



YOUR EVENT IS SPECIAL TO US TOO!

Hot Appetizers by the tray

	<u>½ tray</u>	<u>Full Tray</u>
Chicken Tenders: Marsala, Francasie, Florentine, Sweet & Sour, Buffalo	\$70	\$130
Maryland Crab Dip w/ 40 crostini / quart	\$24 per pint / \$46 per quart	
Mini Eggplant Rollantini	\$65	\$120
Prince Edward Island Mussels: Marinara, Fradiablo, white wine & garlic	\$75	\$140
Sicilian Spinach & Artichoke dip w/ 40 crostini / quart	\$28 per quart	
Swedish Meatballs	(100) \$70	(200) \$130
Sweet & Sour Shrimp	\$95	\$175
Wings: Buffalo, Teriyaki, Dry Rub w/ Celery & Blue Cheese or Ranch Dressing	(50) \$75	(100) \$140

Hot Appetizers by the dozen

	<u>Per Dozen</u>	
Buffalo Chicken On A Stick	Small \$22	Large \$42
Clams Casino or Oreganato	\$28	
Crabmeat Stuffed Shrimp (26/30 size)	\$30	
Day Boat Scallops wrapped In Bacon (large)	\$36	
Miniature Quiche Assortment	\$20	
Miniature Reubens	\$20	
Mushroom Caps Stuffed with (spinach & blue cheese or sausage or sun-dried tomato)	\$22	
Mushroom Caps Stuffed with Crabmeat	\$26	
Sesame Chicken On A Stick	Small \$22	Large \$42
Teriyaki Steak On A Stick	Small \$22	Large \$42

Sliders by the dozen

	<u>Per Dozen</u>
Angus Beef Burger	\$32
Angus Beef Cheese Burger (American)	\$34
Angus Beef w/ Bacon Cheese Burger	\$38
Angus Beef w/ Caramelized Onion & Blue Cheese	\$36
Angus Beef w/ Mushroom, Caramelized Onion, Blue Cheese	\$38
Chicken or Meatball Parmesan	\$32
Crab Cake w/ Mango Salsa Biscuit	\$48
Grilled Portabella w/ Mozzarella & Roasted Pepper	\$32

Cold Appetizers by the Platter

	<u>Small</u>	<u>Medium</u>	<u>Large</u>
Cheese & Crackers w/ grapes	\$36	\$60	\$90
Classic Italian Antipasto w/ Assorted imported meats and cheeses w/ semolina bread	\$65	\$105	\$125
Crudite' of Fresh Vegetables w/ dips	\$36	\$60	\$90
Finger Sandwiches (asst. on white & wheat triangles)	\$36	\$60	\$90
Fresh Mozzarella w/ Roasted Peppers, Grilled Portabella's, Pesto Drizzle	\$55	\$75	\$100
Fresh Mozzarella w/ Roasted Peppers, pesto drizzle	\$55	\$75	\$100
Fresh Mozzarella w/ Sliced Tomato & Basil	\$55	\$75	\$100
Grilled Balsamic Vegetables (eggplant, zucchini, summer squash, portabella, red onion, carrots)	\$55	\$75	\$100
Hummus Platter (traditional & Roasted Pepper) w/ Fresh Pita & Olives	\$55	\$75	\$100
Italian Sushi (Thin breaded eggplant, roasted pepper, mozzarella, prosciutto)	\$55	\$75	\$100
Sliced Seasonal Fruit Platter	\$55	\$75	\$100
Classic Tomato Bruschetta	\$15 / pint or \$25 / quart		
Five Olive Tapenade	\$15 per pint or \$25 / quart		
Sicilian Eggplant Caponata	\$15 per pint or \$25 / quart		
Garlic Rubbed Crostini	(50) \$25 or (100) \$45		



YOUR EVENT IS SPECIAL TO US TOO!

Shrimp Cocktail by the Platter

	Small	Medium	Large
All Platters served with tangy cocktail sauce & lemon Wedges.	50 /tray	100 /tray	150 /tray
Medium (26/30 per pound)	\$85	\$145	\$180
Large (21/25 per pound)	\$90	\$155	\$205
Jumbo (16/20 per pound)	\$105	\$195	\$240
Huge! (8 / 12 per pound)	\$180	\$325	\$475

Cold Salads

Salads are sold by the bowl or by the pound. Small bowls will feed 15 – 20 people, Medium 25 – 30 people, large 50 – 60 people.

