



# Deer Park Ravioli &

Our team of Professional Chefs Presents

# Field tested Sauce Suggestions

(And the Accompanying Recipes)

# **Jumbo Round Specialty Ravioli 72 ct**

## **Apples and Cream Ravioli**

Hazelnut cream- Calvados sauce - Bitter Sweet Mushroom Sauce (Mushrooms "Aigre-Doux"), Vanilla Marshmallow Sauce, Spiced Apple Syrup, Whiskey Sauce

## **Arugula, Fresh Mozzarella Ravioli & Sundried Tomatoes in Roasted Garlic Pasta**

Roasted Garlic Butter sauce - Roasted Wild Mushroom Sauce - Pignoli and Roasted Garlic Cream sauce – Vodka Cream Sauce - Sauvignon Blanc Cream Sauce

## **Asparagus & Smoked Mozzarella Ravioli**

Roasted Garlic Butter sauce - Roasted Wild Mushroom Sauce - Vodka Cream Sauce - Pignoli and Roasted Garlic Cream sauce - Sage and Shiitake Butter Sauce - Smokey Demi-Glace "Meuniere"(classic brown butter sauce) – Lemon Caper Sauce

## **Asparagus & Goat Cheese Ravioli in Semolina Pasta**

Roasted Garlic Butter sauce - Roasted Wild Mushroom Sauce - Vodka Cream Sauce - Roasted Garlic and Herb Tomato sauce - Filetto Di Pomodoro with Slivered Garlic & Basil - Lemon Caper Sauce

## **Balsamic Grilled Fresh Garden Vegetable Ravioli**

Garlic Sherry Cream -Lemon Cream Sauce - Alfredo Sauce - Roasted Wild Mushroom Sauce - Roasted Garlic Butter sauce -  
Roasted Red Pepper Sauce - Vodka Cream Sauce - Pignoli and Roasted Garlic Cream sauce –  
Roasted Garlic and Herb Tomato sauce

## **Blueberries & Cream Ravioli - Hazelnut Cream**

## **Broccoli Rabe with Roasted Garlic Ravioli**

Roasted Garlic Butter sauce - Vodka Cream Sauce - Alfredo Sauce - Proscuitto and Peas in Pink cream sauce - Roasted Garlic and Herb Tomato sauce - Smokey Demi-Glace "Meuniere" (classic brown butter sauce)

## **Butter Roasted Pumpkin Ravioli in Semolina Pasta**

Madeira cream sauce - Sage Cream Sauce -Calvados sauce - Bitter Sweet Mushroom Sauce (Mushrooms "Aigre-Doux"), Vanilla Marshmallow Sauce

## **Butternut Squash Ravioli in Semolina Pasta**

Madeira cream sauce - Sage Cream Sauce -Calvados sauce - Bitter Sweet Mushroom Sauce (Mushrooms "Aigre-Doux"), Vanilla Marshmallow Sauce

## **Cajun Ravioli**

Creole Style Sauce with Slivered Garlic-seafood bisque sauce- lobster cream sauce- Lemon Cream Sauce - Roasted Garlic and Herb Tomato sauce - Filetto Di Pomodoro with Slivered Garlic & Basil -  
- Sauvignon Blanc Cream Sauce

## **Crabmeat & Basil Ravioli**

Alfredo Sauce - Roasted Garlic Butter sauce - Roasted Red Pepper Sauce - Vodka Cream Sauce - Roasted Garlic and Herb Tomato sauce - Pignoli and Roasted Garlic Cream sauce - Sauvignon Blanc Cream Sauce - Garlic Sherry Cream - Saffron Mascarpone cream sauce

## **Fall Ravioli Medley**

Madeira cream sauce - Sage Cream Sauce -Calvados sauce

### **Fire Roasted Red Peppers, Fresh Mozzarella & Basil Ravioli in Semolina Pasta**

Roasted Garlic Butter sauce - Roasted Wild Mushroom Sauce - Pignoli and Roasted Garlic Cream sauce - Sage and Shiitake Butter Sauce

### **Fire Roasted South West Vegetable ravioli**

Roasted Garlic Butter sauce - Roasted Red Pepper Sauce - Smokey Demi-Glace "Meuniere" (classic brown butter sauce)

### **Five Cheese Ravioli in Fresh Spinach Pasta**

Roasted Garlic Butter sauce - Roasted Wild Mushroom Sauce - Roasted Red Pepper Sauce - Vodka Cream Sauce - Roasted Garlic and Herb Tomato sauce - Sauvignon Blanc Cream Sauce- Saffron Mascarpone cream sauce

### **Florentine Ravioli in Spinach Pasta**

Roasted Garlic Butter sauce - Vodka Cream Sauce - Prosciutto and Peas in Pink cream sauce - Sage and Shiitake Butter Sauce - Bitter Sweet Mushroom Sauce (Mushrooms "Aigre-Doux") - Sauvignon Blanc Cream Sauce- Lemon Caper Sauce

