

APPETIZERS



HOT Per Dozen

Clams Casino	15
Scallops & Bacon GF	30
Lobster Dumplings	30
Coconut Shrimp	45
Served w/sweet chile sauce	
Mini Lump Crab Cakes	24
Crab Stuffed Mushrooms	18
Stuffed Artichoke Hearts	18
Beef Skewers	30
Roasted Tenderloin Baguette	18
Beef Wellington GF	30
Teriyaki Pork Tenderloin GF	24
Chicken Skewers GF	15
Coconut Chicken	18
Served w/sweet Chile sesame seed sauce	
Chicken Wings (Vote Best In Town)	12
Plain Garlic Parm Buffalo Teriyaki Barbeque Buffa-Aki Buffa-Q	
Pan Fried House-Made Mozzarella	15

COLD Per Dozen

Bruschetta Caprese	12
Stuffed House-Made Mozzarella GF	24
Melon Wrapped w/Prosciutto GF	18
Asparagus Wrapped w/Prosciutto GF	18
Smoked Salmon Crustini	30
Tuna Tartar & Cucumber GF	18
Jumbo Shrimp Cocktail GF	36
Antipasto Skewers GF	18
Fruit Kabobs GF	12

PLATTERS

PLATTER SIZES: 12" 16"
 Serves Average People: 13-15 26-30

SALAD PLATTERS

Includes fresh house-made focaccia

House-Made Mozzarella & Tomato Salad GF	30	50
Caprese Wedge Salad GF	30	50
Grill Artisan Romaine GF	30	50
Served w/Shaved Parmesan		
Caesar Salad	25	35
Green Apple & Pecan Salad GF	30	50
Traditional Antipasto Salad GF	35	55
Fresh Garden Salad GF	20	30

SANDWICH & PIZZA PLATTERS

Italian Cold Cuts	40	70
Calzone - Pick 3:	25	45
Spinach & Cheese Pepperoni & Cheese Chicken Parm Meatball Parm Veggie		
Sliced Party Pizza (sauce only)	12	20
Grilled Pizza - Pick Any 3:	25	45
Cheese Pepperoni & Cheese Buffalo Barbecue Prosciutto & Arugula		
Finger Sandwiches - Pick Any 3:	35	65
Turkey Ham & Cheese Roast Beef Tuna Chicken Salad		
Panini's - Pick Any 3:	45	80
Chicken Pesto Short Rib Prosciutto Caprese Four Cheese Grilled Veggie Deluxe		
Wraps - Pick Any 3:	45	80
Eggplant Parm Chicken Parm Meatball Parm Chicken Florentine Turkey Breast Veggie Buffalo Chicken		
Assorted Panini's & Wraps	45	80
Half & Half		

PICKY PLATTERS

Vegetable & Dip (ranch) GF	25	45
Assorted Cheeses, Pepperoni & Crackers	35	65
Fruit & Assorted Cheeses GF	30	55
Fruit Platter GF	25	45
Italian Antipasto GF	45	85
Meats Cheeses Peppers Olives Mushrooms Artichoke Hearts		
Jumbo Shrimp GF		3 each
U12's served w/cocktail sauce		

ENTREES



ENTREE SIZES: 1/2 PAN - FULL PAN

Serves Average People: 13-15 26-30

PASTA

Penne Marinara †	25	45
Rigatoni alla Vodka †	30	55
Rigatoni Bolognese †	30	55
House-Made Gnocchi (pink sauce)	35	60
Meat Lasagna	45	80
Vegetable Lasagna	45	80
Eggplant Parmesan	45	80
Chianti's House-Made Meatballs †	40	75
Sausage & Peppers GF	45	80
Baked Ziti †	30	50
Linguini with Clam Sauce †	45	80
Red or White		
Farfalle w/ Broccoli Aglio e Olio & Chicken	35	60
Chicken Alfredo †	35	65
Served w/ choice of pasta		
Cavatelli & Broccoli	35	60
Tortellini & Mozzarella Salad	35	60
Macaroni Salad	30	55
Pasta Primavera †	35	60

CHICKEN & VEAL CH/V CH/V

Marsala	45/55	85/95
Francese	45/55	85/95
Piccata	45/55	85/95
Parmigiana	45/80	85/150
Saltimbocca	55/60	100/110
Saracena	55/60	100/110
Veal, Peas, Mushrooms & Peppers	N/A/50	N/A/95
Grilled Chicken Leonel GF	60/N/A	110/N/A

