

PARTY PLATTERS

All natural, homemade and prepared fresh. Great for two, a family, or your next big party.

Fabulous Fruit

An array of peak-of-the-season fruit sliced and ready; served with honey yogurt dipping sauce. Tray (serves up to 30): \$69.00

Classic Deli

Your choice of three Boar’s Head brand deli meats & two cheeses; served with pasta salad. Medium Tray (serves 8-12) \$59.99 Large Tray (serves 16-24) \$74.99 X-Large Tray (serves 32 & up) \$94.99

Tutto Italiano

Imported prosciutto, hot and sweet soppressata, capicola, mortadella, salami, provolone cheese, and ricotta salata; served with mixed olives. Medium Tray (serves 8-12) \$59.99 Large Tray (serves 16-24) \$79.99 X-Large Tray (serves 32 & up) \$98.99

Salami & Cheese

Your choice of four imported and domestic salami and cheese from Severino’s own cheese shop; served with french bread and Severino’s homemade pesto. A perfect party or pre-game snack. Medium Tray (serves up to 15): \$59.99 Large Tray (serves up to 25): \$89.99

The “Shooter”

Italian pepper shooters, hot and sweet soppressata, provolone cheese, your choice of olives, pesto spread, roasted peppers, and freshly sliced italian bread. Tray (serves up to 15): \$69.00

Vegetarian Antipasto

Grilled and marinated vegetables: roasted peppers, asparagus, broccoli rabe, sauteed spinach, marinated mozzarella balls, prima donna, and asiago cheese. Medium Tray (serves up to 15): \$68.99 Large Tray (serves up to 25): \$94.99

Grilled Veggie Platter

Grilled peppers, zucchini, squash, asparagus, artichoke, and eggplant. Centered with fresh mozzarella balls, and drizzled with olive oil. Medium Tray (serves up to 15): \$59.99 Large Tray (serves up to 25): \$82.99

Classic Antipasto

An Italian feast. Soppressata, prosciutto, salami, provolone cheese, sauteed spinach, broccoli rabe, grilled artichokes, roasted peppers, fresh mozzarella, and olives. Medium Tray (serves up to 15): \$72.99 Large Tray (serves up to 25): \$94.99

Pepperoni & Cheese

A selection of pepperoni, salami, our house provolone, and DiBruno Abbruzze spread (served with crostini crackers). Medium Tray (serves up to 15): \$62.99 Large Tray (serves up to 25): \$82.99

CHEESE PLATES

All plates include grapes, berries, figs, and crostini crackers.

Wine & Cheese set ups

Let Severino make your next wine and cheese the talk of the town. We will provide granite display pieces and all the final touches to create the perfect setting.

French Classic

Morbier, Etorki, Fromage d’ Affinois Brie, Pave Savage, Pate de Campagna, Valrhona Chocolate, and sliced baguette. Medium Tray (serves 8-12) \$68.99 Large Tray (serves 16-24) \$94.99

Vaya Con Dios

Manchego, Idiazabal, Drunken Goat, Mahon, Membrillo, Chorizo, and Marcona Almonds. Medium Tray (serves 8-12) \$68.99 Large Tray (serves 16-24) \$94.99

Buon Italia

House provolone, Gorgonzola Dolce, Reggiano Parm, Piave, caramelized walnuts, sweet soppressata, and olives. Medium Tray (serves 8-12) \$68.99 Large Tray (serves 16-24) \$94.99

South Philly Style

House provolone, DiBruno Abbruzze spread, Asiago, Fontanella, pepperoni, sweet soppressata, and olives. Medium Tray (serves 8-12) \$68.99 Large Tray (serves 16-24) \$94.99

Severino Classic

Prima donna, Asiago, Manchego, Rofumo, sweet soppressata, Marcona Almonds, mixed olives, and Valrhona Chocolate. Medium Tray (serves 8-12) \$68.99 Large Tray (serves 16-24) \$94.99

SIDES

Choose any of our great sides to complete your meal.

- Broccoli Rabe / \$9.99 lb.
- Sauteed Spinach / \$7.99 lb.
- Grilled Artichoke / \$18.99 lb.
- String Bean Salad / \$7.99 lb.
- Fried Hot Peppers / \$7.99 lb.
- Grilled Asparagus / \$9.99 lb.
- Fried Tomatoes / \$6.99 lb.
- Fried Artichokes / \$13.99 lb.
- Fried Zucchini / \$7.99 lb.
- Cole Slaw / \$6.99 lb.
- Potato Salad / \$6.99 lb.
- Mixed Olive Salad / \$8.99 lb.
- Tuscan Bean Salad / \$6.99 lb.
- Rosemary Potatoes / \$6.99 lb.
- Oven Roasted Brussel Sprouts / \$9.99 lb.
- Sesame Snap Peas / \$8.99 lb.
- Macaroni Salad / \$6.99 lb.
- Broccoli Rabe & Sausage / \$12.99 lb.
- Brussel Sprouts / \$9.99 lb.

