

C A T E R I N G


Newtown Shopping Center (BYOB) : 32 West Road, Newtown, PA 18940 |(215) 860-4247
Hopewell Crossing (BYOB) : 800 Denow Road, Pennington, NJ 08534 | (609) 737-9050
Barn Plaza (Full Service Bar) : 1745 South Easton Road, Doylestown, PA 18901 | (267) 485-4000

CLASSIC LUNCHEON MENU
\$25 Per Person
Plus Tax and 20\% Gratuity
MENU:
Choice of Salad
Served Individually

## Three Entrée Selections

Served with Roasted Vegetables OR Penne Pasta

INCLUDES:

## Soft Drink Beverages

Full Coffee and Tea Service
Luncheon Package Given Three and a Half Hours and Must End by $3: 30 \mathrm{pm}$

SILVER LUNCHEON MENU
\$30 Per Person
Plus Tax and 20\% Service Charge
MENU:
Choice of Salad
Served Individually

## Choice of Pasta

Served Family Style
Three Entrée Selections
Served with Roasted Vegetables and Potatoes

INCLUDES:
White Linen Tablecloths and Napkins

Soft Drink Beverages
Full Coffee and Tea Service
Luncheon Package Given Three and a Half Hours and Must End by 3:30pm

DINNER MENU
Dinner: Sunday through Thursday
\$35 Per Person
Plus Tax and 20\% Service Charge
Dinner: Friday and Saturday

## \$45 Per Person

Plus Tax and 20\% Service Charge
MENU:
Choice of Salad
Served Individually
Choice of Pasta
Served Family Style
Three Entrée Selections
Served with Roasted Vegetables and Potatoes

INCLUDES:
White Linen Tablecloths and Napkins

Soft Drink Beverages
Full Coffee and Tea Service

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## HORS D'OEUVRES

Served Family-Style Upon Arrival

## Bruschetta +2

Tuscan Garlic Crostini Displayed and Served with our Classic Tomato Bruschetta Mix

## Mozzarella in Carrozza +3

Lightly Breaded and Sautéed in a White Wine Garlic Caper Sauce with a Touch of Marinara

## Silver Dollar Mushrooms +3

Stuffed with Sweet Fennel Sausage and Gorgonzola Cheese Served in a Garlic White Wine Sauce

Silver Dollar Mushrooms +6
Stuffed with Crab Meat
Baked Clams Casino +3
Sweet Littleneck Clams Topped with a Mixture of Peppers, Onions, Bacon, EVOO \& Italian Spices

## Fried Calamari +4

Tossed with Cherry Hot Peppers and a side of Marinara

## Coconut Fired Shrimp +7

Served with a Spicy Dipping Sauce

## Mixed Variety of Flat Breads +4

Brooklyn, Bruschetta, Cheese Steak, Buffalo Chicken, Vegetable Balsamico

## Arancini Rice Balls +3

Stuffed Arancini Rice Croquettes

## Sicilian Caponata Crostini +3

Fried Eggplant, Capers, Olives, Celery, White Onions, Plum Tomatoes, Red Vinegar, Fresh Basil and Piccolo's Spices

## Long Stem Artichokes +5

Breaded, Fried and Topped with a Creamy Aioli Sauce

## Marinated Grilled Vegetables +6

Tri Color Bell Peppers, Zucchini, Portobello Mushrooms, Eggplant, Cipollini Onions, Artichoke Hearts, Olives, Tomatoes and Hot Peppers Marinated with Balsamic Vinegar and EVOO, Grilled to Perfection and Served Chilled

## Bourbon Shrimp +7

Wrapped with Bacon, Broiled and
Topped with Barbeque Bourbon Sauce

## Scallops Angelica +12

Stuffed with Crabmeat and Wrapped in Bacon

## INSALATE

(SELECT ONE)

- Served Individually. Includes Fresh Baked Bread


## Classic Caesar

Crispy Romaine Lettuce Tossed with Parmigiano-Reggiano and Served with our Creamy Caesar Dressing

## House Salad

with Romaine Lettuce, Tomatoes, Carrots, Cucumbers, Onions and House Balsamic Dressing

## Spring Mix +3

Baby Field Greens, Candied Walnuts, Granny Smith Apples and Gorgonzola Cheese, Served with our Balsamic Vinaigrette

## Chopped Salad +3

Chopped Romaine Lettuce, Smoked Meats, Sharp Provolone and Parmesan Cheeses, Roasted Red
Peppers, Green Olives, and House Balsamic Dressing

## Arugula +3

Baby Arugula, Thinly Sliced Red
Onion and our Homemade Fresh
Mozzarella, Served with our Balsamic Vinaigrette

## PASTA

(SELECT ONE)

- Served Family-Style with ParmigianoReggiano Cheese


## Penne alla Vodka

Prepared with Plum Tomatoes, Vodka, Prosciutto, and a Touch of Cream

## Penne Marinara

Slow Cooked with the Perfect Blend of Seasonings

## Fusilli Pomodoro

Tossed with Fresh Plum Tomatoes, Onions, Garlic and Basil

## Fettuccine Alfredo

A Rich Blend of Sweet Cream, Butter and Parmesan Cheese

## Penne Romano +3

Roasted Eggplant, Black Olives, and Cherry Tomatoes in a Garlic White Wine Sauce

## Gnocchi Florentine +4

Homemade Potato Gnocchi with Spinach and Fresh Mozzarella in a Pink Cream Sauce

Penne Pesto +6
House made Pinenut Basil Pesto Cream Sauce

Fusilli Faraji +4
A mix of Porcini, Oyster, Shitake and Portobello Mushrooms in a Mascarpone Cream Sauce with Truffle Oil and Reggiano Parmesan Cheese

