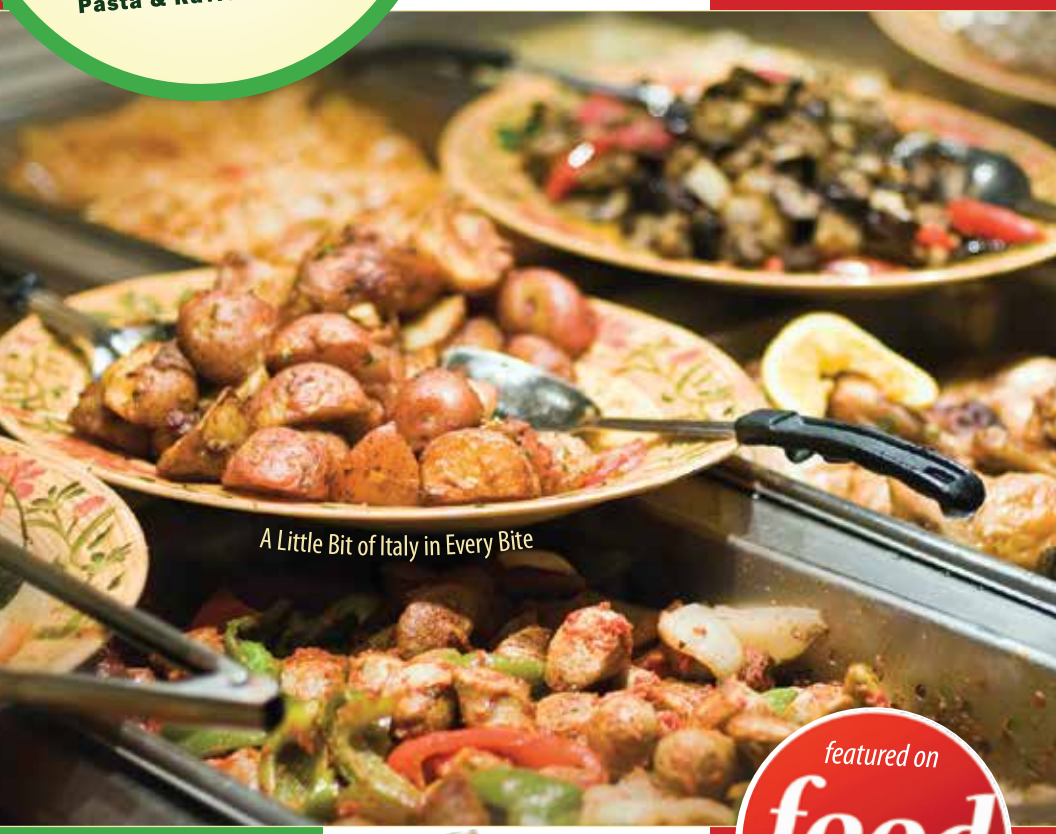


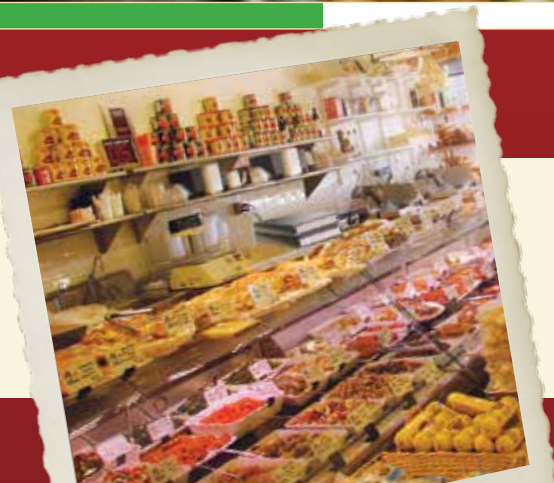


# Catering

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 Basket

An assortment of fresh-baked goods, miniature bagels, assorted miniature muffins, and miniature danishes. Served with sweet cream butter, cream cheese, and jelly.  
\$8.95 per person (10 person minimum)

## Hot Buffet Breakfast

Scrambled eggs with your choice of bacon or sausage, served with home fries and breakfast rolls.  
\$11.95 per person (10 person minimum)

## French Toast Buffet

Served with maple syrup.  
\$4.50 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: \$45 (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

with milk, sugar, Sweeteners, coffee cups, and spoons.  
\$19.95 Per Box (serves 8-10)

## Assorted Juices

Your choice of orange, apple or cranberry juice.  
\$6.50 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.  
\$40 / Try. (16pcs.)

