



Breakfast

Bagel Platters
\$6.00 Person
8 Person Minimum
Assorted bagels
With choice of two cream
cheeses,
Includes 96oz coffee.
Juices available. \$2.00 per
person.
Orange
Grapefruit
Cranberry
Pineapple
Apple
Breakfast Buffets Available.

Luncheons

Sandwich or Deli Platters
\$10.00/Person
10 Person Minimum
Choose 3 of the following:
House Cooked Roast Beef
Kettle Fried Turkey Breast
Sliced Corned Beef
Pastrami
Grilled Chicken Breast
Sliced Glazed Ham
Grilled Portabella Mushrooms
Grilled Mixed Vegetables
Choose 2 of the following:
Provolone
American Cheese

Fresh Mozzarella
Gorgonzola or Swiss

Appetizers

20 Person Minimum for
Appetizer Platters

Antipasto Platter.....
\$4.00/Person

Roasted Red Pepper & Artichoke
hearts, aged provolone, fresh
mozzarella, prosciutto,
sopressatta and crostini.

Cheese and Fruit Platter.....
\$3.50/Person

Baked brie, aged provolone,
sharp cheddar, gorgonzola and
seasonal fruit with crackers and
crostini.

Seafood Platter.....
\$12.00/Person

Clams Casino, shrimp cocktail
and crab claws with cocktail and
mustard sauce.

Soups

Everything from cold gazpacho
to lobster bisque. Selections
start at \$2.00/Person.

Hors D'Oeuvres

5 Dozen Minimum, Priced Per
Dozen

Jumbo Shrimp Cocktail \$19.00

Smoked Salmon on Toast
\$14.00

Clams Casino \$16.00

Grilled Asparagus with
Prosciutto \$12.00

Endive Stuffed with Goat Cheese
\$12.00

Lollipop Lamb Chops \$18.00

Stuffed Mushroom Caps \$12.00

Scallops with Pancetta &
Radicchio \$16.00

Miniature Crab cakes with Chili
Mayo \$18.00

Herbed Beef Meatballs with
Alfredo \$12.00

Crab Claw Cocktail \$18.00

Chicken Wings \$8.00

Sliced Stromboli

Platters.....\$60.00

Sausage, peppers, pepperoni,
ham and mozzarella cheese
Chicken and broccoli with garlic
and mozzarella cheese

Bruschetta.....
\$15.00/Doz

Olive Tapenade

Italian Herb Salsa

Gorgonzola Cheese and Roasted
Tomatoes

Assorted Skewers

Per Dozen

Teriyaki Marinated Chicken
sprinkled with fresh coconut
\$16.00

Beef-Marinated in red wine and
herbs with horseradish dipping
sauce \$16.00

Seafood-Shrimp and calamari
sprinkled with spicy chili and
garlic seasoning \$18.00

Pastas

*Dinners include two pasta
dishes, mixed green salad and
bread. \$15.00/Person

Lasagna

Baked Ziti

Penne with Sausage and Cream
Sauce

Chicken and Broccoli in White
Wine Sauce

Pasta Fresca

Alfredo Sauce

Penne a la Casa

Pasta Florentine

Portabella and Penne

Chicken Cacciatore

Tuscan Chicken
Hunter Sauce
Clam Sauce
New Orleans Pasta

Entrees

Buffet dinners include two entrees, two sides, mixed green salad and homemade foccacia or garlic knots. \$18.50/Person

Buffet

Lamb Chops with Mint Demi Glace*
Apple Smoked Beef Tenderloin*
*

Parmesan Crusted Pork Tenderloin

Roast Prime Rib of Beef*
Tuna Steak-Pan Seared or Grilled* *

Chilean Sea Bass*
Beef Wellington* *

Sausage, Peppers and Onions

Chicken Parmigiana
Eggplant Parmigiana
Sliced Roast Sirloin

Chicken Saltimbocca
BBQ Pork Ribs
Pulled Pork

Filet of Sole Stuffed With Crab Meat

Stuffed Roast Pork

Roasted Chicken with Rosemary and Oregano
Side Dishes

Tuscan Potatoes

Oven Roasted Potatoes

Wild Rice

Smashed Red Potatoes

Grilled Asparagus

Potato Salad

Baked Beans

Italian Greens and Beans

Black Bean Salad with Tomato and Cilantro

Sautéed Broccoli in Garlic and Olive Oil

Creamy Coleslaw

* \$3.00 Supplement

** \$5.00 Supplement

Salads.....

\$5.00/Person

(if ordered individually)

Classic Caesar

Tuscan Spring Mix

Spinach-Warm or Chilled

Traditional Mixed Green Salad

Focaccia or Wrap Platters

\$11.00/Person

10 Person Minimum

Choose 3 of the following:

Wraps

Chicken Caesar

BLT

American Turkey

Grilled Vegetable

Buffalo Chicken

Roast Beef with Horseradish or Wasabi

Cheeseburger

Mexican Chicken

Focaccia Sandwiches

Sicilian Chicken

Chicken Pesto

Tuna

Grilled Vegetable

Tomato, Mozzarella and Basil

Roast Beef with Horseradish or Wasabi

All sandwich, focaccia and wrap platters include: Fruit salad or coleslaw or potato salad, lettuce, sliced tomato, red onion, mayo, mustard, pickles and homemade cookies. Soft drinks available, \$2.00 per person.

Subs

2', 3', 4', or 6' subs made to order with 24 hour notice.
\$12.00/Foot (Feeds 3-4 people per foot.)
Includes Condiments.

Desserts

Carrot Cake
Fresh Fruit Tart
Homemade Cookies
Brownies
Cream Puffs
Fruit Display
Chocolate Mousse
Chocolate Ganache Cake
Cheese Cake-Plain or a variety of flavors

Bar Service Available

ABC board requires 30 days notification for all beer, wine or liquor service. There is a \$36.00 charge for a single day Beer & Wine License. And \$48.00 charge for a single Full Bar License.

Staff Charge

Staff Charge is \$11 per staff member per hour.

Gratuity

18% Gratuity is added for all parties requiring staff and/or bartenders.

Extra Costs

All rental and delivery costs will be passed on directly to the customer, as well as any costs incurred due to breakage or loss of rental items caused by the customer. We will charge \$2.00

per person to serve any desserts, beverage or food item not supplied by us.

Event Planning

Event Planning services available. Services include, but not limited to: Party planning, invitations, locations, flowers, transportation, wedding cakes, sanitary facilities, tables, chairs, tents, table service and DJ service.

Please feel free to contact us with any questions. We will work with you to create the perfect menu for your event, large or small.

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