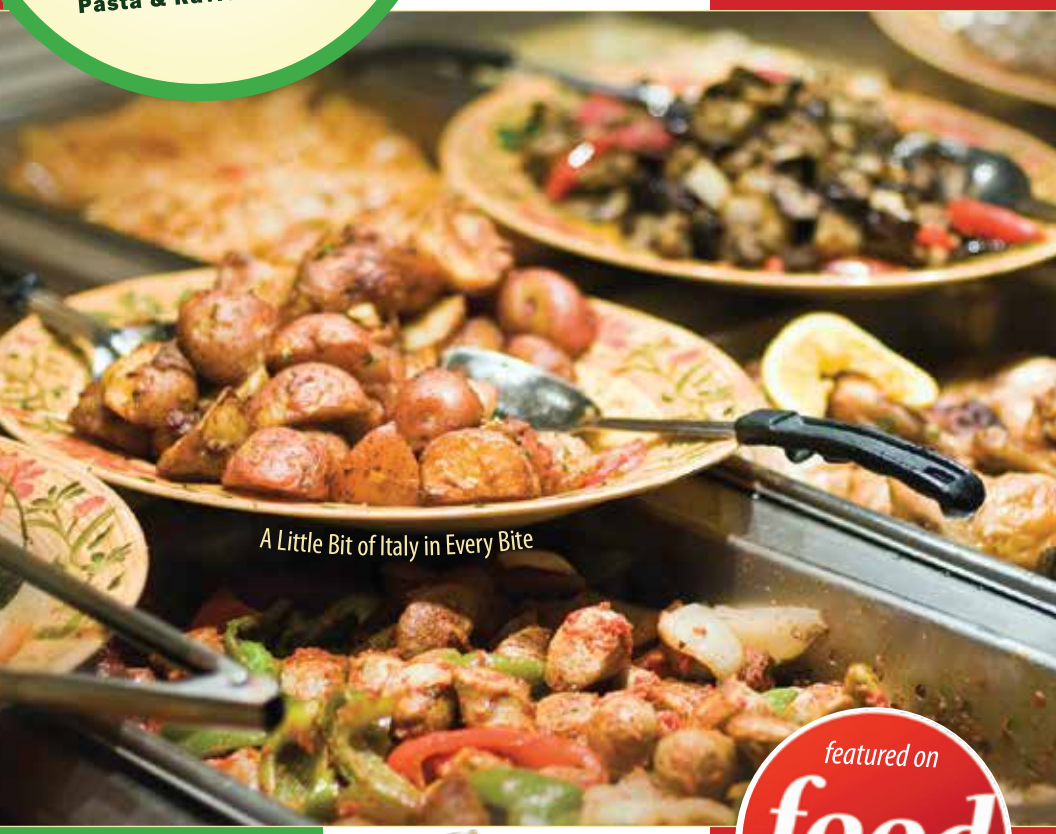




Catering

for all occasions



A Little Bit of Italy in Every Bite



189-01 Crocheron Avenue
Flushing, NY 11358

718.358.1311
www.dursos.com



Celebrating over

50 years

and 3 generations of quality foods and service



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Prima Colazione

Breakfast

Breakfast Basket

An assortment of fresh-baked goods, miniature bagels, assorted miniature muffins, and miniature danishes. Served with sweet cream butter, cream cheese, and jelly.

\$10.95 per person (10 person minimum)

Hot Buffet Breakfast

Scrambled eggs with your choice of bacon or sausage, served with home fries and breakfast rolls.

\$14.95 per person (10 person minimum)

French Toast Buffet

Served with maple syrup.

\$4.95 per person (10 person minimum)

Frittata

Our deep dish omelette baked with your choice of mix-ins. Suggested combinations: Smoked Ham & Mozzarella; Broccoli & American Cheese; Potato, Peppers, & Onion; Spinach, Tomato, and Feta Cheese; Prosciutto & Provolone.

1/2 Tray: \$49 (serves 8-10)

Sliced Seasonal Fruit Platter

An assortment of freshly-cut seasonal fruits.

Small - \$45.00 (serves 8-10) Medium - \$75.00 (serves 10-15) Large - \$90.00 (serves 16-20)

Scallion Deviled Eggs

Delicious deviled eggs garnished with fresh scallion.

