

LET

Aiello's

TAKE THE WORRY OUT OF YOUR MEETING OR EVENT.

OVER 50 YEARS EXPERIENCE IN FULL SERVICE CATERING.

Before moving West in 2000 the Aiello's were the exclusive daily caterer to clients such as Good Morning America & the Rosie O'Donnell Show. The Aiello's New York Company handled the daily show catering and all special events for the stars. Other clients included American Express, HBO, Alitalia Airlines, Borders Books & Music, Local Film & Television Production Companies to name a few. The Aiello's started in New York with an acclaimed Restaurant and built the catering company to follow.

Now Aiello's Italian Restaurant is doing the same right here in Phoenix. With rave reviews from all major Phoenix publications they are again expanding with Catering by popular demand. Aiello's is truly East Coast Italian, but the catering menu is a little taste from all around the world to satisfy all your catering needs. Executive Chef & Owner Joe Aiello, classically trained, is a graduate of the Culinary Institute of America.

Offering the perfect one stop solution to your food service needs either in your office, home or event site for drop off delivery or full service catering. We make it simple for you. The basic menu is easy to read & order from. If you would like to customize it or get more complex we will be happy to tailor a menu to fit your needs.

Need a location or venue space? Aiello's has a beautiful full service Restaurant and outdoor café which can accommodate private parties or group reservations. Open for Lunch Monday through Friday & dinner every night.

We look forward to seeing you at our place or yours.

Mangia!

Joe & Myrah Aiello

5202 NORTH CENTRAL AVE, PHOENIX AZ 85012. 602-277-8700. FAX 602-265-1589

WWW.AIELLOSITALIANRESTAURANT.COM EMAIL INFO@AIELLOSITALIANRESTAURANT.COM

Riello's

ORDERING & DELIVERY INFORMATION

ORDERS MAY BE PHONED INTO

MYRAH AIELLO

602-277-8700

5202 NORTH CENTRAL AVE
PHOENIX, AZ 85012

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- Catering orders require a 48 hours advance booking.
- Less than 24 hour cancellations will result in 100% cancellation fee
- All orders include standard plastic ware
- Deliveries will be made between 15 – 30 minutes prior to serve time
- Equipment will be picked up upon completion of event
- Prices do not include sales tax & delivery charges
- Minimums range between 12 & 15 guests as listed on individual menus
- Payments accepted are American Express, Visa, MasterCard & Discover. Company checks will be accepted only with a credit card guarantee
- Credit Card Authorization required on all orders
- Custom Menus are available upon request
- Service Staff available at an additional cost
- Prices are subject to change without notice

Riello's

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Riello's

BREAKFAST

A SIMPLE START TO YOUR DAY AND ALL IN ONE

12 PERSON MINIMUM

WAKE UP SLEEPY HEAD - \$9.95

Fresh baked assorted bagels, croissants, muffins, danish & scones, cinnamon rolls on a platter, with butter & preserves, assorted cream cheese, fresh fruit platter. Orange Juice, Coffee & Tea Service

ON THE RUN – \$11.95

Grab a breakfast sandwich served with home fries, fruit salad, orange juice, coffee & tea

Please select one breakfast sandwich per 5 guests

Cheese choices – American, Swiss, fontina, Monterey jack, aged cheddar, goat, mozzarella

Breakfast Burrito – Scrambled eggs, Monterey jack cheese, chorizo & salsa

Croissant – Fried egg, ham & cheese

Bagel – Steak, egg & cheese

Kaiser - Bacon egg & cheese

English Muffin – Sausage egg & cheese

Riello's

TAKE IT TO THE NEXT LEVEL \$13.95

Please select two entrée's, one potato, & two meats. Served with assorted breakfast breads, fresh fruit, butter, preserves, fresh orange juice, coffee & tea. Add another entrée, add \$2.00

Entrees

Frittata Italiano – roasted peppers, fresh mozzarella, mushrooms, Italian sausage, zucchini

Scrambled Eggs with or without cheese

Fried Eggs

Egg in a hole – Challa French toast with an egg center

Challa Cinnamon French Toast

Fresh Fruit Crepes with a dollop of zabiglione

Buttermilk Pancakes

Breakfast Meats

Apple wood smoked bacon, ham, Canadian bacon, sausage links, sausage patties, and kielbasa

Breakfast Potatoes

Red potato home fries with red peppers & onions; hash browns; potato cakes

Something we missed?

