



Piccolo
Trattoria
CATERING



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Notes





Hors d'Oeuvres



Display Platters and Towers

Small Serves 5 to 10 Large Serves 10 to 15

Antipasto Rustico Display - Prosciutto, Soppressata, Aged Provolone, Shaved Parmigiana Reggiano, Fresh Mozzarella, Imported Olives, Fire Roasted Red Peppers, Marinated Artichokes and Marinated Grilled Vegetables drizzled with Extra Virgin Olive Oil and garnished with Fresh Basil
Small \$110 Large \$155

Imported Charcuterie Display - Prosciutto di Parma, Soppressata, Capicola, Porchetta, Parma Cotto Ham, Genoa Salami, Mortadella, Pepperoni, Parmigiana Reggiano, Homemade Fresh Mozzarella and Imported Aged Provolone Cheeses
Small \$110 Large \$155

Fresh Mozzarella and Tomato Display - Layers of sliced Vine Ripened Tomatoes, Homemade Fresh Mozzarella, thinly sliced Prosciutto di Parma and Fresh Basil Leaves served with Balsamic Vinaigrette
Small \$80 Large \$150

Grilled Marinated Vegetables - Tri Color Bell Peppers, Zucchini, Portobello Mushrooms, Eggplant, Cipollini Onions, Artichoke Hearts, Olives, Tomatoes and Hot Peppers marinated with Balsamic Vinegar and Extra Virgin Olive Oil, grilled to perfection and served cold
Small \$110 Large \$155

Vegetable Crudit  Platter - Farm Fresh Broccoli, Carrots, Celery, Cherry Tomatoes and Red Bell Peppers served with a Bleu Cheese Dressing & Creamy Italian Vinaigrette
Small \$60 Large \$110

Fresh Fruit Display - Assorted Fresh Seasonal Fruits hand-carved and displayed
Small \$75 Large \$120

Gourmet Cheese and Cracker Display - An assortment of Imported and Domestic Cheeses displayed with Gourmet Crackers and garnished with Grapes and Berries
Small \$110 Large \$155

Stromboli Tray - Three homemade pizza dough rolled with your choice of either Spinach, Kalamata Olives, Prosciutto di Parma & Fresh Mozzarella Or Ham, Pepperoni & Fresh Mozzarella Or Sirloin Steak & Fresh Mozzarella, served with Our Marinara Sauce on the Side
\$75 per Tray

Seafood Tower - King Crab Legs and Colossal Crab Meat, Lobster Tails, Colossal Shrimp, Oysters and Clams beautifully displayed on a tiered tower and served chilled with complimenting sauces
*Market Price *In Home Set-Up Fee will apply



Hors d'Oeuvres

**Note: 2 Dozen Minimum for Each Item*

Classic Bruschetta – Tuscan Garlic Crostini served with our Classic Tomato Bruschetta Mix on the side... \$2

Sicilian Caponata – Tuscan Garlic Crostini served with our Homemade Caponata Salad of Fried Eggplant, Plum Tomatoes, Sweet Onions, Capers, Celery and our Own Special Blend of Spices on the side... \$3

Shrimp Cocktail – U-12 Shrimp steamed and chilled served with Fresh Lemon Wedges and Zesty Cocktail Sauce... \$8

Mini Caprese Kebobs – Fresh Mozzarella, Grape Tomatoes, Fresh Basil and Balsamic Reduction Drizzled on Skewers... \$3.5

Arancini Croquettes – Arborio Rice blended with Your Choice of either Wild Mushrooms, Asiago & White Wine Truffle Oil Or Parmigiana Reggiano, Pancetta and Peas, served with Our Tomato Cream Sauce... \$3

Mozzarella in Carrozza – Lightly breaded and sautéed in a White Wine Garlic Caper Sauce with a touch of Marinara Sauce... \$4

Stuffed Mushrooms – with Lump Crabmeat, Breading and Special Seasonings served in a Garlic White Wine Sauce... \$6

Stuffed Mushrooms – with Sweet Fennel Sausage and Gorgonzola Cheese served in a Garlic White Wine Sauce... \$4

Mini Marinated Kebobs – Your choice of either Marinated Chicken or Filet Mignon skewered with Onions, Mushrooms and Peppers brushed with Balsamic Or Teriyaki glaze...
Chicken \$4 - Filet Mignon \$5

