

FULL CATERING MENU

Choose between Standard and Premium Menu

STANDARD MENU

Drinks, Gelato, Charcuterie, Soups, Salad bar or Entrée can be added as needed. Any choices outside of the list are considered Premium Menu Package

If you choose to have the event with us and do not specify your menu, we will arrive at your party with any available choices* of the selection below, depending on your package.

*Choices will be picked the following way: *5 pizzas, 2 Salads, 2 Appetizers, 2 Desserts, 2 Pastas, 2 Entrees.*

PIZZA

Unlimited buffet starting at \$25/person & Individual pizzas starting at \$26/person

(Sub Fresh Mozzarella extra \$3.50)

NEW YORKER

San Marzano tomato sauce, provolone & mozzarella mix, parmesan, oregano, garlic

MARGHERITA

San Marzano tomato sauce, provolone & mozzarella mix, fresh basil,

PEPPERONI

San Marzano tomato sauce, pepperoni, provolone & mozzarella mix

PICCANTE

San Marzano tomato sauce, provolone & mozzarella mix
Calabrian Spicy peppers, Pepperoni, MIKE HOT HONEY

VEGGIE LOVERS

San Marzano tomato sauce, provolone & mozzarella mix, olives, artichokes, seasoned mushrooms

COBRA PIE/MEAT LOVERS

San Marzano tomato sauce, provolone & mozzarella mix, pepperoni, chicken, bacon jam, meatballs

PUTTANESCA

San Marzano tomato sauce, olives, diced tomatoes (VEGAN)

PRIMAVERA

San Marzano tomato sauce, provolone & mozzarella mix, olives, diced tomatoes, fresh basil

SALADS

\$8/Person

All salads come with dressings on the side unless indicated otherwise

Add Protein \$4

HOUSE

Mixed greens, cherry tomatoes, shredded carrots. GF
CAESAR

Romaine, croutons, parmesan cheese

SALAD BAR

\$10/Person

Let your guests make their own salad.

We offer a variety of salad ingredients, including greens, chopped veggies, cold meats, cheese, dried fruits and nuts, condiments, and dressings.

APPETIZERS & SIDES

\$10/Person

BRUSCHETTA

Chopped fresh tomatoes with garlic, basil, olive oil, and vinegar, served on toasted slices of Italian bread.

MEATBALLS

Classic Beef and Pork homestyle recipe meatballs topped with provolone cheese and serve with our homemade marinara sauce

MARINATED MOZZARELLA

Mozzarella Pearls immersed in flavorful olive oil and balsamic vinegar marinade filled with fresh sliced garlic, herbs and olives.

CAPRESE BITES

juicy fresh tomatoes, creamy fresh mozzarella, deliciously flavorful fresh pesto basil and olive oil

PASTA

\$13/Person (Minimum 10ppl)

MEAT LASAGNA

The Best Classic Italian Lasagna – Homemade lasagna full of pasta, ricotta, a homemade meat sauce, and tons of cheese

VEGGIE LASAGNA

The Best Italian Vegetarian Lasagna – Homemade lasagna full of pasta, ricotta, carrots, spinach, broccoli, onions, and tons of cheese

MAC & CHEESE

Cheesy, gooey, creamy, and oh-so-delicious... you know what we're describing – mac and cheese!

DESSERTS

Dessert package does not include gelato & affogato

\$8/Person

RED VELVET CAKE

A red-hued chocolate layer cake, filled and iced with a smooth cream cheese frosting, and surrounded by red cake crumbs.

CARROT CAKE

Alternating layers of carrot cake spiced with cinnamon, and a smooth cream cheese icing.

CHOCOLATE CHIPS BROWNIE

These chocolate chip brownies are the bomb. They are made with just a simple bag of chocolate chips- nothing fancy, and they result in the perfect fudgy/chewy brownies with a crinkle top. You'll fall in love

CANNOLI

tube-shaped shells of fried pastry dough, filled with a sweet, creamy filling of ricotta.

GELATO SERVICES

\$10 / Person

GELATO

Assorted flavors of gelato served in cups. Dairy-free options available

\$14 / Person

AFFOGATO

Italian gelato "drowned" in a shot of hot espresso.

\$14 / Person

GELATO + TOPPINGS

Add fun to your Gelato Package with a variety of delicious toppings such as fruits, syrups, cookies, brownies, and mixed nuts.

CHARCUTERIE BOARD

The chef's selections are accompanied by seasonal fruits, mixed nuts, and honey.

Served with bread and crackers

\$14 / person

CHEESE AND MEAT

Three selections of meat, two selections of cheese

\$11 / person

CHEESE BOARD

Three selections of cheese

\$11 / person

MEAT BOARD

Three selections of meat

ENTRÉE

\$16/Person

HEALTHY OVEN-BAKED SALMON OR TILAPIA

Made with lemon and garlic for incredible flavor and baked in the oven for flaky tenderness

OVEN-ROASTED PULLED PORK

Insanely tender and loaded with barbecue flavor, you'll dream about it

LEMON PEPPER CHICKEN BREAST

so tender and juicy, and you'll want to spoon that delicious pan sauce over EVERYTHING

ITALIAN SAUSAGE

Pork sausage made with fennel

SOUPS

\$8/Person

CHICKEN NOODLES

that will leave you feeling so good, so warm, so cozy. Perfect for cold nights!!!

