | Large Platter 12-15 servings.

Fried Chicken Cutlet \$65 | \$100

Freshly Fried Chicken Cutlets, Fresh Mozzarella & Roasted Peppers

Grilled Chicken Cutlet \$65 | \$100

Freshly Grilled Chicken Cutlets, Fresh Mozzarella & Roasted Peppers

Roasted Vegetable \$65 | \$100

Freshly Roasted Eggplant, Zucchini, Roasted Peppers & Homemade Fresh Mozzarella

Fried Eggplant \$65 | \$100

Freshly Fried Eggplant, Fresh Mozzarella & Roasted Peppers

The Cuban \$65 | \$100

Roasted Pork, Sliced Ham, Pickled, Swiss cheese & Homemade Mustard

GARDEN SALADS

Small 15-20 Servings | Large 30-35 servings.

House Salad \$50 | \$75

Spring Mix Lettuce with Black Olives, Grape Tomatoes & Cucumbers. Served with Balsamic Vinaigrette

Caesar Salad \$50 | \$75

Romaine Lettuce with Garlic Croutons, Shaved Parmesan Cheese & Grape Tomatoes. Served with Caesar Dressing

Add Grilled Chicken for \$5

Greek Salad \$50 | \$75

Romaine Lettuce with Imported Kalamata Olives, Cucumbers, Red Onions, Stuffed Grape Tomatoes & Crumbled Feta Cheese. Served with Balsamic Vinaigrette

Arugula Salad \$50 | \$75

Baby Arugula with Sweet Apples, Crispy Walnuts, Dried Cranberries Shaved Parmesan Cheese & Grape Tomatoes. Served With Raspberry Vinaigrette.

Spring Salad \$50 | \$75

A mix of Baby Spinach & Arugula with Crumbled Goat Cheese, Strawberries & Red Onions Served with Balsamic Vinaigrette.

STARTERS

Half Tray 8-10 Servings | Full Tray 12-15 servings.

Fried Ravioli \$45 | \$85

Authentic Ricotta Cheese Ravioli's, Breaded and Fried to a Golden Crisp with a side of Marinara Sauce

Fried Zucchini \$45 | \$85

Sliced & Seasoned Zucchini, Breaded and Fried to a Golden Crisp

Mini Hot Dogs \$45 | \$90

Boar's Head Hot Dogs, Wrapped in Homemade Dough and Baked to a Golden Crisp

Potato Croquettes \$15 per dozen

Potatoes Mixed with Ricotta, Prosciutto & Mozzarella, Breaded & Fried to a Golden Crisp

Prosciutto Balls \$18 per dozen

Rice Mixed with Ricotta, Prosciutto & Mozzarella, Breaded & Fried to a Golden Crisp

Rice Balls \$15 per dozen

Rice Mixed with Ricotta & Mozzarella, Breaded & Fried to a Golden Crisp

Sicilian Rice Balls \$18 per dozen

Rice Mixed with Tomato Sauce, Peas, Beef & Mozzarella, Breaded & Fried to a Golden Crisp

Stuffed Mushrooms \$45 | \$90

Portobello Mushrooms Stuffed with Seasoned Breadcrumbs

COLD & HOT PLATTERS

Small Platter 8-10 Servings | Large Platter 15-18 servings.

Tramezzini Platter \$70 | \$90 | \$120

30 Pieces / 45 Pieces / 65 Pieces

Assorted Italian Cold Cuts on Thinly Sliced Bread with our Famous House Dressing

Slider Sandwich Platter \$75 | \$100

24 Pieces / 36 Pieces

Your Choice of 3 Varieties

- Fried or Grilled Chicken Cutlet, Mozzarella & Roasted Peppers
- Fried Eggplant, Mozzarella & Roasted Peppers
- Roast Beef & Cheddar
- Ham & Swiss
- Prosciutto & Mozzarella
- Salami & Provolone
- Create Your Own (*Choice of 1 Meat & 1 Cheese*)

