

Catering Menu

Breakfast Platters- \$14.99 per person

Scrambled Egg with choice of meat, Pancakes or French Toast, Home Fries, Orange Juice, Mini fresh Donuts and paper products.

Wraps Platter- served with Lettuce, Tomato, Onion, Mayo or Oil/ Vinager. \$14.99 per person

Meat & Cheese of your Choice (Ham, Turkey, Roast Beef, Salami, Pepperoni, Pastrami, Corn beef, Prosciutto, Grilled Chicken, Breaded Chicken, Chicken Salad, Tuna Salad, Apple dill Chicken salad, American, Swiss, Provolone, Mozzarella, Fresh Mozzarella, Cheddar & Goat Cheese) served with Pickles and Cole slaw on side, Soda, Mini Fresh Donuts, with Paper Products. We Have Eggplant, Squash, Zucchini & Avacado as well

3 OR 4 Or 6 Footer Sandwiches- \$14.99 per Foot

served with Lettuce, Tomato, Onion, Mayo or Oil/ Vinager.

Meat & Cheese of your Choice (Ham, Turkey, Roast Beef, Salami, Pepperoni, Pastrami, Corn beef, Prosciutto, Grilled Chicken, Breaded Chicken, Chicken Salad, Tuna Salad, Apple dill Chicken salad, American, Swiss, Provolone, Mozzarella, Fresh Mozzarella, Cheddar & Goat Cheese) served with Pickles and Cole slaw on side, Mini Fresh Donuts, with Paper Products. We Have Eggplant, Squash, Zucchini & Avacado as well.

Appetizers: (Tray)

	Half	Full
Fried Clamari- Golden Fried Calamari served with Home Made Marinara Sauce.	\$50	\$80
Buffalo Chicken Wings:- Juicy and Crispy Buffalo wings served with Blue Cheese Dressing.	\$45	\$80
BBQ Chicken Wings:- Juicy and Crispy Buffalo wings served with BBQ Dressing.	\$45	\$80
Chicken Tenders:- server with Honey Mustard Dressing.	\$45	\$75
Eggplant Rollatini: Fresh Battered Eggplant stuffed with seasoned Ricotta Cheese and smothered with Home Made Marinara Sauce and Melted Mozzarella Cheese.	\$45	\$75
Coconut Shrimp: Fresh Jumbo Shrimp with Coconut Crust with Fruit Dipping Sauce	\$60	\$110
Shrimp Cocktail: Jumbo Shrimp Served with Cocktail Sauce	\$60	\$110
Lamb Chops- Marinated Lamb Chops.	\$60	\$110
Bruschetta:- Toasted Itallian Bread with Chopped Tomatoes, Onions, Olive Oil and Romano Cheese.	\$35	\$65
Caprese:- Fresh Mozzrella with Tomatoes, Basil and Olive Oil.	\$45	\$75
Mozzarella Sticks:- Served with side Of Marinara Sauce.	\$45	\$75
Cheese Platter:- Cubes Of American, Swiss, Provolone, Mozzrella and Cheddar	\$45	\$75
Vegetarian Chili-	\$45	\$75
Home made Vegetarian Chili served with Cheese, Sour cream and Salsa On Side.		
Meat Chili-	\$45	\$75
Home made Meat Chili served with Cheese, Sour cream and Salsa On Side.		
Vegetable Crudite Platter:-	\$45	\$75
Broccoli, Cauliflower, Carrot, Celary, Peppers & Zucchini with Spinach Dip.		

Salads:-

Mediterranean Salad – \$35 \$55

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Fresh Cut Romaine, Tomatoes, Chic Peas, Black Olives, Cucumbers, Scallions,
Fresh Dill, Feta Cheese and Italian Dressing on side.

Ceaser Salad - Fresh Cut Romaine, Shredded Parmesan , Home made Ceaser Dressing. **\$30 \$50**

Garden Salad – Fresh Cut Romaine, Tomatoes & Cucumbers with your choice of Dressing. **\$30 \$50**

Chicken Ceaser Salad -Fresh Cut Romaine,Shredded Parmesan Grilled Chicken,Ceaser Dressing **\$50 \$80**

Chicken Garden Salad – **\$50 \$80**

Fresh Cut Romaine, Tomatoes & Cucumbers & Grilled Chicken with your choice of Dressing.

