



BASIC CATERING MENU

50 PERSON MINIMUM

HOT ENTREE OPTIONS

Choose 3 of the following:

- ♦ Roast Beef in Gravy
- ♦ Herb-roasted Turkey Breast in Gravy
 - ♦ Italian "Porchetta" Roast
 - ♦ Pulled Pork with BBQ Sauce
 - ♦ Chicken Marsala
- ♦ Italian chicken thighs with garlic, rosemary in white wine sauce
 - ♦ Chicken Piccata
 - ♦ Shrimp Scampi
 - ♦ Penne with Marinara Sauce
 - ♦ Fettucine Alfredo with Chicken
- ♦ Grilled brisket with Southwestern dry rub
- ♦ Italian Sausage with Roasted Red Peppers and Broccoli Rabe
 - ♦ Jambalaya
- ♦ Homemade meatballs in marinara sauce

INCLUDED SIDES

CHARCUTERIE AND CHEESE BOARD

(Cooked ham, Salami, Roast Turkey, Roast beef, Cheddar, Provolone, American, Roasted Red Pepper, Grapes, Apricot Jam, Crostini, Crackers)

POTATO SALAD OR VEGETABLE MEDLEY

GARDEN SALAD

(Romaine, Red-leaf, Cucumber, Tomato, Radish, Black Olive, Vinaigrette)

PICKLES, OLIVES, TOMATOES

PREMIUM APPETIZERS

(ADDITIONAL PRICE PER PERSON SHOWN)

- ♦ Veal meatballs in garlic-saffron sauce (\$3.50)
- ♦ Chicken Fingers w/ BBQ and Honey-Mustard sauces (\$3.00)
- ♦ Chicken Wings w/ Hot or Garlic-Parmesan Sauce (\$3.00)
 - ♦ Fried calamari w/ Marinara sauce (\$4.00)
 - ♦ Clams Casino (\$4.00)
 - ♦ Olive and tomato crostini (\$1.50)

PRICING:

\$10.00/PERSON FOR PARTIES OF 200+

\$12.00/PERSON FOR PARTIES OF 100+

\$14.00/PERSON FOR PARTIES 50+