CREAMY TOMATO

This comforting, creamy tomato soup relies on pantry staples, such as Italian canned whole tomatoes, garlic, onion, and extra-virgin olive oil.

SHRIMP & CORN CHOWDER

Easy Shrimp Corn Chowder with Bacon. Smoky, sweet, and loaded with juicy shrimp, golden corn, and bacon.

BROCCOLI AND CHEESE

is the ultimate comfort food! This is deliciously cheesy, amazingly rich and creamy,

CLAM CHOWDER

unbelievably creamy, flavorful and chockfull of clams!

CHICKEN AND POBLANO PEPPERS

Creamy Soup made with red bell peppers, corn, black beans, roasted poblano peppers, and lime

DRINK STATION

\$2.5 / person

COLD DRINKS

Variety of canned sodas, water

\$6 / person

HOT DRINKS

Selection of Coffee, Tea, Hot Chocolate.

\$4.5 / person

ESPRESSO

Hot shots of our Italian strong coffee

\$4.5 / Person

ITALIAN SODAS

Sparkling, still water, and SanPellegrino Sodas

PREMIUM MENU

Available at an extra charge of \$300 per event.

PIZZAS

LA PARMA

San Marzano tomato sauce, provolone & mozzarella mix
arugula, Prosciutto Crudo, parmesan cheese , extra virgin olive
oil

CARACAS

provolone & mozzarella mix, chicken, diced tomatoes, avocado
sauce, parmesan cheese

CAPRICCIOSA

San Marzano tomato sauce, provolone & mozzarella mix,
mushrooms, artichoke hearts, olives, prosciutto Crudo

FUNGHI

Ranch sauce, herb roasted wild mushrooms, provolone &
mozzarella mix, fresh parsley

LOS POLLOS HERMANOS

pesto, provolone & mozzarella mix, chicken

PARMIGIANA

San Marzano tomato sauce, sliced eggplants, pesto, parmesan
cheese

MERCATO

Provolone & mozzarella mix brussel sprout leaves, crumbled goat cheese, bacon jam

MIKE'S PIZZA

Provolone & mozzarella mix, chicken, onions and drizzled with Mike's hot honey

BUFFALO CHICKEN

provolone & mozzarella mix, Blue cheese crumbles, chicken, buffalo sauce, green onion

SPANISH LADY

San Marzano tomato sauce, Pepperoni, provolone & mozzarella mix, green onion, blue cheese crumbles

ANGELINA

San Marzano tomato sauce, sausage, parmesan cheese, green onion, olive oil

DEADPOOL

San Marzano tomato sauce, provolone & mozzarella mix, black olives, pineapple

WHITE HAWAIIAN

provolone & mozzarella mix, ricotta, prosciutto, pineapple, basil, oregano

POLPETTA

provolone & mozzarella mix, ricotta, meatball, basil, sauce on top

SAUSAGE AND PEPPERS

San Marzano tomato sauce, provolone and mozzarella mix, meatballs, mix roasted bell peppers

PIZZA CAPRESE

San Marzano tomato sauce, Fresh mozzarella, provolone and mozzarella mix , basil , cherry tomato

SALAD

ARUGULA

Arugula , dried cranberry, pecan mix and goat cheese.

SPINACH

Fresh Spinach, Fresh berry mix, pecans and goat cheese.

KALE

Kale mix, shredded carrot, dried cranberries, parmesan cheese, mixed nuts

APPETIZER

PIGS IN A BLANKET

It's just not a party without pigs in a blanket! These big-batch, crowd-pleasing mini crescent dogs are ideal for any occasion

ROASTED VEGGIES

Seasonal roasted veggies

BREADSTICKS

Italian garlic-style bread made with crushed garlic and sweet cream buttermilk. Served with our homemade marinara sauce.

HUMMUS DIP VARIETY

Roasted pepper hummus, Garlic Hummus & Chickpea Hummus dips accompanied with Celery & Carrot Sticks and Pita Bread.

PASTA

CHEESE MANICOTTI

very large pasta tubes, ridged, filled with ricotta cheese mixed with cooked chopped spinach, topped with tomato sauce

PESTO CHICKEN RIGATONI

Rigatoni pasta, homemade pesto sauce, cherry tomatoes, grilled seasoned chicken

VODKA SAUCE RAVIOLI (BEEF OR CHEESE)

Choose beef or cheese ravioli, creamy vodka sauce, and cheese.

CHICKEN ALFREDO

Made with Fettucine Pasta is always a family favorite. The pasta is topped with creamy, cheesy sauce and tender diced chicken for a filling, tasty dish.

DESSERTS

CHOCOLATE MOUSSE

Chocolate sponge cake surrounds a layer of chocolate and Chantilly cream.

CHEESECAKE

Creamy filling with cheese baked in a pastry or pressed-crumbs shell.

KEY LIME PIE

Made with egg yolks, and sweetened condensed milk. served whipped cream, graham cracker crust

TIRAMISU

Zabaione cream divided by three layers of espresso soaked sponge cake and dusted with cocoa powder.

TRES LECHES

Sponge cake soaked in three types of milk, decorated with a whipped cream topping.

S'MORES STATION

Marshmallows, Graham's crackers, Chocolates. Provided with candles to roast your delicious dessert!

FRENCH MACARROONS

Assorted flavors of chocolate, vanilla, caramel, raspberry, lemon, and pistachio.

FRUIT SALAD VARIETY

Enjoy an assortment of fresh, seasonal fruits for a healthy dessert option