

CATERING



APPETIZERS

Seasonal Fruit Tray

Chef's selection of seasonal fruits
\$38 / \$52

Vegetable Crudite

*Chef's selection of seasonal vegetables,
Choice of Hummus, Buttermilk Ranch, or
Spinach Dip*
\$38 / \$52

Charcuterie Tray

*Assortment of meats, cheeses, fresh
seasonal fruit, nuts, and candied fruit*
\$55 / \$80

Hand Rolled Meatballs

*Chef's special Meatballs, Marinara Sauce,
and Parmesan*
15 pieces \$40
30 Pieces \$80

Chicken Salad Croissant

*Shredded Chicken tossed with Mayo,
Grapes, Celery, and Dill
on a Fresh Croissant*
15 pieces \$40
30 Pieces \$80

Chicken Salad Croissant

*Shredded Chicken tossed with Mayo,
Grapes, Celery, and Dill
on a Fresh Croissant*
15 pieces \$30
30 Pieces \$60

Smoked Salmon Dip

*Whipped Mascarpone blended with
chopped Smoked Salmon, served with
Crackers*
Half Tray \$40
Whole Tray \$80

SALADS

Caesar

*Romaine Lettuce tossed with Parmigiana
and Croutons*
\$45 / \$65

Mixed Greens

*Spring Mix, Tomato,
Cucumber, Carrot, and Onions*
\$40 / \$60

Caprese

*Fresh Mozzarella, Roma tomatoes,
layered with Basil, and Balsamic*
\$55 / \$85

Antipasto

*Romaine Lettuce, Tomatoes, Olives,
Sopressatta, Peperoncini, Provolone
Cheese, Mozzarella Cheese, Vinaigrette*
\$55 / \$85

Chopped Chicken Salad

*Romaine Lettuce, Bacon, Tomatoes, Red
Onion, Cucumber, Blue Cheese,
and Ditalini Pasta*
\$55 / \$75



Half Pans Serve up to 15 guests
Whole Pans Serve up to 30 Guests

APPETIZERS

<i>Chicken Strips</i>	\$36.00
<i>Chicken Wings</i>	\$24.00
<i>Chicken Quesadilla Rolls</i>	\$36.00
<i>Coconut Shrimp</i>	\$48.00
<i>Maryland Crab Cakes</i>	\$48.00
<i>Sausage and Cheese Stuffed Mushrooms</i>	\$36.00
<i>Spinach and Brie Wonton</i>	\$36.00
<i>Vegetable Spring Rolls</i>	\$36.00
<i>Buffalo chicken Spring Rolls</i>	\$36.00
<i>Szechwan Beef Spring Rolls</i>	\$48.00
<i>Artichoke Parmesan Rounds</i>	\$48.00
<i>Spanakopita</i>	\$36.00
<i>Spice Rubbed Meat Balls</i>	\$36.00
<i>Smoked Chicken Crostini</i>	\$36.00
<i>Beef Wellington</i>	\$36.00
<i>Crab Rangoon</i>	\$48.00
<i>Crescent Wrapped Mini Hot Dogs</i>	\$48.00
<i>Mini Beef or Turkey Burgers</i>	\$48.00
<i>Shrimp Cocktail</i>	\$36.00

*Pricing Reflects 1 Dozen Per Menu Item
Minimum order of 24 Pieces/2 Dozen*

ACCOMPANIMENTS

<i>Sausage and Peppers</i>	\$36 / \$65
<i>Wedged Potatoes</i>	\$24 / \$45
<i>Mashed Potatoes</i>	\$24 / \$45
<i>Mixed Vegetable Medley</i>	\$36 / \$65
<i>Steamed Broccoli</i>	\$30 / \$55
<i>Potato Salad</i>	\$8 / \$16

PORK & BEEF

Filet Mignon

*Choice cut Filet served with
Cabernet Demi-Glace or Au Jus
\$130 / \$260*

Prime Rib

*Roast choice cut of beef served with
Au Jus and Horseradish Sauce
\$130 / \$260*

Bacon Wrapped Pork Loin

*Tender Pork Loin wrapped in Bacon
Roasted with a Balsamic Glaze
\$120 / \$240*

FISH

Shrimp Scampi

*Grilled Jumbo Shrimp tossed
in Linguini and a Garlic
and White Wine Sauce
\$115 / \$230*

Fresh Salmon

*Grilled Salmon topped with
Tomato Bruschetta and Grated Parmesan
\$145 / \$280*

Blackened Mahi Mahi

*Roasted Mahi Mahi Filet served with
Pineapple Salsa and Rice Pilaf
\$155 / \$300*

CHICKEN

10 Chicken Breasts in Half Pans & 20 Chicken Breasts in Whole Pans

Chicken Roma

*Breaded boneless chicken breast served over linguine with chopped tomatoes, roasted bell peppers & marinara, finished with provolone cheese
\$80 / \$160*

Pesto Cream Chicken

*Sautéed boneless breast of chicken topped with a basil cream sauce
\$80 / \$160*

Chicken Marsala

*Chicken Breasts sautéed with Wild Mushrooms in a Sweet Marsala Wine Sauce
\$80 / \$160*

Chicken Piccata

*Lightly Floured and Egg Coated Chicken Breast sautéed
in a White Wine Lemon Sauce & Capers
\$80 / \$160*

Chicken Vesuvio

*Pan Seared boneless breast of chicken topped with a vesuvio sauce
\$80 / \$160*

PASTA

Cheese Lasagna

Homemade Lasagna Sheets, Layered with Béchamel Sauce, Marinara Sauce, and Fresh Ricotta

\$45 / \$85

Meat Lasagna

Homemade Lasagna Sheets, Layered with Ground Beef, Béchamel Sauce, Marinara Sauce, and Fresh Ricotta

\$50 / \$90

Eggplant Parmigiana

Crispy Eggplant, Layered with Fresh Mozzarella and Parmesan, in a Marinara Sauce

\$45 / \$75

Bow Tie Pasta

Choice of: Alfredo, Marinara, or Vodka Sauce

\$45 / \$85

Ravioli al Formaggio

Homemade Ravioli tossed in a Marinara Sauce, topped with Fresh Parmigiana

\$45 / \$85

Ravioli di Carne

Homemade Meat and Cheese Ravioli tossed in a Marinara Sauce, topped with Fresh Parmigiana

\$50 / \$90

Pasta di Vedure

Penne Pasta tossed in a Marinara Sauce, tossed with Mixed Vegetables

\$45 / \$85