Jumbo Wings – Tossed in our special Hot Sauce and served with Creamy Bleu Cheese Dressing... \$2

Chicken Tenders – Breaded White Breast Chicken Tenders, served with your choice of Honey Mustard, Teriyaki, Buffalo Or BBQ Sauces... \$3

Piccolo Sliders – Your choice of either Mini Angus, Buffalo Chicken, Pulled Pork or Cheesesteak Sliders served on Brioche Slider Buns and served with complimenting sauces... **Note – Cannot Mix and Match* \$4

Lamp Chop Lollipops – Tender Baby Lamb Chops, Dijon encrusted and roasted to perfection... \$9

Scallops Angelica – Stuffed with Crabmeat, wrapped with Bacon and sautéed with Spinach and Garlic... \$12

Baked Clams Casino – Sweet Littleneck Clams topped with a mixture of Peppers, Onions, Bacon, Extra Virgin Olive Oil & Italian Spices... \$4

Bourbon Shrimp – U-12 Gulf Shrimp wrapped with Bacon, broiled and topped with BBQ Bourbon Sauce... \$7

Coconut Shrimp – Jumbo Gulf Shrimp battered and Coconut-Encrusted and fried to a golden brown, served with Sweet Chili Sauce... \$6

Lobster Macaroni & Cheese Croquettes – Luscious Lump Lobster Meat mixed with Elbow Macaroni and Our Special Blend of Cheeses, Coated in Seasoned Breadcrumbs...\$6

Mini Crab Cakes – Lump Crabmeat mixed with a blend of Breadcrumbs and Special Seasonings served with a Lemon Saffron Dipping Sauce... \$7





Garden Salads

Small (160oz) Serves 5 to 10

Large (320 oz) Serves 15 to 20

Classic Caesar - Crispy Romaine Lettuce tossed with Parmesan and Romano Cheeses and served with Creamy Caesar Dressing on the side

Small \$40

Large \$65

Piccolo Garden - Crispy Romaine Lettuce, Plum Tomatoes, Cucumbers and Red Onion served with Our House Vinaigrette

Small \$35

Large \$60

Spring Mix - Baby Field Greens, Candied Walnuts, Granny Smith Apples and Gorgonzola Cheese, served with Our Balsamic Vinaigrette on the side

Small \$50

Large \$80

Arugula - Baby Arugula, thinly sliced Red Onion and Our Homemade Fresh Mozzarella, served with Our Balsamic Vinaigrette on the side

Small \$50

Large \$80

Roasted Beet - Sliced Roasted Beets served over Mesclun Greens with Toasted Pistachios, Crumbled Bleu Cheese, served with Our Raspberry Vinaigrette on the side

Small \$50

Large \$80

Prepared Salads

Small Serves 5 to 10

Large Serves 10-15

Fresh Tomatoes - Plum Tomatoes tossed with freshly squeezed Lemon and Orange juices, Extra Virgin Olive Oil, Red Wine Vinegar, Oregano, Salt, Black Pepper, Fresh Mint and Fresh Basil

Small \$50

Large \$80

Pasta Bruschetta - Your choice of Penne, Farfalle or Fusilli tossed with diced Tomatoes, Our Homemade Fresh Mozzarella, Red Onion, Fresh Basil and Extra Virgin Olive Oil

Small \$40

Large 70

Tortellini Pasta - Tricolored Cheese Tortellini tossed with Red Onions, Artichoke Hearts, Olives, Red Peppers, Celery and Carrots in Our White Balsamic Dressing

Small \$55

Large \$95

Macaroni Salad, Potato Salad or Cole Slaw

Small (4-5 Pounds) \$55



Assorted Sandwich Platters



Rustic Paninis

...Select Up to 6 Different Paninis from the Following List... (quartered)

Grilled Chicken Inferno

Marinated Grilled Chicken topped with Spinach, Fire-Roasted Red Peppers and Homemade Fresh Mozzarella \$85

Chicken Caesar

Marinated Grilled Chicken topped with Romaine Lettuce, Tomatoes and Creamy Caesar Dressing \$85

Filet Mignon

Thinly sliced Filet Mignon topped with Hot Peppers, Mushrooms and Fontina Cheese \$120

Grilled Vegetable

Balsamic Glazed Grilled Eggplant, Zucchini, Fire-Roasted Red Peppers and Portobello Mushrooms \$85