Herb Goat Cheese Salad – **\$35 \$55**

Baby Green, Roasted Red Peppers, Pine Nuts and Seasoned Goat Cheese, with Home made Balsamic Vinaigrette on side.

Portabella Mushroom Salad – **\$35 \$55**

Sliced Portabella Mushrooms over Baby Green, Roasted Red Peppers, Pine Nuts with Home made Balsamic Vinaigrette on side.

Chicken Almandine Salad – **\$50 \$80**

Breaded Almandine Chicken over Fresh Cut Romaine, Tomatoes, Cucumbers, Home made Balsamic Vinaigrette on side.

Chef Salad - **\$50 \$80**

Fresh Cut Romaine, Tomatoes & Cucumbers with rolled and sliced Roast Beef, Turkey & Swiss with your choice of Dressing.

Anti Pasti Salad- **\$50 \$80**

Ham, Salami, Pepperoni, Capicola, Swiss Cheese over Garden Salad with Home made Balsamic Vinaigrette On Side.

Avocado Salad – **\$45 \$75**

Fresh Cut Romaine, Home Made Corn Salsa, Red Onions, Chopped Turkey with Home made Balsamic Vinaigrette on side.

Cran Pecan Salad – **\$35 \$65**

Craisins, Toasted Pecans, Baby Green, Roasted Red Peppers, and Seasoned Goat Cheese, with Home made Balsamic Vinaigrette on side.

Asparagus and Beet Salad – **\$35 \$65**

Grilled Asparagus, Sliced Beet, Baby Green, Roasted Red Peppers, and Seasoned Goat Cheese, with Home made Balsamic Vinaigrette on side.

Tex Mex Salad – **\$35 \$65**

Garden Burger over Fresh Cut Romaine, Tomatoes & Cucumbers with Tex Mex Dressing On side.

Taco Salad - **\$35 \$65**

Fresh Cut Romaine, Tomatoes & Cucumbers, Scallions in a Taco Shell served with Meat or Vegetarian Chili, side of Sour Cream and Salsa on side.

Asian Seared Tuna Steak Salad- **\$50 \$80**

Sliced Grilled Tuna Steak over Baby Green, Roasted Red Peppers, with Home made Balsamic Vinaigrette on side.

Grilled Shrimp & Calamari Salad- **\$60 \$90**

Marinated Grilled Shrimp and Calamari, fresh Mozzarella Cheese, Roasted Red Peppers, Black Olives over Mix Green with Home Made Balsamic Vinaigrette On Side.

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Pasta- All of our Pasta Dishes are Sautee'd to Order using the Finest Ingredients available. All Trays are served as listed or with your choice of Spaghetti, Ziti, Linguini Or Rigatoni.

Pasta Specialities: (ADD Grilled Chicken to any Pasta \$15 \$25)

Fettuccine Alfredo- Fettuccine Pasta served with Creamy Alfredo Sauce. **\$40 \$75**

Linguini wih Clam Sauce- **\$45 \$80**

Our Traditional Clam Sauce includes fresh little neck clams, served in Marinara sauce or Garlic & Olive Oil

Penne Al Vodka- Penne Pasta served with Creamy Marinara Sauce with splash Of Vodka. **\$40 \$75**

Cavatelli Broccoli with Chicken- **\$45 \$80**

Sauteed Chicken & Broccoli served in Garlic & Olive Oil.

Rigatoni Chicken & Broccoli **\$45 \$80**

Sauteed Chicken & Broccoli served in Garlic & Olive Oil.

Penne Arribiata **\$40 \$70**

Mushrooms, onions and Cherry Peppers in a Spicy Marinara Sauce.

Farfalle with Sausage and Broccoli Rabe- **\$40 \$75**

Sauteed with Broccoli Rabe in Garlic and olive Oil Sauce.

Spaghetti Bolognese **\$40 \$75**

Spaghetti tossed with hearty meat sauce.

Cheese Ravioli Alla Vodka **\$40 \$75**

Cheese Ravioli with Creamy Marinara Sauce & Splash Of Vodka Sauce.

Baked Pasta:-

Baked Stuffed Shells- **\$40 \$75**

Jumbo Shells stuffed with Ricotta and covered with Marinara Sauce And Mozzarella Cheese.

