

Drinks

	2.00
COKE, DIET COKE, GINGER ALE, ICED TEA, GRAPE, ORANGE, SPRITE, CREAM SODA, ROOT BEER, DR. PEPPER, WATER	
2 LITER COKE & DIET COKE	4.00
SNAPPLE	3.00

~ Catering ~

Appetizer Platters

	HALF TRAY SERVES(8-10)	FULL TRAY (18-20)		HALF TRAY SERVES(8-10)	FULL TRAY (18-20)
BUFFALO WINGS	60.00	80.00	ANTIPASTO	85.00	105.00
CHICKEN FINGERS	60.00	80.00	TOMATO & MOZZ.	50.00	85.00
COCONUT CHICKEN FINGERS	65.00	85.00	MEDITERRANEAN HUMMUS	50.00	85.00
JALAPEÑO POPPERS	65.00	95.00	GRILLED VEGETABLES	50.00	85.00
FRIED RAVIOLI	35.00	55.00	SUSHI	65.00	95.00
CRAB CAKES	85.00	105.00	INTERNATIONAL CHEESE	50.00	85.00
SHRIMP COCKTAIL	MARKET PRICE		CRUDITE	30.00	55.00
SMOKED SALMON	85.00	105.00	BRUSCHETTA	30.00	55.00
			FRUIT	50.00	75.00

Chicken & Veal Chafing Dishes

	HALF TRAY SERVES(8-10)	FULL TRAY (SERVES 18-20)		HALF TRAY SERVES(8-10)	FULL TRAY (18-20)
PARMIGIANA	60.00/80.00	80.00/100.00	SAUSAGE & PEPPERS	60.00	80.00
MARSALA	60.00/80.00	80.00/100.00	SAUSAGE & BROCCOLI	60.00	80.00
FRANCESE	60.00/80.00	80.00/100.00	ITALIAN MEATBALLS	50.00	75.00
PICATTA	60.00/80.00	80.00/100.00			
LUIGI	70.00/90.00	90.00/110.00			
SCAPARIELLO	70.00/90.00	90.00/110.00			
AMOUR	70.00/90.00	90.00/110.00			
SORRENTINO	70.00/90.00	90.00/110.00			
ROMANO	70.00/90.00	90.00/110.00			
CARCIOFFI	70.00/90.00	90.00/110.00			
ANTONIO	70.00/90.00	90.00/110.00			
HERITAGE	70.00/90.00	90.00/110.00			
GAETANO	70.00/90.00	90.00/110.00			
GEORGIO	70.00/90.00	90.00/110.00			

Seafood Chafing Dishes

	HALF TRAY SERVES(8-10)	FULL TRAY (18-20)		HALF TRAY SERVES(8-10)	FULL TRAY (18-20)
FRIED CALAMARI	60.00	90.00	SHRIMP SCAMPI	110.00	140.00
CALAMARI MARINARA	70.00	100.00	SHRIMP FRA DIAVOLO	110.00	140.00
HERB ROASTED SALMON	70.00	100.00	TILAPIA OREGANATO	70.00	100.00
HORSERADISH SALMON	70.00	100.00	SOLE		
MUSSELS MARINARA	45.00	75.00	FRANCESE	70.00	100.00
SHRIMP PARMIGIANA	110.00	140.00	STUFFED SOLE	100.00	130.00

~ Catering ~

Salads

	HALF TRAY (SERVES 8-10)	FULL TRAY (SERVES 18-20)
HOUSE	30.00	50.00
CHOPPED	30.00	50.00
TRI COLOR	30.00	50.00
CAESAR	35.00	55.00
OPUS COBB	55.00	70.00
TASTE OF TUSCANY	55.00	70.00
BANANA MONKEY	55.00	70.00
BLEU APPLE	55.00	70.00
CRAN APPLE	55.00	70.00
TUSCAN ARUGULA	55.00	70.00
MEDITERRANEAN	55.00	70.00
ASIAN FUSION	55.00	70.00

BB.Q Platters

	HALF TRAY (SERVES 8-10)	FULL TRAY (SERVES 18-20)
PULLED BBQ PORK	65.00	85.00
PULLED BBQ CHICKEN	65.00	85.00
BBQ CHICKEN	70.00	100.00
FRIED CHICKEN	70.00	100.00
BBQ RIBS	75.00	135.00
MACARONI & CHEESE	55.00	75.00