DESSERTS

Choose from this fine selection of gourmet desserts to complement any meal.

Homemade Cannoli / \$2.99 ea.

Filled with ricotta cheese & chocolate chips.

Mini Cannoli / \$1.99 ea.

Mini ricotta chocolate chip cannoli plated with fresh ripe strawberries and drizzled with chocolate.

Brownie & Chip Tray

Assorted homemade brownies, chocolate chip cookies, and loads of fresh ripe strawberries. Serves up to 25: \$62.99 Serves up to 50: \$89.99

Fruit Kabobs / \$1.99 ea.

An array of peak-of-the-season fruit; served with honey yogurt dipping sauce.

Fruit Bowl / \$38.99

An array of peak-of-the-season fruit; served with honey yogurt dipping sauce. Serves up to 15.

Italian Trio / Serves up to 36: \$79.99

Combination of Gilda’s biscotti, homemade pizzelles, mini cannoli, and fresh picked strawberries.

Severino Dessert Trio / Serves up to 36: \$79.99

Selection of cookies, brownies, famous pound cake, and seasonal berries.

Gilda’s Biscotti Platter / \$1.85 pp

Assorted Gilda Biscotti with seasonal berries.

Homemade Pizzelle Platter / \$1.85 pp.

Assorted pizzelles with seasonal berries.

Homemade Pound Cake

Choose from lemon, double chocolate, plain, red velvet, banana walnut, iced double chocolate, or marble. Half: \$6.99 Whole: \$12.99

Pound Cake Platter / \$1.99 per person

Choose any of our homemade pound cakes arranged with fresh seasonal berries.

La Colombe Coffee / \$14.99 lb.

Whole bean or ground.

IN-HOUSE PARTY SET UPS

For your next cocktail party, wine and cheese party, dinner party, or event, have all of your Gourmet To Go items displayed with all the finishing touches.

Whether you’re looking to have a party that people will rave about or are simply looking for something fresh, quick, and easy to pick up for dinner, Severino’s is sure to have everything that you need.

We provide years of experience planning your next event, from 10 people to 100+. Our services include: rental (tent, tables, china, flatware, and glasses), servers (our own Severino staff), and set-up (nobody does it better).

Items may be subject to NJ sales tax. We prefer 48 hours notice on all orders and require 24 hours notice on any cancellation.



A FAMILY TRADITION

Joseph and Anna Maria Severino learned the art of pasta making from Umberto Casoli, an artisinal pasta maker in Rome, Italy. In 1971 they returned to America with recipes in hand and introduced their uniquely handcrafted pasta products made from 100% Semolina flour. The family shop in Westmont, NJ, soon became known as the place to find authentic, richly-flavored pasta. Over 40 years later, the second generation of the Severino Family share the same passion for pasta as Joseph and Anna Maria.



• SIMPLE DISHES THAT LED TO A TRADITION •



APPETIZERS

Great for your next cocktail party, dinner party, or a simple get together.

Bobby Chez

Bobby Chez Crab Cakes \$3.50 ea.
Bobby Chez Mac & Cheese balls \$1.75 ea.

Party Brie / \$36

Brie, raspberry pepper jelly, crushed pecans, and mini toast.

Cocktail Meatballs / \$.60

Our famous 1 oz meatballs in red sauce. Great for sandwiches.

Risotto Croquette / \$2.75 ea.

Fried rice balls stuffed with fresh mozzarella.

Grilled Chicken Skewers / \$9.75 lb.

BBQ, honey mustard, sweet & spicy (dips).

Panko Crusted Sesame Chicken Skewers / \$9.75 lb.

BBQ, honey mustard, sweet & spicy, Thai peanut sauce (dips).

Mozzarella & Tomato Skewers / \$.75 ea.

Cocktail style skewers with fresh mozzarella, cherry tomatoes, and basil.

Mozzarella & Artichoke Skewers / \$.85 ea.

Cocktail style skewers with mozzarella balls, grilled artichoke, and roasted peppers.

Pepperoni & Provolone Skewers / \$.75 ea.

Cocktail style skewers with pepperoni & provolone.

Olive Cocktail Skewers / \$.75 ea.

Cocktail style skewers with mixed olives and tomatoes.