## Fettuccine Primavera +4

Fresh Peas, Eggplant, Carrots,
Asparagus and Cherry Tomatoes
Tossed in EVOO with Garlic

## ENTRÉE

(SELECT THREE)
$\rightarrow$ Served Individually. Includes Chef's Choice of Potato and Vegetable

POLLO

## Chicken Francese

Egg-Battered and Sautéed in a Lemon, White Wine Sauce

## Chicken Marsala

Sautéed with Wild Mushrooms and
Marsala Wine Sauce

## Chicken Parmigiana

Breaded, Pan Fried, Topped with Marinara and Mozzarella Cheese

## Chicken Piccata

Simmered in White Wine, Fresh Lemon and Capers

## Chicken Saltimbocca +6

Topped with Prosciutto, Sage, Spinach and Fontina Cheese

## Chicken Fico +6

Sautéed with Figs and Porcini Mushrooms in a Cognac Cream Sauce

## Chicken Mimosa +6

Sautéed with Broccoli Rabe, Portobello Mushrooms and Fire Roasted Red Peppers in a Garlic White Wine Sauce, Topped with Melted Sharp Provolone Cheese

## Pan Fried Chicken +6

Topped with Arugula, Tomatoes, Sliced Bermuda Onions, Burrata Cheese, with an Aged Balsamic EVOO Dressing

## Chicken Amali +7

Sautéed with Shrimp, Asparagus and Artichokes in a Champagne Cream Sauce

## Chicken Teresa +12

Chicken Breast Dipped in an Egg Emulsion and Stuffed with Crab Meat,
Served in a Roasted Red Pepper
Champagne Cream Sauce
PESCE
Tilapia Francese
Egg Battered Tilapia Filets with a White Wine Lemon Butter Sauce

## Tilapia Oreganata

Tilapia Filets Topped with Oregano, Fresh Garlic, our Homemade Breadcrumbs, White Wine and EVOO, Garnished with Fresh Lemon Wedges

## Grilled Salmon +8

Served in an Asparagus Champagne Cream Sauce

Seafood Cannelloni +18
Rolled Pasta Filled with Crab Meat, Shrimp, Calamari and Scallops, Sautéed in Saffron Sauce, Topped with a Mushroom Brandy Cream
Sauce and Balsamic Demi-Glaze

## Tropical Marinated Grilled

 Shrimp Kebobs +8Glazed with Sweet and Sour Sauce

## Risotto Pescatore +10

Mussels, Clams, Shrimp Served in a Light Marinara Sauce

## Bronzino Filet +15

Served in a Garlic White Wine with Cherry Tomatoes and Kalamata Olives

Jumbo Lump Crab Cakes +15
Served with a White Wine or Saffron Garlic Sauce

## Stuffed Shrimp +15

Stuffed with Crab Meat in a Garlic White Wine Sauce

## VEGETARIAN

## Penne Roma

Roasted Eggplant, Black Olives and Cherry Tomatoes in a Garlic White Wine Sauce

## Mushroom Risotto

Tossed in a Mascarpone Cream Sauce

## Eggplant Parmigiana

Layers of Lightly Battered Fried Eggplant, Marinara Sauce and Fresh Mozzarella Cheese

## Eggplant Rollatini

Slices of Eggplant Lightly Battered,
Fried and Rolled with Ricotta Cheese and Fresh Herbs, Topped with our
Marinara Sauce and Fresh
Mozzarella

## Stuffed Portobello

Stuffed with Roasted Vegetables, Homemade Fresh Mozzarella Cheese and Balsamic Glaze

## Vegetable Cannelloni +4

Rolled Pasta Filled with Roasted
Vegetables and Ricotta, in a Brandy
Parmigiano Cream Sauce, Topped
with Peas and Balsamic Reduction

## CARNE <br> Grilled Sweet Sausage and Peppers

Sautéed Tri Color Peppers and Sweet Onions, Tossed in Marinara Sauce

## Veal Parmigiana +8

Breaded, Pan Fried, Topped with
Marinara and Mozzarella Cheese

## Veal Marsala +8

Sautéed with Wild Mushrooms, and
Marsala Wine Sauce

## Veal Piccata +8

Prepared with White Wine, Fresh Lemon and Capers

## Veal Saltimbocca +8

Sautéed and Topped with Prosciutto, Sage, Spinach and Fontina Cheese

## Filet Mignon +18

with a Choice of Gorgonzola Cream
Sauce or Mushroom Demi-Glace
Add Crab Meat +8
Pork Chop Giambotta +8
Sautéed with Cherry Hot Peppers, Tri Color Peppers and Onions

## Veal Chop +18

with a Choice of Gorgonzola Cream
Sauce or Mushroom Demi-Glace

DOLCE

- Served Family-Style with Full Coffee and Tea Service

Mini Cannoli's +3
Mixed Variety Desserts +6.50


[^0]:    Children's and Gluten Free Menus Available Final Guest Count Due 7 Days Prior to Event Date A 20\% Non-Refundable Deposit is Due Upon Booking Your Event 20 Person Minimum

    Staff Will Cut and Serve Any Dessert You Supply
    for an Additional \$1.50 Per Person
    Pricing During Holiday Season Varies. Pricing Subject to Change 4\% Credit Card Processing Fee May Apply