Italian Classics

	HALF TRAY SERVES(8-10)	FULL TRAY (18-20)		HALF TRAY SERVES(8-10)	FULL TRAY (18-20)
SAUSAGE & PEPPERS	60.00	80.00	EGGPLANT FLORENTINE	50.00	75.00
SAUSAGE & BROCCOLI	60.00	80.00	EGGPLANT PARMIGIANA	50.00	75.00
ITALIAN MEATBALLS	50.00	75.00	EGGPLANT ROLLATINI	50.00	75.00

Pasta

	HALF TRAY SERVES(8-10)	FULL TRAY (18-20)		HALF TRAY SERVES(8-10)	FULL TRAY (18-20)
BAKED ZITI	50.00	75.00	SHRIMP & BROCCOLI		
PENNE VODKA	50.00	75.00	RABE CAVATELLI	85.00	115.00
LINGUINE			LASAGNA	60.00	80.00
WHITE CLAM	85.00	115.00	RIGATONI		
LINGUINE			BOLOGNESE	55.00	75.00
RED CLAM	85.00	115.00	PENNE CON SALSICCIO	60.00	80.00

Side Dishes

	HALF TRAY SERVES(8-10)	FULL TRAY (18-20)		HALF TRAY SERVES(8-10)	FULL TRAY (18-20)
BASMATI RICE	40.00	60.00	PASTA SALAD	30.00	50.00
OVEN ROASTED POTATOES	40.00	60.00	GREEN BEANS	30.00	50.00
POTATO CROQUETTES	40.00	60.00	CREAMED SPINACH	30.00	50.00
MASHED POTATOES	40.00	60.00	BROCCOLI	40.00	60.00
POTATO SALAD	30.00	50.00	BROCCOLI RABE	70.00	90.00
GERMAN POTATO SALAD	30.00	50.00	ASPARAGUS	50.00	70.00
COLE SLAW	30.00	50.00	BRUSSELS SPROUTS	50.00	70.00
MACARONI SALAD	30.00	50.00	VEGETABLE MEDLEY	30.00	50.00

Printed by "THE COWBOY" 1-267-942-0890 J-10/14/16 • www.pizzamansprinter.com



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PRICES SUBJECT TO CHANGE WITHOUT NOTICE

Soups

LOBSTER CORN CHOWDER	9
CREAM OF BROCCOLI*	8
LENTIL	8
FRENCH ONION SOUP	6
<i>Topped with a toasted crostini and melted Swiss cheese</i>	

Starters

CROCK OF CHILI	10
<i>Topped with red onions and melted cheddar cheese, served with tri-color tortilla chips and sides of fresh tomato salsa and sour cream</i>	
NACHOS	12
<i>Crispy tri-color tortilla chips topped with chili, jalapeños and melted cheddar cheese, with sides of fresh tomato salsa, guacamole and sour cream</i>	
CHEESE QUESADILLA	12
<i>Shredded cheddar cheese, served between two flour tortillas, with sides of fresh tomato salsa, guacamole and sour cream</i>	
CHICKEN QUESADILLA	14
<i>Shredded chicken and cheddar cheese, served between two flour tortillas, with sides of fresh tomato salsa, guacamole and sour cream</i>	
CHICKEN FINGERS	12
<i>Served with honey mustard and carrot sticks</i>	
MOZZARELLA STICKS	11
<i>Served with marinara sauce</i>	
FRIED CALAMARI	14
<i>Tender squid lightly floured, fried golden, served with marinara sauce and lemon basil aioli</i>	
STEAMED LITTLENECKS*	15
<i>One dozen littleneck clams steamed in a butter and garlic broth with diced tomatoes, topped with a parmesan crostini</i>	
WINGS	13
<i>Served your choice of buffalo or BBQ</i>	

Sandwiches

All sandwiches served with a side of cole slaw, potato salad, french fries or sweet potato fries