Stromboli / \$9.99 ea.

Buffalo chicken, spinach & cheese, pepperoni & cheese, cheese steak.

Grilled Asparagus with Prosciutto / \$2.25 ea.

Grilled asparagus spears wrapped with Parma prosciutto.

Mexican Pizza Wedges / \$2.50 ea.

Triangle shape tortilla layered with chicken, roasted peppers, monterey jack cheese, onions, and hot sauce.

Mexican taco (Chicken or shrimp) / \$2.50 ea.

Hand rolled corn tortilla filled with chicken or shrimp, roasted peppers, onions, mozzarella, and topped with queso fresco.

Stuffed Breads

Our panella breads filled with your choice of roasted peppers, fresh mozzarella, or homemade bruschetta.

Mediterranean Feta Salad: \$26.00

Roasted Peppers: \$20.00

Fresh Mozzarella: \$25.00

Bruschetta: \$20.00

Eggplant Caponata: \$30.00

Deep Dish Quiche (made to order) \$32.00 ea. (serves 12)

Spinach, Feta, & Bacon
Asparagus, Cheddar, & Ham
Arugula & Goat Cheese

Jumbo Crab & Artichoke Dip / \$42.00 ea.

Lump crab meat and our homemade artichoke dip served inside our round panella bread with sliced baguettes.

Prosciutto Melon Ball Skewers / \$.95 ea.

Skewered melon balls wrapped in prosciutto.

HORS D'OEUVRES

All hors d'oeuvres include dipping sauces. Prices vary.

Jumbo Lump	Chicken Quesadillas
Crab Cocktail	Beef Sate
Shrimp Cocktail	Spanakopita
Pigs in a Blanket	Mac & Cheese Balls
Mini Cocktail Pizza	Short Rib & Bacon
Spring Rolls Veggie	Skewers
Cozy Shrimp	Bacon Wrapped Scallops
Coconut Shrimp	Philly Cheesesteak
Olive & Goat	Spring Rolls
Cheese Tarts	Buffalo Chicken
Artichoke Puffs	Spring Rolls

SALADS

Fresh and crisp salads and greens. All made to order.

Homemade Chicken Salad / \$10.99 lb.

Our famous chicken salad, loaded with all white meat, mayo, celery, and parsley. Great for sandwiches or as a side.

Tomato, Basil Pasta Salad

Diced tomatoes and fresh basil with parmesan cheese and olive oil, served with your choice of penne or cheese tortellini.

Small Penne (serves 6-10): \$15.99

Small Tortellini (serves 6-10): \$24.99

Medium Penne (serves 12-20): \$25.99

Medium Tortellini (serves 12-20): \$32.99

* Additional for asparagus

Mediterranean Pasta Salad

Fusilli Giganti, grilled artichoke, sundried tomatoes, Feta-stuffed-olives.
Small (serves 6-12): \$28.99
Medium (serves up to 25): \$36.99

Pumpkin Tortelloni Salad

Feta cheese, dried cranberries, candied walnuts.
Small (serves 6-12): \$28.99
Medium (serves up to 25): \$36.99

Ravioletti Salad

Roasted peppers, fresh spinach, parmesan cheese, and olive oil, served with Severino's own cheese ravioletti.
Small (serves 6-12): \$38.00
Medium (serves up to 25): \$56.00

Tossed Green Salad / Serves 12-20: \$24.99

Fresh lettuce with tomato, cucumber, assorted olives, and balsamic vinaigrette.

Mixed Green Salad / Serves 12-20: \$26.99

Fresh mixed greens tossed with sliced carrots, cherry tomatoes, shaved parmesan cheese, and balsamic vinaigrette.

Spinach Salad / Serves 12-20: \$28.99

Hard boiled egg, red onion, tomato, and crispy pancetta tossed with olive oil and balsamic vinegar.

Caesar Salad / Serves 12-20: \$28.99

Romaine lettuce, shaved parmesan, and croutons served with Severino's own homemade caesar dressing.
Add Grilled Chicken: \$34.99

Caprese Salad

Fresh mozzarella cheese and thinly sliced tomato served with fresh basil and extra virgin olive oil.
Medium (serves up to 15): \$39.99
Large (serves up to 25): \$65.00

Fabulous Fruit Salad

An array of peak-of-the-season fruit sliced and ready; served with honey yogurt dipping sauce.
Bowl (serves up to 15): \$38.99

PANINI

Traditional style panini served on Metropolitan rosemary focaccia rounds. Panini are cut into quarters and perfect for your next party.

Chicken Cutlets / \$7.49 ea.

