

STEVE'S II

Pork Store & Salumeria

Authentic Catering Menu



1602 Bath Avenue Brooklyn , NY 11214

www.stevestwo.com

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Follow Us On Instagram @stevestwobk

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

American \$22.99/ Foot

Boar's Head Ham, Boars 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 | \$10

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 \$50 | \$95

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 \$50 | \$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 \$70 | \$110

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 Soppressata and Pepperoni, Hot & Sweet Stuffed Italian Peppers

Caprese Platter \$55 | \$85

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

Exclusive Cheese Platter \$60 | \$85

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

Charcuterie Board \$75 | \$110

Imported Prosciutto Di Parma, Imported Salami, Hot Soppressata, 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 \$55 | \$90

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

Stuffed Bread Platter \$65 | \$95

16 Pieces / 28 Pieces

Homemade Breads Stuffed with Fresh Mozzarella & Your Choice of 3 Add Ins

- Broccoli
- Artichoke
- Sausage & Peppers
- Eggplant
- Spinach

Mini Fried Food Platter \$65 | \$90

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

Classic Quesadilla Platter \$55 | \$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 | \$80

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

Lasagna \$55 | \$90

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

Stuffed Shells \$50 | \$80

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

Pasta Primavera \$50 | \$80

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

Cavatelli & Broccoli \$50 | \$80

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

Orecchiette & Broccoli Rabe \$50 | \$80

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

Penne alla Vodka \$50 | \$80

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

Add Grilled Chicken for \$5 | \$10

Tortellini Alfredo \$50 | \$80

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

Linguini, Garlic & Oil \$45 | \$75

Fresh Linguini with Roasted Garlic & Extra Virgin Olive Oil

Analetti al Forno \$55 | \$90

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

Manicotti \$50 | \$80

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

Spicy Vodka Rigatoni \$50 | \$80

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

Pesto Rigatoni \$50 | \$80

Add Grilled Chicken for \$5 | \$10

Fresh Rigatoni Pasta Tossed in a Homemade Pesto Sauce with Crispy Chicken Cutlets

Cavatelli Pomodoro \$45 | \$75

Fresh Cavatelli Pasta with Our Light Tomato Basil Sauce

Cavatelli Bolognese \$55 | \$90

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

Rigatoni alla Domenico \$50 | \$90

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 | \$85

Crispy Fried Chicken Cutlets with Fresh Mozzarella & Homemade Marinara Sauce

Vodka Chicken Parmigiana \$55 | \$85

Crispy Fried Chicken Cutlets with Fresh Mozzarella & Homemade Vodka Sauce

Chicken Francaise \$55 | \$85

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

Chicken Marsala \$55 | \$85

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

Chicken & Artichokes \$55 | \$85

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

Chicken Victoria \$55 | \$85

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

Chicken Scarpariello \$55 | \$85

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

Chicken Rollatini \$55 | \$85

Crispy Baked Chicken with Your Choice of Spinach & Fresh Mozzarella or Ham & Fresh Mozzarella with a Drizzle of Homemade Pesto

PORK ENTREES

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

Sausage & Peppers \$50 | \$90

Homemade Sweet Pork Sausage Mixed with Sautéed Vidalia 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

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

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

Meatballs Parmigiana \$55 | \$90

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

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

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

Veal Sorrentino **\$65 | \$95**
Lightly Fried Veal Cutlets with Eggplant, Prosciutto & Fresh Mozzarella

SEAFOOD ENTREES

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

Linguini & Clams **\$65 | \$110**

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

Lobster Mac & Cheese **\$75 | \$120**

Fresh Pasta Tossed in our Homemade Cheese Sauce, Topped with Seasoned Breadcrumbs & Fresh Maine Lobster

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 **\$65 | \$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 Parmigiana **\$75 | \$110**

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

Baked Clams **\$65 | \$95**

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 or 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 spicy 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 | \$85

Crispy Fried Eggplant with Fresh Mozzarella & Homemade Marinara Sauce

Eggplant Rollatini \$50 | \$85

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

Grilled or Roasted Vegetables \$50 | \$85

Freshly Seasoned Vegetables Drizzled in Olive Oil

Stuffed Baby Artichokes \$50 | \$85

Baby Artichokes Stuffed with Fresh a Homemade Breadcrumb Mix & Baked till Golden Brown

Asparagus Di Parma \$50 | \$85

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

Broccoli Oreganata \$50 | \$85

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

Broccoli Rabe \$50 | \$85

Sautéed Broccoli Rabe Tossed in Garlic & Oil

Twisted Brussel Sprouts \$55 | \$90

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

Homestyle Mashed Potatoes \$50 | \$85

Golden Potatoes Mashed with Cream, Butter, Salt & Peppers

Roasted Potatoes \$50 | \$85

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 \$45 | \$80

Crispy Fried Chicken Tenders. Served with Honey Mustard & Ketchup

French Fries \$40 | \$65

Sliced Golden Potatoes Fried till Crispy

Macaroni & Cheese \$50 | \$85

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

Mozzarella Sticks \$50 | \$85

Fresh Mozzarella, Breaded with Seasoned Breadcrumbs & Fried till Crispy

BREAKFAST BUFFET

Continental Breakfast \$11.99 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 \$15.99 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 | \$50 | \$70

1 Dozen / 2 Dozen / 3 Dozen

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

Flavored Cream Cheese Upon Request

Alla Carte

Scrambled Eggs	\$40 \$65
Smoked Bacon	\$45 \$90
Breakfast Sausage	\$50 \$100
Home Fries	\$35 \$65
Homestyle Pancakes	\$35 \$65
Chocolate Chip Pancakes	\$35 \$65
Maple Brown Sugar French Toast	\$45 \$65

Platters

Assorted Fruit	\$55 \$90
Assorted Danishes	\$50 \$90
Box of Coffee	\$23.99
<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 upon Return