

## **“Deli” Sandwiches**

(25 sandwich min.)

Grilled Zucchini & Eggplant with shaved red onion, tomato, roasted red peppers, fresh mozzarella, and arugula drizzled with balsamic reduction, served on Ciabatta Roll

\$8.95

Roasted Turkey Breast with Crisp Bacon, sliced ripe avocado, organic mesclun and tomatoes, with honey mustard served on grilled Amoroso Roll

\$8.95

Grilled Chicken Caesar Salad Wrap, served with lettuce and Tomato

\$8.95

Grilled Chicken Breast, roasted red peppers, Lettuce “Grass”, fresh mozzarella, with balsamic reduction drizzle served on toasted Panella

\$8.95

Italian Hero Featuring Prosciutto Di Parma

6 inches- \$8.95, 3 or 6 foot- \$25 per foot

Roast Top Sirloin, Sharp Cheddar Cheese, Shaved Red Onion, Hearts of Romaine, Sliced Tomatoes, Horseradish Cream served on Bakery Kaiser Roll

\$8.95

Albacore Tuna or Chicken Salad Wrap, lettuce “Grass”, micro watercress, cold tomato “concasse”

\$8.95

Cold Cut & Cheese Platter- Salami, Turkey, Roast Beef, Ham, Cheddar, Swiss, Provolone, and Pepper Jack- served with assorted breads- wheat, rye, Kaiser Roll, Italian Roll, or Pumpnickel served with pickles

\$9.95 per person- serves 10

*Sides*

Potato Salad

Macaroni Salad

Cole Slaw

\$7 per pound

-Gluten Free Bread upon Request

**Cold Hors D'oeuvres**

Fresh Fruit Display- Melon, Cantaloupe, Seedless Watermelon, Pineapple, Strawberry, Grapes

Small- \$45 Large- \$70

International Cheese with Crackers- Danish Gouda, English Stilton Bleu, French Brie, New York Sharp Cheddar, Wisconsin Pepperjack

Small- \$58 Large- \$95

Cold Italian Antipasto- Di Parma Prosciutto, thinly sliced Hot Sopressata, Hot Capicola, Genoa Salami, Aurrecchio Provolone, Cilengie Fresh Mozzarella, Marinated Artichoke Salad, Roasted Red Peppers, Assortment of Olives, Marinated Mushrooms, & hot cherry peppers

Small- \$70 Large \$125

Garden Crudite

Small- \$45 Large- \$65

**Salads**

Serves (8-10 people)

House Vinaigrette with cucumber, tomato, red onion

\$38

Caesar Salad- garlic, croutons, Reggiano Parmagiano

\$48

Add Grilled Chicken- \$63

Greek Salad- feta cheese, cucumbers, tomatoes, calamata olives with Italian Vinaigrette

\$54

Spinach Salad- Mushrooms, Eggs, Red Onion, Crisp Bacon

\$54

Cold Tortellini or Bow Tie Salad- with fresh broccoli, roasted red peppers, Italian Vinaigrette

\$44

## **Pastas**

Penne with Vodka Sauce- cream, tomatoes, mushrooms and prosciutto

½ tray- \$49 full tray- \$85

Rigatoni Marinara- fresh basil, extra virgin olive oil, garlic

½ tray- \$40 Full Tray- \$80

Tortellini Alfredo- served with romano cheese and cream sauce

½ tray- \$49 full tray- \$85

Cavatelli with Broccoli- fresh garlic and olive oil

½ tray- \$49 full tray \$85

Macaroni & Cheese

½ tray \$ 42 full tray \$77

Stuffed Shells- Marinara Sauce

½ tray- \$49 full tray- \$85

Ravioli- stuffed with Ricotta and served with Marinara Sauce

½ tray- \$49 full tray- \$85

## **Entrees**

½ tray- feeds 10-15 people      Full Tray- feeds 20-30 people

Chicken Francaise- egg dipped & sautéed golden brown, finished with white wine and lemon

Chicken Parmagiana- Marinara, Melted Mozzarella

Chicken Cacciatore- onions, mushrooms, peppers

Chicken Marsala- sautéed & finished with sliced mushrooms, rich brown sauce, & Florio

Dry Marsala from Italy

Chicken Picatta- Sautéed & Finished with lemon, white wine, capers

Chicken Savoy- Marinated chicken, roasted garlic, vinegar, Parmigiano Regianno and brown sauce

All Chicken Options- ½ tray \$47 full tray- \$85

Shrimp Francaise- dipped in egg batter, white wine, lemon, butter

½ tray- \$85 full tray- \$155

Shrimp Scampi- Garlic, Lemon, White Wine

½ tray- \$85 full tray- \$155

Grilled Salmon- with lemon, butter

½ tray- \$70 full tray- \$125

With mango Salsa- \$10 additional

Prince Edward Island Mussels- Marinara, Fra Diavolo or White Wine, roasted garlic

½ tray- \$49 Full Tray- \$95

Peruvian Seafood Risotto- Shrimp, Mussels, Clams, Aji Red and Yellow Peppers,  
traditional rice dish

½ tray- \$85 full tray- \$125

Eggplant Rollatini- Marinara Sauce, Mozzarella Cheese

½ tray- \$46 Full tray- \$80

Italian Sausage and Peppers

½ tray- \$46 Full Tray- \$80

Baked Ziti

½ tray- \$46 full tray- \$80

Italian Meatballs- Marinara Sauce

½ tray- \$46 full tray- \$80

Sliced Roast Beef ( cooked to order) Brown Gravy served on side

½ tray- \$60 full tray \$98

Carved Filet Mignon ( cooked to order)- Mushroom Sauce served on side

½ tray- \$95 full tray- \$180

Veal and Peppers- natured veal, simmered with garlic, white wine, tomatoes

½ tray \$80 full tray \$140

### **Sides**

Garlic or Classic Mashed Potatoes

½ tray- \$29 full tray- \$50

Red Roasted Potatoes- garlic, butter, parsley

½ tray \$29 full tray- \$50

Broccoli, Cauliflower, Carrots-

½ tray- \$45 full tray \$70

Green Beans with almonds or mushrooms-

½ tray- \$45 full tray- \$70

Rice Pilaf, Brown Rice with Garlic, or Spanish Yellow Rice

½ tray- \$30 full tray \$50

Italian Dinner Rolls- served with butter

\$6.95 per dozen

### **Delivery Charges and Equipment**

Food Drop-off within 10 miles

\$35

Food Drop-off overall 10 miles

Priced accordingly

Chaffer Setup- wire rack, water pan, 2 sternos, & serving utensils

\$13

Disposable Tableware Setup- high quality plates, salad bowl, tableware, drinking cups

hot or cold, & dinner napkins

\$2.50 per person