Whole Fruit - \$1.50 each

Grits - \$2.75 per person

Cream of Wheat - \$3.00 per person

Oatmeal - \$3.00 per person

Cold Assorted Cereal - \$2.50 per person

Granola & fresh berries - \$3.50 per person

Doughnuts - \$1.50 each

Bagel & Lox Platter - \$10.95 per person

More Coffee Please - Only the best, Illy café - 15 person minimum - \$2.25 per person

Riello's

BUILD YOUR OWN COLD SANDWICH PLATTERS

12 PERSON MINIMUM

Assorted fresh baked foccacia, semolina loaf, marble rye, Kaiser,
multi grain, sourdough

Includes your choice of two side salads, fresh baked cookie platter,
iced tea or lemonade

Tute Americana \$9.95

Roast beef, ham, turkey, bologna, American, Swiss, lettuce, tomato, Bermuda
onion, mustard, mayo

That's Italiano - \$13.95

Imported prosciutto, Genoa salami, capricolla, provolone, house made fresh
mozzarella, roasted peppers, lettuce, vine ripened tomato, Bermuda onion,
mustard mayo, balsamic vinaigrette

Riello's

ASSORTED GOURMET COLD SANDWICH PLATTERS

\$13.95 PER PERSON

12 PERSON MINIMUM

PLEASE SELECT ONE SANDWICH PER 4 GUESTS

Includes your choice of two side salads, fresh baked cookie platter,

iced tea or lemonade

Grilled Chicken & Fontina, hot house tomatoes, spring mix,
pesto mayo on a rustic roll

Cuban Roast Pork with dill pickle, swiss & a black bean relish

Grilled Vegetable Focaccia – zucchini, yellow squash, eggplant, portobello with hot house
tomatoes, spring mix & balsamic vinaigrette

Summer Sausage & Wisconsin Cheddar on a Kaiser with hot & sweet mustard

Grilled Ahi & spring mix with a caper tartar sauce on seven grain

Chicken & Avocado Wrap with green salsa, hot house tomatoes

Sliced Filet & Baby Swiss with a horseradish steak sauce

Caprese Focaccia – House made foccacia & fresh mozzarella with hot house tomatoes,
fresh basil & evo

Roasted Chicken & Chutney on seven grain

Lemon Pesto Tuna Salad on wheat with lettuce & tomato

Egg Salad on a Kaiser with Maplewood smoked bacon and lettuce

Smoked Turkey, Avocado & Jack Cheese Wrap

Honey Ham & Brie on a potato roll with a hot & sweet mustard

Italian Grinder, only the finest imported meats & cheeses on a semolina loaf

Riello's

BUILD YOUR OWN HOT SANDWICH PLATTERS

\$14.95 PER PERSON

12 PERSON MINIMUM

PLEASE SELECT ONE SANDWICH PER 4 GUESTS

Assorted fresh baked foccacia, semolina hero, marble rye, Kaiser, multi grain, sourdough, hoagie

Includes your choice of two side salads, fresh baked cookie platter,
iced tea or lemonade