Prosciutto di Palma

Prosciutto with Tomatoes, Fire-Roasted Red Peppers, Our Homemade Fresh Mozzarella and Our Balsamic Vinaigrette \$95

Maryland Crab Cake

Our Famous Crab Cakes topped with Baby Field Greens, Tomato and Our Creamy Caesar Dressing \$120

The Piccolo

Grilled Homemade Sweet Sausage with Sauteed Broccoli Rabe \$95

Grilled Portobello

Grilled Portobello Mushrooms topped with Fire-Roasted Red Peppers, Our Homemade Fresh Mozzarella and Our Creamy Pesto Sauce \$85

Honey Mustard Chicken

Grilled Chicken Cutlet dressed with Honey Mustard topped with Crispy Bacon and Provolone Cheese \$85

BBQ Chicken

Grilled Chicken Cutlet dressed with Sweet & Smoky BBQ Sauce topped with Provolone Cheese \$85

Hot Roast Beef

Thinly sliced Roast Beef topped with Sauteed Broccoli Rabe and Provolone Cheese \$95

Hot Roast Pork Loin

Roasted Pork Loin topped with Sauteed Broccoli Rabe and Provolone Cheese \$95



Subs and Wraps

...Select Up to 6 Different Sandwiches from the Following List...

All Sandwiches come with Lettuce, Tomato, Onion, Complimenting Dressings and Pickles

\$85 per Tray

Select Bread

Hoagie Rolls

Kaiser Rolls

Assorted Wraps

Select Filling

Classic Italian

Tuna Salad

Roast Beef

Turkey Breast

Grilled Chicken

Ham

Select Cheese

American

Provolone

Fresh Mozzarella

Fontina



Vegetables and Side Selections

Half Serves 5 to 8

Full Serves 10 to 15

Deep Serves 20 to 25

Roasted Vegetables – Assorted Seasonal Vegetables tossed with Extra Virgin Olive Oil, Fresh Garlic and Herbs

Half \$45

Full \$80

Deep \$110

Broccoli – Sauteed with Fresh Garlic and Extra Virgin Olive Oil

Half \$45

Full \$80

Deep \$110

Spinach – Sauteed with Fresh Garlic and Extra Virgin Olive Oil

Half \$55

Full \$90

Deep \$120

Asparagus – Sauteed with Fresh Garlic and Extra Virgin Olive Oil

Half \$55

Full \$90

Deep \$120

Broccoli Rabe – Sauteed with Fresh Garlic and Extra Virgin Olive Oil

Half \$55

Full \$90

Deep \$120

Oven Roasted Baby Potatoes – Roasted with Fresh Rosemary and Extra Virgin Olive Oil

Half \$45

Full \$90

Deep \$110





Pasta Selections

Half Serves 5 to 8

Full Serves 10 to 15

Deep Serves 20 to 25

Signature Pastas

Penne alla Vodka - Prepared with Plum Tomatoes, Vodka, Prosciutto, just a touch of Cream and Red Pepper

Half \$60

Full \$95

Deep \$120

Penne Romano - Roasted Eggplant, Imported Black Olives and Cherry Tomatoes in a Garlic White Wine Sauce

Half \$60

Full \$95

Deep \$120

Penne Al Pesto - Tossed with Baby Shrimp, Marinated Grilled Chicken Breast and Our Creamy Pesto Sauce

Half \$85

Full \$120

Deep \$150

Penne Arrabbiata - Sautéed Garlic, Hot Peppers, Kalamata Olives and Capers in a Fresh Tomato Basil Sauce

Half \$60

Full \$95

Deep \$120

Penne Andrea - Sautéed Chicken Breast, Asparagus and Sundried Tomatoes in a White Wine Butter Sauce

Half \$75

Full \$110

Deep \$140

Rigatoni Melanzane - Roasted Eggplant, Fire-Roasted Red Peppers and Grape Tomatoes, topped with Fresh Mozzarella

Half \$60

Full \$95

Deep \$120

Linguine with Broccoli Aglio Olio - Tossed with Sautéed Broccoli, Fresh Garlic and extra Virgin Olive Oil

Half \$60

Full \$95

Deep \$120

Linguine Pomodoro - Fresh Roma Plum Tomatoes, Fresh Basil, Garlic and Extra Virgin Olive Oil

