

APPETIZER OPTIONS SERVED IN HALF OR FULL TRAYS HALF TRAY FEEDS 15- 20 / FULL TRAY FEEDS 25-35

Pinwheels Spinach, Broccoli, chicken, Sausage, or Pepperoni Stromboli Stuffed Mushrooms Mini Riceballs

Chicken Fingers Garlic Knots Mozzarella Sticks Buffalo Style wings Fried Shrimp

ADDITIONAL HOR D'OEUVRES SELECTIONS CHOOSE ANY SIX FROM THE OPTIONS BELOW

- Melon with Prosciutto
- Chocolate bacon with pine nuts
 - Tomato Bruschetta
- Goat cheese Bruschetta with fresh berries & balsamic glaze
 - Cold Lo Mein served in Chinese Box containers w/Stix
 - Chicken salad in wonton crisps
 - Grilled herb and lime shrimp skewers
 - Shrimp cocktail shooters
 - Scallops wrapped in bacon
 - Dates wrapped in bacon
 - Chicken liver wrapped in bacon
- Filet mignon on a bread crisp with cherry jam or horse radish sauce
 - Assorted Oven-Heated Puff Pastries
 - Grilled cheese bites and warmed tomato soup
 - Chicken and/or cheese quesadilla bites
 - Fried Zucchini
 - Fried Calamari

SALADS

House Salad Iceberg lettuce, tomatoes, olives, mozzarella cheese and roasted peppers. Served with our homemade creamy Italian on the side	Antipasto Salad Iceberg lettuce, ham, salami, provolone, tomatoes, onions, mushrooms, olives, roasted peppers and stuffed peppers. Served with oil and vinegar on the side.
Gorgonzola Salad Mixed greens, tomatoes, olives, red onion, Gorgonzola cheese and roasted peppers. Served with balsamic and oil on the side.	Seafood Salad Shrimp, scungilli, calamari, octopus, mixed with red onion, fresh garlic, celery, olives and EVOO
Caesar Salad Romaine lettuce mixed with our spectacular homemade Caesar dressing, served with croutons, tomato and red onions Pasta Salad Rotini pasta, salami, provolone, peppers, olives, fresh garlic and EVOO	Greek Salad Iceburg lettuce, chopped tomatoes, onions, peppers, olives, cucumbers, and feta cheese. Served with oil and vinegar on the side.
	Macaroni Salad
	Potato Salad
	$\forall dS_i = iX_i \in \mathcal{G}^{(i)} \cdot f_{i+1}$

PLATTERS

Antipasto Platter Dry sausage, soppressata, pepperoni, imported cheese, prosciutto, roasted peppers and olives	Cheese Platter Assortment of imported and domestic cheese beautifully arranged with crackers and fresh grapes
Mozzarella Platter Fresh mozzarella and tomato on a bed of lettuce with roasted peppers, olive oil, balsamic vinegar, garlic and spices	Vegetable Platter Fresh, crisp vegetables served with delicious vegetable dip

SEAFOOD

Shrimp Parmigiana
Shrimp Scampi
Shrimp Fra Diavalo or Mariana
Calamari Fra Diavalo or Mariana
Shrimp, Calamari, & Broccoli
Stuffed flounder (spinach, provolone with light lemon sauce)

Fried Calamari
Scungilli Fra Diavalo or Mariana
Mussels Marinara
Linguini w/Red or White Clam Sauce
Clams & Mussels Mariniara
Stuffed Baked Clams

Entrees (CHOOSE HALF OR FULL TRAYS)

Chicken Cacciatore Chicken breast, onions, fresh mushrooms, sautéed with plum tomatoes	Veal & Peppers Tender veal sautéed with fresh peppers and onions in a light tomato sauce
Chicken & Broccoli Chicken breast sautéed with broccoli in a white wine sauce	Veal Rollatini Tender veal stuffed with fresh spinach and provolone in a marsala wine sauce
Chicken Francaise Battered chicken in a lemon butter sauce	Beef & Broccoli Top cuts of beef marinated with fresh broccoli
Chicken Rollatini Chicken breast stuffed with provolone and fresh spinach in a marsala sauce	 Meatballs (tomato sauce) Cocktail Meatballs in special tangy sauce Swedish Meatballs in a sweet & sour sauce
Beef Stroganoff Top cuts of beef marinated	Eggplant parmigianaVeal ParmigianaChicken Parmigiana
Veal Francaise Tender battered veal in lemon butter sauce	Broccoli Rabe & Sausage
Steak, Mushrooms & Onions	String Beans with Garlic & Oil
Potatoes and Onions	Veal or Chicken Marsala

Hot Buffet Party

Included: Fresh baked rolls | Plates, Napkins, Forks & Knives | Racks, Water Pans & Sternos (\$10 deposit required per rack/water pan, deposit returned when items returned)

Tablecloths available (please ask for additional cost per table)

Coffee, Tea & Condiments = \$3.00 extra per person | Waitress & Bartender Service available

Full Trays = FT / Half Trays = HT

30 PEOPLE

1 FT, Pasta Selection | 2 FT, Entree | 1 HT, Salad | Dessert

35-40 PEOPLE

1 FT & 1 HT, Pasta Selection | 2 FT & 1 HT, Entree | 1 HT, Salad | Dessert

45-50 PEOPLE

2 FT, Pasta Selection | 3 FT, Entree | 1 FT, Salad | Dessert

55-60 PEOPLE

2 FT & 1 HT, Pasta Selection | 3 FT, Entree | 1 FT, Salad | Dessert

65-70 PEOPLE

3 FT, Pasta Selection | 4 FT, Entree | 1 FT, Salad | Dessert

75-80 PEOPLE

3 FT & 1 HT, Pasta Selection | 4 FT & 1 HT, Entree | 1 FT & 1 HT, Salad | Dessert

85-90 PEOPLE

4 FT & 1 HT, Pasta Selection | 5 FT, Entree | 1 FT & 1 HT, Salad | Dessert

95-100 PEOPLE

4 FT & 1 HT, Pasta Selection | 5 FT & 1 HT, Entree | 1 FT & 1 HT, Salad | Dessert

DESSERTS (choose 2 @ \$3.95pp)

Chocolate chip and Peanut Butter cookies

Fresh Piped Cannolis

Brownies

Assorted Flavor Cupcakes

Specializing in custom menus.

Our high-end commercial kitchen can provide not just an Italian cuisine but anything you have in mind or favorites of any kind. We aim to please and are happy to discuss personalized menus for any occasion, not just what you see above. Our owner has over twenty year's experience and multitudes of clients who can attest to our ability to cater to all tastes and appetites.

WAITSTAFF AVAILABLE

SERVERS

& BARTENDERS

Professional, courteous, licensed & insured
4-hour minimum

Gratuity will be charged for all waitstaff services