



# NICO & VALI

## Catering Menu

744 Wing Street  
Plymouth, MI 48170

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Mon-Thurs: 10am-9pm

Fri/Sat: 10am-10pm

Sundays: 11am-7pm

**WWW.NICOANDVALI.COM**

**Hors D’oeuvres (Minimum 24 Pieces)**

<b>Stuffed Mushrooms</b>	<b>\$1.50 each</b>
<i>Mushroom caps with stuffing.</i>	
<b>Mini Risotto Balls</b>	<b>\$2.00 each</b>
<i>Creamy vegetable risotto balls fried to perfection.</i>	
<b>Medjool Dates</b>	<b>\$3.25 each</b>
<i>Sweet Medjool dates stuffed with spicy sausage, wrapped in applewood smoked bacon and simmered in a tomato broth.</i>	
<b>Lamb Porters</b>	<b>\$3.25 each</b>
<i>Marinated with garlic and fresh rosemary, then grilled medium-rare.</i>	
<b>Balsamic Quail</b>	<b>\$3.50 each</b>
<i>Tossed in an Italian marinade then roasted until golden brown.</i>	
<b>Pesto Scallops</b>	<b>\$3.50 each</b>
<i>Garlic and pesto marinated U10 scallops, pan seared.</i>	

**Spiedini Style Hors D’oeuvres**

<b>Caprese</b>	<b>\$2.00 each</b>
<i>Fresh mozzarella and grape tomatoes marinated with garlic and fresh basil.</i>	
<b>Roasted Chicken</b>	<b>\$1.50 each</b>
<i>Marinated and tossed with onions, roasted until golden brown.</i>	
<b>Pesto Shrimp</b>	<b>\$3.00 each</b>
<i>Shrimp brushed with garlic pesto then pan seared.</i>	
<b>Italian Style Beef</b>	<b>\$3.00 each</b>
<i>Thin, tenderized strips of beef rolled with Parmigiano bread crumbs, lightly fried, then finished in the oven.</i>	

<b>Hot Sides</b>	<b>½ Pan</b>	<b>Full Pan</b>
<b>Meatballs in Marinara</b>	<b>\$40 / \$80</b>	
<b>Sausage in Marinara</b>	<b>\$35 / \$70</b>	
<b>Primavera Vegetables</b>	<b>\$35 / \$70</b>	
<b>Zucchini and Onions</b>	<b>\$20 / \$40</b>	
<b>Peas and Mushrooms</b>	<b>\$20 / \$40</b>	
<b>Green Beans Almondine</b>	<b>\$25 / \$50</b>	
<b>Polenta Parmigiano</b>	<b>\$20 / \$40</b>	
<b>Roasted Potato Wedges</b>	<b>\$18 / \$36</b>	
<b>Italian Roasted Potatoes</b>	<b>\$20 / \$40</b>	
<b>Roasted Garlic Mashed Potatoes</b>	<b>\$25 / \$50</b>	
<b>Potato Gratin</b>	<b>\$25 / \$50</b>	

<b>Appetizers</b>	<b>½ Pan</b>	<b>Full Pan</b>
<b>Bruschetta</b>	<b>\$16 / \$30</b>	
<i>Our homemade Italian bread toasted and topped with fresh tomato and basil.</i>		
<b>Mussels</b>	<b>\$25 / \$50</b>	
<i>American mussels poached in a white wine herb broth.</i>		
<b>Artichokes and Chilies</b>	<b>\$35 / \$70</b>	
<i>Whole Roman artichokes, jalepeno and fresno chilies fried then tossed in a white wine basil sauce.</i>		
<b>Sausage Peperonata</b>	<b>\$35 / \$70</b>	
<i>Italian sausage with roasted peppers and chilies, served in a light tomato sauce</i>		
<b>Cod Bites</b>	<b>\$35 / \$70</b>	
<i>Italian breaded cod fried and served with a lemon caper aioli.</i>		
<b>Sautéed Calamari</b>	<b>\$35 / \$70</b>	
<i>Calamari steak pieces sautéed with Hungarian hot peppers and capers, tossed in a lemon white wine sauce.</i>		
<b>Frutti di Mare</b>	<b>\$45 / \$88</b>	
<i>Chilled octopus, scallops, mussels, clams and calamari tossed with olive oil and red wine vinegar.</i>		