Signature Hot Antipasto Platter \$60 | \$95

Homemade Eggplant Rollatini, Mozzarella Carrozza, Baked Clams, Stuffed Mushrooms, Fried Shrimp. Served with Homemade Marinara Sauce

Cold Antipasto Platter \$75 | \$120

Roasted Red Peppers, Imported Mixed Olives, Marinated Artichoke Hearts, Aged Aurrichio Provolone, Homemade Mozzarella Bocconcini, Hot & Sweet Soppresata and Pepperoni, Hot & Sweet Stuffed Italian Peppers

Caprese Platter \$55 | \$80

Homemade Salted Mozzarella Served with Thinly Sliced Beefsteak Tomatoes, Roasted Peppers, Homemade Mozzarella Bocconcini. Drizzled with Extra Virgin Olive Oil & Garlic

Exclusive Cheese Platter \$55 | \$80

Imported Aurrichio Provolone, Aged Vermont Cheddar, Creamy Smoked Gouda, Aged Asiago, Complimented with Fresh Grapes, Strawberries & Gourmet Crackers

Charcuterie Board \$70 | \$110

Imported Prosciutto Di Parma, Imported Salami, Hot Soppresata, Hot Cappicola, Grana Padano Cheese, Ricotta Salata, Imported Olives. Fig Spread, Garlic Crostini & Gourmet Crackers

Riceball Trio Platter \$55 | \$85

Assortment of Mini Plain, Prosciutto & Sicilian Riceballs Served with a Side of Marinara Sauce .

Chicken Wing Platter \$55 | \$95

Bone In Wings / Boneless Wings

Spicy Fried Boneless Chicken Served with a side of Ranch or Blue Cheese Dressing and

Your Choice of 3 Marinades

- Buffalo
- Spicy Honey
- BBQ
- Sweet Chili

Asian Fusion Platter \$40 | \$80

Spring Rolls, Coconut Shrimp & Pork Steamed Dumplings

Shrimp Cocktail Platter \$75 | \$120

40 Pieces / 80 Pieces

Fresh Jumbo Shrimp, Cleaned & Peeled, Served with Fresh Lemon & Cocktail Sauce

Mini Fried Food Platter \$60 | \$90

Homemade Riceballs, Potato Croquettes, Fried Ravioli's, Mozzarella Sticks. Served with Homemade Marinara Sauce.

Classic Quesadilla Platter \$45 | \$75

Flour Tortillas Filled with Grilled Chicken, Diced Tomatoes, Onions, Cilantro & a Four Cheese Blend

PASTA ENTREES

Small Platter 8-10 Servings | Large Platter 15-18 servings.

Baked Ziti \$50 | \$75

Fresh Ziti Pasta with Homemade Marinara Sauce, Ricotta & finished with Fresh Mozzarella and Parmesan Cheese Baked to Golden Perfection

Lasagna \$50 | \$75

A Rich Creamy Pasta Dish Layered with Pasta Sheets, Ricotta Cheese, Ground Beef, Fresh Mozzarella, & Homemade Marinara Sauce

Stuffed Shells \$50 | \$75

Stuffed with Seasoned Ricotta Cheese with Homemade Marinara Sauce & Shredded Parmesan Cheese

Pasta Primavera \$50 | \$75

Fresh Farfalle Pasta with Seasonal Vegetables, Tossed in a Heavy Cream Sauce with Freshly Grated Pecorino Romano Cheese

Cavatelli & Broccoli \$50 | \$75

Fresh Cavatelli Pasta Sautéed with Fresh Broccoli, Extra Virgin Olive Oil & Roasted Garlic

Orecchiette & Broccoli Rabe \$50 | \$75

Fresh Orecchiette Pasta with Sautéed Broccoli Rabe, Sweet Ground Sausage in a White Wine Garlic Sauce

Penne alla Vodka \$50 | \$75

Fresh Penne Pasta Tossed in a Pink Tomato Cream Sauce with Prosciutto, Topped with Freshly Grated Pecorino Romano Cheese

Tortellini Alfredo \$50 | \$75

Cheese Stuffed Tortellini, tossed in Homemade Alfredo Sauce with Broccoli Rabe, Baby Peas and Freshly Grated Pecorino Romano Cheese