Half \$60

Full \$95

Deep \$120

Pappardella Gamberoni - Flat Wide Noodles tossed with Jumbo Shrimp and Grape Tomatoes in a Lemon Chive Cream Sauce

Half \$85

Full \$120.00

Pappardella Vienna - Flat Wide Noodles with Sundried Tomatoes and Marinated Grilled Chicken in a Pink Cream Sauce

Half \$75

Full \$110

Deep \$140



Fettuccine Primavera – A blend of Fresh Peas, Eggplant, Carrots, Asparagus and Cherry Tomatoes in a White Truffle Oil Garlic Sauce

Half \$60

Full \$95

Deep \$120

Fettuccine Alfredo – A rich blend of Sweet Cream, Butter and Parmesan Cheese

Half \$60

Full \$95

Deep \$120

Tortellini Selection – Our Homemade Tricolor Cheese Tortellini with your choice of Bolognese, Marinara, Alfredo or Gorgonzola Sauce

Half \$75

Full \$110

Gnocchi Selection – Our Homemade Ricotta Gnocchi with your choice of Bolognese, Marinara, Alfredo or Gorgonzola Sauce

Half \$60

Full \$95

Gnocchi Florentine – Homemade Ricotta Gnocchi with Spinach and Fresh Mozzarella in a Pink Cream Sauce

Half \$65

Full \$100

Ravioli Milano – Cheese Ravioli with Baby Shrimp and Fresh Tomatoes in a Pink Cream Sauce

Half \$75

Full \$110

Lobster Ravioli – Homemade Ravioli filled with Lobster Meat and a blend of cheeses then tossed in a Pink Cream Sauce

Half \$85

Full \$110

Deep \$160

Homemade Fusilli – Fresh Pasta tossed with Garlic in Our Plum Tomato Sauce

Half \$60

Full \$95

Deep \$120

Fusilli Faraj – Fresh Pasta tossed with a mixture of Porcini, Oyster, Shiitake and Portobello Mushrooms in a Mascarpone Cream Sauce with White Truffle Oil and Reggiano Parmesan cheese

Half \$70

Full \$105

Deep \$130

Fusilli con Broccoli Rabe – Fresh Pasta tossed with Our Sweet Fennel Sausage, Broccoli Rabe, Garlic and Extra Virgin Olive Oil

Half \$65

Full \$115

Deep \$135





Pasta Al Forno

Lasagna Classico - Layers of Semolina Pasta with Ground Beef, Ricotta & Romano Cheeses and Our Plum Tomato Sauce baked until the ingredients are perfectly melded together
Half \$80 Full \$155

Vegetable Lasagna - Layers of Semolina Pasta with Grilled Seasonal Vegetables, Ricotta & Romano Cheeses and Our Plum Tomato Sauce baked until the ingredients are perfectly melded together
Half \$75 Full \$140

Baked Ziti - Ziti Pasta combined with Ricotta & Romano Cheeses, baked in Our Plum Tomato Sauce & topped with Fresh Mozzarella Cheese
Half \$60 Full \$110

Stuffed Shells - Extra Large Pasta Shells stuffed with Ricotta & Romano Cheeses and baked in Our Plum Tomato Sauce & topped with Fresh Mozzarella Cheese
Half \$75 Full \$155

Baked Manicotti - Tender Pasta Crepes filled with Ricotta & Romano Cheeses, baked in Our Plum Tomato Sauce and topped with Fresh Mozzarella Cheese
Half \$75 Full \$155

Eggplant Parmigiana - Layers of seasoned, Fried Eggplant, Our Marinara Sauce, Romano and Fresh Mozzarella Cheeses then baked
Half \$65 Full \$120

Eggplant Rollatini - Slices of Eggplant lightly breaded, fried and rolled with Ricotta Cheese and Fresh Herbs, topped with Our Marinara Sauce and Fresh Mozzarella
Half \$75 Full \$155





Half Serves 5 to 8

Full Serves 10 to 15

Deep Serves 20 to 25

Chicken Entrees

Chicken Francese - Egg-Battered Chicken Breasts sautéed in a light Lemon & White Wine Sauce

Half \$75

Full \$130

Deep \$165

Chicken Piccata - Sautéed Chicken Breast simmered in White Wine, Fresh Lemon & Capers