### **Fresh Asparagus, Wild Ramps & Roasted Mushroom Ravioli in Semolina Pasta-**

Alfredo Sauce - Filetto di Pomodoro with Slivered Garlic & Basil - Pancetta & Balsamic Cream Sauce - Roasted Wild Mushroom Sauce - Vermouth Cream Sauce - Vodka Cream Sauce - Vermouth Cream Sauce - Sauvignon Blanc Cream Sauce- Lemon Caper Sauce

### **Fresh Mozzarella, Basil, & Sundried Tomato Ravioli**

Roasted Garlic Butter sauce - Roasted Red Pepper Sauce - Vodka Cream Sauce - Alfredo Sauce - Prosciutto and Peas in Pink cream sauce - Roasted Garlic and Herb Tomato sauce - Sauvignon Blanc Cream Sauce

### **Grilled Eggplant Ravioli with Goat Cheese & Red Onions in Sundried Tomato Pasta**

Roasted Garlic Butter sauce - Roasted Wild Mushroom Sauce - Vodka Cream Sauce - Roasted Garlic and Herb Tomato sauce - Sage and Shiitake Butter Sauce - Bitter Sweet Mushroom Sauce (Mushrooms "Aigre-Doux") - **Sauvignon Blanc Cream Sauce**

### **Grilled Portobello Ravioli with Fresh Mozzarella & Basil**

Roasted Garlic Butter sauce - Roasted Wild Mushroom Sauce - Vodka Cream Sauce - Madeira cream sauce - Roasted Garlic and Herb Tomato sauce - Alfredo Sauce - Pignoli and Roasted Garlic Cream sauce - Sage and Shiitake Butter Sauce - Smokey Demi-Glace "Meuniere" (classic brown butter sauce) - Sauvignon Blanc Cream Sauce

### **Lobster Ravioli In Sepia Pasta**

Alfredo Sauce -Saffron Cream Sauce- Lemon Cream Sauce - Roasted Red Pepper Sauce - Vodka Cream Sauce - Lobster Cream sauce -Roasted Garlic and Herb Tomato sauce - Filetto Di Pomodoro with Slivered Garlic & Basil - Creole Style Sauce with Slivered Garlic - Sauvignon Blanc Cream Sauce - Garlic Sherry Cream- Lemon Caper Sauce

### **Lobster Ravioli**

Alfredo Sauce -Saffron Cream Sauce- Lemon Cream Sauce - Roasted Red Pepper Sauce - Vodka Cream Sauce - Lobster Cream sauce -Roasted Garlic and Herb Tomato sauce - Filetto Di Pomodoro with Slivered Garlic & Basil - Creole Style Sauce with Slivered Garlic - Sauvignon Blanc Cream Sauce – Garlic Sherry Cream - Lemon Caper Sauce- Saffron Mascarpone cream sauce

### **Lobster Ravioli Medley**

Lemon Cream Sauce - Roasted Red Pepper Sauce - Vodka Cream Sauce - Lobster Cream sauce - Pignoli and Roasted Garlic Cream sauce - Alfredo Sauce - Creole Style Sauce with Slivered Garlic -Filletto di pomodoro with slivered garlic and basil - Sauvignon Blanc Cream Sauce – Garlic Sherry Cream- Lemon Caper Sauce- Saffron Mascarpone cream sauce

### **Lump Crabmeat w Marscapone & Braised Scallions in SD Tomato Pasta**

Lemon Cream Sauce - Vodka Cream Sauce - Roasted Garlic and Herb Tomato sauce - Alfredo Sauce -Filletto di pomodoro with slivered garlic and basil - Creole Style Sauce with Slivered Garlic - Sauvignon Blanc Cream Sauce- Saffron Mascarpone cream sauce

### **Neptune's Favorite Ravioli**

Alfredo sauce - Lemon Cream Sauce - Roasted Red Pepper Sauce - Vodka Cream Sauce - Lobster Cream sauce - Roasted Garlic and Herb Tomato sauce - Pignoli and Roasted Garlic Cream sauce - Filetto Di Pomodoro with Slivered Garlic &

Basil - Creole Style Sauce with Slivered Garlic - Sauvignon Blanc Cream Sauce- Lemon Caper Sauce

**Portabellos, Asparagus & Zucchini Ravioli in Florentine Pasta (spinach & garlic)**

Roasted Garlic Butter sauce -Roasted Wild Mushroom Sauce - Roasted Garlic and Herb Tomato sauce -Alfredo Sauce - Pignoli and Roasted Garlic Cream sauce. - Sauvignon Blanc Cream Sauce

