Sides

GARLIC BREAD \$2.75 per person
1.5 QUART OF MARINARA \$14.00
1.5 QUART OF MARINARA WITH MEAT SAUCE \$17.00
1.5 QUART OF TOMATO CREAM \$20.00
MEATBALLS \$2.95 per meatball
SAUSAGE \$4.00 per person.

Desserts

CANNOLI - Pastry shell filled with sweet ricotta cream and chocolate chips sprinkled with powdered sugar \$3.95 each

TIRAMISU - Serves 15-20 \$90.00 per tray

Services

Delivery Only \$20 (in San Clemente)
Delivery and Catering available before 6pm only.
Each Server \$25 per hour
Chafing Dish Rental (each) \$15

half tray size 13 ½" x 11 3/4" full tray size 21" x 13 1/4"

20% gratuity will be added to events with servers.
5% Kitchen fee will be added to all orders.
10% Gratuity will be added to bill for delivery.
24 hour notice required.
Questions regarding catering, please call Julie.



(949) 498-2540

429 N. El Camino Real San Clemente, CA 92672

www.sonnys.com



CATERING MENU

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Appetizer

SPICY CALAMARI APPETIZER: Tender strips of lightly breaded calamari served with side of marinara & alfredo sauce. Platter serves 8 to 10 \$50.00

MINI MEATBALLS: half tray \$75.00 full tray \$150.00

TOMATO BASIL BRUSCHETTA: served with crostini Platter serves 8 to 10 \$40.00

Pasta

Half tray has 6 generous portions, Full tray has 12 generous portions

ADD CHICKEN TO ANY DISH HALF TRAY \$30.00 • FULL TRAY \$60.00

Garlic Bread is not included

SONNY'S FAMOUS JUMBO SHELLS stuffed with spinach, ground beef & ricotta cheese. half tray \$75.00 full tray \$150.00

HOMEMADE LASAGNA layered with spinach, ricotta cheese & ground beef. half tray \$80.00 full tray \$160.00

VEGETARIAN LASAGNA layered with eggplant, zucchini, artichoke hearts, roasted red peppers, ricotta cheese, spinach and mushrooms baked In a tomato cream sauce. half tray \$80.00 full tray \$160.00

MANICOTTI filled with ricotta cheese & spinach, baked in marinara sauce. half tray \$65.00 full tray \$130.00

TORTELLINI filled with cheese, baked in marinara sauce. half tray \$70.00 full tray \$140.00

TORTELLINI ALFREDO pasta filled with cheese, baked in an alfredo sauce. half tray \$80.00 full tray \$160.00

RIGATONI POMODORA rigatoni topped with ricotta cheese and spinach baked in a tomato cream sauce. half tray \$85.00 full tray \$170.00

BAKED RIGATONI or MOSTACCIOLI topped with meat sauce & cheese. half tray \$70.00, full tray \$140.00

CHEESE RAVIOLI cheese filled ravioli baked in marinara sauce. half tray \$80.00 full tray \$160.00

ITALIAN MAC N CHEESE our house made white Mac n Cheese half tray \$80.00 full tray \$160.00

CHEESE TORTELLINI SPECIAL sun-dried tomatoes and artichoke hearts topped with slices of chicken breast baked in a tomato cream sauce. half tray \$100.00 full tray \$200.00

RAVIOLI AMOUR fresh artichoke hearts and crumbled bits of sausage baked in a tomato cream or alfredo sauce. half tray \$100.00 full tray \$200.00

SICILIAN PENNE roasted eggplant, crumbled sausage topped with buffalo mozzarella then baked in a plum tomato basil sauce, half tray \$85.00 full tray \$160.00

GNOCCHI potato pasta pillows filled with cheese, baked in a tomato cream sauce half tray \$80.00 full tray \$160.00

PENNE BELLA pasta with fresh broccoli, artichoke hearts and mushroom baked in a tomato cream sauce or a fresh tomato, basil, garlic sauce half tray \$90.00 full tray \$180.00

Seafood

LOBSTER MAC N CHEESE Our housemade white mac n cheese with tender chunks of Lobster. half tray \$100.00 full tray \$200.00

LOBSTER RAVIOLI baked in a tomato cream sauce. half tray \$100.00 full tray \$200.00

SEAFOOD SHELLS homemade pasta crepes filled with shrimp & crab, ricotta cheese & spinach with marinara sauce. half tray \$120.00 full tray \$240.00

Meat

SAUSAGE & PEPPERS seasoned Italian sausage & roasted green peppers served with pasta in a sweet basil, tomato & garlic sauce. half tray \$85.00 full tray \$170.00

BROCCOLINI GENOVESE fussili with Italian crumbled sausage, broccoli rabe, in a tomato, garlic & basil sauce. half tray \$90.00 full tray \$180.00

Chicken

CHICKEN SCALOPPINI tender breast of chicken topped with capers, artichoke hearts and mushrooms in a light lemon butter cream sauce served over linguine pasta half tray \$100.00 full tray \$200.00

CHICKEN PARMIGIANA chicken cutlet baked in marinara sauce topped with melted mozzarella cheese half tray \$100.00 full tray \$200.00

STUFFED CHICKEN MARSALA boneless chicken breast stuffed with Italian ham, mushrooms & cheese in marsala wine sauce or marinara. half tray \$100.00 full tray \$200.00

CHICKEN CHRISTINA chicken stuffed with fresh spinach, mushrooms, garlic & pine nuts baked in marsala cream. half tray \$100.00 full tray \$200.00

MANICOTTI pasta stuffed with ricotta cheese, spinach and chicken, baked in a tomato cream sauce. half tray \$100.00 full tray \$200.00

Eggplant

EGGPLANT PARMIGIANA baked with marinara sauce topped with melted mozzarella cheese half tray \$80.00 full tray \$160.00

EGGPLANT POMODORO Eggplant layered with ricotta cheese and spinach, baked in a marinara sauce. half tray \$100.00 full tray \$200.00

Salads

PASTA SALAD with fresh tomato, olives, purple onion, salami & artichoke heart. half tray \$60.00 full tray \$120.00

VEGETARIAN SALAD (serves 8-10) romaine lettuce with artichoke hearts, roasted red peppers, pepperonchini, provolone cheese and tomato half tray \$50.00 full tray \$100.00

ANTIPASTO SALAD (serves 8-10) romaine lettuce topped with Genoa salami, provolone cheese, mortadella, capicolla ham, tomato and roasted peppers. half tray \$60.00 full tray \$120.00

CAESAR SALAD crisp romaine lettuce with housemade croutons, shaved parmesian cheese. Served with creamy ceasar dressing half tray \$50.00 full tray \$100.00 Add chicken \$20.00 per half tray

CHOPPED SALAD romaine lettuce mixed with diced salami, provolone cheese, crumbled gorgonzola, tomato, pepperonchini, garbanzo beans, red onion, with a creamy garlic dressing. half \$60.00 full \$120.00

DINNER SALAD romaine and spring mix, tomato, purple onion, mozzerella cheese and pepperchini. half tray \$40.00 full tray \$80.00

CAPRESE SALAD (serves 15-20) fresh buffalo mozzarella, tomato, fresh basil capers, drizzled with balsamic glaze. \$70.00