

SPITALE'S

Deli & Catering

**2408 N. Arnoult
Metairie, LA 7001**

**Phone: 837-9912
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Office Delivery Menu

Please call for pricing and delivery availability

Spitale's has been proudly serving the medical and the business communities since 1983. We are committed to excellence in quality and timeliness in service.

- Minimum of \$100.00 order for delivery
- 24-Hour notice appreciated
- Plates, napkins and utensils are provided with all orders
- Meals are ready to serve upon arrival

Entrées *(Minimum of 10 People)*

Baked Lasagna

Made from scratch - a layered pasta with meat sauce, mozzarella and parmesan cheese.

Vegetarian Lasagna

A new twist on an old favorite. Layered pasta sheets with baked eggplant cutlets and spinach ricotta, mozzarella and parmesan cheese

Fried Chicken Parmesan

Breaded boneless fried chicken breast strips served with our homemade red sauce, mozzarella and parmesan cheese over pasta.

Grilled Chicken Parmesan

Spicy grilled strips of boneless chicken breast served with our homemade red sauce, mozzarella and parmesan cheese over pasta.

Veal Parmesan

Deep fried golden brown veal cut into strips served with our homemade red sauce with mozzarella, shredded parmesan, served over pasta.

Veal Spitale

Whole (Italian style) breaded veal steaks baked to perfection served over pasta and red sauce or rice and brown gravy.

Meatballs & Spaghetti

Made the old fashion way. Delicious hand-rolled meatballs with our homemade red sauce topped with parmesan cheese.

Baked Chicken Quarters

Tender baked chicken quarters. Served with one side item.

Baked Boneless Chicken Breast *(Skinless)*

A healthy choice. Fork tender baked boneless skinless whole breast. Served with one side item.

Baked Smothered Boneless Skinless Chicken Breast

Tender baked chicken breast smothered in chicken gravy, sautéed onions and carrots. Served with one side item.

Italian Chicken

Fork tender baked boneless skinless chicken breast breaded with a unique (artichoke style) breading. Served with one side item.

Stuffed Chicken Breast

Boneless skinless chicken breast, stuffed with Spitale's delicious ground meat dressing. Served with one side item.

Spinach & Cheese Stuffed Chicken Breast

Baked boneless skinless chicken breast stuffed with spinach and ricotta cheese. Served with one side item.

Chicken Pasta

Strips of boneless chicken breast served on a spicy cream sauce with sauteed mushrooms and carrots over pasta.

Creole Crawfish Pasta

Beautiful Louisiana crawfish served with a zesty crawfish sauce over pasta.

Shrimp Pasta

Pan sautéed large Gulf shrimp with a spicy cream sauce over pasta.

Crawfish Etouffée

Beautiful Louisiana crawfish served with veggies and cream sauce over rice.

Catfish Orleans

Deep fried catfish fillets topped with a zesty seafood cream sauce. Served with one side item.

Red Beans & Rice

Slow cooked red beans with smoked sausage and ham.

Chicken Cordon Bleu

Baked chicken breast stuffed with ham, Swiss cheese and homemade honey mustard sauce. Served with one side item.

Pork Chops Stuffed with Seasoned Meat

Tender baked boneless pork chops stuffed with Spitale's special seasoned ground meat. Served with one side item.

Pork Chops Stuffed with Dirty Rice

Tender baked boneless pork chops stuffed with dirty rice dressing. Served with one side item.

Smothered Boneless Pork Chops

Tender grilled center cut pork chops smothered in pork gravy, sautéed onions and carrots. Served with one side item.

Grilled Pork Chops

Marinated spicy grilled boneless pork chops. Served with one side item.

Grilled Smothered Boneless Pork Strips

Tender marinated strips of center cut pork chops smothered in pork gravy, sautéed onions and carrots. Served with one side item.

Shrimp & Crabmeat Stuffed Peppers

Fresh Gulf shrimp and crabmeat pan cooked with sautéed onions, green peppers, parmesan cheese and Italian bread crumbs. Served with one side item.

Ground Meat Stuffed Bell Peppers

Stuffed with Spitale's seasoned ground meat topped with a special breading. Served with one side item.

Pot Roast

Slow cooked roast smothered in homemade gravy sautéed onions and carrots. Served with one side item.

Pork Roast

Slow cooked boneless pork loin smothered in pork gravy with sautéed onions and carrots.

Baked Fish (Spitale style)

Baked - loaded with unique flavor from a special breading.

Jambalaya

Homemade jambalaya with chicken, ham and sausage. (spicy or mild)

Seafood Gumbo

New Orleans style gumbo - shrimp and okra, served over rice.

Chicken & Sausage Gumbo

Deep southern taste with grilled smoked sausage and chicken served over rice.

*All Entrées served with Salad, Spitale's Special Ranch Dressing,
Garlic Bread and all set ups needed for meal.*

SANDWICHES

Po-Boy Trays (*Assorted Meats*)

2½ - 3" cuts of Ham, Turkey and Roast Beef dressed on white and/or wheat French bread.

Po-Boy Trays (*Seafood*)

2½ - 3" cuts of Shrimp & Catfish dressed on white and/or wheat French bread.

Croissant Sandwiches

Freshly Baked Croissant stacked with Ham, Turkey and Roast Beef dressed with lettuce, tomatoes and pickles. Assorted Chips or Salad to accompany sandwiches.

Boxed Lunches

Fresh Po-Boy, Bun or Croissant sandwich, chips, a freshly baked cookie, set ups and a canned drink.

BREAKFAST

Continental Breakfast (*Minimum 15 - delivery charge for breakfast*)

Assorted Danishes and/or Bagels with Fresh Fruit and Juice.

Croissant Breakfast

Hot Egg, Ham and cheddar cheese served on a fresh baked Croissant and Juice

Country Breakfast

Scrambled Eggs, biscuits, grits and bacon with Juice.

SALAD

Garden Salad

Combo of crisp romaine and iceberg lettuce with tomatoes, cucumbers, black olives topped with grated parmesan cheese.

Traditional Caesar

Crisp romaine lettuce, croutons, Caesar dressing and grated parmesan cheese.

Grilled Chicken Caesar

Crisp romaine lettuce, croutons, Caesar dressing and grated parmesan topped with grilled strips of chicken breast.

Grilled Chicken Salad

Crisp romaine lettuce with fresh cut tomatoes, cucumbers, black olives, grated parmesan cheese topped with strips of grilled chicken.

Grilled Shrimp Salad

Crisp romaine lettuce with tomatoes, cucumbers, black olives, grated parmesan cheese topped with spicy grilled shrimp

Grilled Shrimp Caesar

Crisp romaine lettuce, croutons, Caesar dressing, grated parmesan cheese topped with spicy grilled shrimp.

Drinks: Canned Soft Drinks (assorted), Bottled Water, Tea by the Gallon

Dessert: Cookies or Brownies

Sides: Dirty Rice, White Rice, Broccoli Rice, Mashed Potatoes, Baked Macaroni, String Beans, Steamed Veggies.