Joes Famous Meatball Parmigiana

Chicken Parmigiana

Sausage & Peppers

Civilate & Rapini

Eggplant Parmigiana

Peppers & Eggs

Cuban Pork

Meatloaf

Brisket of Beef

Corned Beef

Pastrami

Rueben

Tuna Melt

Cajun Chicken & Swiss

Fried Catfish

Pulled BBQ Pork or Beef

Roasted Turkey Breast

Riello's

SIDE SALAD SELECTIONS

PLEASE SELECT TWO WITH YOUR SANDWICH LUNCHEON

Warm roasted garlic new potatoes with rosemary & olive oil

Rustic Tuscan Fusilli salad with imported meats & cheeses

Southwestern Pasta Salad

Thai noodle peanut salad

Carrot & Raisin Slaw

Pineapple Cole Slaw

Mixed Baby Green Salad

Classic Caesar

Fresh Fruit Salad

Greek Salad

Vine ripened Tomato, Bermuda Onion & Cucumber Salad

Cold String Bean & Potato Salad

AND OF COURSE THE CLASSICS

Potato

Macaroni

Cole Slaw

Riella's

ENTRÉE SALADS

\$13.95 PER PERSON

PLEASE SELECT ONE SALAD PER 6 GUESTS. 12 PERSON MINIMUM

Includes house made foccacia & semolina loaf, herbed butter & hot pepper oil
your fresh baked cookie platter, iced tea or lemonade

Antipasto Salad

House made mozzarella, imported prosciutto, soprasatta, provolone, roasted peppers,
marinated olives & artichokes & giardinetto on a bed of mixed greens with balsamic vinaigrette

Salad Nicoise

Poached tuna on a bed of mixed greens, nicoise olives, string beans, potato, Bermuda onion, hardboiled egg,
red wine vinaigrette

Grilled Chicken Caprese

Grilled chicken breast, house made mozzarella, roasted peppers, Bermuda onion, balsamic vinaigrette

Classic Cobb

Diced chicken, bacon, hard boiled egg, cucumber, tomato, Bermuda onion,
blue cheese on a bed of romaine with your choice of dressing

Chef Salad

Sliced honey ham, turkey, swiss, cheddar, hardboiled egg on a bed of romaine with your choice of dressing

Grilled Salmon

On a bed of arugula, endive & radicchio in a lemon & olive oil dressing

Tuscan Cold Pasta Salad

Fusilli tossed with imported salami, house made mozzarella, provolone, prosciutto, roasted peppers,
artichoke hearts, olives on a bed of mesclun in a balsamic vinaigrette

Greek Salad with grilled Chicken

Feta, Bermuda onions, olives, tomatoes on a bed of romaine in a greek herbed vinaigrette

Fresh Sliced Fruit with cottage cheese

Grilled Shrimp & Artichoke hearts

Olives, goat cheese on a bed of mesclun in a red wine vinaigrette

Thai Beef Salad

Tofu, grilled onions, spinach over mesclun in a sweet & hot soy dressing

Riello's

**HOT MEALS AVAILABLE FOR LUNCH OR DINNER
15 PERSON MINIMUM**

**LITTLE ITALY STRAIGHT FROM NEW YORK
\$18.95 PER PERSON**

PLEASE SELECT ONE ENTRÉE & ONE PASTA

served with Dessert platter of tiramisu & cannoli, mixed baby green salad, & house made foccacia with hot pepper oil

ENTREES

Chicken Florentine

Sauteed chicken breast topped with spinach & fontina in a light panna sauce

Chicken Maria

Sauteed chicken breast with artichoke hearts & wild mushrooms in a lemon & white wine sauce

Chicken Franchise

Egg dipped & flour in a lemon & white wine sauce

Chicken Picatta

Floured & sautéed with capers in a lemon & white wine sauce

Chicken Parmigiana

Chicken Cacciatore

On the bone, whole roasted with red peppers, mushrooms & onions in a hunters sauce

Lemon Chicken

On the bone in a lemon sauce

Pork Chop Vinegar Peppers

Sautéed with hot & sweet vinegar peppers

Sausage & Peppers

Veal Saltimbocca

Veal scaloppini pounded thin with prosciutto served on a bed of escarole in a mushroom marsala sauce. Add \$4.00

Veal Parmigiana add \$4.00

Veal Picatta

Veal scaloppini with capers in a lemon & white wine sauce. Add \$4.00

Filet Mignon Pizziaola

Pan seared with red peppers, mushrooms & onions in a tomato, sangiovese reduction. Add \$5.00