	12" Small	15" Medium	18" Large
Arugula Salad w/ Shaved Parmesan Reggiano (light Dijon vinaigrette dressing)	\$30	\$45	\$60
Caesar Salad (dressing, croutons, cheese on the side)	\$30	\$45	\$60
Fall Harvest (mixed field greens, Craisins, apples, pears, candied pecans, goat cheese w/ raspberry vinaigrette dressing)	\$35	\$50	\$65
Mandarin & Toasted Almond (mixed filed greens, mandarin oranges, toasted almonds, light citrus vinaigrette dressing)	\$35	\$50	\$65
Cheese Tortellini Salad w/ Diced ham, salami, provolone, veggies	\$11 per pound		
Classic Cole Slaw	\$5 per pound		
Classic Elbow Macaroni Salad	\$45 per pound		
Mediterranean Pasta Salad w/ grape tomatoes, red onion, Kalamata olives & Feta cheese , Greek vinaigrette	\$10 per pound		
Red Bliss Potato Salad (skinless) w/ hard cooked eggs & Hellman's mayo	\$6 per pound		
Tricolor Pasta Salad Prima Vera Vinaigrette	\$7 per pound		



YOUR EVENT IS SPECIAL TO US TOO!

Entrées by the Tray

1/2 Tray Full Tray

Half trays feed 10 – 12 as a main dish and 15-20 as a side dish
Full trays feed 20 – 25 as a main dish and 30 – 40 as a side dish

Chicken:

Cutlet Dishes:

Chicken Cordon Bleu in Marsala Mushroom Sauce	\$75	\$140
Francaise, Picatta, Marsala, Parmigiana	\$65	\$120
Saltimbocca, Sorrentino	\$75	\$140

French Cut Breast (Stuffed):

Broccoli Rabe, Sausage, Mushroom, Fresh Mozzarella, Roasted pepper & garlic sauce on the side	\$75	\$140
Fall Harvest: Apricot & Apple Compote, Brandy Raisin Sauce on the side	\$75	\$140
Florentine: Spinach, Almonds, Roasted Garlic, Roasted Peppers, Roasted pepper & garlic sauce on the side	\$75	\$140
Wild Rice & Portabella Mushroom, Portabella Veloute Sauce on the side	\$75	\$140

Grilled:

Boneless Honey Chipotle Chicken Thigh Skewers w/ Grilled Pineapple & Mango Salsa	\$75	\$140
Boneless Honey Chipotle Chicken Thighs w/ Grilled Pineapple & Mango Salsa	\$75	\$140
Southwestern Grilled Breasts with Roasted Corn & Black Bean Salsa	\$75	\$140
Teriyaki w/ Grilled Pineapple & Mango Salsa	\$75	\$140

Bone In Chicken (Legs, Thighs, Breasts):

Buffalo Style	\$55	\$100
Country Style Buttermilk Fried Chicken	\$55	\$100
Oregonato (Lemon, garlic, olive oil & bread crumb topping)	\$55	\$100
Roasted w/Rosemary, Lemon, Olive Oil & Garlic	\$55	\$100
Smokey BBQ or Dry Rubbed	\$55	\$100



YOUR EVENT IS SPECIAL TO US TOO!

Entrées by the Tray

1/2 Tray Full Tray

Half trays feed 10 – 12 as a main dish and 15-20 as a side dish
Full trays feed 20 – 25 as a main dish and 30 – 40 as a side dish

Beef, Pork, Turkey:

Beef & Broccoli Stir Fry	\$75	\$140
Braised Beef Stroganoff	\$75	\$140
Braised Beef Tips in Mushroom Sauce	\$75	\$140
Honey Mustard Glazed Ham (sliced)	\$75	\$140
Italian Meatballs Parmigiana	\$70	\$130
Italian Meatballs	\$70	\$130
Italian Sausage w/ Peppers & Onions, Marinara	\$70	\$130
Italian Sausage w/ Roasted Potatoes, Peppers & Onions	\$70	\$130
Kielbasi & Kraut	\$70	\$130
Roasted Turkey Breast w/ Gravy	\$75	\$140
Sliced Grilled Filet Mignon w/ (Porcini Mushroom Sauce or Madeira Au Jus)	\$150	\$285
Sliced Roast Prime Rib w/ Au Jus	\$140	\$265
Sliced Roasted Rosemary Pork Loin w/ Natural Gravy	\$75	\$140
Sliced Stuffed Fall Harvest Pork Loin w/ Brandy Raisin Sauce	\$80	\$150
Sliced Stuffed Pork Loin w/ Broccoli Rabe, Sausage, Mushroom,	\$95	\$175
Fresh Mozzarella, Natural Pan Gravy		
Sliced Top Round of Beef (mushroom sauce or Au Jus)	\$75	\$140
Baby Back Spare Ribs (Smokey BBQ or Dry Rubbed)	\$22 per pound	
St. Louis Cut BBQ Spare Ribs (Smokey BBQ or Dry Rubbed)	\$18 per pound	
Honey Mustard Glazed Ham (Whole or Half)	\$11 per pound	
Honey Mustard Glazed Spiral Sliced Ham (Whole or Half)	\$11 per pound	

