

Catering Menu Items	Half Pan Serves ~15	Full Pan Serves 20-25
SALADS		
TOSSED GARDEN SALAD	30	50
ANTIPASTO	45	75
CAESAR (WITH CHICKEN +\$10)	30	55
PEAR & GORGONZOLA	40	65
VEGETABLES		
GRILLED BASLSAMIC VEGGIES	35	70
BROCCOLI AGLIO E OLIO (GARLIC & OIL)	30	55
GREENS & BEANS	30	55
ROSEMARY ROASTED POTATOES	35	60
GARLIC MASHED POTATO	40	75
PASTA		
PENNE/RIGATONI MARINARA	40	70
PENNE/RIGATONI ALLA VODKA	45	75
PASTA PRIMAVERA (WITH VEGETABLES & AGLIO E OILIO- OR- ALFREDO SAUCE)	45	75
CHICKEN & BROCCOLI ALFREDO	50	90
STUFFED SHELLS FLORENTINE	42	80
LASAGNE	60	120
VEGETABLE LASAGNE	55	95
ENTREES		
EGGPLANT PARMIGIANA	55	100
CHICKEN PARMIGIANA	65	120
GRILLED LEMON BASIL CHICKEN	65	120
CHICKEN PICATTA	65	120
CHICKEN MARSALA	65	120
BROCCOLI STUFFED FILET OF SOLE	60	110
SAUSAGE & PEPPERS	55	95
VEAL & PEPPERS	60	115
MEATBALLS	48	95
SAUSAGES	48	95
APPETIZERS		
FRIED CALAMARI	45	85
TOMATO BRUSCHETTA	25	45
SIRLOIN & GORGONZOLA CROSTINI WITH CARAMELIZED ONION	35	60
CHICKEN WINGS	-MP-	-MP-
ADDITIONAL HORS D'OEUVRE OPTIONS –MINIMUN 25 PER ORDER (MP)		
TOMATO CAPRESE SKEWERS		
LEMON BASIL CHICKEN SKEWER		
JUMBO SHRIMP COCKTAIL GAZPACHO		
AHI TUNA CUCUMBER CUPS WITH GINGER & SEAWEEED SALAD		
FRIED RAVIOLI WITH MARINARA SAUCE		
GOAT CHEESE STUFFED PEPPADEW PEPPERS		
FRIED WONTONS- BUFFALO CHICKEN -OR- LEMONGRASS VEGETABLE		
ASIAN VEGETABLE POTSTICKERS/DUMPLINGS		
SPANIKOPITA		