1 Dozen Minimum: \$24.00

Hot Coffee or Tea Service

Choice of Columbian coffee, decaffeinated Columbian coffee or Tetley tea bags, served with milk, sugar, sweeteners, coffee cups and spoons

\$22.95 Per Box (serves 8-10)

Assorted Juices

Your choice of orange, apple or cranberry juice.

\$7.50 ea (32oz bottle)



Antipasti Freddi

Serving Suggestions: Small: 8-10 people, Large: 15-20 people

Antipasto Platter

Prosciutto, salami, mortadella, provolone, and fresh homemade mozzarella, beautifully arranged on a platter with a center of assorted marinated mushrooms, olives, and roasted peppers.

Sm: \$75, Lg: \$130

Condiment Platter

Caponata, artichoke hearts, marinated mushrooms, roasted peppers, sundried tomatoes and assorted olives.

Sm: \$75, Lg: \$120

Tomato Bruschetta Platter

Fresh tomatoes seeded and skinned, diced and tossed with red onion, fresh basil and scallion, served with homemade toast.

Sm: \$50, Lg: \$90

Shrimp Cocktail Platter

Fresh jumbo shrimp poached in a court bouillon and served with our homemade cocktail sauce.

Sm 30pc: \$75, Lg 45pc: \$120

Cheese & Crackers Platter

A variety of select cheeses to satisfy the palate. Includes Asiago, Bel Paese, Gouda, Brie and Jarlsberg. Garnished with seedless grapes.

Sm: \$65, Lg: \$110

Crudite w/ Dip Platter

A medley of fresh vegetables beautifully arranged on a platter & served with your choice of dip: onion, blue cheese, spinach, or spinach & artichoke (choose 2).

Sm: \$55, Lg: \$95

Mozzarella & Tomato Platter

Homemade fresh mozzarella and fresh tomato sliced and drizzled with olive oil, salt, pepper and fresh basil.

Sm: \$55, Lg: \$95

add fresh roasted peppers or marinated sun-dried tomatoes: Sm: \$15, Lg: \$25

Focaccia Squares Platter

An assortment of our homemade tomato focaccia and onion & olive focaccia, cut and displayed on a platter.

Sm 36pc: \$30, Lg 54pc: \$50

Scallion Deviled Eggs

Garnished with fresh scallion.

1 Dozen Minimum: \$24.00



Antipasti Caldi

Coconut Shrimp

Jumbo shrimp breaded with toasted coconut and served with an apricot dipping sauce.
\$75 / Try. (30pcs.)

BBQ Pulled Pork Sliders

Slow-roasted pulled pork on fresh-baked mini buns.
\$36 / Try (12 pcs.)

Baked Clams

Whole little neck clams stuffed with breadcrumbs and herbs.
\$59 / Try. (20pcs.)

Mozzarella en Carrozza

Mozzarella stuffed between egg-battered bread, delicately sautéed in a pan until golden-brown.
\$39 / Try. (10pcs.)

Mozzarella Sticks

Served with marinara sauce.
\$45 / Try. (30pcs.)

Swedish Meatballs

Mini meatballs served in a brown sauce.
\$49 / Try. (35pcs.)

Mini Spanikopita

Delicate phyllo dough stuffed with feta cheese and spinach.
\$45 / Try. (20pcs.)

Potato Croquettes

Fresh Idaho potatoes blended with cheese and seasonings, and coated with breadcrumbs.
\$40 / Try. (30pcs.)

Capellini Cakes

Served with Marinara Sauce
\$14.50 per lb

Stuffed Mushrooms

Fresh mushroom caps stuffed with breadcrumbs and seasonings.
\$35 / Try. (24pcs.)

Chicken Satay

Skewered strips of marinated grilled chicken served with a thai peanut dipping sauce.
\$49 / Try. (30pcs.)

Buffalo Wings

Available with our signature sweet BBQ sauce or hot 'n spicy. Served with blue cheese dip.
\$45 / Try. (30pcs.)

Cauliflower Frittata

Blended w/ romano cheese, fresh garlic, parsley & seasonings then sautéed until golden-brown.
\$30 / Try. (35pcs.)

Mini Arancini (Mini Rice Balls)

Blended with mozzarella and Romano cheeses. Served with marinara sauce.
\$30 / Try. (12pcs.)

**also available: Jumbo Rice Balls*

\$49 / Try. (12pcs.)