Whole Grilled Beef Tenderloin (Filet Mignon)
w/ Au Jus & Horseradish Sauce on the side Market Price

Whole Roasted Turkey (breast Sliced and put back on bone) Market Price

Specialty Dishes:

Grilled Petite Filet Mignons wrapped in bacon w/ Porcini Mushroom Sauce On The Side 10 – 6 oz. portions	\$295	
Southwestern Grilled Chilean Sea Bass w/ Mango Salsa on the side 10 – 6 oz. portions	\$175	
Southern Style Shrimp & Grits, Large Creole Style Shrimp (3 lbs) w/ Creamy Grits Vacuum packed for easy heating	\$115	
Baked Lobster & Shrimp Mac & Cheese, in our house made lobster sherry creamy 3 cheese white cheese sauce, topped with panko bread crumbs.	\$115	\$210
Pulled Pork over Jalapeno Mac & Cheese	\$95	\$175
Gnochi w/ Portabella Mushrooms, Roasted peppers & Pesto Sauce	\$75	\$140



YOUR EVENT IS SPECIAL TO US TOO!

Entrées by the Tray

1/2 Tray Full Tray

Half trays feed 10 – 12 as a main dish and 15-20 as a side dish
 Full trays feed 20 – 25 as a main dish and 30 – 40 as a side dish

Seafood:

Filet of Sole Florentine w/ Lemon Chive Buerre Blanc	\$95	\$180
Filet of Sole Stuffed With Crabmeat w/ Lemon Chive Buerre Blanc	\$125	\$225
Filet of Sole, Picatta or Francaise	\$95	\$180
Grilled Dill Crusted Salmon w/ Creamy Dill Sauce on the side	\$105	\$200
Grilled Salmon Florentine, Lemon Chive Buerre Blanc	\$105	\$200
Grilled Southwestern Salmon w/ Black Bean Salsa	\$105	\$200
Grilled Teriyaki Salmon w/ Mango Salsa on the side	\$105	\$200
Pan Seared French Style Salmon w/ Tarragon Butter	\$105	\$200
Seafood Fra Diablo (clams, shrimp, scallops, calamari, mussels)	\$125	\$225
Jumbo Shrimp & Scallop Kabobs w/ Lemon Garlic Marinade (grilled)		\$60.00 per dozen
Large Shrimp Scampi (21/25 size)	(3 lbs) \$115	(6 lbs) \$210
Scallops Scampi, Jumbo (16/20 size)	(3 lbs) \$135	(6 lbs) \$250

Sides by the Tray

1/2 Tray Full Tray

Half trays feed 10 – 12 as a main dish and 15-20 as a side dish
 Full trays feed 20 – 25 as a main dish and 30 – 40 as a side dish

Pasta Dishes:

Baked Ziti	\$65	\$115
Baked Ziti Bolognese (meat sauce)	\$70	\$130
Penne Catania w/ Eggplant, Sausage, Roasted Peppers in a white wine garlic sauce	\$70	\$130
Penne Ala Vodka (plain)	\$65	\$115
Penne Ala Vodka w/ Peas & Proscuitto	\$70	\$130
Penne Ala Vodka w/ Grilled Chicken	\$70	\$130
Penne Ala Vodka w/ Grilled Shrimp	\$85	\$150
Cavatelli w/ Broccoli & Sun-Dried Tomatoes	\$70	\$130
Cavatelli w/ Broccoli Rabe, Sausage, Cannelloni Beans	\$75	\$140
Cavatelli w/ Broccoli Rabe, Sausage, Cannelloni Beans, Shrimp	\$85	\$150
Cheese Tortellini Ala Panna	\$70	\$130
Baked Meat Lasagna (Beef & Sausage)	\$70	\$130
Baked Vegetable Lasagna (Red Sauce)	\$70	\$130
Baked Roasted Vegetable Lasagna (Red Sauce)	\$70	\$130
Vegan Israeli Couscous w/ Grilled Balsamic Vegetables	\$75	\$140

Gourmet Ravioli: (30 per half tray / 70 per full tray)

Sauces Available: Pesto Cream, Roasted Pepper Cream, Pomodoro, Putanesca, Seafood Pesto Cream (add \$5.00)

Sun-Dried Tomato & Mascarpone Cheese	\$70	\$130
Roasted Wild Mushroom	\$80	\$150
Spinach & Roasted Garlic	\$80	\$150
Lobster & Ricotta	\$95	\$175
Seasonal: Pumpkin, Butternut Squash, Cider Glazed Brussel Sprout (call for availability)		



YOUR EVENT IS SPECIAL TO US TOO!

