### Pasta Trays

Here is a list of our most popular pasta dishes for you to choose from and create your own menu. A full tray serves about 12-14 people. A half tray serves up to 7 people. If your favorites are not listed here, please ask about our wide selection of additional choices.

Half Tray	Full Tray
\$ 60.00	\$ 120.00
\$ 75.00	\$ 150.00
\$ 60.00	\$ 120.00
\$ 60.00	\$ 120.00
\$ 65.00	\$ 130.00
\$ 55.00	\$ 110.00
\$ 60.00	\$ 120.00
\$ 55.00	\$ 110.00
\$ 70.00	\$ 140.00
uce	
Market Price	e
Market Price	
\$ 55.00	\$ 110.00
\$ 70.00	\$ 140.00
\$ 55.00	\$ 110.00
\$ 60.00	\$ 120.00
\$ 60.00	\$ 120.00
	\$ 60.00 \$ 75.00 \$ 60.00 \$ 60.00 \$ 65.00 \$ 55.00 \$ 70.00 Market Price Market Price \$ 55.00 \$ 70.00 \$ 70.00

Vegetable Trays

Take a look at these vegetarian dishes for you to choose from and create your own menu. A full tray serves about 12-14 people. A half tray serves up to 7 people. If your favorites are not listed here, please ask about our wide selection of additional choices.

	Half Tray	Full Tray
Stuffed Mushrooms	\$ 60.00	\$ 120.00
Stuffed Artichokes	\$ 50.00	\$ 100.00
Eggplant Rollatina	\$ 60.00	\$ 120.00
Eggplant Parmigiano	\$ 60.00	\$ 120.00
Sauteed Baby Veggies	\$ 60.00	\$ 120.00
w/Garlic & Olive Oil		
Sauteed Broccoli Rabe	\$ 40.00	\$ 80.00
Potato Au Gratin	\$ 50.00	\$ 100.00

Meat & Seafood · Pasta • Appetizers · Salads • Party Trays · Desserts

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

### Platters

Check out our favorite platters, from the deli platter to our popular Italian selections to our fruit and cheese platters. A large tray serves approximately 12-14 and the medium 6-10 people.

#### **Deli Platter**

Roasted Turkey, Pastrami, Roast Beef, Grilled Chicken, Assorted Cheeses, Fresh Breads with Field Greens and Vine-Ripe Tomatoes Medium - \$75.00 Large - \$120.00

#### Italian Antipasto

Soppressata, Prosciutto, Capacolla, Sliced Provolone, Assorted Imported Cheeses, Olives, Vine-Ripe Tomatoes, Roasted Peppers and Assorted Breads

Medium - \$75.00 Large - \$120.00

#### Vegetarian Platter

Assorted Imported & Domestic Cheeses, Grilled Vegetables, Vine-Ripe Tomatoes, Portobello Mushroom, Olives and Fresh Breads Medium - \$75.00 Large - \$120.00

#### **Cheese Platter**

Gourmet Imported Cheeses with Grapes and Seasonal Berries

Medium - \$75.00 Large - \$130.00

Fruit Platter

Seasonal Fruit, Melons and Berries

Medium - \$75.00 Large - \$120.00

### Shrimp Platter

Shrimp Cocktail or Shrimp Scampi

Medium & Large Market Price

### Sandwich or Finger Sandwich Platter

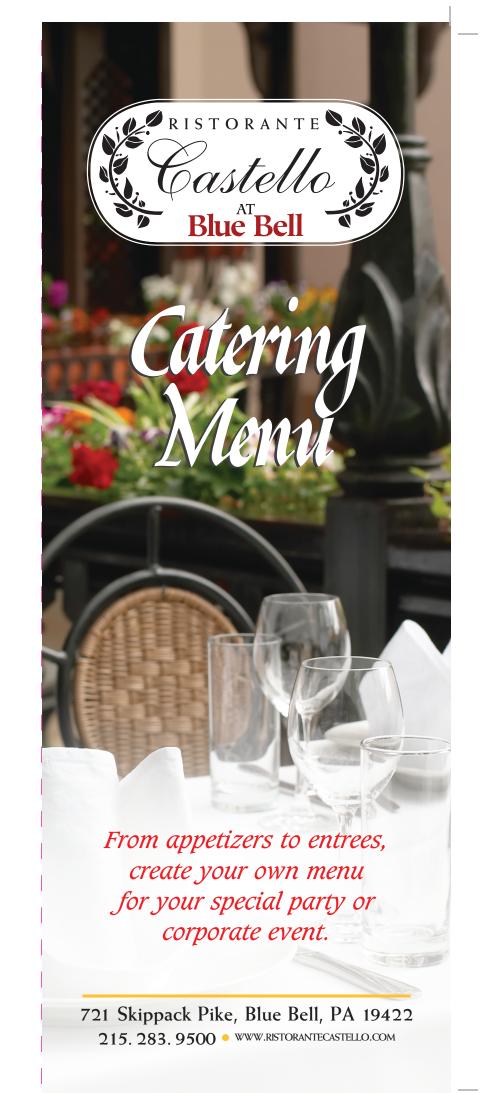
An Assortment of Sandwiches Cut in Half or Finger-Sized on Freshly Baked Breads

