



CATERING MENU



**HALF & FULL
TRAYS**

APPETIZERS

American Cheese & Charcuterie Platter

Fresh Fruit Crustini Fig Jam (Add Charcuterie)

Fresh Mozzarella- Heirloom Tomato Salad

Eggplant Caponata

Caprese Salad

Stuffed Clams

Arancini

Potato Fritter

Eggplants Balls

Zucchini & Eggplant Chips

Parmesan Cauliflower

Mac & Cheese Bites

Buffalo Shrimp

BBQ Chicken Croquets

PORK

Homemade Sausage & Broccoli Rabe (Rapini)

Sausage Peppers & Onions in Red Sauce

BBQ Baby Back Ribs

Pulled Pork

CHICKEN

Chicken Piccata

Chicken Scampi

Lemon Chicken

Chicken Francese

Chicken Parmesan

Chicken Milanese

Chicken Marsala

Teriyaki & Pineapple Grilled Chicken

Grilled Chicken with Peppers & Onions

Chicken with Prosciutto & Fresh Mozzarella

DARK MEAT

Beer Can Roasted Chicken

Honey BBQ

Sweet & Sour

Balsamic Glazed Chicken

Chicken Wings (Buffalo, Thai Chili, Honey, Orange, Dr. Pepper)

Popcorn Chicken- Boneless Wings- Pick Sauce

SALADS

Greek Salad

Cesar Salad

Grilled Lemon Chicken Salad

Black Bean & Avocado Salad

Chopped Baby Gem Salad

Beet Salad

Potato/Macaroni Salad/ Healthy Cole Slaw

*Add Chicken, Shrimp or Steak to any salad 50/90/90

PASTA

Penne Alla Vodka

Penne Primavera

Cavatelli Broccoli Rabe (aka Rapini) - Sausage

Bowtie Pasta Broccoli

Orecchiette Bolognese

Rigatoni Carbonara

Fileto Di Pomodoro

Whiskey Mac & Cheese (add shrimp or lobster)

Cheese Ravioli

Short Rib Ravioli

Vegetarian Lasagna

Fresh Mozzarella Lasagna

Linguini With White or Red Clam Sauce



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BEEF

Meatballs Marinara
Sweet N' Sour Meatballs
Espresso Steak
Brisket
Pepper Steak
Short Rib

SLIDERS

Assorted Sliders & Miniature
Petite Witches- Served on
Potato Rolls

Chicken Cutlet & Mozzarella,
Pepper Chutney

Sliced Espresso Steak, Onion
Marmalade

Grilled honey Glazed Chicken,
Sweet Corn Salsa

White Bean Hummus & Grilled
Eggplant, Arugula & Olive Oil

HEALTHY CHOICES

Orzo Salad
Quinoa Salad
Farro 3 Grain Tabouli Salad
Couscous Salad
Kale & Sweet Yam

VEGETABLES

Broccoli Rabe (Rapini)
Sautéed Escarole & Beans
Sautéed Vegetable Medley
Grilled Vegetables
Baked Eggplant Parmigiana
Creamed Spinach
Sautéed Spinach
Roasted Cauliflower

SEAFOOD

Red Panama Shrimp: Grilled,
Coconut, Beer Battered
Red Panama Shrimp: Scampi,
Frances, Piccata, Fra Diavolo
PEI Mussels: Marinara, Sun-
dried Tomato, Marsala, Vino
Bianco
Steamed Little Neck Clams

Seafood Salad

Fillet of Sole: Frances, Piccata,
Scampi, Florentine

Pan-seared Cod with Miso
Glaze

Faroe Island Salmon

RICE & NODDLES

3 Grain Florentine Pilaf

Citrus Basmati

Coconut Rice

Fried Rice

Lo Mein



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FAMILY FAVORITE SANDWICHES: CHOOSE 3

Sweet, Capicola, Provolone,
Arugula, & Roasted Peppers

“Dr. Pepper” Pulled Pork

Roast Turkey & Brie,
Cranberry Vinaigrette

Prosciutto, Mozzarella, Tomato
& Arugula on Focaccia

Grilled Pepper Steak & Smoked
Gouda, Bacon Onion Jam

Buffalo Chicken Caesar Wrap
or Chicken Caesar Wrap

CHEF FAVORITE SALADS: CHOOSE 2

Yukon Potato Salad- Mint,
Parsley, & Apple Vinegar

Healthy Coleslaw

Cous Cous & Grilled
Vegetables, Honey Vinaigrette

Pasta & Nut Free Pesto, Tomato
Vinaigrette

Roasted Beets & Goat Cheese,
Balsamic

Roast Baby Vegetables, Lemon
& Olive Oil

House Made Mozzarella,
Grilled Eggplant & Peppers

Chopped Green Salad,
Buttermilk Ranch

Cucumber, Tomato, & Feta
Salad

*Minimum 25 Guests