Sides by the Tray

1/2 Tray Full Tray

Half trays feed 10 – 12 as a main dish and 15-20 as a side dish
Full trays feed 20 – 25 as a main dish and 30 – 40 as a side dish

Vegetables:

Broccoli Cheddar Casserole	\$55	\$100
Fresh Steamed Garden Vegetables w/ Butter, Salt & Pepper	\$50	\$90
Grilled Balsamic Vegetable Stacks (Eggplant, zucchini, summer squash, Portobello's, roasted red peppers w/ sweet balsamic drizzle)	\$60	\$110
Grilled Balsamic Vegetables	\$55	\$100
Honey Glazed Baby Carrots with candied pecans & fresh basil	\$50	\$90
Sautéed peas, mushrooms, artichoke hearts, asparagus tips w/ olive oil & garlic	\$50	\$90
Sautéed spaghetti squash w/ roasted red peppers & pine nuts	\$60	\$110
String Beans Almondine	\$50	\$90
String Beans w/ Julienned Carrot	\$50	\$90
Zucchini & Summer Squash Sauté with Roasted peppers & garlic	\$55	\$100
Eggplant Parmigiana	\$60	\$110
Eggplant Rollatini	\$60	\$110

Starches:

Boiled Parsley Potatoes	\$50	\$90
Buttered Egg Noodles	\$30	\$50
Country Herb Dressing	\$50	\$90
Country Sausage & Mushroom Dressing	\$55	\$100
Fall Harvest Apricot & Apple Dressing	\$55	\$100
Garlic & Rosemary w/ Lemon Roasted Potato Wedges	\$50	\$90
Garlic Cheddar Mashed Potatoes	\$50	\$90
Garlic Parmesan Roasted Potato Wedges	\$50	\$90
Herb Roasted Red Bliss Potatoes	\$50	\$90
Rice Pilaf w/ Diced Carrots & Peas	\$45	\$80
Rice Pilaf	\$40	\$70
Wild Rice Pilaf	\$50	\$90
Yukon Gold Mashed Potatoes	\$50	\$90



YOUR EVENT IS SPECIAL TO US TOO!

Desserts:

Layer Cakes: 2021 Chocolate Cake, Brown Derby, Cannoli, Carrot, Chocolate Fudge, Chocolate Mousse, Chocolate Raspberry Fudge, Chocolate Strawberry Short cake, Coconut, Day & Night, German Chocolate, Lemon Chiffon, Maple Walnut, Mocha / Cappuccino, Napoleon, Oreo, Red Velvet, Reese's Peanut Butter Cake, Rum Cake, Strawberry Short Cake, Tiramisu Cake, Vanilla Fudge, Vanilla Butter Cream, Vanilla Derby

7" Layer Cake	\$32 each
10" Layer Cake	\$50 each

Cheese Cakes:

Plain NY, Italian, Tall NY Plain, Blueberry, Boston Cream, Brownie, Cherry, Pineapple, Strawberry.

7" Cheese Cake	\$36 each
10" Cheese Cake	\$52 each

10" Pies:

Apple Pie, Blueberry Pie, Cherry Pie (pumpkin seasonally).	\$22 each
Banana Cream, Chocolate Cream,	\$34 each
Boston Cream, Key Lime, French Apple Torte	\$36 each

Italian Cookies, Butter Cookies, Biscotti, Rugelach	\$19 per pound
Fresh Baked Homestyle Cookies	\$16 per dozen
Assorted Mini Italian Pastries	\$26 per dozen
Fudge Brownies	\$24 per dozen
Mini Stuffed Cup Cakes	\$26 per dozen
Cup Cakes	\$26 per dozen
Gourmet Cup Cakes	\$38 per dozen
Mini Black & White Cookies	\$19 per dozen
Large Black & White Cookies	\$4 each
Linzer Tarts & Hamantaschen	\$4 each

Sheet Cakes: All cakes have 3 layers of cake & 2 layers of filling.

Standard Fillings: Reese's, Oreo, Moca, Vanilla Custard, Banana Custard, Chocolate Custard, Chocolate Fudge, Chocolate Mousse, White Chocolate Mousse, Raspberry Mousse, Raspberry filling, Lemon Filling, Strawberry Filling.

Quarter Sheet Cakes 15—25 servings	\$65
w/ cannoli, fresh fruit, carrot or red velvet	\$75

Half Sheet Cakes 40—50 servings	\$110
w/ cannoli, fresh fruit, carrot or red velvet	\$120

3/4 Sheet Cakes 50—75 servings	\$150
w/ cannoli, fresh fruit, carrot or red velvet	\$160

Full Sheet Cakes	\$215
w/ cannoli, fresh fruit, carrot or red velvet	\$225

Large Subs:

We fill our large subs with 1 pound of meats and cheeses per foot, any combination is available. Subs are precut in 2" slices (6 slices per foot).

3' long or Ring	\$90
4' long	\$105
6' long	\$150

Bread:

Dinner Rolls	\$6.50 per dozen
Hoagie Rolls (5")	\$7.50 per dozen