

Prepared Vegetables

Giambotta	35.00
Mixed sautéed vegetables	
Grilled Vegetables	38.00
Eggplant, zucchini, portabello mushrooms & peppers	
Broccoli Rabe	38.00
Sautéed in garlic & oil	
Stuffed Mushrooms (15-20 pcs)	30.00
Mushroom caps, bread crumbs & mozzarella in a special marinara sauce	
Stuffed Artichoke	9.95 each
With bread crumbs, grated cheese in a special brown gravy	
Raw Veggie Platter	28.00
Carrots, broccoli, celery, peppers & cucumbers	
Italian-Style Potatoes	25.00
French Fries	23.00
(steak or skinny)	
Fried Zucchini	30.00
String Beans with Toasted Almonds	28.00
String Beans & Potatoes.....	27.00
Sauteed Escarole.....	29.00
Sauteed Mushrooms	29.00

Desserts

Assorted Fruit Platter Tray	39.00
Mini Cannoli	2.50
Italian Pastries	2.50 each
Cookies.....	18.00/lb

Catering Party

Chicken Fingers..... (25 – 30 pcs)	34.00	Jalapeno Poppers (50 pcs)	37.00
Buffalo Wings (36 pcs)	34.00	Filled with cheddar cheese	
Mini Crab Cakes..... (30 pcs)	44.00	Mozzarella Sticks (40 pcs).....	34.00
Risotto Balls (30 pcs)	24.00	Mini Skewers (25 pcs)	
Caramelized Mini Franks (25 pcs)	30.00	Onions, peppers, & mushrooms with:	
Wrapped in bacon		Chicken.....	25.00
Mini Meatballs (30 pcs).....	20.00	Steak	33.00
Mac N' Cheese Bites (50 pcs)	34.00	Sausage.....	25.00
		Shrimp	45.00

Cold Cut Platters / Subs by the Foot

(Choose 5 cuts)
Includes rolls, lettuce, tomatoes & onions

Ham, Salami, Turkey, Tuna, Roast Beef, Provolone, Swiss, American
\$6.00 per person or \$12.00 per foot

Prosciutto, Soppressata, Capicola, Grilled Veggies, Fresh Mozzarella & Chicken
\$9.00 per person or \$15.00 per foot



THE
Godfather
FINE CATERING
Since 1975

FOR ALL OCCASIONS

www.godfatherpizzeria.com

EAST HANOVER

200 Rt. 10 West

973-887-4830

Fax (973) 884-1766

Sunday-Thursday: 10am-10pm

Friday-Saturday: 10am-11pm

*Bar Open Late (973) 503-9636

MORRISTOWN

10 Lafayette Avenue

862-260-9500

Fax (862)-260-9506

Sunday-Wednesday: 10am-10pm

Thursday-Saturday: 10am-11pm

(times subject to change)



Prices & menu items subject to change without notice.
Prices do not include tax

Appetizers (Hot & Cold)

Hot

Hot Antipasto 45.00
Shrimp, clams, stuffed mushrooms, calamari, eggplant Rollatini & artichoke hearts

Oysters Godfather (12) 21.95
Blue point oysters topped with broccoli rabe, scallions & Parmigiana Reggiano

Steamed Clams 11.95/doz
Beer Clams Steamed in beer, garlic oil or Clams Posillipo in a light red sauce or Clams Steamed with butter

Crabcake 4.00 each (20) 62.00
Lump crabmeat with peppers, onions & breadcrumbs

Whole Mussels..... 38.00
Hot or Sweet Marinara or White Wine Garlic Sauce

Garlic Bread 15.00
With Mozzarella 17.00

Stuffed Pepper 10.00 each (6) 45.00
Beef, pork, veal & risotto filling topped with fresh mozzarella in a pomodoro sauce

Fried Calamari..... 40.00
Hot or Sweet

Mozzarella En Corrozza (18 pcs) 28.00
Fried mozzarella bread & Francese sauce

Spiedini Alla Romana 30.00
Fried mozzarella bread with an anchovy caper sauce

Trippa..... 32.00
Sauteed with onions & marinara sauce

Cold

Little Neck Clams..... 10.95/doz
On half shell with cocktail sauce

Shrimp Cocktail 25.00/lb

Long Island Blue Point Oysters (12) 19.95
On the half shell with cocktail sauce, lemon & tabasco