ABLT	12
<i>Avocado, crispy bacon, lettuce, tomato and mayo, served on rolled oat ciabatta</i>	
CLUB HOUSE	12
<i>Your choice of sliced roasted turkey or sliced roast beef, crispy bacon, lettuce, tomato and mayo, served on a triple decker of white toast</i>	
BALBOA	14
<i>Sliced roast beef and melted Swiss cheese, served on toasted garlic bread with a side of au jus</i>	
IBM WRAP	14
<i>Sliced roasted turkey, crispy bacon, melted cheddar cheese, tomato and Russian dressing, wrapped in a rye tortilla</i>	
CHICKEN BLT	14
<i>Grilled chicken breast, crispy bacon, lettuce, tomato and mayo, served on a toasted roll</i>	
BBQ PULLED PORK	12
<i>Tender hickory smoked pulled bbq pork, served on a toasted roll</i>	
BBQ PULLED CHICKEN	12
<i>Tender hickory smoked pulled bbq chicken, served on a toasted roll</i>	
JAMAICAN CHICKEN SANDWICH	14
<i>Spicy Jamaican jerk marinated chicken breast, lettuce and red onion served on a toasted roll, topped with fresh tomato salsa</i>	
BUFFALO CHICKEN	14
<i>Boneless chicken breast coated with spicy buffalo sauce, topped with lettuce, red onion and creamy bleu cheese, served on a toasted roll</i>	
BLACKENED SALMON	15
<i>Cajun seared salmon, lettuce, tomato, red onion and Cajun mayo, served on a toasted roll</i>	
BLACK ANGUS CHEESE STEAK	15
<i>Sliced Black Angus steak, sautéed onions and melted American cheese, served on toasted garlic ciabatta</i>	
SWISS RE	14
<i>Grilled chicken, sautéed onions, mushrooms, melted Swiss, garlic ciabatta</i>	

Substitute Gluten Free Wrap

Burgers

<i>Served with a Side of Cole Slaw, Potato Salad, French Fries or Sweet Potato Fries</i>	
10 OZ. BLACK ANGUS BURGER/10 OZ. TURKEY BURGER	15
<i>Served with lettuce, tomato, red onion, pickle, roll</i>	
CREATE YOUR OWN BURGER	
RUBS BBQ, Cajun, Mexican, Jamaican, Texas, Greek	2
CHEESE	1
<i>American, Bleu, Goat, Feta, Cheddar, Swiss, Provolone, Mozzarella, Brie, Monterey Jack, Asiago, Ricotta, Manchego</i>	
TOPPINGS Sautéed Onions, Portobello Mushrooms, Roasted Peppers, Jalapeños	1
MORE TOPPINGS	2
<i>Bacon, Frizzled Onions, Fried Pickles, Fried Mushrooms, Avocado, Banana Peppers, Fried Egg, Salsa, Guacamole, Marinara, Buffalo</i>	

Salads

Create Your Own Piece of Work 12

CHOOSE 1 LEAF - 3 ITEMS - 1 CHEESE - 1 DRESSING
<i>Romaine, Iceberg, Mesclun, Baby Arugula, Baby Spinach</i>
<i>Tomatoes, Roasted Tomatoes, Red Onions, Crispy Shallots, Braised Red Onions, Apples, Roasted Red Peppers, Avocado, Cucumbers, Artichoke Hearts, Egg, Carrots, Roasted Corn, Dried Cherries, Dried Cranberries, Dried Mangoes, Pecans, Cashews, Candied Walnuts, Pine Nuts, Bacon, Croutons, Kalamata Olives, White Beans, Black Beans, Beets</i>
<i>Asiago, Bleu, Mozzarella, Feta, Brie, Goat, Manchego</i>
<i>Balsamic Vinaigrette, Bleu Cheese, Reduced Balsamic Vinaigrette, Ranch, White Balsamic Vinaigrette, Extra-Virgin Olive Oil Vinaigrette, Caesar, Red Wine Vinaigrette, Russian, White Apple Vinaigrette</i>