Pigs in a Blanket

Miniature hot dogs wrapped in pastry dough, served with mustard for dipping.
\$39 / Try. (30pcs.)

Stuffed Breads

Pizza dough stuffed with your choice of filling: Spinach & Mozzarella or Sausage w/ Pepperoni & Mozzarella.

\$12.50 each (approx. 10 slices per loaf)

Home Made Fried Cheese Ravioli

Served with Marinara Sauce
\$45 / Try. (36pcs.)

CATERING TIP:

Our delicious hot appetizers are prepared to be enjoyed in any setting. Whether guests are sitting or standing, our hors d'oeuvres require little more than a cocktail napkin to enjoy!



Insalate

Serving Suggestions: Small: 8-10 people, Large: 15-20 people

Tossed Salad

Crisp romaine and iceberg lettuce with tomatoes and cucumbers. Served with choice of Italian or balsamic vinaigrette.

Small: \$30, Large: \$60

Spinach Salad

Fresh spinach leaves with sliced mushrooms, crisp bacon, and sliced egg. Served with a lemon vinaigrette.

Small: \$35, Large: \$70

Caesar Salad

Romaine lettuce tossed with homemade croutons, shaved parmesan cheese, and homemade Caesar dressing.

Small: \$40, Large: \$75

Mesclun Salad w/ Dried Cranberries & Asiago Cheese

Baby mesclun greens served with dried cranberries & shaved asiago cheese. Served with Italian vinaigrette or balsamic vinaigrette.

Small: \$40, Large: \$75

Mesclun Salad w/ Gorgonzola, Walnuts, & Dried Cranberries

Baby mesclun greens served with crumbled gorgonzola cheese, walnuts, and dried cranberries. Served with Italian vinaigrette or balsamic vinaigrette.

Small: \$40, Large: \$80

Greek Salad

Romaine and iceberg lettuce with tomatoes, cucumber, red onions, feta cheese, Calamata olives, pepperoncini, and stuffed grape leaves, served with a light vinaigrette.

Small: \$40, Large: \$80

Garden Salad

Crisp romaine with tomatoes, cucumbers, red onions, chickpeas, and black olives. Served with choice of Italian or balsamic vinaigrette.

Small: \$35, Large: \$70

Kale Salad

Fresh kale with shaved parmesan cheese sundried tomatoes, cherry tomatoes, cannellini beans, and candied walnuts, tossed with olive oil, garlic, white wine vinegar, salt and pepper.

Small: \$40, Large: \$80

Add grilled chicken to any salad.

Small: \$18, Large: \$35

Extra dressing available for \$4.95 / pint





Durso's
Pasta & Ravioli Company

Benvenuti

Welcome to the delicious world of Durso's.

We are a family passionate about food and passionate about our customers. Since 1967, we have been committed to using only the freshest ingredients and family recipes, passed down 3 generations to produce our fresh pasta, ravioli, prepared foods, and mouthwatering treats.

Durso's Catering is the key to making memories of a special occasion last a lifetime. We cater all corporate and residential occasions, including weddings, holiday & office parties, or any special event you have in mind. Our services are available for locations in Queens, Brooklyn, and Manhattan, all of Long Island, the Bronx, Westchester, and Connecticut. No event is too big or too small. If you're looking for help preparing a celebration, you can also call on Durso's for expert event planning.



Party Heroes

Serving Suggestions:

All sandwiches are cut and beautifully displayed on a round platter, There is a 2-foot minimum on all heroes, and you get approx. 6 pieced per foot (serves 3-4) * Letter and number shaped heroes available for \$2 extra per foot.

American Style

Homemade roast beef, ham, oven-roasted turkey, Swiss cheese, American cheese, lettuce, and tomatoes. Served with mustard, mayo and italian dressing on the side.

\$23.50 / ft.

Italian Style

Prosciutto, Genoa salami, mortadella, fresh homemade mozzarella, provolone, homemade roasted peppers, and lettuce. Served with mustard, mayo and italian dressing on the side.

\$23.50 / ft.

Chicken Milanese

Breaded chicken cutlet, fresh mozzarella, roasted peppers lettuce, tomatoes, and fresh basil. Italian dressing, mustard, and maonnnaise served on the side.

\$25.50 / ft.

Fried Eggplant

Fried eggplant, fresh mozzarella, lettuce, roasted peppers, and fresh basil. Italian dressing, mustard, and mayonnaise served on the side.