ENTREES



ENTREE SIZES: 1/2 PAN - FULL PAN

Serves Average People: 13-15 26-30

BEEF & PORK

Bourbon Steak Tips	75	145
Choice of yellow rice or parmesan risotto		
Certified Angus Rib Eye †	300	600
Prime Rib		
Beef Wellington	110	200
Roasted Turkey Breast †	50	90
Served w/ Brown Gravy		
Braised Short Ribs	100	190
Served w/ Mushroom Risotto		
Pork Chop Vallestano	90	170
Served w/ Fried Polenta		
Roasted Pork Tenderloin GF	90	170
Pork Tenderloin Saltimbocca	95	180

SEAFOOD

Fresh Atlantic Grilled GF	90	170
Salmon Fillets		
Topped w/ Fresh Marinated Tomato's & Balsamic Reduction		
Grilled Swordfish GF	100	190
Topped w/Pinapple Salsa		
Baked Stuffed Shrimp		4 each
U12's w/Crabmeat Stuffing		
Baked Scrod	90	170
Served w/ Cracker Crumbs & Lemon Butter		
Stuffed Sole	90	170
Served w/Crabmeat Stuffing		
Broiled Sea Scallops GF	90	170
Served w/Lemon Caper Risotto		

SIDES

SIDE SIZES: 1/2 PAN - FULL PAN
 Serves Average People: 13-15 26-30

VEGETABLES

Grilled Vegetable Medley GF	40	70
Roasted Vegetables Medley GF	40	70
Roasted Carrots GF	35	60
Roasted Butternut Squash GF	40	70
Fresh Green Beans GF	35	60
Italian Green Beans GF	35	60
Cream of Spinach	45	75
Zucchini Casserole †	40	70
Grilled Asparagus GF	45	75

STARCHES

Roasted Potatoes GF	35	60
Garlic Mashed Potatoes GF	35	60
Sweet Potato Mashed GF	35	60
Au Gratin Potatoes	45	75
Red Bliss Potato Salad GF	30	55
Italian Potato Salad GF	30	55
Risotto	45	75
Choice of Mushroom or Tomato		
Yellow Rice	30	55
Vegetable Stuffing	30	55
Traditional Turkey Stuffing	35	60

SOUPS & SAUCES: 1/2 Gallon Gallon

Serves Average People: 6-7 13-15

Italian Wedding Soup	7	13
Marinara GF	8	15
Pink Vodka GF	12	20
Bolognese GF	14	26
Empty Container	2	3

DRINKS & DESSERTS 12" 16"

Serves Average People: 13-15 26-30

House-Baked Cookies	15	25
Chocolate Chip & Oatmeal Chocolate		
Mini Cannoli's	15	25
House-Made Tiramisu	45	90
Fresh Baked Brownies	25	45
Mini Cheesecakes	40	80
Assorted Flavors		
Mini Cheesecakes	40	80
Served w/ Fresh Fruit Toppings		
Soda (Diet Coke & Sprite)	15	25
Bottled Water	15	25
Fruit Kabobs	15	25

OFFICE & PHARMACEUTICAL LUNCH OPTIONS (MIN. 10 PEOPLE)

THE VICE PRESIDENT

- \$14 per person
- Individual Garden Salad
 - Penne Marinara †
 - Choice of Chicken:
 - Marsala
 - Francese
 - Piccata
 - Fresh Baked Focaccia Bread
 - Fresh Baked Cookies
 - Chocolate Chip | Oatmeal
 - Choice of Soda or Water
 - High Quality Paper & Plastic Set Ups

THE PRESIDENTIAL

- \$17 per person
- Choice of Green Apple & Pecan or Grill Artisan Romaine Served with Shaved Parmesan
 - Rigatoni alla Vodka †
 - Choice of Chicken:
 - Parmigiana
 - Saltimbocca
 - Saracena
 - Leonel GF
 - Assorted Wraps & Paninis
 - Fresh Baked Focaccia Bread
 - Assorted Fresh Baked Cookie & Mini Cannoli's
 - Choice of Soda or Water
 - High Quality Paper & Plastic Set Ups

BOARD OF DIRECTORS

- \$22 per person
- Choice of Green Apple & Pecan or Grill Artisan Romaine Served with Shaved Parmesan
 - Caprese Salad
 - Rigatoni Bolognese †
 - Gnocchi with Pink Sauce
 - Choice of Chicken:
 - Parmigiana
 - Saltimbocca
 - Saracena
 - Leonel GF
 - Assorted Wraps & Paninis
 - Fresh Baked Focaccia Bread
 - House Made Tiramisu

GF Gluten Free
 † Gluten Free Options Available For An Additional Cost - Please Specify In Advance

Please add 7% sales tax plus 1% meal tax to all orders