### Mozzarella en Carrozza

Mozzarella stuffed between egg-battered bread, delicately sautéed in a pan until golden-brown.  
\$35 / 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.  
\$40 / Try. (20pcs.)

### Potato Croquettes

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

### Stuffed Mushrooms

Fresh mushroom caps stuffed with breadcrumbs and seasonings.  
\$30 / Try. (24pcs.)

### Chicken Satay

Skewered strips of marinated grilled chicken served with a thai peanut dipping sauce.  
\$45 / Try. (30pcs.)

### Buffalo Wings

Available with our signature sweet BBQ sauce or hot 'n spicy. Served with blue cheese dip.  
\$45 / Try. (35pcs.)

### 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.  
\$45 / Try. (24pcs.)

\*also available: Jumbo Rice Balls \$3.50 each

### Pigs in a Blanket

Miniature hot dogs wrapped in pastry dough, served with mustard for dipping.  
\$49 / Try. (30pcs.)

### Stuffed Breads

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

\$11.99 each (approx. 10 slices per loaf)

### 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 pieces per foot (serves 3-4). \*Letter- and number-shaped heroes available for special occasions.

### 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, lettuce, tomatoes, and fresh basil. Italian dressing, mustard, and mayonnaise 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 served on the side.

\$23.50 / 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
<b>Farfalle w/ Grilled Chicken, Roasted Corn &amp; Peppers</b> - Bow tie pasta served with diced grilled chicken, roasted corn, and peppers tossed with basil and balsamic dressing.	\$50	\$100
<b>Orzo Pasta &amp; Chicken</b> - Rice-shaped pasta with chicken, cucumbers, cherry tomato, black pitted olives, scallions, basil, lemon juice & olive oil.	\$50	\$100
<b>Tortellini Salad</b> - Homemade cheese tortellini, roasted peppers, and prosciutto tossed with our homemade pesto sauce.	\$50	\$100
<b>Pasta w/ Broccoli</b> - in olive oil & garlic.*	\$50	\$100
<b>Pasta w/ Broccoli &amp; Sundried Tomatoes</b> - in olive oil & garlic.*	\$50	\$100
<b>Pasta Primavera</b> - Fusilli pasta tossed with a medley of fresh vegetables, all lightly sautéed in white wine.*	\$50	\$100
<b>Farfalle w/ Grilled Chicken, Mushrooms, &amp; Sundried Tomato</b> - Bow tie pasta tossed with grilled chicken, sautéed mushrooms, and sun dried tomato with fresh basil.*	\$50	\$100
<b>Sesame Noodles</b> - Served with diced grilled chicken, red peppers, scallion, and a mild touch of jalapeño peppers in a peanut sauce.*	\$50	\$100
<b>Orecchiette Salad</b> - Ear-shaped pasta with ricotta salata cheese, cherry tomato, cucumbers, black olives, & scallions w/ a light lemon & olive oil dressing.	\$50	\$100
<b>Durso's Summer Salad</b> - A refreshing pasta salad with fresh plum tomatoes, zucchini, basil, garlic, olive oil, and shaved ricotta salata cheese.	\$50	\$100
<b>Mezza Rigatoni &amp; Bruschetta w/ Fresh Mozzarella</b> - Small rigatoni tossed w/ our famous tomato bruschetta, olives & diced fresh mozzarella.	\$50	\$100
<b>Orzo Pasta Salad w/ Cranberries &amp; Walnuts</b> - Orzo pasta w/ dried cranberries, walnuts, and bell peppers tossed in a light dressing.	\$50	\$100
<b>Farfalle w/ Spinach &amp; Feta</b> - Bow tie pasta with cherry tomatoes, red onion, fresh spinach, and feta cheese in a lemon & oil dressing.	\$50	\$100
