Catering

LET US CATER YOUR NEXT PARTY!

We'll bring that special touch to your next catered event. AUTHENTIC ITALIAN classics prepared exactly to your liking will make your special gathering a success.*

Appetizers	Half Tray	Full Tray
SERVING SIZE	6-10	10-16
INSALATA CAPRESE sliced fresh mozzerella with tomatoes served with balsamic vinegarette	50	90
COLD ANTIPASTO tossed salad, roasted peppers, assorted italian meats, olives, artichoke hearts, tomato, pepperoncini, shredded mozzarella, served with alive oil	65	115
FRIED CALAMARI served with marinara sauce	70	115
BUFFALO WINGS bbq, mild, medium, or hot sauce	70	115
MOZZARELLA STICKS served with marinara sauce	55	90
CHICKEN FINGERS served with ketchup and honey mustard	60	110

Salads		
SERVING SIZE	6-10	10-16
HOUSE romaine with tomatoes, roasted red peppers, & onions with a balsamic vinaigrette dressing	45	75
WALDORF grilled chicken, grapes, candied walnuts, apple, celery, and cranberries over a bed of romaine lettuce served with a balsamic vinaigrette	50	95
CLASSIC CAESAR romaine with shaved parmesean, & croutons	45	80
WEDGE iceberg, tomatoes, red onion, blue cheese crumbles, bacon, with blue cheese dressing	45	80
GREEK romaine cucumber, tomatoes, grape leaves, red onion, calamata olives & feta with a vinaigrette dressing	45	80

Entrées

SERVING SIZE	6-10	10-16
SAUSAGE & PEPPERS	60	105
EGGPLANT ROLLATINI	70	120
CHICKEN PARMIGIANA	70	120
CHICKEN ROLLATINI	75	125
VEAL PARMIGIANA	85	140
SALMON OR TILAPIA IN A LIGHT LEMON BASIL SAUCE	MK	MK
MARINATED SKIRT STEAK sliced with peppers and onion	MK	MK
EGGPLANT PARMIGIANA	65	110
MEATBALLS in a marinara sauce	65	110
CHICKEN FRANCAISE	70	120

CHICKEN MARSALA VEAL MARSALA SHRIMP SCAMPI	70 85 90	125 125 150
CHICKEN PICCATA medallions of chicken with capers in a lemon, white wine sauce	65	110
SHRIMP PARMIGIANA	90	150

Sides		
SERVING SIZE	6-10	10-16
FRENCH FRIES	30	60
GARLIC MASHED POTATO	35	65
SPINACH sautéed in butter and topped with pecorino romano cheese	45	90
BROCCOLI RABE & SAUSAGE broccoli rabe and sausage sautéed in olive oil and garlic	50	90
SAUTÉED VEGETABLES	45	80

Pastas

SERVING SIZE	6-10	10-16
BAKED ZITI PENNE ALLA VODKA STUFFED SHELLS BAKED LASAGNA prepared with choice of a marinara or bologness sauce	60 65 60 65	100 110 100 110
FETTUCCINE ALFREDO BAKED CHEESE RAVIOLI with choice of a marinara or bolognese sauce	60 60	100 100
LINGUINI AGLIO OLIO spinach, mushrooms sautéed in fresh garlic & virgin olive oil	55	90
RIGATONI BOLOGNESE with fresh meat sauce	65	110
LINGUINI CLAM SAUCE red or white clam sauce	80	130
PENNE CLASSICO seasoned sweet sausage & tomatoes in a fresh pink sauce	60	105
TORTELLINI ALLA PANNA ham, peas & mushrooms in a cream sauce	65	110
CAPPELLINI ALLA ROSA CON POLLO angel hair pasta with chicken and vegetables in a rosé sauce	70	120
RIGATONI FIORENTINA chicken, baby spinach in a pink cream sauce topped with fresh mozzarella	80	135
SEAFOOD FRA DIAVOLO calamari, and clams in a spicy marinara sauce	85	140
PASTA PRIMAVERA mushrooms, broccoli, carrots, squash and onions with liguini in a light pink sauce	65	110
BROCCOLI RABE & SAUSAGE linguini with broccoli rabe & sausage sautéed in fresh garlic & olive oil	75	115
PREVITI RIGATONI soutéed chicken, baby spinach, roasted peppers, artichoke hearts, fresh mozzarella in a light brown	75	115

Wraps

50	90
50	90
50	90
50	90
50	90
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*Customize your menu with small or large trays. Catering orders include delivery, condiments, serving utensils, and sternos. Chaffing rack rentals are available with a refundable deposit of \$10 per rack.



CATERING | BIRTHDAY PARTIES FAMILY GATHERINGS | ALL EVENTS