Linguini, Garlic & Oil \$50 | \$75

Fresh Linguini with Roasted Garlic & Extra Virgin Olive Oil

Analetti al Forno \$50 | \$75

Fresh Analetti Pasta in a Homemade Bolognese Sauce with Fresh Peas, Ricotta Cheese & Fresh Mozzarella Baked to Golden Perfection

Manicotti \$50 | \$75

Stuffed with Seasoned Ricotta Cheese with Homemade Marinara Sauce & Shredded Parmesan Cheese

Spicy Vodka Rigatoni \$50 | \$75

Fresh Rigatoni Pasta Tossed in a Pink Tomato Cream Sauce with Prosciutto & Calabrian Chili Peppers & Topped with Fresh Grated Pecorino Romano Cheese

Cavatelli Bolognese \$50 | \$75

Fresh Cavatelli Pasta in a Homemade Bolognese Sauce with Ground Beef & Topped with Freshly Grated Pecorino Romano Cheese

Rigatoni alla Domenico \$50 | \$75

Fresh Mezzi Rigatoni Pasta in a Homemade Marinara Sauce with Sautéed Eggplant Onions & Topped with Freshly shaved Ricotta Salata

CHICKEN ENTREES

Half Tray 8-10 Servings | Full Tray 12-15 servings.

Chicken Parmigiana \$55 | \$80

Crispy Fried Chicken Cutlets with Fresh Mozzarella & Homemade Marinara Sauce

Vodka Chicken Parmigiana \$55 | \$80

Crispy Fried Chicken Cutlets with Fresh Mozzarella & Homemade Vodka Sauce

Chicken Francaise \$55 | \$80

Floured White Meat Chicken in a Lemon Butter Sauce, Topped with Fresh Lemon & Parsley

Chicken Marsala \$55 | \$80

Floured White Meat Chicken with Sautéed Mushrooms in a Marsala Wine Sauce

Chicken & Artichokes \$55 | \$80

White Meat Chicken, Sun-dried Tomatoes & Marinated Artichoke Hearts in a White Wine Sauce

Chicken Victoria \$55 | \$80

Crispy Fried Chicken, Marinated Artichoke Hearts & Roasted Peppers, Tossed in a Homemade Fresh Herb Dressing

Chicken Scarpariello \$55 | \$80 

Cut Up Chicken Thighs, Sweet Pork Sausage, Sautéed Onions & Sliced Hot Cherry Peppers in a Light Butter Sauce

PORK ENTREES

Half Tray 8-10 Servings | Full Tray 12-15 servings.

Sausage & Peppers \$50 | \$90

Homemade Sweet Pork Sausage Mixed with Sautéed Onions & Bell Peppers

Pulled Pork \$55 | \$90

Homestyle Cooked Pork Mixed in our Smoked BBQ Sauce & Paired with Potato Sliders Rolls

BBQ Ribs \$55 | \$90

Roasted Pork Spare Ribs Smothered in our Smoked BBQ Sauce

BEEF ENTREES

Half Tray 8-10 Servings | Full Tray 12-15 servings.

Meatballs \$55 | \$90

Homemade Meatballs in our Homemade Marinara Sauce, Topped with Freshly Grated Pecorino Romano Cheese

Roast Beef & Mushrooms \$55 | \$90

Perfectly Sliced Roast Beef with Sautéed Onions & Mushrooms in our Homemade Brown Gravy

EXCLUSIVE ENTREES

Half Tray 8-10 Servings | Full Tray 12-15 servings.

Steak & Onions \$65 | \$110

Perfectly Sliced Prime Rib Eye with Caramelized Onions

Marinated Skirt Steak \$65 | \$110

Fresh Skirt Steak Marinated in our Homemade Teriyaki Soy Sauce

Veal Parmigiana \$70 | \$95

Crispy Fried Veal Cutlets with Fresh Mozzarella & Homemade Marinara Sauce

Veal Spiedini \$70 | \$95

Crispy Fried Veal Cutlets Stuffed with Prosciutto di Parma, Shredded Mozzarella, Grated Pecorino Romano Cheese, Pignoli Nuts & Topped in our Homemade Pesto

Veal Marsala \$70 | \$95

Floured Veal Cutlets with Sautéed Mushrooms in a Marsala Wine Sauce

SEAFOOD ENTREES

Half Tray 8-10 Servings | Full Tray 12-15 servings.