Platters	Small	Large
<b>Salmon</b>	<b>\$35 / \$65</b>	
<i>Capers, radicchio, lemon wedges, red onion.</i>		
<b>Domestic Cheese</b>	<b>\$30 / \$60</b>	
<i>Cheddar, Swiss, pepperjack, crackers and olives.</i>		
<b>Artisan Cheese</b>	<b>\$55 / \$115</b>	
<i>Grana padano, ricotta, gorgonzola, olives, caponata and crustini.</i>		
<b>Domestic Deli</b>	<b>\$35 / \$65</b>	
<i>Turkey, corned beef, ham, Swiss and pepperoncini.</i>		
<b>Italian Deli</b>	<b>\$40 / \$75</b>	
<i>Mortadella, Capicola, salami, provolone and olives.</i>		
<b>Italiano</b>	<b>\$60 / \$120</b>	
<i>Prosciutto, hard salami, grana, hungarian hot peppers, olives, artichoke salad and caponata.</i>		
<b>Caprese</b>	<b>\$30 / \$60</b>	
<i>Tomato, fresh mozzarella, basil and extra virgin olive oil.</i>		
<b>Grilled Vegetables</b>	<b>\$35 / \$65</b>	
<i>Romaine beds, cipollini onions, eggplant, zucchini, yellows squash and peppers.</i>		
<b>Raw Vegetables</b>	<b>\$25 / \$50</b>	
<i>Carrots, celery, tomatoes, broccoli and cauliflower.</i>		
<b>Fresh Fruit</b>	<b>\$30 / \$60</b>	
<i>Assorted seasonal sliced fruit.</i>		

<b>Pasta</b>	<b>½ Pan</b>	<b>Full Pan</b>
<b>Penne</b>	<b>\$25 / \$50</b>	
<i>With choice of marinara or meat sauce.</i>		
<b>Penne</b>	<b>\$30 / \$60</b>	
<i>With choice of blush, alfredo, or Parmigiano aglio e olio.</i>		
<b>Penne Caponata</b>	<b>\$40 / \$80</b>	
<i>Tomato stewed eggplant with chickpeas, capers, and onion.</i>		
<b>Farfalle Primavera</b>	<b>\$35 / \$70</b>	
<i>Sautéed eggplant, zucchini, red onion, broccoli and yellow squash in aglio e olio .</i>		
<b>Farfalle with Roasted Tomatoes</b>	<b>\$35 / \$70</b>	
<i>Farfalle noodles tossed with roasted grape tomatoes and fresh basil in a garlic olive oil sauce.</i>		
<b>Meat Lasagna</b>	<b>\$40 / \$80</b>	
<i>Sheet noodles layered with meat sauce, hard boiled egg, ricotta and Parmigiano.</i>		
<b>Vegetarian Lasagna</b>	<b>\$45 / \$90</b>	
<i>Sheet noodles layered with broccoli, peas, carrots, mushrooms and zucchini with a garlic alfredo sauce.</i>		
<b>Meat or Cheese Ravioli</b>	<b>\$45 / \$90</b>	
<i>With choice of sauce.</i>		

### **Add to Any Pasta**

<b>Chicken</b>	<b>\$10 / \$20</b>	<b>Mussels</b>	<b>\$10 / \$20</b>
<b>Sausage</b>	<b>\$10 / \$20</b>	<b>Clams</b>	<b>\$10 / \$20</b>
<b>Shrimp</b>	<b>\$20 / \$40</b>	<b>Scallops</b>	<b>\$15 / \$30</b>

Salads	½ Pan	Full Pan
<b>House</b>	<b>\$20 / \$40</b>	
<i>Mixed greens topped with cherries tomatoes, red onion, and cucumbers.</i>		
<b>Caesar</b>	<b>\$24 / \$48</b>	
<i>Freshly chopped romaine topped with homemade bread crumbs and Parmigiano Cheese</i>		
<b>Insalata Fresca</b>	<b>\$26 / \$52</b>	
<i>Mixed greens topped with gorgonzola, dried cranberries, sliced apples and house candied walnuts.</i>		
<b>Antipasto</b>	<b>\$34 / \$68</b>	
<i>Mixed greens, salami, mortadella, Capicola, provolone cheese, pepperoncini, cherry tomatoes and artichokes.</i>		

### **Add to Any Salad**

<b>Add Chicken</b>	<b>\$10 / \$20</b>	<b>Add Shrimp</b>	<b>\$20 / \$40</b>
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Entrees	½ Pan	Full Pan
<b>Eggplant Parmigiana</b>	<b>\$40 / \$80</b>	
<i>Thinly sliced baked eggplant layered with marinara, ricotta, parmigiano and mozzarella cheeses.</i>		
<b>Chicken Parmigiana</b>	<b>\$50 / \$100</b>	
<i>Breaded chicken cutlets topped with marinara and baked mozzarella.</i>		
<b>Roasted Chicken</b>	<b>\$35 / \$70</b>	
<i>Marinated chicken with breadcrumbs and balsamic glaze.</i>		
<b>Chicken Cutlets</b>	<b>\$35 / \$70</b>	
<i>Thin, tender cuts of chicken breast Italian breaded and lightly fried.</i>		
<b>Chicken Cacciatore</b>	<b>\$45 / \$80</b>	
<i>Whole cut chicken tossed with primavera vegetables, mushrooms and peppers braised in a tomato sauce.</i>		
<b>Chicken Marsala</b>	<b>\$60 / \$115</b>	
<i>Chicken breasts in a marsala wine sauce with mushrooms.</i>		
<b>Chicken Piccata</b>	<b>\$60 / \$115</b>	
<i>Chicken breasts in a lemon white wine sauce with capers and artichokes.</i>		
<b>Roasted Sausage</b>	<b>\$45 / \$80</b>	
<i>With peppers and onions.</i>		
<b>Roasted Pork Loin</b>	<b>\$45 / \$80</b>	
<i>Herb roasted pork loin sliced and garnished with roasted bell peppers, onions, and tomatoes.</i>		
<b>Roast Beef w/ Mushroom Gravy</b>	<b>\$50 / \$100</b>	
<i>Herb encrusted roast beef thinly sliced and topped with mushroom gravy.</i>		
<b>Baked Cod</b>	<b>\$60 / \$115</b>	
<i>Italian breaded baked cod garnished with lemon wedges.</i>		
<b>Salmon Siciliano</b>	<b>\$65 / \$130</b>	
<i>Baked salmon garnished with a tomato-caper sauce.</i>		