Medium - \$85.00 (Avg. 24 pcs Large -\$130.00 (Avg. 36 pcs)

# Specialty Sandwiches

Caesar Wrap	Medium - \$75.00
•	
Chicken Caesar in a Basil Garlic Tortilla	Large - \$120.00
Cajun Wrap	Medium - \$75.00
Cajun Chicken in Basil Garlic Tortilla	Large - \$120.00
Veggie Wrap	Medium - \$75.00
Grilled Vegetables and Balsamic	Large - \$120.00
Medley in a Sun-Dried Tomato Tortilla	
Combo Wrap Tray	Medium - \$75.00
Includes a selection of Caesar, Cajun,	Large - \$120.00
and Veggie wraps	
Grilled Chicken Panini	Medium - \$75.00
Chicken breast topped with spinach,	Large - \$120.00
roasted peppers and fresh mozzarella	
Steak Panini	Medium - \$75.00
Served with cherry peppers, mushrooms	Large - \$120.00
and fontina cheese	
Grilled Vegetable Panini	Medium - \$75.00
Eggplant, zucchini, roasted peppers	Large - \$120.00
and Portobello mushrooms	
Prosciutto di Palermo Panini	Medium - \$75.00
Prosciutto, tomatoes, roasted peppers and fresh	Large - \$120.00
mozzarella, mixed with our house dressing	

\*Due to fluctuating food costs prices are subject to change at any time



### Salad

### Garden Tossed Salad

Mixed greens tossed with tomatoes, red onions, cucumbers and carrots in balsamic dressing \$3.99 per person Caesar Salad

Crisp romaine lettuce, Parmesan cheese, homemade croutons and our Caesar dressing \$3.99 per person

Spinach Salad

Fresh spinach with gorgonzola blue

cheese and honey roasted pecans \$4.25 per person

Nicoise Salad

Fresh spinach, tuna, hard-boiled eggs, Nicoise olives, fresh tomatoes, sliced red onions and goat cheese with seasoned croutons \$5.99 per person

Arugula Salad

Arugula served with a lemon vinaigrette and shaved Parmesan cheese

\$5.99 per person

Market Price

### Hors D'oeuvres

Castello is delighted to present our hors d'oeuvres menu. Please take a look at all the delicious bites we have to offer for your special occasion. With so many tempting choices, we know you will find what you need for an outstanding event.

#### **BEEF AND POULTRY**

Mini Crab Cakes

BEEF AND POULIKY	
Flank Steak Skewers	\$3.50 per piece
Chicken Sesame Skewers	\$3.50 per piece
Buffalo Chicken & Sharp Provolone	\$3.50 per piece
Filet Bites	\$3.50 per piece
Cheesesteak Egg Rolls	\$3.50 per piece
Bread Sticks Wrapped in Prosciutto	\$3.50 per piece
Lamb Lollipops	\$7.00 per piece
Apple Glazed Foie Gras	\$7.00 per piece
VEGETARIAN	
Bruschetta (Classic)	\$2.00 per piece
Bruschetta (Mediterranean - cucumbers,	
capers, olives, apple semi dulce)	\$3.00 per piece
Roasted Pepper/Mozzarella Skewers	\$2.00 per piece
Zucchini Gallete Stuffed with	
Ricotta Cheese	\$2.00 per piece
Risotto/Fresh Mozzarella Balls	\$2.50 per piece
Cherry Tomatoes stuffed	
with Gorgonzola	\$2.50 per piece
Eggplant Rollatini	\$2.50 per piece
SEAFOOD	
Crab Tempura	Market Price
Tuna Tartar	Market Price
Cherry Peppers Stuffed with Tuna	\$3.50 per piece
Calamari Skewers in Balsamic Glaze	\$4.00 per piece
Sesame Salmon Skewer	\$4.00 per piece
Blue Point Oysters Topped with	
Pine Nuts and Shaved Parmesan	\$4.00 per piece
Risotto with Butternut Squash	
and Scallops	\$4.50 per piece

Scallop V	Wrapped in Bacon	\$5.00 per piece
Shrimp V	Wrapped in Bacon	\$5.00 per piece
Lobster '	Tempura	\$5.00 per piece
Shrimp S	Stuffed with Olives	\$5.00 per piece
Mixed Fi	ish Bites	\$5.00 per piece
Shrimp (	Cocktail	\$5.00 per piece
Trays	Cheese Board \$150	Antipasti Board \$95.00

## Lasagna Dinners

(Please place orders 48 hours in advance)

Servings of 10 oz. to 12 oz. per person. Homemade marinara on the side. All dinners will be fully cooked and will only need to be reheated in a preheated oven at 400° for approximately 30-40 minutes.