Linguini & Clams \$60 | \$110

Fresh Linguini Pasta with Little Neck Clams Tossed in Clam Juice, White Wine, Garlic, Extra Virgin Olive Oil & Fresh Parsley

Seafood Fra Diavolo \$75 | \$120

Fresh Jumbo Shrimp, Little Neck Clams, Mussels Served in our Homemade Fra Diavolo Sauce over Al Dente Linguine Pasta

Shrimp Scampi \$60 | \$110

Butterflied Shrimp Served in a Butter Sauce over Al Dente Linguine Pasta

Zuppa Di Mussels \$75 | \$120

Steamed Mussels Served in our Homemade Fra Diavolo Sauce over Al Dente Linguine Pasta

Shrimp Marinara \$75 | \$110

Butterflied Shrimp, Lightly Breaded & Fried. Served in our Homemade Marinara Sauce

Baked Clams \$50 | \$90

18 Pieces / 36 Pieces

Little Neck Clams Mixed with Fresh Garlic, Parsley & White Wine with Seasoned Breadcrumbs

Sautéed Calamari \$75 | \$110

Sautéed Rings & Tentacles of Calamari. Served in Your Choice of Homemade Marinara Sauce of Fra Diavolo Sauce

Crispy Calamari \$75 | \$120

Tender Rings & Tentacles of Calamari, Lightly Battered & Fried, Served with Fresh Lemon & Homemade Marinara Sauce

Shrimp Parmigiana \$75 | \$120

Butterflied Shrimp, Lightly Breaded & Fried with Fresh Mozzarella & Homemade Marinara Sauce

Fire Cracker Shrimp \$75 | \$120 

Light Battered & Fried Jumbo Shrimp Tossed in our Homemade Hot Honey Aioli

Shrimp Oreganata \$75 | \$120

Butterflied Shrimp in our Homemade Garlic White Wine Sauce Topped with Seasoned Breadcrumbs

VEGETABLE ENTREES

Half Tray 8-10 Servings | Full Tray 12-15 servings.

Eggplant Parmigiana \$50 | \$80

Crispy Fried Eggplant with Fresh Mozzarella & Homemade Marinara Sauce

Eggplant Rollatini \$50 | \$80

Crispy Fried Eggplant Rolled with Homemade Seasoned Ricotta with Fresh Mozzarella & Homemade Marinara Sauce

Grilled or Roasted Vegetables \$50 | \$80

Freshly Seasoned Vegetables

String Bean Almondine \$50 | \$80

Fresh String Beans Sautéed in Garlic & Oil, Topped with Thinly Sliced Toasted Almonds

Asparagus Di Parma \$50 | \$80

Grilled Asparagus with Fresh Mozzarella, Prosciutto di Parma Tossed in a Balsamic Vinaigrette Reductions & Topped with Red Onions & Grape Tomatoes

Broccoli Oreganata \$50 | \$80

Freshly Steamed Broccoli in our Homemade Garlic White Wine Sauce Topped with Seasoned Breadcrumbs

Broccoli Rabe \$50 | \$80

Sautéed Broccoli Rabe Tossed in Garlic & Oil

Twisted Brussel Sprouts \$50 | \$80

Roasted Brussel Sprouts, with Chopped Fuji Apples, Pancetta & Tossed in a Balsamic & Honey Reduction

Homestyle Mashed Potatoes \$50 | \$80

Golden Potatoes Mashed with Cream, Butter, Salt & Peppers

Roasted Potatoes \$50 | \$80

Roasted Golden Potatoes Tossed in Oil with Garlic, Rosemary & Fresh Herbs

THE KIDS TABLE

Half Tray 8-10 Servings | Full Tray 12-15 servings.