\$23.50 / ft.

Grilled Chicken

Grilled chicken breast, fresh mozzarella, and homemade roasted peppers. Italian dressing, mustard, and mayonnaise served on the side.

\$25.50 / ft.

Roasted Vegetables

Assorted fresh roasted vegetables topped with fresh mozzarella cheese. Italian dressing, mustard, and mayonnaise searved on the side.

\$23.50 / ft.

Volcanic Eruption

Prosciutto, Hot Capicola, Sopressata, Smoked Mozzarella, Sauteed Hot Peppers, Sundried Tomato & Lettuce. Italian dressing, mustard, and mayonnaise searved on the side.

\$29.50 / ft.

Italian Monster

Prosciutto, Sweet Capicola, Mortadella, Provolone, Fresh Mozzarella, Roasted Peppers & Broccoli Rabe. Italian dressing, mustard, and mayonnaise searved on the side.

\$29.50 / ft.

DON'T FORGET THE SIDE SALADS

Choose from our homemade Macaroni Salad, Creamy Cole Slaw, and Potato Salad
\$7.99 / lb (serves approx. 3)



Sandwich Platters

Wrap or Roll Platter

An assortment of sandwiches made on wraps (and/or rolls), beautifully displayed on a platter. Served with mustard, mayonnaise, and Italian dressing on the side.

Small: \$80.00 (6 Sandwiches cut in half: 12 pcs.)

Medium: \$110.00 (9 Sandwiches cut in half: 18 pcs.)

Large: \$145.00 (12 Sandwiches cut in half: 24 pcs.)

"Sushi Style" Wrap Platter

Wraps made slightly longer, each cut into bite-sized pieces, creating a unique sushi-like presentation arranged on a platter.

Small: \$80.00 (6 Wraps cut into: 36 pcs.)

Medium: \$110.00 (9 Wraps cut into: 54 pcs.)

Large: \$145.00 (12 Wraps cut into: 72 pcs.)

CHOOSE FROM THE FOLLOWING, OR CREATE YOUR OWN COMBINATION

#1: Prosciutto, fresh mozzarella, roasted peppers, basil and mesclun leaves

#2: Grilled chicken, Swiss Cheese and avocado & tomato salad

#3: Assorted grilled vegetables and fresh mozzarella

#4: Roast beef, Swiss cheese, lettuce and tomato

#5: Turkey, Muenster Cheese, lettuce and tomato

#6: Grilled chicken, fresh mozzarella, roasted peppers and basil

#7: Mozzarella, mesclun leaves, tomato, basil and roasted peppers

#8: Tuna salad, lettuce and tomato

Giardino Baguette Platter

Fresh-baked baguette bread topped with our homemade basil pesto, fresh mozzarella, marinated sun-dried tomatoes, olive bruschetta, red onions and mesclun leaves.

Small: \$60 (24 pcs.) Large: \$90 (36 pcs.)

BBQ Pulled Pork Sliders

Slow-roasted pulled pork on fresh-baked mini buns. Also great as an appetizer!

\$3.00 each (1 dozen minimum)

EXPERIENCE THE DURSO'S DIFFERENCE

We use only premium ingredients to create our sandwiches. Our house-roasted meats, fine cheeses, and fresh vegetables are carefully selected to make every sandwich unforgettable.



Pasta

Serving Suggestions:

Small: 8-10 people, Large: 15-20 people

	Small	Large
Farfalle w/ Grilled Chicken, Roasted Corn & Peppers - Bow tie pasta served with diced grilled chicken, roasted corn, and peppers tossed with basil and balsamic dressing.	\$50	\$100
Orzo Pasta & Chicken - Rice-shaped pasta with chicken, cucumbers, cherry tomato, black pitted olives, scallions, basil, lemon juice & olive oil.	\$50	\$100
Tortellini Salad - Homemade cheese tortellini, roasted peppers, and prosciutto tossed with our homemade pesto sauce.	\$50	\$100
Pasta w/ Broccoli - in olive oil & garlic.*	\$50	\$100
Pasta w/ Broccoli & Sundried Tomatoes - in olive oil & garlic.*	\$50	\$100
Pasta Primavera - Fusilli pasta tossed with a medley of fresh vegetables, all lightly sautéed in white wine.*	\$50	\$100
Farfalle w/ Grilled Chicken, Mushrooms, & Sundried Tomato - Bow tie pasta tossed with grilled chicken, sautéed mushrooms, and sun dried tomato with fresh basil.*	\$50	\$100
Sesame Noodles - Served with diced grilled chicken, red peppers, scallion, and a mild touch of jalapeño peppers in a peanut sauce.*	\$50	\$100
Orecchiette Salad - Ear-shaped pasta with ricotta salata cheese, cherry tomato, cucumbers, black olives, & scallions w/ a light lemon & olive oil dressing.	\$50	\$100
Durso's Summer Salad - A refreshing pasta salad with fresh plum tomatoes, zucchini, basil, garlic, olive oil, and shaved ricotta salata cheese.	\$50	\$100
Mezza Rigatoni & Bruschetta w/ Fresh Mozzarella - Small rigatoni tossed w/ our famous tomato bruschetta, olives & diced fresh mozzarella.	\$50	\$100
Orzo Pasta Salad w/ Cranberries & Walnuts - Orzo pasta w/ dried cranberries, walnuts, and bell peppers tossed in a light dressing.	\$50	\$100
Farfalle w/ Spinach & Feta - Bow tie pasta with cherry tomatoes, red onion, fresh spinach, and feta cheese in a lemon & oil dressing.	\$50	\$100
Pesto Pasta Salad - Corkscrew pasta tossed with cherry tomatoes, fresh mozzarella, and homemade pesto sauce.	\$50	\$100

*can also be served warm. ~whole wheat pasta or alternative pasta shapes available upon request~



Pasta

Serving Suggestions:

Half Tray: 8-10 people, Full Tray: 15-20 people

	Half Tray	Full Tray
Baked Ziti - Ziti pasta with rich ricotta, marinara, & fresh mozzarella.	\$65	\$130
Stuffed Shells - Our famous jumbo stuffed shells with rich ricotta and topped with homemade marinara sauce.	\$65 (24pc.)	\$130 (48pc.)
Cheese Lasagna - Homemade fresh lasagna noodles layered with ricotta and homemade marinara sauce, topped with fresh mozzarella cheese.	\$65	\$130
Meat Lasagna - Homemade fresh lasagna noodles layered with beef, pork, mozzarella, and homemade meat sauce.	\$65	\$130
Vegetable Lasagna - Homemade fresh lasagna noodles layered with fresh garden vegetables & tomato sauce, topped with mozzarella cheese.	\$65	\$130
Penne A la Vodka - Penne pasta served with creamy tomato vodka sauce.	\$50	\$100
Penne Pomodoro - Served with a fresh plum tomato & basil sauce.	\$50	\$100
Pasta & Prosciutto Sauce - Mezza-rigatoni pasta served with a fresh plum tomato sauce and diced sautéed prosciutto.	\$50	\$100
Cavatappi w/ Mini Meat Balls - With marinara sauce.	\$65	\$130
Pasta w/ Broccoli Rabe & Sausage - With mezza-rigatoni.	\$65	\$130
Orecchiette & Broccoli Rabe & Pancetta - With olive oil & garlic.	\$65	\$130
Orecchiette w/ Peas - With fresh chopped tomato & onion sauce.	\$50	\$100
Farfalle w/ Eggplant - Bowtie pasta with sautéed eggplant & tomato sauce.	\$50	\$100
Cheese Ravioli - Homemade square cheese ravioli with marinara sauce.	\$65	\$130
Pasta Bolognese - Mezza-rigatoni pasta with our hearty meat sauce.	\$50	\$100
Linguine w/ Clam Sauce - With your choice of red or white clam sauce.	\$65	\$130
Linguine w/ Shrimp Scampi - Topped with scampi sauce.	\$65	\$130
Macaroni & Cheese - Creamy macaroni & cheese made with tender pasta and a rich, cheese sauce.	\$65	\$130



Verdura e Contorni

Serving Suggestions:

Half Tray: 8-10 people, Full Tray: 15-20 people

	Half Tray	Full Tray
Eggplant Parmigiana (Lasagna Style) - Layered with ricotta, our homemade sauce, and topped with fresh mozzarella cheese.	\$65	\$130
Eggplant Rollatini - Fresh eggplant coated with a flour & egg batter, rolled & filled with seasoned ricotta cheese, and topped with homemade tomato sauce.	\$65	\$130
Sautéed Broccoli Rabe - With olive oil and garlic	\$60	\$120
Sautéed Spinach - With olive oil and garlic	\$45	\$90
Sautéed Broccoli - With olive oil and garlic	\$40	\$80
Sautéed Carrots - With olive oil, garlic and basil	\$40	\$80
Sautéed String Beans - Sautéed in soy sauce, ginger, garlic, & white wine.	\$45	\$90
Sautéed String Beans w/ Garlic & Oil	\$45	\$90
Grilled or Sautéed Asparagus - Fresh asparagus with garlic & olive oil.	\$60	\$120
Sautéed Escarole & Beans - Sautéed with garlic and olive oil.	\$45	\$90
Oven Roasted Vegetables - A medley of fresh vegetables oven roasted with fresh herbs.	\$45	\$90
Roasted Potatoes - New potatoes roasted with garlic, rosemary, & olive oil.	\$45	\$90
Country Style Potatoes - Idaho potatoes roasted w/ caramelized onions & herbs.	\$45	\$90
Roasted Garlic Mashed Potatoes	\$45	\$90
Rice Pilaf - Long-grain rice cooked and tossed w/ shredded carrots & parsley.	\$40	\$80
Rice Pilaf w/ Mushrooms - Long-grain rice cooked and tossed with sautéed mushrooms.	\$45	\$90
Rice Primavera - Long-grain rice and wild rice cooked and tossed with a medley of fresh vegetables.	\$45	\$90



Serving Suggestions:

Half Tray: 8-10 people, Full Tray: 15-20 people

Chicken Scarpariello - Tender pieces of chicken breast sautéed in a rosemary, white wine & garlic sauce.

Half Tray Full Tray

\$70 \$140

Chicken Scarpariello w/ Sundried Tomatoes, Mushrooms, and Artichoke Hearts

\$70 \$140

Chicken Marsala - Tender pieces of chicken breast sautéed with mushrooms in a Marsala wine sauce.

\$70 \$140

Chicken Rollatini - Tender chicken cutlets lightly breaded and filled with prosciutto & mozzarella cheese. Served with choice of brown gravy or marinara sauce on the side.

\$75 \$150

Chicken Rollatini Marsala - Tender chicken cutlets rolled w/ prosciutto & mozzarella, sautéed with mushrooms in a Marsala wine sauce.

\$75 \$150

Dijon Chicken Fingers - Tender pieces of chicken breaded and served with dijon honey mustard dipping sauce.

\$70 \$140

Chicken Meatballs - Our delicious chicken meatballs, served in marinara sauce.

\$70 \$140

Chicken Parmigiana - Breaded chicken cutlets topped with tomato sauce and fresh mozzarella cheese.

\$70 \$140

Chicken Milanese - Tender cutlets lightly breaded and seasoned.

\$70 \$140

Chicken Francese - Sliced medallions of chicken dipped in egg batter and sautéed with a lemon, butter, & wine sauce.

\$70 \$140

Chicken Piccata - Sliced medallions of chicken sautéed with a lemon, butter, wine, & caper sauce.

\$70 \$140

Chicken Piccata Florentine - Tender chicken sautéed with peppers, artichoke hearts and capers, in a lemon wine sauce.

\$70 \$140

Chicken Marinara - With peppers and onions, simmered in our marinara sauce.

\$70 \$140

Chicken Normalli - Succulent pieces of chicken on the bone, oven-roasted and marinated in olive oil, garlic, basil, and lemon.

\$60 \$120

Balsamic Chicken and Capers - Oven-roasted chicken on the bone, marinated in balsamic vinegar, garlic, olive oil, and capers.

\$60 \$120



Manzo e Maiale

Serving Suggestions:

Half Tray: 8-10 people, Full Tray: 15-20 people

BEEF ENTRÉES

Steak Pizziola - Tender pieces of flank steak grilled and served with peppers, onions, and mushrooms in a pomodoro sauce.

Half Tray Full Tray

\$110 \$220

Teriyaki Pepper Steak - Tender pieces of flank steak with peppers and onions in a teriyaki marinade.

\$110 \$220

Meatballs in Tomato Sauce - Beef meatballs served in our marinara sauce.

\$70 \$140

Beef Bourguignon - Braised beef in a red wine sauce with mushrooms, carrots, bacon, and onions.