<b>Pesto Pasta Salad</b> - 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
<b>Baked Ziti</b> - Ziti pasta with rich ricotta, marinara, & fresh mozzarella.	\$60	\$120
<b>Stuffed Shells</b> - Our famous jumbo stuffed shells with rich ricotta and topped with homemade marinara sauce.	\$60 (24pc.)	\$120 (48pc.)
<b>Cheese Lasagna</b> - Homemade fresh lasagna noodles layered with ricotta and homemade marinara sauce, topped with fresh mozzarella cheese.	\$60	\$120
<b>Meat Lasagna</b> - Homemade fresh lasagna noodles layered with beef, pork, mozzarella, and homemade meat sauce.	\$65	\$130
<b>Vegetable Lasagna</b> - Homemade fresh lasagna noodles layered with fresh garden vegetables & tomato sauce, topped with mozzarella cheese.	\$60	\$120
<b>Penne A la Vodka</b> - Penne pasta served with creamy tomato vodka sauce.	\$50	\$100
<b>Penne Pomodoro</b> - Served with a fresh plum tomato & basil sauce.	\$50	\$100
<b>Pasta &amp; Prosciutto Sauce</b> - Mezza-rigatoni pasta served with a fresh plum tomato sauce and diced sautéed prosciutto.	\$50	\$100
<b>Cavatappi w/ Mini Meat Balls</b> - With marinara sauce.	\$60	\$120
<b>Pasta w/ Broccoli Rabe &amp; Sausage</b> - With mezza-rigatoni.	\$55	\$110
<b>Orecchiette &amp; Broccoli Rabe &amp; Pancetta</b> - With olive oil & garlic.	\$55	\$110
<b>Orecchiette w/ Peas</b> - With fresh chopped tomato & onion sauce.	\$50	\$100
<b>Farfalle w/ Eggplant</b> - Bowtie pasta with sautéed eggplant & tomato sauce.	\$50	\$100
<b>Cheese Ravioli</b> - Homemade square cheese ravioli with marinara sauce.	\$60	\$120
<b>Pasta Bolognese</b> - Mezza-rigatoni pasta with our hearty meat sauce.	\$50	\$100
<b>Linguine w/ Clam Sauce</b> - With your choice of red or white clam sauce.	\$60	\$120
<b>Linguine w/ Shrimp Scampi</b> - Topped with scampi sauce.	\$60	\$120
<b>Macaroni &amp; Cheese</b> - 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
<b>Eggplant Parmigiana (Lasagna Style)</b> - Layered with ricotta, our homemade sauce, and topped with fresh mozzarella cheese.	\$60	\$120
<b>Eggplant Rollatini</b> - Fresh eggplant coated with a flour & egg batter, rolled & filled with seasoned ricotta cheese, and topped with homemade tomato sauce.	\$60	\$120
<b>Sautéed Broccoli Rabe</b> - With olive oil and garlic	\$50	\$100
<b>Sautéed Spinach</b> - With olive oil and garlic	\$45	\$90
<b>Sautéed Broccoli</b> - With olive oil and garlic	\$40	\$80
<b>Sautéed Carrots</b> - With olive oil, garlic and basil	\$40	\$80
<b>Sautéed String Beans</b> - Sautéed in soy sauce, ginger, garlic, & white wine.	\$45	\$90
<b>Sautéed String Beans w/ Garlic &amp; Oil</b>	\$45	\$90
<b>Grilled or Sautéed Asparagus</b> - Fresh asparagus with garlic & olive oil.	\$60	\$120
<b>Sautéed Escarole &amp; Beans</b> - Sautéed with garlic and olive oil.	\$45	\$90
<b>Oven Roasted Vegetables</b> -A medley of fresh vegetables oven roasted with fresh herbs.	\$45	\$90
<b>Roasted Potatoes</b> - New potatoes roasted with garlic, rosemary, & olive oil.	\$45	\$90
<b>Country Style Potatoes</b> - Idaho potatoes roasted w/ caramelized onions & herbs.	\$45	\$90
<b>Roasted Garlic Mashed Potatoes</b>	\$45	\$90
<b>Rice Pilaf</b> - Long-grain rice cooked and tossed w/ shredded carrots & parsley.	\$40	\$80
<b>Rice Pilaf w/ Mushrooms</b> - Long-grain rice cooked and tossed with sautéed mushrooms.	\$45	\$90
<b>Rice Primavera</b> - 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