### **Sandwich Platters (Served with Chips)**

<b>Grilled Panini Platter</b>	<b>\$45</b>
<i>Moreno's Club, the Massimo, Giuliana's Veggie and Feta, Honey Roasted Ham and Prosciutto panini.</i>	
<b>Italian Sub</b>	<b>\$40</b>
<i>Mortadella, Capicola, salami, provolone, lettuce and tomato on our house made Italian bread.</i>	
<b>Croissant Salad Sammies</b>	<b>\$40</b>
<i>Two Tuna, two Chicken and two Waldorf.</i>	

**Lunch Box      \$6 per person (25 minimum)**  
*Old school sack lunches with a deli sandwich, chips, fruit and a cookie.*

## **Preset Menu Options**

*Minimum 25 person order required.*

### **The Italian-American**      **\$9.95 per person**

Lasagne  
Meatballs  
Garden Salad  
Bread

### **The Roast**      **\$12.95 per person**

Roasted Chicken over Roasted Tuscan Potatoes  
Roasted Primavera Vegetables  
Penne Pasta with Meat or Marinara Sauce  
Garden Salad  
Bread

### **The Shabang**      **\$14.95 per person**

*Choice of...*

- Roast Beef with Mushroom Gravy
- Roast Pork Loin with Peppers, Onions  
and Tomatoes

*Served over Parmigiano Polenta*

*Choice of...*

- Primavera Vegetables
- Zucchini and Onions
- Peas and Mushrooms

Penne with Meat or Marinara Sauce  
House Salad  
Bread

### **Top Notch**      **\$16.95 per person**

*Choice of...*

- Chicken Piccata
- Chicken Marsala
- Salmon Siciliano

Potatoes Gratin  
Green Beans Almondine  
Farfalle with Roasted Tomatoes and Basil  
Garden Salad  
Bread

**Upgrade any pasta sauce, vegetable or potato  
for 50¢ per person**

## Cold Sides (Small or Large Bowl)

**Farfalle Pasta Salad** \$25 / \$50

*Feta, sundried tomatoes, red onion and arugula.*

**Orzo** \$25 / \$50

*Provolone, grape tomatoes and fresh basil.*

**Rotini** \$25 / \$50

*Broccoli, grapes, bacon and red onion with a spicy aioli.*

**Farro** \$30 / \$60

*Roasted bell peppers, red onion and grape tomatoes.*

**Quinoa** \$30 / \$60

*Tossed with cucumbers, grape tomatoes, red onion and scallions.*

**Chef's Potato Salad** \$25 / \$50

*Boiled potatoes tossed with green beans, fresh tomatoes and olive oil.*

**Artichoke** \$45 / \$88

*Whole Roman artichokes, cipollini onions, sundried tomatoes and white anchovies.*

**Chicken, Tuna, or Waldorf Salad** \$30 / \$60

**Frutti di Mare** \$45 / \$88

*Chilled octopus, scallops, mussels, clams and calamari tossed with olive oil and red wine vinegar.*

## Desserts

**Cannoli (Minimum of 20 per order)**

**Traditional** Mini \$1.75 ea

Regular \$3.25 ea

**Chocolate** Mini \$2.00 ea

Regular \$3.75 ea

**Tiramisu** \$50 / \$100

**Amaretto Cheesecake** \$40

**Torta Di Mele** \$35

**Chocolate Coconut Tre Latte** \$60

**Limoncello Cake** \$50

**Fresh Fruit Tart** \$60

**Carrot Cake** \$70

## Dessert Platters (Small or Large)

**Bakery Platter** \$26 / \$52

*Brownies, cookies, biscotti, Danish and wafers.*

**Pastry Platter** \$40 / \$80

*Mini cannoli (chocolate and traditional), mini cheesecakes and cream puffs.*

**Fruit Platter** \$30 / \$60

*Assorted fresh fruits with sweet mascarpone dip.*

## **Order Information**

**Half Pans serve 10-12 People**

**Full Pans serve 20-25 People**

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**A flat rate delivery fee of \$10 will be added to all deliveries within (5) miles. An additional fee of \$2/mile will be added for all deliveries beyond 5 miles.**

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**All dishes are prepared in disposable pans. Chafing dishes are available for rent at \$20 each. (Rental includes setup and sterno fuel).**

**Serving utensils will be supplied at no additional charge upon request only.**

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**2 to 3 days minimum notice would be requested for most orders. Holiday orders may require additional time depending on size. Other requests will be met depending on the circumstances.**

***Thank You!***