\$100 \$200

Roasted Filet Mignon - Tender filet mignon roasted, sliced and served with a sherry wine & mushroom sauce.

\$269

Eye Round Roast Beef - Sliced and topped with brown gravy.

\$90 \$180

Homestyle Pot Roast - Sliced and topped with brown gravy.

\$90 \$180

PORK ENTRÉES

Sausage & Peppers - Our famous homemade sweet sausage sautéed with peppers and onions.

\$65 \$130

Sausage & Broccoli Rabe - The perfect combination of our homemade sweet sausage and fresh sautéed broccoli rabe.

\$70 \$140

Sweet Sausage w/ Escarole & Beans - Homemade sweet sausage sautéed with escarole cannellini beans, oil and garlic.

\$65 \$130

BBQ Baby Back Ribs - Slow-cooked and smothered with our homemade sweet barbeque sauce.

\$90 \$180

BBQ Pulled Pork - Slow-roasted, pulled & tossed in our homemade sweet barbeque sauce.

\$65 \$130

Roast Loin of Pork - Center cut loin of pork roasted with fresh herbs, sliced and topped with brown gravy.

\$65 \$130

Sliced Pork Loin w/ Hot & Sweet Cherry Peppers

\$65 \$130



Vitello e Frutti di Mare

Serving Suggestions:

Half Tray: 8-10 people, Full Tray: 15-20 people

VEAL ENTRÉES

	Half Tray	Full Tray
Veal Francese - Tender medallions of veal dipped in egg batter and sautéed, served with a lemon butter & wine sauce.	\$130	\$260
Veal Marsala - Tender medallions of veal sautéed and served with mushrooms in a Marsala wine sauce.	\$130	\$260
Veal Rollatini Marsala - Tender veal cutlets rolled and filled with prosciutto & mozzarella, and sautéed with mushrooms in a Marsala wine sauce.	\$130	\$260
Veal Parmigiana - Tender breaded veal cutlets topped with tomato sauce and fresh mozzarella cheese.	\$130	\$260
Veal Piccata - Tender medallions of veal dipped in egg batter and sautéed with a lemon, butter, wine, & caper sauce	\$130	\$260

SEAFOOD ENTRÉES

Shrimp Scampi - Large jumbo shrimp sautéed and served in a white wine garlic sauce with a hint of tomato.	\$130	\$260
Shrimp Oreganato - Large succulent shrimp sautéed and served in a white wine, fresh oregano, garlic, and breadcrumbs.	\$130	\$260
Shrimp Francese - Battered, sautéed, and served with lemon, butter, and wine sauce.	\$130	\$260
Fried Shrimp - Served with marinara sauce or tartar sauce for dipping.	\$130	\$260
Filet of Sole Francese - Tender filet of sole dipped in egg batter and gently sautéed. Served with a lemon, butter, & wine sauce.	\$85	\$160
Poached or Grilled Salmon - Fresh Atlantic salmon, your choice poached or grilled, and served with a creamy dill sauce or tartar sauce.	\$130	\$260
Honey Soy Glazed Ginger Salmon	\$130	\$260



FULL-SERVICE CATERING AVAILABLE

Durso's offers full-service catering, including equipment rentals and waitstaff. Whether it's a backyard party, an upscale wedding, or corporate event, you can count on Durso's.



Dessert

FRESH FRUIT

Seasonal Fruit Salad

Sm. Bowl: \$40 (serves 8-10) Med. Bowl: \$60 (serves 10-15) Lg. Bowl: \$80 (serves 16-20)

Sliced Seasonal Fruit Platter

Small: \$45 (serves 8-10) Medium: \$75 (serves 10-15) Large: \$90 (serves 16-20)

HOMEMADE DESSERTS

Cannolis

Large: \$4.50 each Small: \$2.50 each

Tiramisu

\$60 per Tray (serves 8-10)

Award-Winning Oreo Mousse

3-inch: \$7.50

Assorted Italian Pastry Platter - An assortment of Italian pastries including chocolate eclaires, cannolis, napolean, and cream puffs.

\$21 / lb. (1 lb. serves 4-5 people)

Assorted Italian Cookie Platter

\$21 / lb. (1 lb. serves 4-5 people)

Assorted Brownie Platter

Sm Platter 6pc cut in half \$20 Lg Platter 12pc cut in half \$40

BEVERAGES

Cold Beverages

Your choice of sodas, or bottled water.

