

CATERING MENU

(ORDER NEEDS TO BE PLACED 48 HOURS BEFORE PICK UP TIME)

SALADS:

	half tray	full tray
CAESAR SALAD - Traditional Caesar salad	\$40	\$60
ARUGULA SALAD - Arugula, Fennel, parmesan shavings	\$50	\$70
BEET SALAD – Sliced red beets, Vidalia onions and baby spinach leaves	\$40	\$60
MIXED GREEN SALAD - Mixed field greens and cherry tomatoes	\$40	\$60
CAPRESE - Buffalo mozzarella cheese and sliced tomatoes	\$60	\$90

APPETIZERS:

POLPETTINE - Beef meatballs in a tomato sauce	\$70	\$115
ASSORTED GRILLED VEGETABLES - grilled mixed vegetables	\$50	\$85
FRIED CALAMARI – Golden fried calamari and light spiced tomato sauce	\$55	\$90
EGPLANT PARMIGIANA – Traditional eggplant parmigiana style	\$60	\$110

PASTA:

RAVIOLI - Spinach and ricotta cheese ravioli in a tomato or Alfredo sauce	\$75	\$120
PENNE VODKA - Penne pasta in a creamy vodka sauce	\$65	\$100
RIGATONI ALLA NORMA - Rigatoni pasta with eggplant, tomato sauce	\$70	\$110
MEAT LASAGNA - Homemade meat Lasagna	\$100	\$195
VEGETABLE LASAGNA - Homemade vegetable lasagna	\$90	\$175
RIGATONI BOLOGNESE - Rigatoni pasta with meat bolognese sauce	\$70	\$110
ORECCHIETTE – Orecchiette broccoli rabe and sausage	\$70	\$110

MAIN:

SALMONE - Roasted Salmon in a white wine and lemon sauce	\$110	\$210
POLLO MARSALA - Chicken breast, marsala wine and wild mushrooms	\$100	\$185
POLLO PICATA - Chicken breast, white wine, lemon and capers sauce	\$90	\$165
POLLO PARMIGIANA – Chicken parmigiana style	\$100	\$185
LAMB CHOPS – Marinated grilled baby lamb chops	\$130 (16pc)	\$240 (32pc)

SIDES: *Served half tray only*

ROSEMARY FRIES	\$35
SAUTEED BROCCOLI RABE	\$65
SAUTEED SPINACH	\$55
GRILLED ASPARAGUS	\$65

DESSERT:

TIRAMISU - Homemade tiramisu	\$80	\$140
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If there are items not on our menu that you would like to order just let us know and we will do our best to accommodate any request.

Please notify us before ordering if you have any food allergies.