

REGGIE-LICIOUS

ITALIAN STYLE



BBQ CATERING

We Cook On Site !!!

MEATS

REGGIES ITALIAN TRI-TIP
Rubbed in our own blend of herbs and spices. Grilled to perfection over an oak fire and finished in a garlic & rosemary red wine sauce.

STEAK, NORTHERN STYLE
Rib Eye steak grilled to your liking over an oak fire with a touch of Northern Italy.

ROSEMARY AND GARLIC CHICKEN
Basted and grilled with a fresh rosemary/garlic butter and white wine sauce.

SALMON A LA REGGIE
Poached salmon delicately prepared with butter, white wine and seasonings.

ALFREDO AND MUSHROOM CHICKEN
Chicken breasts grilled to a golden brown with a creamy garlic and mushroom Alfredo sauce.

ITALIAN BABY BACK RIBS
Pork ribs marinated in white wine, garlic, fresh herbs, spices and a fresh lemon sauce grilled over an oak fire.

ITALIAN PORK CHOPS
Our chops are cooked to perfection and finished with a lemon, wine and butter sauce. Topped with gorgonzola.

GRILLED ITALIAN SAUSAGE
Hot or mild sausage grilled over an oak fire.

SIDE DISHES

REGGIE'S FAMOUS ITALIAN GARLIC BREAD

SAUTÉED MUSHROOMS

One of our most popular dishes. Fresh mushrooms sautéed in white wine, butter, garlic, herbs and spices.

ITALIAN GREEN BEANS AND BACON
Green beans prepared with sautéed red onions, bacon and butter. Topped with gorgonzola.

BRAISED RED POTATOES
Potatoes are tossed in extra virgin olive oil, fresh garlic, red onion, herbs and spices. Topped with gorgonzola.

ITALIAN STYLE COUNTRY BEANS
Slow cooked beans with roasted chilies, onions, garlic, sausage, pancetta and ground beef in a tomato based sauce.

SEASONAL SIDES

STUFFED ROASTED PEPPERS
Roasted mild Anaheim chilies stuffed with a creamy herb and cheese filling.

SAUTÉED ASPARAGUS
Tender asparagus spears sautéed in extra virgin olive oil and garlic. Topped with balsamic vinegar and pecorino cheese.

ITALIAN CORN ON THE COB
Locally grown fresh corn rolled in garlic butter and sprinkled with chopped fresh parsley.

PASTAS

REGGIE'S FAMOUS SAUSAGE AND MUSHROOM PASTA
Penne pasta cooked al dente and tossed in a red meat and mushroom sauce.

PASTA CON PESTO
Farfalle (bow tie) pasta with a traditional pesto sauce.

SHRIMP AND GARLIC ALFREDO
Farfalle pasta with sautéed shrimp and dried mushrooms in a garlic lemon Alfredo sauce.

CHICKEN AND MUSHROOM ALFREDO
Farfalle pasta with sliced grilled chicken breasts in a mushroom Alfredo sauce.

SANDWICHES (MINIMUM ORDER OF 50 TOTAL)

PEPPER STEAK
Barbequed Tri-tip smothered with bell peppers and onions that have been sautéed in white wine, butter, garlic and Italian seasonings served on a garlic pesto buttered sourdough roll.

ITALIAN SAUSAGE AND PEPPERS
Same as our pepper steak but with hot or mild Italian sausage in place of tri-tip.

MUSHROOM STEAK
Barbequed tri-tip smothered with mushrooms that have been sautéed in garlic and white wine served on a garlic buttered sourdough roll.

THE REGGIE VEGGIE
Bell peppers and onions Sautéed in white wine, butter, garlic and Italian seasonings served on a garlic buttered sourdough roll.

SALADS

TOSSED GREEN SALAD
Spring mix and romaine, red onion, and tomato tossed in olive oil, balsamic vinegar and red

wine vinegar, garnished with gorgonzola cheese

CREAMY VINAIGRETTE
Crispy lettuce, tomato, and red onion tossed in a creamy vinaigrette.

ITALIAN SUMMER SALAD (Seasonal)
Sliced vine ripened tomatoes, red onion, and Italian cucumber tossed in a traditional vinaigrette.

SPECIALTIES

CRAB CIOPPINO (Seasonal)

POLENTA
Creamy cornmeal served with a sausage and dried mushroom tomato sauce.

BAGNA CAUDA
A raw vegetable fondue with a hot olive oil, garlic and anchovy dip.

ANTIPASTO/APPETIZERS
Several dishes available. Please enquire.

LET US COOK FOR YOU SO YOU CAN ENJOY YOUR FAMILY & FRIENDS

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