Breaded chicken cutlets topped with roasted red peppers, provolone cheese, mixed greens, ripe tomatoes, and basil pesto.

Chicken Salad / \$7.49 ea.

Our famous chicken salad, mixed greens, and fresh ripe tomatoes.

Turkey & Provolone / \$7.49 ea.

Turkey, sharp provolone, basil pesto, mixed greens, and tomato.

Italian / \$7.49 ea.

Parma prosciutto, fresh mozzarella, basil, tomato, and extra virgin olive oil.

Ham & Swiss / \$7.49 ea.

Ham, swiss cheese, mixed greens, ripe tomato, red onions, and Severino's honey-mustard.

Roast Beef & Swiss / \$7.49 ea.

Roast beef, swiss cheese, red onions, mixed greens, tomato, and Severino's horseradish sauce.

Grilled Veggie / \$7.49 ea.

Grilled vegetables, roasted peppers, sliced provolone, red onions, mixed greens, and a touch of olive oil.

Fresh Mozzarella / \$7.49 ea.

Sliced fresh mozzarella, basil, ripe tomato, and olive oil.

Salami & Cheese / \$7.49 ea.

Genoa salami, sweet soppressata, aged provolone, fresh basil, tomato, and olive oil.

Prosciutto, Fig, & Gorgonzola / \$7.49 ea.

Parma prosciutto, fig spread, and gorgonzola dolce. A Roman treat.

SLIDERS

Cocktail size brioche buns.

Pulled Pork (Roasted Peppers, Provolone, Broccoli Rabe): \$3.99 ea.
Roast Turkey (Basil Pesto, Tomato, Lettuce, Provolone): \$3.99 ea.
Roast Beef (Horseradish Mayo, Swiss Cheese, Tomato, Lettuce): \$3.99 ea.

Grilled Veggie (Basil, Gruyere, Pesto, Tomato): \$3.99 ea.
Caprese: \$3.99 ea.

CROISSANT SANDWICHES

Chicken Salad: \$7.99
Ham and Swiss: \$7.99
Turkey Pesto: \$7.99
Roast Beef and Provolone: \$7.99
Turkey, Brie, Cranberry: \$7.99

WRAPS

Fresh ingredients and rolled in a flour, whole wheat, or vegetable tortilla. All wraps available in cocktail and regular sizes.

Cocktail/ \$2.99 ea. Regular/ \$6.49 ea.

Veggie with Provolone

Mixed greens, asparagus, spinach, broccoli rabe, roasted peppers, tomato, and sundried tomato mozzarella pesto.

Roast Beef with Swiss

Mixed greens, horseradish sauce, & tomato.

Roast Pork with Provolone

Mixed greens, broccoli rabe, roasted peppers, tomato, and red pepper pesto.

Italian with Asiago

Mortadella, prosciutto, fennel salami, mixed greens, tomato, olive oil, and basil pesto.

Turkey with Brie and Raspberry Pepper Preserve

Mixed greens and tomato.

Turkey with Cheddar

Mixed greens, tomato, pancetta, and mayo.

BBQ Chicken - Grilled

Mixed greens, tomato, and BBQ sauce.

Grilled Chicken Caesar

Mixed greens, parmesan cheese, caesar dressing.

Grilled Chicken with Cheddar Cheese

Mixed greens, tomato, pancetta, and honey mustard.

Spicy Chicken with Hot Pepper Cheese

Mixed greens, tomato, sweet & spicy sauce.

CHICKEN

Made to order chicken dishes using only the freshest natural chicken breast.

Chicken Parmesan / \$10.99 lb.

4 to 8 oz. chicken cutlets, homemade tomato sauce, and fresh mozzarella.

Chicken Marsala / \$12.99 lb.

4 to 8 oz. chicken breast smothered with mushrooms, white wine, and marsala.

Chicken Francese / \$12.99 lb.

4 to 8 oz. chicken breast sauteed in a light lemon, butter, and white wine sauce & parsley.

Chicken Florentine w/ Spinach / \$12.99

4 to 8 oz. chicken cutlets layered with prosciutto, mozzarella, and roasted peppers in a white wine butter sauce.

Chicken Cutlets / \$9.99 lb.

4 to 8 oz. chicken breast, breaded and fried.

Grilled Chicken Breast / \$9.99 lb.

4 to 8 oz. chicken breast grilled to perfection. (Lemon Herb, BBQ, Balsamic Glaze).

Chicken Kabobs / \$10.99 lb.

Grilled chicken breast and assorted vegetables. (Garlic and Herb / BBQ / Sweet and Spicy).

Stuffed Chicken Breast / \$15.99 lb.