CAESAR	12
<i>Romaine lettuce tossed with seasoned croutons, asiago cheese and traditional Caesar dressing</i>	
OPUS COBB*	12
<i>Romaine lettuce tossed with tomatoes, bacon, shredded hard boiled egg, avocado, crumbled bleu cheese and balsamic vinaigrette</i>	
THE WEDGE*	12
<i>A wedge of crisp iceberg lettuce with tomatoes, bacon, shredded hard boiled egg and crumbled bleu cheese, with your choice of Russian or bleu cheese dressing</i>	
GREEK*	12
<i>Romaine lettuce tossed with tomatoes, cucumbers, red onions, feta cheese, Kalamata olives and red wine vinaigrette</i>	
CHOPPED*	12
<i>Iceberg lettuce tossed with red onions, cucumbers, tomatoes and red wine vinaigrette</i>	
BLEU APPLE	12
<i>Mesclun greens tossed with diced apples, candied walnuts, crumbled bleu cheese and reduced balsamic vinaigrette</i>	
FRIZZLED	12
<i>Chopped iceberg and romaine lettuce tossed with bacon, avocado, tomatoes and extra-virgin olive oil vinaigrette, topped with frizzled onions</i>	
TASTE OF TUSCANY	12
<i>Romaine lettuce tossed with tomatoes, toasted pine nuts, crispy shallots, crumbled bleu cheese and extra-virgin olive oil vinaigrette</i>	
TUSCAN ARUGULA	12
<i>Baby arugula greens tossed with white beans, endive, oven roasted tomatoes, crispy shallots and white balsamic vinaigrette</i>	
CRAN-APPLE	12
<i>Mesclun greens tossed with sun-dried cranberries, braised red onions, candied walnuts, crumbled goat cheese and white apple vinaigrette</i>	

Add It On

GRILLED CHICKEN*	5	GRILLED SALMON*	9
GRILLED SHRIMP*	8	FRIED CALAMARI	6

*ITEMS WITH GLUTEN FREE OPTIONS

Trattoria

Substitute Gluten Free Penne Pasta

CAPELLINI POMODORO BASILICO	16
<i>Delicate angel hair pasta tossed with fresh tomatoes, sliced garlic, extra-virgin olive oil and tomato basil consommé</i>	
RIGATONI BOLOGNESE	18
<i>Rigatoni pasta tossed with veal, beef and pork ragu, topped with ricotta cheese</i>	
PENNE VODKA	18
<i>Penne pasta tossed with prosciutto, onions, vodka and tomato cream sauce</i>	
PENNE MAZZA	18
<i>Penne pasta tossed with grilled chicken, tomatoes, portobello mushrooms, spinach and fresh mozzarella in a light bianco sauce</i>	
LINGUINE WHITE OR RED CLAM SAUCE	21
<i>Linguine pasta tossed with littleneck clams, chopped quahogs and either sliced garlic, basil, white wine and extra-virgin olive oil or marinara sauce</i>	
LOBSTER RAVIOLI	22
<i>Savory pasta rounds filled with minced Maine lobster and ricotta cheese, simmered in a lobster brandy cream sauce</i>	
RISOTTO SCAMPI*	22
<i>Gulf shrimp lightly sautéed with garlic, lemon, butter and white wine tossed with Arborio rice and parmesan cheese</i>	
RISOTTO JAMBALAYA*	20
<i>Seared chicken, andouille sausage, red peppers, red onions, tossed with yellow rice</i>	
RISOTTO VINCENZO*	20
<i>Seared chicken, bacon, tomatoes and roasted mushrooms tossed with Arborio rice and romano cheese</i>	

Entrees

CHICKEN MARCO	24
<i>Boneless breast of chicken, broccoli, roasted mushrooms, marsala demi and pappardelle pasta</i>	
29TH	36
<i>16 oz. grilled black angus bone-in rib eye steak, topped with frizzled onions and garlic, served with sautéed spinach and mashed potatoes</i>	
FILET AU GRATIN*	35
<i>10 oz. grilled black angus tenderloin, served with au gratin potatoes and sautéed spinach</i>	
TRESCA*	35
<i>16 oz. shell steak, portobello mushrooms & onions, sautéed spinach, mashed potatoes</i>	
VEAL MEATLOAF	20
<i>Classic veal meatloaf, topped with frizzled onions, served with sautéed spinach and mashed potatoes, finished with brown gravy</i>	

Sides

MASHED POTATOES 5	*SPINACH 6
*BAKED POTATO 5	*BROCCOLI 6
SWEET POTATO FRIES 5	BASMATI RICE 5
FRENCH FRIES 5	AU GRATIN POTATOES 6
MACARONI & CHEESE 6	

Desserts

*FLOURLESS PECAN CHOCOLATE CAKE 9	CHOCOLATE CHIP COOKIES 7
CHOCOLATE LAVA CAKE 9	FRIED OREOS 8
COBBLER 9	CHURROS 9
	FRIED TWINKIES 9

If you have a food allergy, please speak to the proprietor, manager, chef or your server.