Chicken Fingers \$40 | \$80

Crispy Fried Chicken Tenders. Served with Honey Mustard & Ketchup

French Fries \$35 | \$65

Sliced Golden Potatoes Fried till Crispy

Macaroni & Cheese \$40 | \$80

Fresh Pasta Tossed in our Homemade Cheese Sauce, Topped with Seasoned Breadcrumbs & Baked till Crispy

Mozzarella Sticks \$40 | \$80

Fresh Mozzarella, Breaded with Seasoned Breadcrumbs & Fried till Crispy

BAKED GOODS

Custom Order Sheet Cake \$120 | \$160 | \$220

Quarter Sheet | Half Sheet | Full Sheet

Sponge	Filling	Icing	Additional
<i>Your Choice of 1</i>	<i>Your Choice of 1</i>	<i>Your Choice of 1</i>	Cannoli Cream
Italian (Airy) V C	French Cream V C	Whipped Cream	Nutella
American (Dense) V C	Custard V C	Butter Cream V C	Chocolate Mousse
Red Velvet	Chocolate Fudge	Chocolate Fudge	Cookies & Cream
Carrot	Bavarian Cream V C	Cream Cheese	Tiramisu
	Butter Cream V C	Chocolate Ganache	Raspberry Mousse

Party Cannoli One Size | \$130

One Jumbo Party Cannoli Filled with 40 Mini Cannolis & Topped with Powdered Sugar

Mini Pastry Tray \$75 | \$110

25 Pieces | 50 Pieces

An Assortment of Carrot Cake, Red Velvet, Napoleon, Eclairs, Cream Puffs & Cannolis

Italian Butter Cookie Trays \$25 | \$40 | \$60

2 Pound | 3 Pound | 5 Pound

8" Round Cake \$28.99

- Your Choice of*
- 7 Layer
 - Carrot Cake
 - Red Velvet
 - Nutella
 - Tiramisu
 - Funfetti
 - Napoleon
 - Cannoli
 - Chocolate Mousse
 - Cookies & Cream
 - Chocolate Raspberry
 - Strawberry Shortcake

BREAKFAST BUFFET

Continental Breakfast \$10.99 Per Person

Minimum of 10 People

An Assortment of Muffins, Croissants, Pound Cakes, Crumb Cakes, Biscotti, Rugalach & Fresh Bagels. This Package Includes the Following

- Cream Cheese
- Flavored Cream Cheese
- Butter
- Assorted Jams
- Columbian Coffee
- Decaf Coffee
- Creamers
- Sweeteners
- Orange Juice
- Cutlery
- Cups

Elite Breakfast \$14.99 Per Person

Minimum of 15 People

This Package Includes Everything Provided in the Continental Breakfast with the Addition of: Scrambled Eggs, Bacon, Breakfast Sausage, Home Fries & Brioche French Toast

Breakfast On The Go \$55 | \$90

18 Pieces / 36 Pieces

Your Choice of Flour Tortillas or Slider Rolls. Stuffed with New York's Traditional Bacon, Egg & Cheese

Bagel Platter \$25 | \$43 | \$60

1 Dozen / 2 Dozen / 3 Dozen

An Assortment of Fresh Bagels, Butter, Cream Cheese, Vegetable Cream Cheese & Jams

Alla Carte

Scrambled Eggs	\$35 \$60
Smoked Bacon	\$45 \$90
Breakfast Sausage	\$50 \$100
Home Fries	\$35 \$65
Brioche French Toast	\$35 \$65
Homestyle Pancakes	\$35 \$65
Chocolate Chip Pancakes	\$35 \$65

Platters

Assorted Fruit	\$55 \$90
Assorted Danishes	\$50 \$90
Box of Coffee	\$19.99
<i>10-12 Servings</i>	



A 50% Deposit is Required at the Time of Order

**All Cancellations or Modifications are due
72 Hours Prior to Day of Order**

\$5 Rack Deposit Per Rack - Will be Reimbursed When Returned