Your choice of:

Plain or Vegetable Lasagna	
Half Tray (8-10 people)	\$ 60.00
Whole Tray (18-20 people)	\$ 110.00
House Special Lasagna Bolognese (Meat)	
Half Tray (8-10 people)	\$ 75.00
Whole Tray (18-20 people)	\$ 150.00
House Special Chicken Lasagna	
Half Tray (8-10 people)	\$ 75.00
Whole Tray (18-20 people)	\$ 150.00
Eggplant Parmigiano	
Half Tray (8-10 people	\$ 60.00
Whole Tray (18-20 people)	\$ 110.00

# Specialty Trays

This is a list of our most popular dishes for you to choose from and create your own menu. A full tray serves about 12-14 people. A half tray serves up to 7 people. If your favorites are not listed here, please ask about our wide selection of additional choices.

Half Tray	Full Tray
\$ 65.00	\$ 130.00
\$ 125.00	\$ 250.00
\$ 60.00	\$ 120.00
\$ 50.00	\$ 100.00
\$ 120.00	\$ 240.00
\$ 90.00	\$ 180.00
\$ 95.00	\$ 190.00
\$ 95.00	\$ 190.00
\$ 60.00	\$ 120.00
\$ 60.00	\$ 120.00
\$ 70.00	\$ 140.00
\$ 70.00	\$ 140.00
Market P	rice
\$ 80.00	\$ 160.00
\$ 80.00	\$ 160.00
	\$ 160.00
\$ 80.00	\$ 160.00
	\$ 65.00 \$ 125.00 \$ 60.00 \$ 50.00 \$ 120.00 \$ 90.00 \$ 95.00 \$ 60.00 \$ 70.00 \$ 70.00 Market F

### Seafood Trays

Look at the variety of seafood dishes you can choose from to create your own menu. A full tray serves about 12-14 people. A half tray serves up to 7 people. If your favorites are not listed here, please ask about our wide selection of additional choices.

	Half Tray	Full Tray
Filet of Flounder in		
Brandy Sauce	\$ 65.00	\$ 130.00
Stuffed Filet of Flounder	\$ 75.00	\$ 150.00
Sun-Dried Tomato Pesto	\$ 75.00	\$ 150.00
Crusted Salmon Grilled		
Salmon in Lemon Butter	\$ 70.00	\$ 140.00
Shrimp Scampi	Marke	t Price
Stuffed Shrimp	Market Price	
Grilled Calamari Stuffed	Market Price	
w/Crabmeat		
Fried Calamari	\$ 60.00	\$ 120.00
Filet of Flounder w/Artichoke	\$ 80.00	\$ 160.00
Hearts in a Lemon Butter Sauce		
Crab Cake	Market Price	
Chilean Sea Bass Wrapped	Market Price	
w/Prosciutto in Brandy Cream Sa	auce	
Swordfish Puttanesca	Marke	t Price
Red Snapper w/Lemon	Marke	t Price
Caper Sauce		
Clams Casino	Marke	t Price
Jumbo Shrimp Cocktail	Marke	t Price
Lobster Tails	Market Price	
Whole Lobster	Market Price	
Sea Scallops in Cognac	Marke	t Price
Cream Sauce		
Swordfish	Marke	t Price
Tuna	Marke	t Price
Halibut	Marke	
Salmon	Marke	t Price
Tilapia	Marke	
Sea Bass	Marke	t Price
Branzino	Marke	t Price
Dover Sole	Marke	t Price
Seafood Tower	Market	Price



# THE "CASTLE" AT RISTORANTE CASTELLO IN BLUE BELL, PENNSYLVANIA

Castello translated from Italian means "Castle". Nestled in Blue Bell, PA off of Skippack Pike, you will pass what looks like a "Castle". Next to the "Castle" you will find the romantic "Ristorante Castello" known for its Northern Italian Cuisine. A place where you and your guests can enjoy lunch or dinner with one of our delicious homemade pastas or signature veal dishes. Our menu is extensive plus we offer many exciting additions. So when you see the "Castle" be prepared to experience the authentic taste of Northern Italy.



721 Skippack Pike, Blue Bell, PA 19422 215. 283. 9500

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