DESSERTS

Whole Cakes \$60.00

Bacio Chocolate Cake Chocolate Peanut Butter Blast

Prosecco Raspberry Cake Cannoli Cake Italian Lemon Cream Cake: \$45.00 Coconut Cake

MISCELLANEOUS/EXTRAS

Fresh Baked Bread with Butter: \$5.50/loaf

Gluten Free Rolls: Half Dozen \$15.00 Dozen: \$30.00

Marinara Sauce: \$10.00/Quart (32 oz)

Vodka or Plain Alfredo Sauce: \$12.00/Quart (32oz)

Bolognese Sauce: \$15.00/Quart (32oz)

Dressings (Prosecco, Balsamic, Lemon/White Balsamic Vinaigrette,

Ranch, Blue Cheese) \$11.00/Quart (32oz) Plastic Ware & Plates: \$2.00 per person Disposable Serving Utensils: \$2.00 each

Please inquire about special dishes or requests. Our goal is to make your event a delicious success!

Many dishes can be altered to accommodate a gluten-free or vegetarian diet, however we can not ensure a 100% gluten, dairy, or shell-fish free environment.

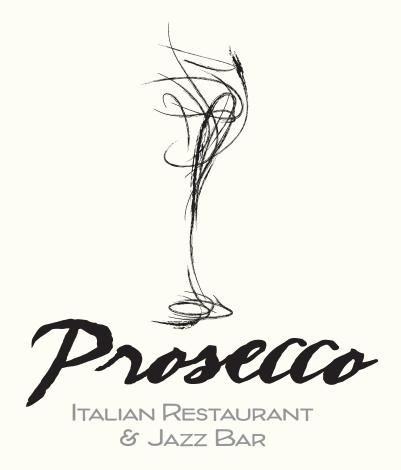
Please place order at least 48 hours in advance.

\$25 delivery fee for orders up to 5 mile radius, \$35 delivery fee over 5 miles and up to 10 miles. Any orders over 10 miles will be determined at time of order.

7.5% NYS Sales Tax will be added to the final bill.

Menu/Pricing subject to change

*Please note - Catering menu pricing is for pick-up or delivery only, for private and on-site events please call for pricing/menu We cannot guarantee delivery during peak dining hours. Thank you for understanding.



Catering • Menu

(585) 924-8000

AP	PETIZERS	Serves 12 People (Half Pan)	Serves 24 People (Full Pan)
Artio	choke French	\$50.00	\$100.00
	y Sausage, Peppers & Onions		\$140.00
	y Sausage in Marinara	\$60.00	\$120.00
-	i Meatballs in Marinara (24ct)		\$120.00 (48ct)
	s Mini Arancini (24ct)	\$50.00	\$100.00 (48ct)
	mp Cocktail (3pp)	\$72.00	\$144.00
SA	LADS	Serves 12 People	Serves 24 People
~12		(Half Pan)	(Full Pan)
Caes	sar	\$50.00	\$90.00
	ed Greens	\$50.00	\$90.00
	Salad	\$65.00	\$120.00
go fig	picy toasted walnuts, at cheese, soft sun-dried gs, & roasted diced beets are fresh spinach)		
Capı	rese	\$55.00	\$100.00
EN	TRÉES	Serves 12 People (Half Pan)	Serves 24 People (Full Pan)
Chic	ken French	\$70.00	\$140.00
	ken Cutlets	\$60.00	\$120.00
	ken Marsala	\$70.00	\$140.00
(w	rith mushrooms & artichokes er fettuccine)	4,0.00	41.0.00
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\$70.00

\$70.00/\$90.00

\$140.00 \$140.00/\$180.00

Chicken Parmigiana

Carmen Chicken/Shrimp

(with tomatoes, artichokes, spinach in a brandy white wine lemon sauce over penne)

ENTRÉES continued	Serves 12 People (Half Pan)	Serves 24 People (Full Pan)
Eggplant Parmigiana	\$55.00	\$100.00
(stacked two layers high, with marinara and mozzarella		
cheese, oven baked)		
Fra Diavolo (Spicy) Chicken/Shrimp	\$70.00/\$90.00	\$140.00/\$180.00
(sautéed roasted peppers, hot banana peppers, cherry peppers, and		
caramelized onions in a Sherry Basil		
Marinara Sauce served with penne)		

PASTA	Serves 12 People (Half Pan)	Serves 24 People (Full Pan)
Ravioli (call for selection)	\$75.00 (25ct)	\$140.00 (50ct)
Seafood Ravioli (crab & lobster, vodka sauce, shrimp)	\$125.00 (25ct)	
Lasagna (meat & cheese)	\$50.00	\$100.00
Marinara Sauce	\$40.00	\$80.00
Vodka Sauce	\$50.00	\$100.00
Alfredo (peas & prosciutto)/plain	\$50.00/\$90.00	\$60.00/\$100.00
Bolognese (traditional meat sauce)	\$70.00	\$110.00

Pasta Choices: Penne | Angel Hair | Fettuccine | Spaghetti Gnocchi or Tortellini add \$20.00 Gluten Free add \$10.00

VEGETABLES/ POTATOES	Serves 12 People (Half Pan)	Serves 24 People (Full Pan)
Greens & Beans	\$45.00	\$90.00
With Sausage	\$55.00	\$100.00
Roasted Potatoes	\$35.00	\$70.00
Fresh Zucchini, Squash, & Carrot Blend	\$40.00	\$80.00
Mash Potatoes	\$40.00	\$80.00