



Market Lunch Catering Menu

Available Monday – Friday 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

Eggplant Classics

Choose one or more preparations: Parmigiana or Rollatini

Tilapia Oreganata

Classic crust of breadcrumbs, garlic and Pecorino Romano

Brasato al Barolo

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

Salmone in Agrodolce

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

Filet of Sole Francese

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

Chicken Bruschetta

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

Broiled Salmon

Broiled with olive oil, served with grilled vegetables and light balsamic

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
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