	Half Tray	Full Tray
<b>Chicken Scarpariello</b> - Tender pieces of chicken breast sautéed in a rosemary, white wine & garlic sauce.	\$65	\$130
<b>Chicken Scarpariello w/ Sundried Tomatoes, Mushrooms, and Artichoke Hearts</b>	\$65	\$130
<b>Chicken Marsala</b> - Tender pieces of chicken breast sautéed with mushrooms in a Marsala wine sauce.	\$65	\$130
<b>Chicken Rollatini</b> - Tender chicken cutlets lightly breaded and filled with prosciutto & mozzarella cheese. Served with choice of brown gravy or marinara sauce on the side.	\$70	\$140
<b>Chicken Rollatini Marsala</b> - Tender chicken cutlets rolled w/ prosciutto & mozzarella, sautéed with mushrooms in a Marsala wine sauce.	\$70	\$140
<b>Dijon Chicken Fingers</b> - Tender pieces of chicken breaded and served with dijon honey mustard dipping sauce.	\$65	\$130
<b>Chicken Meatballs</b> - Our delicious chicken meatballs, served in marinara sauce.	\$65	\$130
<b>Chicken Parmigiana</b> - Breaded chicken cutlets topped with tomato sauce and fresh mozzarella cheese.	\$65	\$130
<b>Chicken Milanese</b> - Tender cutlets lightly breaded and seasoned.	\$65	\$130
<b>Chicken Francese</b> - Sliced medallions of chicken dipped in egg batter and sautéed with a lemon, butter, & wine sauce.	\$65	\$130
<b>Chicken Piccata</b> - Sliced medallions of chicken sautéed with a lemon, butter, wine, & caper sauce.	\$65	\$130
<b>Chicken Piccata Florentine</b> - Tender chicken sautéed with peppers, artichoke hearts and capers, in a lemon wine sauce.	\$65	\$130
<b>Chicken Marinara</b> - With peppers and onions, simmered in our marinara sauce.	\$65	\$130
<b>Chicken Normalli</b> - Succulent pieces of chicken on the bone, oven-roasted and marinated in olive oil, garlic, basil, and lemon.	\$55	\$110
<b>Balsamic Chicken and Capers</b> - Oven-roasted chicken on the bone, marinated in balsamic vinegar, garlic, olive oil, and capers.	\$55	\$110



# 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**

\$90            \$180

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

\$90            \$180

**Meatballs in Tomato Sauce** - Beef and pork meatballs served in tomato sauce.

\$65            \$130

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

\$80            \$160

**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.

\$80            \$160

**Homestyle Pot Roast** - Sliced and topped with brown gravy.

\$80            \$160

**PORK ENTRÉES**

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

\$60            \$120

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

\$65            \$130

**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.

\$80            \$160

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

\$60            \$120

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

\$60            \$120

**Sliced Pork Loin w/ Hot & Sweet Cherry Peppers**

\$60            \$120



# Vitello e Frutti di Mare

## Serving Suggestions:

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

### VEAL ENTRÉES

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

### SEAFOOD ENTRÉES

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

*Even Mr. Met can't get enough of our delicious foods*

# 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: \$1.50 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.

\$19.95 box (serves 8-10)

## FULL SERVICE WAIT STAFF & EQUIPMENT

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

Bartenders & waiters: \$40/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!...

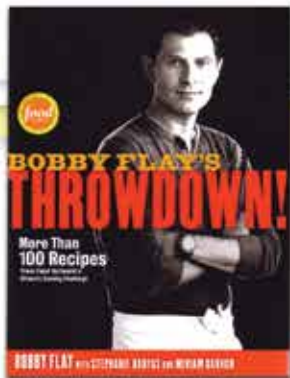
Since 1967, Durso's has been offering the Queens community some of the finest traditional Italian dishes, alongside a huge variety of homemade pasta and ravioli. After 4 decades and many high Zagat ratings, the Food Network wanted to know more about Durso's. They claimed they were going to feature us 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.* ”

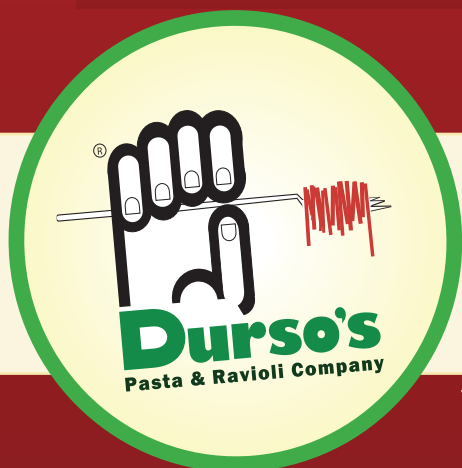
- Zagat NYC Food Lover's Guide

“ *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



189-01 Crocheron Avenue  
Flushing, NY 11358

**718.358.1311**  
**www.dursos.com**

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