

Catering Menu

APPETIZERS

- Fried Calamari 1/2 \$50 Full \$90
served with marinara sauce
- Thai Calamari 1/2 \$50 Full \$90
fried calamari tossed in a chili pepper
and ginger soy sauce. Sprinkled
with sesame seeds and scallions
- Thai Shrimp 1/2 \$50 Full \$90
fried baby shrimp tossed in a chili pepper and
ginger soy sauce. Sprinkled with sesame seeds
and scallions
- Eggplant Parmesan 1/2 \$45 Full \$80
- Eggplant Rollatini 1/2 \$45 Full \$80
rolled with ricotta cheese, topped with
mozzarella and marinara
- P.E.I. Mussels 1/2 \$35 Full \$60
marinara, bianco, or fradivlo
- Broccoli Rabe & Sausage 1/2 \$45 Full \$80
sautéed with garlic and olive oil
- Stuffed Mushrooms 1/2 \$45 Full \$80
crabmeat stuffing, lemon sauce
- Arancini 1/2 \$50 Full \$90
rice balls stuffed with ground beef and
mozzarella cheese

SALADS & SIDES

- 1/2 Tray \$35:
Mashed Potatoes
Roasted Red Potatoes
Fries
Rice Pilaf
Sautéed Mixed Vegetables
Amaretto Glaze Carrots
House Salad
Caesar Salad

DESSERTS

- 1/2 Tray \$50:
Bread Pudding (assorted flavors)
Apple Crisp



Catering Menu

CHICKEN

- Chicken Franciase 1/2 \$50 Full \$90
sautéed in a light egg batter with white wine,
lemon, garlic and butter
- Chicken Parmesan 1/2 \$50 Full \$90
- Chicken Marsala 1/2 \$50 Full \$90
marsala wine sauce with mushrooms
- Chicken on the Bone 1/2 \$45 Full \$80
lemon or Scarpariello
- Fried Chicken Wings 1/2 \$55 Full \$100
Buffalo, BBQ, garlic parmesan or Thai chili

SEAFOOD

- Honey Salmon 1/2 \$70 Full \$130
roasted golden brown with honey, served over
a Dijon mustard sauce
- Salmon Picatta 1/2 \$70 Full \$130
sautéed with white wine, lemon,
garlic and capers
- Flounder Franciase 1/2 \$60 Full \$110
sautéed in light egg batter with white wine,
lemon, garlic and butter
- Stuffed Flounder 1/2 \$75 Full \$140
crabmeat stuffing, lemon sauce
- Shrimp Parmesan 1/2 \$65 Full \$120

MEAT

- Boneless Pork Chop 1/2 \$60 Full \$110
grilled, blackened or marsala
- Veal Parmesan 1/2 \$55 Full \$100
- Sausage & Peppers 1/2 \$50 Full \$90

PASTA

- Tuscan Ragù 1/2 \$65 Full \$120
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 \$40 Full \$70
- Pasta Marinara 1/2 \$30 Full \$50
- Pasta Alfredo 1/2 \$40 Full \$70
- Penne Vodka 1/2 \$35 Full \$60
with chicken 1/2 \$40 Full \$70
with shrimp 1/2 \$55 Full \$100
- Bowtie Florentine 1/2 \$40 Full \$70
garlic, olive oil, cannellini beans,
prosciutto and spinach

KIDS

- 1/2 Tray \$40:
Homemade Mac & Cheese
Chicken Fingers
Mozzarella Sticks

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

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

THANK YOU!