Baked Manicotti- Ricotta Filled Crepes with Marinara Sauce and Mozzarella Cheese. **\$40 \$75**

Baked Lasagna- Layers Of Pasta, Cheese & Meat makes this Lasagna one to remember. **\$45 \$80**

Cheese Ravioli- Choice Of Marinara Sauce or Alfredo Sauce or Vodka Sauce. **\$40 \$75**

Baked Ziti- Penne Pasta , Marinara Sauce with three Cheese baked to Perfection. **\$40 \$75**

Chicken In Trays: **\$50 \$90**

Chicken Marsala-

Chicken Breast Sautee with Mushrooms with Marsala wine sauce, served with Mash Potatoes with Brown Gravy and Vegetables.

Chicken Francaise -

Chicken Breast in Lemon Butter Sauce served with Yellow Rice and Vegetables.

Chicken Scampi- Chicken Breast with Garlic Scampi Sauce served with Spaghetti and Vegetables.

Chicken Piccata –

Sautéed Chicken Breast in Lemon white Wine Sauce with Capers served with Spaghetti and Vegetables.

Chicken Parmesan –

Breaded Chicken layered with Marinara Sauce , melted Mozzarella Cheese Over Penne AL Vodka.

Chicken Sorrentino- Topped with eggplant, fresh mozzarella and prosciutto in Demi Glaze Sauce.

Chicken Fra Diavolo- Chicken Breast sautéed in spicy Fra Diavolo Sauce.

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Chicken Mediterranean- Chicken breast sautéed in lemon white wine sauce, with artichoke hearts, roasted red peppers and Mushrooms.

Fish In Trays:

\$65 \$120

Salmon/ Tilapia/ Cod Or Shrimp Francaise -

Salmon/ Tilapia/ Cod Or Shrimp in Lemon Butter Sauce served with Yellow Rice and Vegetables.

Chicken Scampi- Chicken Breast with Garlic Scampi Sauce served with Spaghetti and Vegetables.

Salmon/ Tilapia/ Cod Or Shrimp Piccata –

Sautéed Salmon/ Tilapia/ Cod Or Shrimp in Lemon white Wine Sauce with Capers served with Spaghetti and Vegetables.

Salmon/ Tilapia/ Cod Or Shrimp Fra Diavolo-

Salmon/ Tilapia/ Cod Or Shrimp sautéed in spicy Fra Diavolo Sauce.

Salmon/ Tilapia/ Cod Or Shrimp Mediterranean- Salmon/ Tilapia/ Cod Or Shrimp sautéed in lemon white wine sauce, with artichoke hearts, Capers, roasted red peppers and Mushrooms.

Veal-

Veal Cutlet Parmigiana- served with home made marinara sauce and Mozzarella Cheese. **\$65 \$110**

Veal Scaloppine Francese- Battered Veal in white wine, lemon & butter sauce. **\$60 \$100**

Veal Piccata- Milk Fed Veal sautéed in white wine, lemon & Caper Sauce. **\$65 \$110**

Veal Scaloppine Marsala- Tender Veal in Classic Marsala Wine Sauce with Fresh Mushrooms. **\$60 \$100**

Veal Milanese- Breaded Veal Cutlet pan fried in creamy Milanese Sauce with lemon wedges. **\$65 \$110**

Veal Sorrentino- Topped with Eggplant, Fresh Mozzarella, Prosciutto in Demi Glaze Sauce. **\$60 \$100**

Veal Saltimbocca- Topped with Prosciutto and Fresh Mozzarella in a bed of Spinach. **\$65 \$110**

Eggplant-

\$45 \$75

Eggplant Parmesan- Breaded Eggplant covered with tomato sauce and mozzarella cheese.

Eggplant Rollantini- Eggplant Stuffed with ricotta, covered with Marinara Sauce and melted Mozzarella.

Meat/ Steak-

Half Full

Meat Ball Tray \$45 \$75

Sausage Tray \$40 \$70

Steak Marsala \$70 \$130

Sausage Peppers & Onions \$45 \$80

Sausage & Broccoli Rabe \$45 \$80

Sauteed Vegetables-

Broccoli \$30 \$55

Broccoli Rabe \$40 \$75

Mix Vegetables \$40 \$75

Baby Spinach \$40 \$75

Fruit Platter - \$50 \$75

Pineapple, Banana, Strawberries, Blueberries, Grapes & Honey Dew

Assorted Cookies & Danish- \$50 \$75

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