

four catering menu

PASTA

half pan feeds 8 ppl. / full pan feeds 16 ppl.

MACARONI & MEATBALLS choose spaghetti, capellini, rigatoni	\$25 / \$45
PESTO GNOCCHI shrimp, artichoke hearts, sun dried tomato pine nuts, feta and creamy pesto sauce	\$25 / \$45
GNOCCHI & MEATBALLS tomato sauce, meatballs	\$30 / \$50
GNOCCHI SORENTINO marinara sauce with fresh mozzarella cheese and basil	\$25 / \$45
RIGATONI ALLA VODKA a spicy tomato cream sauce with prosciutto, shrimp artichoke hearts, spinach, feta cheese and basil	\$35 / \$60
RIGATONI AURORA chicken, spinach, sun dried tomato, pine nuts and roasted garlic alfredo sauce	\$30 / \$55
RIGATONI VESUVIO fresh tomato, grilled chicken, hot peppers alio -e- olio with ricotta cheese	\$30 / \$55
SPAGHETTI BOLOGNESE a hearty meat sauce with spaghetti and a fried hot pepper	\$25 / \$45
CHEESE RAVIOLI homemade cheese ravioli with tomato sauce and meatballs	\$30 / \$55
RAVIOLI SICILIANO filet tips with roasted peppers, onions mushrooms and a red wine tomato sauce	\$35 / \$60
FETTUCCHINE ALFREDO creamy alfredo sauce and fettuccine	\$20 / \$30
CHICKEN ALFREDO creamy homemade alfredo sauce with fettuccine, chicken and broccoli	\$30 / \$55

IL FORNO

LASAGNA AL FORNO layered with ricotta, meatballs, sausage tomato sauce and mozzarella cheese	\$30 / \$55
STUFFED EGGPLANT ricotta and prosciutto stuffed eggplant tomato sauce, mozzarella and a side of capellini	\$30 / \$55
EGGPLANT PARMIGIANO eggplant parmigiano with tomato sauce and mozzarella cheese with a side of capellini	\$25 / \$45
MEATBALLS & RICOTTA meatballs, ricotta cheese and fried hot peppers (half pan 18 / full pan 36)	\$25 / \$45
STUFFED HOT PEPPERS sausage stuffed hot banana peppers smothered in tomato sauce and mozzarella cheese (half pan 9 peppers / full pan 18 peppers)	\$30 / \$55

POLLO

half pan feeds 8 ppl. / full pan feeds 16 ppl.

CHICKEN PARMIGIANO lightly breaded, smothered with tomato sauce, mozzarella	\$40 / \$70
CHICKEN VINCENZO chicken parmigiano layered with eggplant prosciutto, mozzarella	\$45 / \$75
CHICKEN & SHRIMP ROMANO egg battered in a white wine lemon cream sauce	\$50 / \$80
CHICKEN MILANESE baby field greens, tomato, artichoke hearts and shaved asiago	\$40 / \$70
CHICKEN MARSALA mushrooms and marsala wine sauce	\$40 / \$70
CHICKEN CAPRESE smothered with tomatoes, basil pesto and fresh mozzarella	\$45 / \$75

FROM THE GRILL

*FILET & SCAMPI three oz. filet's with shrimp scampi (half pan 16 / full pan 32)	\$100 / \$190
*FILET MARSALA three oz. filet's with mushrooms in a reduction of imported marsala wine (half pan 16 / full pan 32)	\$92 / \$180
*FILET & PEPPERS three oz. filet's with sweet roasted and hot banana peppers and red wine tomato sauce (half pan 16 / full pan 32)	\$92 / \$180
*PESTO CRUMB SALMON fire grilled salmon with a pesto crumb and diced tomato (half pan 8 / full pan 16)	\$86 / \$165
*MEDITERRANEAN SALMON fire grilled salmon, tomato, caper and artichoke relish balsamic reduction (half pan 8 / full pan 16)	\$86 / \$165

INSALATE

TUSCAN SALAD baby field greens, cranberries, walnuts blue cheese and balsamic vinaigrette	\$12 / \$18
CAPRESE SALAD baby field greens, fresh mozzarella cheese, tomato black olives and balsamic vinaigrette	\$12 / \$18
CAESAR SALAD romaine hearts, garlic crostini, shaved asiago cheese black olives and creamy caesar (anchovies optional)	\$12 / \$18
TOSSED SALAD romaine, iceberg, tomato, olives, onion, hot peppers zucchini and italian dressing	\$12 / \$18

four buffet menu

BUFFET #1 \$20 per person

SIDES. (choose 2.)

TOSSED SALAD
CAESER SALAD
SEASONAL VEGTABLE

PASTA (choose 1)

GNOCCHISORRENTINO
tomato sauce, fresh mozzarella and basil
RIGATONI AURORA
alfredo sauce, spinach, sun dried tomato, pine nuts

MAIN COURSE (choose 1)

CHICKEN MARSALA
mushrooms and marsala wine sauce
CHICKEN MILANESE
pan fried cutlets, dressed greens and asiago
CHICKEN ROMANO
white wine lemon cream sauce

WEDDING SOUP \$3

ANTIPASTI \$5 per person

BRUSHETTA POMODORO
ANTIPASTO
SPINACH ARTICHOKE DIP

DOLCI \$5

CHEESECAKE and or TIRAMISU

BRUNCH BUFFET #3 \$20 (50 people minimum)

SCRAMBLED EGG'S
SAUSAGE PATTIES or BACON
HOME FRIED POTATOES
SILVER DOLLAR PANCAKES
ASSORTED MUFFINS & CROISSANT
MEAT & CHEESE TRAY WITH CONDIMENTS
FRESH SEASONAL FRUIT
COFFEE & TEA
ORANGE & TOMATO JUICE

PROSECCO MIMOSSA \$5 each \$30 btl.

BLODDY MARY \$5 each \$60 btl.

DOLCI \$5 per person

CHEESECAKE and or TIRAMISU

BUFFET #2 \$25 per person

SIDES. (choose 2.)

TOSSED SALAD
CAESER SALAD
SEASONAL VEGTABLE

PASTA (choose 2)

GNOCCHI SORRENTINO
tomato sauce, fresh mozzarella and basil
RIGATONI AURORA
alfredo sauce, spinach, sun dried tomato, pine nuts
RIGATONI ALLA VODKA
tomato cream sauce, artichoke hearts, spinach
feta cheese and basil
GNOCCHICAPRESE
creamy pesto sauce, fresh mozzarella, tomato and basil

MAIN COURSE (1 beef & 1 chicken)

CHICKEN MARSALA
mushrooms and marsala wine sauce
CHICKEN MILANESE
pan fried cutlets, dressed greens and asiago
FILET FLORENTINA
wilted spinach and tomato
FILET & PEPPERS
sweet and hot peppers in a red wine tomato sauce

WEDDING SOUP \$3

ANTIPASTI \$5 per person

BRUSHETTA POMODORO
ANTIPASTO
SPINACH ARTICHOKE DIP

DOLCI \$5 per person

CHEESECAKE and or TIRAMISU

PIZZA BUFFET #4 \$16 per person

ASSORTED WOOD FIRED PIZZAS
A selection of red and white pies
BRUSHETTA POMODORO
ANTIPASTO
SPINACH ARTICHOKE DIP

DOLCI \$5 per person

CHEESECAKE and or TIRAMISU

All parties will be charged 6% pa. sales tax and 18% gratuity
Credit cards will be subject to a 3.5% surcharge