**Porcini Ravioli ala Rustica w Asiago Cheese**

Roasted Garlic Butter sauce - Vodka Cream Sauce - Madeira cream sauce – Bitter Sweet Mushroom Sauce (Mushrooms "Aigre-Doux")

**Premium Four Cheese Ravioli in Semolina Pasta**

Roasted Garlic Butter sauce - Alfredo Sauce - Roasted Red Pepper Sauce - Vodka Cream Sauce - Proscuitto and Peas in Pink cream sauce - Sauvignon Blanc Cream Sauce

**Seafood Ravioli Medley**

Lemon Cream Sauce - Vodka Cream Sauce - Pignoli and Roasted Garlic Cream sauce - Sauvignon Blanc Cream Sauce - Roasted Garlic and Herb Tomato sauce - Lemon Caper Sauce

**Shrimp Ravioli w/ Roasted Garlic in Sundried Tomato Pasta**

Roasted Garlic Butter sauce - Vodka Cream Sauce - Pignoli and Roasted Garlic Cream sauce - Alfredo Sauce - Roasted Garlic and Herb Tomato sauce - Sauvignon Blanc Cream Sauce - Garlic Sherry Cream- Lemon Caper Sauce

**Shrimp & Lobster Bisque Ravioli in Garlic & Parsley Pasta**

Lemon Cream Sauce - Roasted Red Pepper Sauce - Vodka Cream Sauce - Alfredo Sauce - Lobster Cream sauce - Sauvignon Blanc Cream Sauce- Garlic Sherry Cream- Lemon Caper Sauce

**Smoked Gouda Florentine Ravioli w Toasted Pignoli in Spinach Pasta**

Roasted Wild Mushroom Sauce - Vodka Cream Sauce - Roasted Garlic and Herb Tomato sauce - Sauvignon Blanc Cream Sauce - Sage and Shiitake Butter Sauce

**Smoked Salmon & Gorgonzola Ravioli in Spinach Pasta**

Roasted Red Pepper Sauce - Roasted Garlic and Herb Tomato sauce - Sage and Shiitake Butter Sauce - Sauvignon Blanc Cream Sauce

**Sweet Potatoes w/ Roasted Chestnuts in Semolina Pasta**

Sage Cream Sauce - Sage and Shiitake Butter Sauce - Sauvignon Blanc Cream Sauce, Vanilla Marshmallow Sauce-Creole Sauce – Mango and Chipotle Sauce

**Wild Mushrooms, Vidalia Onions & Goat Cheese Ravioli in Plum Tomato Sage Pasta**

Garlic Sherry Cream-Roasted Red Pepper Sauce - Madeira cream sauce - Sage and Shiitake Butter Sauce - Sauvignon Blanc Cream Sauce -Pignoli and Roasted Garlic Cream sauce - Bitter Sweet Mushroom Sauce (Mushrooms "Aigre-Doux")

## **SPECIALTY FILLED PASTA CREPES,CANNELLONI 60 CT**

### **Chipotle Grilled Shrimp Cannelloni, w Jalapeno Peppers**

Filletto Di Pomodoro with Slivered Garlic & Basil - Roasted Garlic Cream sauce - - Creole Style Sauce with Slivered Garlic - Sauvignon Blanc Cream Sauce

### **Florentine Cannelloni, (Spinach, Roasted Garlic & Ricotta)**

Roasted Red Pepper Sauce - Vodka Cream Sauce - Sauvignon Blanc Cream Sauce -

### **Seafood Cannelloni, (Shrimp, Crab & Lobster)**

Roasted red pepper sauce - Vodka Cream Sauce - Lobster Cream sauce - Pignoli and Roasted Garlic Cream sauce - Sauvignon Blanc Cream Sauce

## **SPECIALTY FILLED PASTA SHELLS, 72 ct.**

### **Red Roasted Peppers w/ Fresh Mozzarella & Basil**

Vodka Cream Sauce - Pignoli and Roasted Garlic Cream sauce - Filletto Di Pomodoro with Slivered Garlic & Basil - Pignoli and Roasted Garlic Cream sauce - Sauvignon Blanc Cream Sauce

### **Sea Shells with Shrimp, Lobster & Crab**

Roasted Red Pepper Sauce - Alfredo Sauce - Lobster Cream sauce - Filletto Di Pomodoro with Slivered Garlic & Basil Pignoli and Roasted Garlic Cream sauce- Creole Style Sauce with Slivered Garlic - Sauvignon Blanc Cream Sauce -

### **Breaded Zappers 72 ct**

#### **CAJUN "ZAPPERS", 72 ct.**

Roasted Garlic Cream sauce - Roasted Red Pepper Sauce - Sauvignon Blanc Cream Sauce

Visit our website at [www.deerparkravioli.com](http://www.deerparkravioli.com)

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