Roasted Peppers & Mozzarella 36.00

Prosciutto & Mozzarella 40.00

Antipasto Italiano 44.00
Fresh mozzarella, roasted peppers, Italian olives, prosciutto, sundried tomatoes, pickled eggplant & provolone

Bruschetta (approximately 20 – 25 pcs) . 26.00
Toasted bread topped with fresh tomatoes, onions, basil & mozzarella

Alforno - Baked

Eggplant Parmigiana..... 37.00

Eggplant Rollatini 39.00
Stuffed with ricotta & mozzarella

Meat Lasagna..... 43.00

Stuffed Shells (30 pcs) 39.00

Manicotti (20 pcs)..... 39.00

Ravioli (36 pcs)..... 36.00

Ravioli Parmigiana (36 pcs) 39.00

Baked Ziti 35.00



Insalata-Salads

Add Chicken 10.00 • Add Shrimp or Scallops 2.25 Each
(Grilled, Buffalo, or Cajun)

House Salad..... 25.00
Crispy lettuce with assorted vegetables

Caesar Salad 25.00

California Arugula Salad 32.00
Baby arugula, roasted pecans & Mandarin oranges topped with parmigiano reggiano in our house dressing

Tomato & Onion 25.00
With fresh basil, olive oil & oregano
Fresh Mozzarella 7.00

Arugula & Endive..... 25.00
With balsamic vinaigrette

Tricolor 32.00
Arugula, endive, radicchio & balsamic vinaigrette

Arugula Al Limone..... 25.00
Arugula salad with lemon dressing

Spinach Salad 25.00
Mushrooms & tomatoes, balsamic vinaigrette

Macaroni Salad 26.00

Potato Salad..... 26.00

Italian Salad..... 32.00
Mixed lettuce, olives, vegetables, sliced ham, salami & provolone

Seafood Salad 60.00
Shrimp, calamari, scungilli & scallops with garlic, olive oil lemon & herbs

Scungilli 52.00 or Calamari Salad 45.00
Garlic, olive oil & lemon

Jerry Salad 32.00
Tomato, onion, cucumber, hot & sweet Italian peppers, potatoes & beans with olive oil, anise & basil

Godmother Salad..... 32.00
Spring mix with goat cheese, walnuts, cranberries, pear & apple with a raspberry dressing

Ultimate Godfather Salad..... 55.00
Lump crab meat, shrimp & lobster over spring mix with a honey mustard dressing

Mediterranean Salad 32.00
Spring mix, fresh strawberries, cranberries & Mandarin oranges, roasted pecan & balsamic glaze



Sausage or Meatballs

Sausage, Peppers & Onions..... 36.00

Sausage, Peppers, Onions & Potatoes 38.00

Sausage & Hot Cherry Peppers 38.00

Meatball or Sausage with Sauce 35.00
(approx 20 pcs)

Holiday Specials Available

Farinaci - Pasta

Whole Grain Pasta Add \$4.00 • Gluten Free Pasta Add \$10.00 • Gnocchi or Tortellini Add \$4.00

Spaghetti or Ziti in Tomato Sauce..... 25.00

Penne Primavera 35.00
Sauteed vegetables in a light cream sauce

Linguini with Clam Sauce 41.00
White or red sauce with fresh chopped clams

Penne with Garlic & Oil..... 25.00

Penne Carbonara..... 35.00
Light cream sauce, Italian bacon & onions

Cavatelli & Broccoli..... 35.00
Garlic, olive oil & herbs

Pappardelle Quattro 37.00
Fresh flat pasta in a four cheese pink sauce

Fettuccini Alfredo 35.00
Noodles in a cream sauce

Rigatoni Alla Jerry..... 52.00
Tubular pasta with shallots, fresh tomatoes, sundried tomatoes, shrimp, endive & arugula in a light red sauce

