

OFF-PREMISE CATERING

HORS D'OEUVRES Per Piece

- BACON WRAPPED SHRIMP \$4
- PROSCIUTTO WRAPPED ASPARAGUS \$3
- STEAK SKEWERS \$4
- BAKED CLAMS \$4
- JOELLE WINGS \$55 Half Tray
- FRIED RAVIOLI \$55 Half Tray
- PRETZEL BITES \$40 Half Tray
- POTATO PANCAKES \$50 Half Tray (15)
- MOZZARELLA & TOMATO SKEWERS \$60 Half Tray

GREEN SALADS

- ADD GRILLED, BLACKENED, OR ALMOND CRUSTED CHICKEN \$17 / \$30
- CAESAR SALAD \$40 / \$75
crisp romaine lettuce, grated parmesan cheese, croutons and our own caesar dressing
- SPINACH SALAD \$40 / \$75
fresh spinach, sliced mushrooms, hard boiled eggs, bacon, crumbled blue cheese, vinaigrette
- GARDEN SALAD \$35 / \$65
field greens, sliced cucumbers, tomatoes, with your choice of dressing
- GREEK SALAD \$45 / \$82
field greens, black olives, feta, tomato, cucumber, red pepper, red wine vinaigrette
- ARUGULA SALAD \$45 / \$82
arugula, mushroom, bacon, blue cheese, raspberry vinaigrette

CHEERS TO COCKTAILS TO-GO!
ASK ABOUT ADDING CRAFT COCKTAILS
TO YOUR CATERING

PLATTERS

- ROASTED VEGETABLE PLATTER \$50 / \$85
- GRILLED VEGETABLE ANTIPASTO \$50 / \$85
grilled vegetables and fresh mozzarella cheese
- FRESH MOZZARELLA & TOMATO \$50 / \$85
- RAW VEGETABLE PLATTER \$45 / \$75
- SHRIMP COCKTAIL with cocktail sauce \$3.50 per piece
- TOMATO BRUSCHETTA \$45 / \$75

HEROS \$25 per foot (Wraps Available)

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| GRILLED VEGETABLE
fresh mozzarella, balsamic | PORK CALABRESE
broccoli rabe, cherry peppers, mozzarella |
| TURKEY & BACON
mozzarella, mayonnaise | NEW ORLEANS
blackened chicken, peppers, onions, mozzarella, cheddar, cajun mayo |
| CHICKEN CUTLET
mozzarella, roasted red pepper, balsamic | CHICKEN BRUSCHETTA
grilled chicken, plum tomato, mozzarella |
| CHICKEN CAESAR
romaine, grated cheese, caesar dressing | |

SIDE DISHES

- MASHED POTATOES \$40/ \$65
- ROASTED POTATOES \$40/ \$65
- HERB RISOTTO \$60/ \$100
- WHITE RICE \$40/ \$65
- BROCCOLI RABE GARLIC & OIL \$45/ \$72
- SAUTÉED GREEN BEANS \$40/ \$65
- GRILLED ASPARAGUS \$55/ \$85
- FRENCH FRIES \$35/ \$60
- SWEET POTATO FRIES \$40/ \$65

Half Trays / Full Trays FEEDS 6 - 8 FEED 10 - 12

HOT TRAYS

- CHICKEN PANZANELLA \$75 / \$140
breaded then baked with olive oil, topped with diced fresh mozzarella and plum tomato compote
- CHICKEN FRANCAISE \$75 / \$140
sautéed in egg batter, lemon white wine sauce
- CHICKEN PICCATA \$75 / \$140
artichokes and sundried tomatoes in a lemon white wine sauce
- CHICKEN PARM A LA VODKA \$75 / \$140
mozzarella, marinara, vodka sauce
- VEAL MARSALA \$85 / \$160
mushrooms in a marsala wine sauce
- VEAL SALTIMBOCCA \$85 / \$160
prosciutto and spinach in sage infused tomato demi-glaze
- SCHWEITZER SCHNITZEL \$80 / \$150
swiss, mushrooms, gravy
- SAUSAGE & PEPPERS \$80 / \$150
- BBQ PULLED PORK \$80 / \$150
- CHICKEN FINGERS \$55 / \$100
with french fries

SEAFOOD

- STEAMED MUSSELS \$80 / \$140
in garlic white wine sauce or plum tomato sauce
- GRILLED CALAMARI \$96 / \$145
breadcrumbs, olive oil, sauteed plum tomato, garlic
- BLACKENED OR DIJON SALMON \$124/ \$240

PASTA \$65 / \$120 ADD CHICKEN \$15/ \$30 • ADD SHRIMP \$20/ \$40

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| ALA VODKA
diced prosciutto, scallions, plum tomatoes flamed with vodka and finished in a creamy plum tomato sauce | GRILLED CHICKEN
prosciutto, mushrooms, in parmesan cream sauce |
| CALIFORNIA
artichoke hearts, sundried tomatoes, shiitake mushrooms, garlic, fresh basil, olive oil | PRIMAVERA
fresh vegetables in parmesan cream sauce or garlic and olive oil |
| PESTO
fresh basil, garlic, ground pine nuts, grated cheese and olive oil | POMODORO
fresh mozzarella, fresh plum tomato sauce with basil, garlic, olive oil |
| SAUSAGE & BROCCOLI RABE | GARLIC & OIL |
| | BAKED ZITI |
| | BAKED RAVIOLI |

SEAFOOD PASTA

- SHRIMP AND BROCCOLI \$85/ \$155
- SHRIMP \$85/ \$155
spinach in a creamy plum tomato sauce topped with goat cheese
- SHRIMP SCAMPI \$85/ \$155
scampi butter sauce
- SHRIMP FRANCAISE \$85/ \$155
lemon white wine
- SHRIMP FRA DIAVOLO \$85/ \$155
spicy plum tomato sauce
- CALAMARI FRA DIAVOLO \$85 / \$145
spicy plum tomato sauce
- CAJUN SHRIMP \$85/ \$155
caramelized onions and peas
- LINGUINE WITH CLAMS \$65/ \$120
whole & chopped, lemon white wine garlic

PLEASE CONTACT US TO ASSIST
YOU WITH YOUR SELECTIONS.

Scan code to submit your inquiry →