Grilled Salmon with artichoke hearts & fresh diced tomatoes

in a lemon & white wine sauce. Add \$3.00

Little Italy Continued

PASTA

Rigatoni with Grilled Eggplant & fresh Mozzarella

Tortolloni alla Panna

Cheese filled with peas & prosciutto in a light panna sauce

Orecchiette with Escarole Fagioli

Aglìo olio with a hot pepper bite

Three Cheese Ravioli Pomodoro

Rigatoni with Wild Mushrooms

& shallots Aglìo olio

Orecchiette with Civitate & Rapini

Aglìo olio with a hot pepper bite

Fusilli with seared Salmon diced tomatoes & fresh herbs

Linguini Fradiavolo

Clams, calamari, mussels & shrimp in a spicy fradiavolo sauce Add \$4.00

Cavatelli with Sunday gravy

Spaghetti Puttanesca

With capers olives & anchovies in a spicy pomodoro

Fusilli with seared chicken & roasted peppers

in a pink vodka sauce

Riello's

INTERNATIONAL DELIGHTS

\$18.95 PER PERSON

15 PERSON MINIMUM

PLEASE SELECT TWO ENTREES & ONE SIDE

served with Dessert platter and a mixed baby green salad, house made foccacia and hot pepper oil

Italian Meatloaf

Made of pork & veal

Chicken fried Chicken or Steak

Short Ribs

Beef Stew

Sheppard's Pie

Corned Beef & Cabbage

Bangers & Mash

Buttermilk Fried Chicken

Stuffed Pork Tenderloin Add \$3.00

Filled with spinach & fontina

Chateaubriand add \$12.00

Rack of Lamb Add \$12.00

Prime Rib of Beef Add \$5.00

SIDES

Potato Croquette

Herb Roasted New Potatoes

String Beans Aglio Olio

Garlic Mashed Potatoes

Garden Vegetable Medley

Riello's

APPETIZERS & HORS D'OEUVRES

PLATTERS HAVE A 15 PERSON MINIMUM.

Cold Antipasto Platter

House made Mozzarella, vine ripened tomatoes, basil, imported prosciutto, soprasatta, spek, provolone, roasted peppers, grilled vegetables, marinated olives & artichoke hearts, giardinetto

\$8.00 per person

Cheese & Fruit Platter

Assorted imported cheeses & fresh fruit with a cracker selection

\$6.00 per person

Garden Crudite

\$4.00 per person

Bruschetta

Diced tomatoes, Bermuda onions basil & balsamic & eggplant caponata served with semolina toasts to build your own

\$4.00 per person

Hummus & Tabouli with Pita Chips

\$5 per person

Guacamole & Mango Salsa with tortilla chips

\$5.00 per person

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**TRAYS ARE DESIGNED FOR 15 GUESTS
WITH A 15 PERSON MINIMUM**

Joe's Famous Meatballs	\$50.00
made of pork & veal & cooked in the sauce	
Stuffed Artichoke Hearts	\$55.00
Filled with mascarpone cheese in a light panna sauce	
Eggplant Rolatini	\$60.00
Ricotta, mozzarella, pecorino in a pomodoro sauce	
Scarola e Fagiola	\$40.00
Baked Little Neck Clams Oreganato	\$40.00
Spring Rolls with duck sauce	\$ 35.00
Beef or Chicken Sate with a sweet cucumber relish	\$50.00
Thai Lettuce Wraps pork & thai herbs	\$45.00
Endive with herbed cream cheese & pine nuts	\$40.00
Andouille Sausage wrapped in puff pastry	\$50.00
Mini Beef Wellington	\$65.00
Jumbo Shrimp Cocktail	\$3.00 each
Prosciutto & Melon or Asparagus	\$50.00
Assorted Dessert Platter	\$75.00
Tiramisu, Cannoli, ricotta cheesecake, zabaglione with fresh berries, chocolate mousse torta	

Riello's

BEVERAGE SERVICE

Bottled Water or soda	\$2.00
Lemonade (gallon)	\$15.00
Iced Tea (gallon)	\$15.00
Illy Café Coffee or Decaf	\$2.25
Hot Tea Service	\$2.00
Specialty Items available upon request	