



## Catering Menu

Available Monday – Thursday Only

### Salad

Choose Two to be Served Family Style or Choose One to be Served Individually

#### Salad of Field Greens

Mixed greens, cherry tomatoes and cucumbers in a sherry vinaigrette

#### Caesar Salad

Romaine lettuce and garlic croutons topped with shaved Parmesan cheese in a Caesar dressing

#### Romaine Salad

Romaine lettuce, roasted peppers and cucumbers in a red wine vinaigrette

### Pasta

Choose Two to be Served Family Style or Choose One to be Served Individually

#### Penne Marinara

In a tomato sauce with fresh basil

#### Penne Pomodoro

In a crushed tomato, prosciutto, onion, and fresh basil sauce

#### Penne alla Vodka

In a tomato, cream and vodka sauce

### Entrées – Choose Four:

#### Pollo Classics

Choose one or more preparations:  
Parmigiana, Francese, Marsala, or Piccata

#### Veal Classics

*(\$7.50 surcharge per order)*

Choose one or more preparations:  
Parmigiana, Francese, Marsala, or Piccata

#### Shrimp Classics

*(\$9.50 surcharge per order)*

Choose one or more preparations:  
Parmigiana, Scampi, Francese, or Fra Diavolo

#### Filet of Sole Francese

In a lemon, white wine and butter sauce, served with sautéed spinach and saffron risotto

#### Broiled Salmon

Broiled in olive oil

#### Tilapia Oreganata

Classic crust of breadcrumbs, garlic and Pecorino Romano

#### Salmon in Agrodolce

Lightly breaded in a sherry vinegar, honey, and sweet garlic sauce

#### Eggplant Classics

Choose one or more preparations: Parmigiana or Rollatini

#### Ravioli Marinara

Fresh ricotta ravioli in marinara sauce topped with shaved Parmesan cheese

#### Chicken Bruschetta

Grilled or breaded chicken breast topped with chopped tomatoes, onion, basil and garlic in a red wine vinaigrette

#### Brasato al Barolo

Braised beef short ribs in a Barolo wine sauce with mushrooms served with creamy polenta

#### Porco

Grilled pork chop served over a mushroom risotto with a hint of truffle oil

#### Honey Balsamic Grilled Skirt Steak

*(\$9.50 surcharge per order)*

Served with mixed vegetables and roasted potatoes

#### Filetto di Manzo

*(\$9.50 surcharge per order)*

Filet mignon served over sautéed spinach and roasted potatoes in a Gorgonzola-Cognac sauce with mushrooms

### Coffee, Tea & Soda Included

### Dessert Platters or Fresh Fruit Included

Occasion cakes available at separate charge.

**No Substitutions.**

#### Unlimited Wine

\$12 per person

#### Carafes of Wine

\$32 each

#### Unlimited Domestic Beer & Wine

\$18 per person

#### White Tablecloths

\$1 per person

Cappuccino \$5 each ❖ Espresso \$3.50 each