Half \$75

Full \$130

Deep \$165

Chicken Marsala - Sautéed Chicken Breast with Assorted Mushrooms, Veal Stock and Marsala Wine

Half \$75

Full \$130

Deep \$165

Chicken Parmigiana - Breaded and Pan-Fried Boneless Chicken Breast topped with Our Plum Tomato Sauce, Fresh Mozzarella & Romano Cheeses then baked to perfection

Half \$75

Full \$130

Chicken Saltimbocca - Sautéed Chicken Breast topped with Prosciutto, Sage, Spinach and Fontina cheese

Half \$75

Full \$130

Chicken Cacciatore - Sautéed Chicken Breast with Plum Tomatoes, Mushrooms, Garlic, Onions & Peppers

Half \$75

Full \$130

Deep \$165

Southern-Fried Chicken - Buttermilk-Marinated Chicken, seasoned, battered and fried to a golden brown

Half \$75

Full \$130

Deep \$165

Herb Roasted Chicken - Whole Organic Chicken rubbed with a Special Blend of Seasonings and slow roasted on the rotisserie and cut into portions

Half \$75

Full \$130

Chicken Fico - Breaded and Fried Boneless Chicken Breast Sautéed with Figs and Porcini Mushrooms in a Cognac Cream Sauce

Half \$80

Full \$140

Deep \$175

Chicken Dolce Vita - Sautéed Chicken Breast topped with Eggplant, Prosciutto, Fresh Mozzarella and Sundried Tomatoes in Our Plum Tomato Sauce

Half \$75

Full \$130

Chicken Frangelica - Sautéed Chicken Breast with Porcini Mushrooms and Hazelnuts in a Frangelica Cream Sauce

Half \$80

Full \$140

Deep \$175

Chicken Saporito - Sautéed with Asparagus and Jumbo Lump Crabmeat in a Brandy Cream Sauce

Half \$90

Full \$160

Chicken Amali - Sautéed Chicken Breast with U-12 Gulf Shrimp, Asparagus and Artichoke Hearts in a Champagne Cream Sauce

Half \$90

Full \$160

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

Half \$75

Full \$130

Deep \$165

Chicken Florentino - Sautéed Chicken Breast with Fresh Spinach and Fresh Mozzarella Cheese in a Pink Cream Sauce

Half \$75

Full \$130

Deep \$165



Pork Entrees

Traditional Sausage & Peppers - Our Sweet Fennel Sausage, grilled, then tossed with a medley of Tri Color Bell Peppers, Spanish Onions, Extra Virgin Olive Oil, Oregano and Fresh Parsley

Half \$60 Full \$95 Deep \$120

Sausage Broccoli Rabe e Fagiole - Sautéed Broccoli Rabe, Cannellini Beans and Our Sweet Fennel Sausage tossed with Fresh Garlic and Extra Virgin Olive Oil

Half \$60 Full \$95 Deep \$120

Roast Pork Loin - Center-Cut Pork Loin slow roasted and thinly sliced, served with Sautéed Broccoli Rabe, Fresh Garlic and Extra Virgin Olive Oil

Half \$60 Full \$95 Deep \$120

Pork Braciòle - Thinly sliced Pork Loin stuffed with Fresh Garlic, Pignoli Nuts and Romano Cheese then slowly braised in Our Plum Tomato Sauce

Half \$60 Full \$95 Deep \$120

Tuscan Porchetta - Whole Pig stuffed with fresh herbs and cheese and slow roasted to perfect... *Market Price



Beef Entrees

Traditional Meat Balls - Our Blend of Ground Beef, Breadcrumbs, Special Seasonings and Romano Cheese served in Our Plum Tomato Sauce

15 pcs. \$45 35 pcs. \$105 70 pcs. \$210

Sliced Steak Pizzaiola - Sirloin of Beef seared then sliced and topped Our Ragu of Plum Tomatoes, Garlic, Mushrooms, Oregano, White Wine & Romano Cheese

Full \$250

Beef Braciòle - Sirloin of Beef thinly sliced, stuffed with Garlic, Pignoli Nuts and Romano Cheese then slowly braised in Our Plum Tomato Sauce

Full \$240

Pepper Steak - Sirloin of Beef rubbed in Italian Spices and thinly sliced then simmered with Tri Color Bell Peppers and Sweet Onions

Full \$220

Lamb Chops - Baby Lamb Chops, sautéed and served with Our Porcini and Cream of Cassis sauce

