

Catering Menu

APPETIZERS

Fried Calamari 1/2 \$70 Full \$130
served with marinara sauce

Thai Calamari 1/2 \$70 Full \$130
fried calamari tossed in a chili pepper
and ginger soy sauce. Sprinkled
with sesame seeds and scallions

Thai Shrimp 1/2 \$65 Full \$120
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 \$55 Full \$100
marinara, bianco, or fradiavlo

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 \$65 Full \$120
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

Bread Pudding

Cheesecake

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CHICKEN

Chicken Franciase 1/2 \$65 Full \$110
sautéed in a light egg batter with white wine,
lemon, garlic and butter

Chicken Parmesan 1/2 \$65 Full \$110

Chicken Marsala 1/2 \$65 Full \$110
marsala wine sauce with mushrooms

SEAFOOD

Honey Salmon 1/2 \$80 Full \$150
roasted golden brown with honey, served over
a Dijon mustard sauce

Salmon Picatta 1/2 \$80 Full \$150
sautéed with white wine, lemon,
garlic and capers

Flounder Franciase 1/2 \$75 Full \$140
sautéed in light egg batter with white wine,
lemon, garlic and butter

Stuffed Flounder 1/2 \$85 Full \$160
crabmeat stuffing, lemon sauce

Shrimp Parmesan 1/2 \$75 Full \$140

MEAT

Veal Parmesan 1/2 \$90 Full \$170

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

Sausage & Peppers 1/2 \$65 Full \$120

PASTA

Tuscan Ragu 1/2 \$85 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 \$55 Full \$90
with shrimp 1/2 \$70 Full \$130

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

KIDS

1/2 Tray \$50:

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!