Penne Rabe E Gamberi 52.00
Shrimp, broccoli rabe in a garlic & oil sauce

Rigatoni Alla Gina..... 38.00
Diced eggplant & zucchini sautéed in a garlic and basil pomodoro tomato sauce then topped with fresh mozzarella

Fusilli Puttanesca 35.00
Spiral pasta with olives, garlic, anchovies, capers & tomato sauce

Penne Bolognese 39.00
Meat Sauce

Fusilli Trio 60.00
Homemade fusilli with chicken, shrimp & scallops in a Fra Diavolo sauce

Rigatoni Alla Vodka 36.00
Tubular pasta in a creamy pink vodka sauce

Penne Arrabiata 36.00
Ziti with spicy tomato sauce, black olives & hot cherry peppers

Lobster Agnolotti..... 60.00
Crescent shaped ravioli served with shrimp in a creamy pink vodka sauce



Chicken

(Available on the Bone)

Chicken Giambotta 51.00
Chicken breast sautéed in garlic, mushrooms, potatoes, peppers & sausage in a wine sauce

Chicken Margherita 53.00
Chicken breast, ricotta, sliced tomatoes, eggplant & a special tomato sauce

Chicken Marsala 48.00
Marsala wine & mushrooms

Chicken Francese..... 48.00
Dipped in egg, sautéed with lemon, butter & wine

Marinated Grilled Chicken Breast..... 42.00
Special house marinade

Chicken Savoy 48.00
Garlic & balsamic vinegar sauce

Chicken Oreganato..... 48.00
White wine, garlic, bread crumbs & mushrooms

Chicken Piccata 48.00
Sauteed in lemon, butter, capers & wine

Chicken Carciofi 48.00
Artichoke hearts, shallots, wine sauce with melted mozzarella

Chicken Parmigiana 48.00
Tomato sauce with mozzarella

Chicken Murphy..... 48.00
(Prepared with hot or sweet peppers) mushrooms and onions in a white wine sauce

Chicken Cacciatore 48.00
Marinara, mushrooms, onions, peppers & potatoes

Broiled Chicken or Fried Chicken..... 37.00
(on the bone)

Chicken Saltimbocca 53.00
Topped with prosciutto & mozzarella over a bed of spinach in a light brown sauce

Veal Scallopini

(Milk fed veal)

Veal Marsala 59.00
Marsala wine with mushrooms

Veal Piccata..... 59.00
Wine, butter, lemon sauce & capers

Veal Francese..... 59.00
Dipped in egg with white wine, butter & lemon sauce

Veal Saltimbocca 64.00
Prosciutto & mozzarella over a bed of spinach in a light brown sauce

Veal Parmigiana 59.00
Tomato sauce with mozzarella

Veal, Peppers & Onions 49.00

Veal Gionna 60.00
Artichoke hearts, sundried tomatoes, shiitake mushrooms, shallots, white wine & a touch of tomato demi-glaze sauce

Veal Calabrese 52.00
Diced veal sautéed with potatoes, onions & long hot or sweet italian peppers



Seafood

Shrimp 27.00/lb
Marinara, Buffalo, Thai Chili, Coconut, Spicy Tequila, Garlic, Beeps, Grilled, Scampi, Fra Diavolo, Parmigiana, Fried or Broiled (Stuffed add 10.00)

Stuffed Calamari 16.00/lb
(red or white)

Zuppa Di Pesce..... 69.00
Lobster tails, clams, shrimp, calamari, scungilli, scallops & mussels in a marinara or white sauce

Calamari 45.00 **Scungilli Marinara**... 52.00
Sauteed in garlic, olive oil & marinara sauce

7 oz Lobster Tails 4 for 60.00
(marinara or broiled)

Scallops..... 27.00/lb
Any style-Francese, Scampi, Marinara, Grilled, Fra Diavolo, Parmigiana, Fried or Broiled, ect.

Flounder 24.00/lb
(Broiled, Fried, Francese, Piccata) (Stuffed add 10.00)

Salmon..... 24.00/lb
Grilled, Francese, Piccata

** Seabass, Tuna, Mahi Mahi, Red Snapper & Other Fish Preparations available Upon Request**