Grilled chicken breast stuffed with roasted peppers, asparagus, and goat cheese.

Chicken Tenders / \$7.99 lb.

Natural chicken breast strips lightly breaded & fried. Available on skewers with dipping sauces (honey mustard and BBQ).

Chicken Peppers and Onions

Tender cubed chicken breast smothered with roasted peppers, onions, and tomato sauce.

Medium Tray (serves 8-12): \$52.00

Large Tray (serves 18-24): \$68.00

PASTA

All of your favorites made with our homemade pasta and sauces.

Medium (serves 6-9) / Large (12-15)

Macaroni & Cheese: \$30.00 / \$50.00

Cheese Lasagna: \$44.99 / \$70.99

Meat Lasagna: \$52.99 / \$78.99

Vegetable Lasagna: \$49.99 / \$74.99

Penne Vodka Sauce: \$32.99 / \$52.99

Baked Ziti: \$32.99 / \$52.99

Tortellini Alfredo: \$38.99 / \$58.99

Penne, Tomato Cream, & Asparagus: \$38.99 / \$58.99

Eggplant Parmesan: \$42.99 / \$64.99

Ricotta Cavatelli with Broccoli: \$34.99 / \$57.00

Rigatoni Bolognese: \$35.99 / \$58.99

Orecchiette, Broccoli Rabe, Sausage: \$38.99 / \$58.99

Linguine with Clams (Red or White): \$38.99 / \$58.99

Linguine with Shrimp, Lemon, Garlic: \$38.99 / \$58.99

Farfalle Toscana: \$38.99 / \$58.99

(Prosciutto, Cremini Mushroom, Peas, Light Cream Sauce)

Cheese Manicotti / \$2.50 each

Stuffed Shells / \$2.50 each

Eggplant Rollups / \$3.50 each

MEAT

Choose from beef, pork, or ham to create main dishes or sides.

Filet Roast / Mkt Price

Naturally seasoned and pan seared then oven roasted to medium rare and served with horseradish mayonnaise.

Pig Roast / Call for Pricing

Great for your next big party. Seasoned whole pig, broccoli rabe, roasted peppers, sharp provolone, rolls, garnish, & delivered warm to your home. Setup included.

South Philly Roast Pork

Seasoned roasted pork sliced and served with au jus. Includes broccoli rabe, roasted peppers, and sliced provolone.

Medium (serves 8-12): \$69.00

Large (serves 18-24): \$98.00

X-Large (serves 32 & up): \$118.00

Homemade Meatballs / \$1.20 per

2 oz meatballs served in our own red sauce.

Stuffed Pork / \$16.99

Pork loin rolled with roasted peppers, spinach, and provolone, or prosciutto, dried figs, and gorgonzola. (4 lbs. & up).

Pork Medallions with Mushrooms / \$14.99

Pork Tenderloin sliced and served with sauteed mushrooms.

Chefs Ham / \$12.99 lb.

Orange glazed chefs ham with honey reduction and dried cranberries (6 lb. min).

Sausage, Peppers, and Onions

Martin's sausage (hot / sweet) with roasted peppers, onions, and red sauce.

Medium Tray (serves 8-12): \$54.99

Large Tray (serves 18-24): \$72.99

Sausage and Meatballs

Our famous meatballs and sausage in marinara sauce.

Medium Tray (serves 8-12): \$54.99

Large Tray (serves 18-24): \$72.99

Roast Beef

Sliced filet of roast beef served with au jus.

Medium (serves 8-12): \$48.00

Large (serves 18-24): \$63.99

X-Large (serves 32 & up): \$89.00

SEAFOOD

Our seafood selection is brought in daily and made only to order.

Bobby Chez Crab Cakes / Mini: \$3.25 ea. Jumbo: \$7.99 ea.

Jumbo lump crabmeat and lightly breaded.

Grilled Salmon / \$18.99 lb.

6 oz. to 8 oz. filets of grilled and glazed salmon. (Sweet & Spicy, BBQ, Wasabi Ginger, or Lemon Herb).

Fish & Chips / \$15.99 lb.

Flakey white flounder filets lightly battered and fried golden brown. Served with fries.

Panko Crusted Cod / \$18.99 lb.

Thick fresh cod filets lightly battered & fried.

Shrimp Kabob / \$18.99 lb.

Grilled shrimp & veggies glazed with either: Garlic and Herb, BBQ, or Sweet and Spicy.

Jumbo Shrimp Cocktail Platter / Mkt Price

U12 shrimp peeled and lightly seasoned. Includes lemon wedges and cocktail sauce.

