

# Catering Menu

<b>SALAD</b>	HALF TRAY	FULL TRAY
House.....	\$30	\$45
Caesar *.....	\$35	\$55
Greek.....	\$40	\$65
Gorgonzola.....	\$40	\$65
Antipasto.....	\$40	\$65
Pasta Primavera.....	\$50	\$90

<b>APPETIZER</b>	HALF TRAY	FULL TRAY
Fried Calamari.....	\$55	\$90
Buffalo Calamari.....	\$55	\$90
Baked Clams.....	\$65	\$110
Fried Shrimp.....	\$90	\$160
Coconut Shrimp.....	\$90	\$160
Cocktail Shrimp.....	\$90	\$160
Mussels Marinara.....	\$55	\$90
Mussels Fra Diavolo.....	\$55	\$90
Coconut Chicken.....	\$75	\$130
Chicken Fingers.....	\$75	\$130
Bruschetta.....	\$55	\$90
Stuffed Mushrooms.....	\$60	\$100
Zucchini Sticks.....	\$60	\$100

<b>WINGS</b>	HALF TRAY	FULL TRAY
Buffalo.....	\$60	\$110
BBQ.....	\$60	\$110
Teriyaki.....	\$60	\$110
Cajun.....	\$60	\$110
Parmesan Garlic.....	\$60	\$110
Spicy Thai.....	\$60	\$110
BBQ / Buffalo.....	\$60	\$110
Sesame Chicken.....	\$60	\$110

<b>PASTAS</b>	HALF TRAY	FULL TRAY
Marinara.....	\$60	\$95
Ala Vodka.....	\$65	\$110
Chicken & Broccoli.....	\$65	\$110
Clam Sauce White or Red.....	\$65	\$110
Baked Ziti.....	\$65	\$100
Stuffed Shells.....	\$55	\$90
Cheese Ravioli.....	\$55	\$90
Pesto Sauce.....	\$65	\$110
Arrabiata.....	\$65	\$110
Frutti di Mare.....	\$80	\$135
Pasta Primavera.....	\$65	\$110
Meat Lasagna.....	\$75	\$130
Cheese Lasagna.....	\$70	\$120
Orecchiette Pasta with Sausage & Broccoli Rabe.....	\$75	\$130
Mac & Cheese.....	\$55	\$90

<b>SIDE DISHES</b>	HALF TRAY	FULL TRAY
French Fries.....	\$45	\$80
Curly Fries.....	\$45	\$80
Spinach sauteed or steamed.....	\$50	\$90
Broccoli sauteed or steamed.....	\$50	\$90
Broccoli Rabe.....	\$60	\$110
Mixed Vegetables.....	\$50	\$90
Giambotta.....	\$50	\$90
Mashed Potatoes with Gravy.....	\$55	\$90
Roasted Potatoes.....	\$50	\$80
Rice white or yellow.....	\$45	\$75
Rice with Vegetables.....	\$55	\$100
Rice with Chicken & Vegetables.....	\$60	\$110
Meatballs.....	\$55	\$100
Garlic Bread.....	\$40	\$65
Garlic Knots.....	\$6 per dozen	

\* Consuming raw or uncooked meats & fresh shell eggs may increase your risk of food borne illness especially if you have medical conditions.

# Catering Menu

## SPECIALTY DISHES

HALF TRAY . . . . FULL TRAY

Chicken Francese <i>(Sauteed Chicken in a White Lemon Cream Sauce)</i> .....	\$80.....	\$150
Chicken Milanese <i>(Breaded Chicken Cutlet served with Fresh Lemon)</i> .....	\$75.....	\$145
Chicken Marsala <i>(Sauteed Chicken, Mushroom in a Marsala Wine Brown Sauce)</i> .....	\$80.....	\$150
Chicken Parmigiana <i>(Breaded Chicken in a Marinara Sauce with Melted Mozzarella)</i> .....	\$80.....	\$150
Chicken Soprano <i>(Sauteed Onions and Mushrooms served over Grilled Chicken Breast)</i> .....	\$80.....	\$150
Chicken Bruschetta <i>(Breaded Chicken with a Balsamic Diced Tomato Topping)</i> .....	\$80.....	\$150
Chicken Cacciatore <i>(Chicken Breast with Onions, Mushroom, Peppers and Marinara)</i> .....	\$80.....	\$150
Eggplant Parmigiana <i>(Breaded Eggplant in a Marinara Sauce with Melted Mozzarella Cheese)</i> .....	\$65.....	\$115
Eggplant Rollatini <i>(Breaded Eggplant Stuffed with Ricotta topped with Melted Mozzarella)</i> .....	\$85.....	\$165
Steak & Mushrooms* <i>(Grilled Skirt Steak Topped with Sauteed Mushrooms)</i> .....	\$MP.....	\$MP
Sausage & Peppers <i>(Sausage, Peppers &amp; Onions in a Marinara Sauce)</i> .....	\$70.....	\$130
Tray of Mixed Wraps <i>(Choice of 10 Wraps per Tray)</i> .....	\$110 per Tray	

Half trays serve 8 to 10 people and  
 Full size trays serve 16 to 20 people.  
 Prices Subject to Change. Tax not included in price.

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