Bottled water or cans of soda: \$1.75 ea | 2 Liter soda: \$4.00 ea | Bag of ice: \$3.75 ea

Hot Coffee or Tea Service

Choice of Columbian coffee (decaf available) or Tetley Tea bags, served with milk, sugar, Sweeteners, coffee cups, and spoons.

\$22.95 box (serves 8-10)

FULL SERVICE WAIT STAFF & EQUIPMENT

Chafing racks: \$5.00/rack (service charge) + refundable deposit

Bartenders & waiters: \$50/hr • Chef \$50/hr (5 hr min. for all staff services)

Our Policies: All food items will be prepared for pick-up or delivery cold unless otherwise specified or requested. We offer free local delivery to your office, shop, or home. For deliveries outside local area, within Queens, there is a \$15 service fee. Service fees for deliveries to Nassau County: \$40; Western Suffolk County, Brooklyn & Bronx: \$100; Manhattan: \$125; East End Long Island: \$150. 48-hour notice for catering orders is required to avoid cancellation charge. 30% of bill will be charged if under 48-hour notice. All orders require a 30% deposit of total bill and/or valid credit card number may be required. Due to market availability, Durso's reserves the right to make substitutions. All prices subject to change.

Pay Cash and Save: All prices listed reflect a cash discount. All other forms of payment will be subject to a 3.5% processing fee.





Durso's
Pasta & Ravioli Company

gift baskets

A little bit of Italy in Every Basket



Looking for the perfect gift? A Durso's Gift Basket is sure to delight any recipient. Whether it's a birthday, anniversary, thank you, holiday, party, or corporate gift, Durso's baskets are customized to your liking and beautifully presented. It's a gift that makes an impression, and something everyone can enjoy!

custom baskets start at \$50





RAVIOLI THROWDOWN!

with **Bobby Flay**



RAVIOLI

ON THIS EPISODE OF THROWDOWN!...

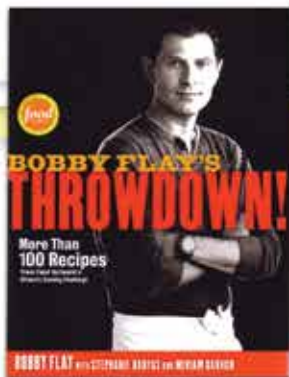
Since 1967, Durso's has been offering the Queens community some of the finest traditional Italian dishes, alongside a huge variety of homemade pasta and ravioli. After 4 decades and many high Zagat ratings, the Food Network wanted to know more about Durso's. They claimed they were going to feature us in a new father-son TV show, but on the second day of taping, we realized we were set up for a surprise Throwdown! with Bobby Flay!

Of course, we stepped up to the challenge. We pitted our famous classic Cheese Ravioli and brand-new Osso Buco Ravioli up against whatever celebrity chef Bobby Flay had to offer.

It was a lot of fun, and ever since the airing, our Osso Buco Ravioli has been one of our most popular selections in our 50-plus varieties of fresh pasta and ravioli.

At Durso's, we're serious about pasta, and Bobby Flay figured that out the hard way!

CASE FILE: 6.2



We're Featured in
Bobby Flay's Throwdown!

Pick it up at your favorite bookstore!



VS.



Durso's
Pasta & Ravioli Company



Robert Durso, Sr. and
Bobby Durso, Jr.



"Bobby, Bobby, and Bobby"

"Durso's has the
Best Ravioli in
the Country"

-Food Network



"One of my
favorite NY
spots"

-Bobby Flay



Durso's Osso Buco Ravioli
stole the show...WOW!



Behind the scenes during the
Throwdown! taping

“ *The Best Ravioli in the country!* ”

- The Food Network

“ *...notably fresh, delicious light pastas that'll melt in your mouth...a spectacular selection of Italian prepared dishes better than your momma made...we've never been disappointed.* ”

- Zagat NYC Food Lover's Guide

“ *One of my favorite NY spots.* ”

- Celebrity Chef, Bobby Flay

“ *...mouthwatering, finger-licking-good prepared foods... Manhattanites don't know what they're missing.* ”

- Zagat NYC Gourmet Marketplace Survey



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Tues - Fri: 9:00a - 7:00p • Saturdays: 9:00a - 6:00p
Sundays: 9:00a - 4:00p • Closed Mondays