

Catering Menu

(Local delivery \$25, plate & plastic flatware \$1.50 per person, set-up \$50.
No full service available.)

Bread & Spreads

| | | | |
|--|------|---|------|
| Bread Rustic Italian | \$3 | Warm eggplant & caramelized onion spread (<i>pint</i>)... | \$15 |
| Bruschetta loaf (<i>approx 16 pcs.</i>) | | Roasted red pepper pesto (<i>pint</i>) | \$15 |
| <i>olive oil & garlic only</i> | \$10 | Kalamata olives (<i>pint</i>) | \$7 |
| <i>tomato & basil (pint)</i> | \$5 | | |

Appetizers & Trays

| | | | |
|---|-------|--|------|
| Imported cheese tray | \$50 | Grilled eggplant | |
| Italian meat tray | \$50 | <i>stuffed with goat cheese (20)</i> | \$35 |
| Belgian endive with grilled shrimp, | | Polenta torte | |
| <i>roasted peppers & arugula (25)</i> | \$65 | <i>with goat cheese sauce (20)</i> | \$30 |
| Smoked salmon (<i>wood fire smoked</i>) | \$120 | Stuffed mushrooms | |
| Grilled & roasted vegetable | | <i>with risotto & sausage (20)</i> | \$45 |
| <i>with balsamic glaze</i> | \$40 | <i>with crab & spinach (20)</i> | \$50 |
| Prosciutto, fig & gorgonzola crostini (25) | \$50 | Tuscan pizza— <i>w/ four cheeses (16"X16")</i> | \$30 |
| Grilled shrimp <i>with braised red cabbage and</i> | | Mini crab cakes <i>with roasted</i> | |
| <i>lemon dill cream sauce (25 Pcs.)</i> | \$50 | <i>lemon rosemary cream sauce (20)</i> | \$60 |
| Grilled chicken skewers | | Filo triangles stuffed | |
| <i>with lemon, garlic & white wine (20)</i> | \$45 | <i>with spinach & goat cheese (20)</i> | \$25 |
| Italian sausage and peppers (20) | \$40 | Brie and pear filo purses (20) | \$50 |
| Mini veal meat balls with marinara (25) | \$40 | | |

Soups & Salads

Soups

| | |
|----------------------|------|
| Minestrone | |
| 1/2 gallon | \$18 |
| gallon | \$34 |
| Soup Of The Day | |
| 1/2 gallon | \$20 |
| gallon | \$36 |

Salads

| | | |
|--|----------|---------|
| | full pan | 1/2 pan |
| | (12-16) | (8-10) |
| House salad <i>romaine, tomato,</i> | | |
| <i>onion & mushroom</i> | \$40 | \$25 |
| Cucumber, red onion & tomato | | |
| <i>with red wine vinaigrette</i> | \$50 | \$30 |
| Caesar salad | \$50 | \$30 |
| Calamari salad <i>with olives, celery, onions, tomato,</i> | | |
| <i>garlic & lemon oil vinaigrette</i> | \$80 | \$60 |
| Insalata caprese <i>Fresh mozzarella,</i> | | |
| <i>cherry tomatoes, red onion, fresh basil</i> | | |
| <i>& balsamic vinaigrette.</i> | \$75 | \$50 |



For salads:
(1/2 pan feeds 8-10 people, full pan feeds 12-16 people)

Pastas

| | full pan (8-12) | 1/2 pan (4-6) |
|--|--------------------|------------------|
| Penne casserole | | |
| <i>with marinara</i> | \$60 | \$40 |
| <i>with meat sauce</i> | \$70 | \$50 |
| Lasagne— <i>meat or vegetable</i> | \$150 | \$80 |
| | 18 pcs. | 9 pcs. |
| Rigatoni <i>with braised sausage</i> | | |
| <i>peppers & onions</i> | \$70 | \$50 |
| Rigatoni <i>with smoked chicken</i> | | |
| <i>Grilled portobellos, sundried tomato</i> | \$80 | \$60 |
| Sacchetti | | |
| <i>(Porcini mushroom stuffed “purses” w/ shrimp, spinach, vodka cream sauce)</i> | \$100 | \$80 |

| | full pan (8-12) | 1/2 pan (4-6) |
|--|--------------------|------------------|
| Cavatappi | | |
| <i>with salmon in a lemon dill sauce</i> | \$85 | \$65 |
| Penne primavera | | |
| <i>with mixed vegetables</i> | \$60 | \$40 |
| <i>add chicken</i> | \$20 | \$10 |
| <i>add shrimp</i> | \$28 | \$14 |

Sauces

Marinara: pint...\$4, quart...\$8
 Meat Sauce: pint...\$6 quart...\$10
 Alfredo: pint...\$6 quart...\$10

For pastas and entrées: (1/2 pan feeds 4-6 people,
full pan feeds 8-12 people)

Entrées

| | full pan (8-12) | 1/2 pan (4-6) |
|---|--------------------|------------------|
| Chicken Vesuvio | | |
| <i>Roast chicken & potatoes</i> | \$110 | \$70 |
| Stuffed eggplant | | |
| <i>prosciutto ham & mozzarella</i> | \$95 | \$75 |
| Stuffed chicken breast <i>w/4 cheeses</i> | \$125 | \$75 |

| | full pan (8-12) | 1/2 pan (4-6) |
|--------------------------------------|--------------------|------------------|
| Chicken marsala or limone | \$100 | \$70 |
| Grilled marinated lamb chops - | | |
| <i>single bone</i> | \$4.00 | Each |
| Grilled pork tenderloin | | |
| <i>with red wine sauce</i> | \$80 | \$60 |

Side Dishes (1/2 pan)

| | |
|--|------|
| Risotto mushroom | \$40 |
| Braised red cabbage | \$35 |
| Sautéed fresh green beans | \$35 |
| Mixed sautéed primavera vegetables | \$40 |

| | |
|--|------|
| Potatoes | \$35 |
| • <i>roasted plain</i> | |
| • <i>roasted with caramelized onion & garlic</i> | |
| • <i>gorgonzola mashed</i> | |

Desserts

| | |
|---|------|
| Tiramisu (1/2 Pan) | \$50 |
| Zuccotto (10-14 Slices) | \$50 |
| Flourless chocolate pinwheel cake | |
| <i>with chocolate ganache (12 Slices)</i> | \$35 |
| Cheesecake | |
| <i>Plain, Chocolate, Or Raspberry (12 Slices)</i> | \$35 |

| | |
|--|------|
| Mixed berry custard tart (12 Slices) | \$35 |
| Brownies <i>with sun-dried cherries & pistachios</i> | |
| (1 Tray= Approx. 24 Slices). | \$35 |
| Mini cannoli (24 pieces). | \$45 |