20 pcs. \$180 35 pcs. \$315 50 pcs. \$450





Veal Entrees

Veal Francese - Egg-Battered and sautéed in a light Lemon & White Wine Sauce

Half \$130 Full \$220

Veal Piccata - Simmered in White Wine, Fresh Lemon & Capers

Half \$130 Full \$220

Veal Marsala - Sautéed with Assorted Mushrooms, Veal Stock and Marsala Wine

Half \$130 Full \$220

Veal Parmigiana - Breaded and topped with Our Plum Tomato Sauce, Fresh Mozzarella & Romano Cheeses then baked to perfection

Half \$130 Full \$220

Veal and Peppers - Veal slowly braised with Tri Color Bell Peppers, Sweet Onion, Fresh Garlic, Red Wine, Fresh Herbs and Spices

Half \$130 Full \$220

Veal Saltimbocca - Sautéed and topped with Prosciutto, Sage, Spinach and Fontina cheese

Half \$130 Full \$220

Veal Fico - Sautéed with Figs and Porcini Mushrooms in a Cognac Cream Sauce

Half \$160 Full \$240

Veal Frangelica - Sautéed with Porcini Mushrooms and Hazelnuts in a Frangelica Cream Sauce

Half \$160 Full \$240

Veal Saporito - Sautéed with Asparagus and Jumbo Lump Crabmeat in a Brandy Cream Sauce

Half \$160 Full \$240

Veal Amali - Sautéed with U-12 Gulf Shrimp, Asparagus and Artichoke Hearts in a Champagne Cream Sauce

Half \$160 Full \$240

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

Half \$130 Full \$220



Seafood Entrees

Add Pasta

Half \$25 Full \$40 Deep \$70

Mussels Bianco or Spicy Marinara - Mussels sautéed with White Wine and Fresh Garlic OR Sautéed in a Spicy Marinara
\$16 per Pound ** 3 Pound Minimum

Fried Calamari - Tender Squid lightly battered and fried to a golden crisp, served with Fresh Lemon Wedges and Our Marinara Sauce * Complete
Half \$80 Full \$110

Zuppa Di Pesce - Little Neck Clams, Mussels and Tender Gulf Shrimp poached with White Wine, Plum Tomatoes, Garlic, Oregano & Fresh Basil
Half \$120 Deep \$240

Clams - Steamed with Drawn Butter and Lemon Wedges or Garlic White Wine
50 Pcs \$75 100Pcs \$150

Shrimp Scampi - U-12 Shrimp Sautéed with White Wine, Sweet Butter and Fresh Garlic
(30) 180 (50) \$300

Shrimp Parmigiana - U-12 Shrimp lightly breaded and pan-fried, topped with Our Plum Tomato Sauce, Our Homemade Fresh Mozzarella & Romano Cheese and baked until golden
(30) 180 (50) \$300

Tilapia Oreganata - Tilapia Filets topped with Oregano, Fresh Garlic, Our Homemade Breadcrumbs, White Wine and Extra Virgin Olive Oil, garnished with Fresh Lemon Wedges
Half \$85 Full \$160

Grilled Salmon - Salmon Filets seasoned & grilled, served on a bed of Sautéed Baby Spinach, Cannellini Beans and a Port Wine Reduction
Half 12 Pcs. \$145 Full 26 Pcs. \$295

Shrimp and Vegetable Skewers - Char Grilled U-12, Finished with a Roasted Shallot Aioli
30 Skewers \$210

**Ask About Our in Season Seafood Options



Desserts

Hand-Filled - Mini Cannoli
\$3

Assorted Miniature Pastries
\$6.50 Per Person

Customized Occasion Cakes
*Call for Pricing

Off Premise Catering

We are your convenient go to Restaurant and catering Company! We offer comprehensive, customizable packages for any event! Any occasion, big or small, on site and off premise, there is something for everyone. Let us customize a package. Ask Our Catering Department to help you design a magnificent menu making food memories for years to come!

Birthdays - Anniversaries - Holidays
Christenings - Communion - Confirmations
Graduations - Baby Showers - Bridal Showers
Engagements - Sweet Sixteen & Quinceanera
Bar & Bat Mitzvahs - Corporate Seminars & Galas
Film Productions - Life Celebrations
Rustic Vineyard Weddings - Classic Estate Weddings



