

# Catering Menu

## APPETIZERS

Fried Calamari 1/2 \$65 Full \$120  
served with marinara sauce

Thai Calamari 1/2 \$65 Full \$120  
fried calamari tossed in a chili pepper  
and ginger soy sauce. Sprinkled  
with sesame seeds and scallions

Thai Shrimp 1/2 \$60 Full \$110  
fried baby shrimp tossed in a chili pepper and  
ginger soy sauce. Sprinkled with sesame seeds  
and scallions

Eggplant Parmesan 1/2 \$60 Full \$110

Eggplant Rollatini 1/2 \$60 Full \$110  
rolled with ricotta cheese, topped with  
mozzarella and marinara

P.E.I. Mussels 1/2 \$50 Full \$90  
marinara, bianco, or fraidiavolo

Broccoli Rabe & Sausage 1/2 \$65 Full \$120  
sautéed with garlic and olive oil

Stuffed Mushrooms 1/2 \$55 Full \$100  
sausage stuffing, lemon sauce

Arancini 1/2 \$60 Full \$110  
rice balls stuffed with ground beef and  
mozzarella cheese

## SALADS & SIDES

1/2 Tray \$40:

Mashed Potatoes

Roasted Red Potatoes

Fries

Rice Pilaf

Sautéed Mixed Vegetables

Amaretto Glaze Carrots

House Salad

## DESSERTS

1/2 Tray \$55:

Bread Pudding (assorted flavors)

Apple Crisp



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## CHICKEN

Chicken Franciase 1/2 \$60 Full \$110  
sautéed in a light egg batter with white wine,  
lemon, garlic and butter

Chicken Parmesan 1/2 \$60 Full \$110

Chicken Marsala 1/2 \$60 Full \$110  
marsala wine sauce with mushrooms

## SEAFOOD

Honey Salmon 1/2 \$75 Full \$140  
roasted golden brown with honey, served over  
a Dijon mustard sauce

Salmon Picatta 1/2 \$75 Full \$140  
sautéed with white wine, lemon,  
garlic and capers

Flounder Franciase 1/2 \$65 Full \$120  
sautéed in light egg batter with white wine,  
lemon, garlic and butter

Stuffed Flounder 1/2 \$80 Full \$150  
crabmeat stuffing, lemon sauce

Shrimp Parmesan 1/2 \$70 Full \$130

## MEAT

Veal Parmesan 1/2 \$85 Full \$160

Veal Scaloppini 1/2 \$110 Full \$210  
luigi, saltimbucca, brandied or picatta

Sausage & Peppers 1/2 \$60 Full \$110

## PASTA

Tuscan Ragù 1/2 \$80 Full \$150  
Beef short ribs and pork shoulder, slow  
cooked in tomato sauce and served over  
fresh rigatoni pasta. Topped with cool  
ricotta cheese and shredded aged  
provolone cheese

Baked Ziti 1/2 \$45 Full \$80

Pasta Marinara 1/2 \$35 Full \$60

Pasta Alfredo 1/2 \$45 Full \$80

Penne Vodka 1/2 \$45 Full \$80  
with chicken 1/2 \$50 Full \$90  
with shrimp 1/2 \$65 Full \$120

Bowtie Florentine 1/2 \$50 Full \$90  
garlic, olive oil, cannellini beans,  
prosciutto and spinach

## KIDS

1/2 Tray \$45:

Homemade Mac & Cheese  
Chicken Fingers  
Mozzarella Sticks

IF IT'S NOT ON OUR  
MENU, ASK US.  
WE MAY BE ABLE TO  
MAKE IT.

WE ADD A 3% SURCHARGE  
FOR ALL CREDIT CARD  
PAYMENTS

WE ASK THAT ALL  
CATERING ORDERS BE  
MADE AT LEAST 3 DAYS  
IN ADVANCE.

THANK YOU!