

# Off - Site Catering Menu

## Appetizers

**Fruit and Cheese Platter** - Italian Parmigiano Reggiano, Dutch Prima Donna, Gorgonzola. Served with an assortment of traditional sweet and salty sides 50

**Antipasto** - Prosciutto, salami, mortadella, parmesan, provolone, gorgonzola, mozzarella, tomato, marinated vegetables and olives 55

**Traditional Italian Bruschetta** - Fresh mozzarella, tomato, garlic, basil and extra virgin olive oil on toasted baguette 30

**Meatballs** - In marinara sauce 45

**Truffle Risotto Bites** - Mini creamy risotto bites lightly breaded, deep fried, and tossed in Parmigiano-Reggiano cheese. Drizzled with black truffle oil. Served with a side of tomato sauce 40

**Fried Mozzarella** - Hand breaded, browned and served with marinara 45

**Prosciutto Wrapped Shrimp** - Black tiger shrimp grilled and wrapped in prosciutto di Parma. Served with Burre Blanc sauce on the side - 60

**Chicken Skewers** - Chicken breast marinated in mustard and herbs. Grilled and served with Greek salad and a side of sriracha and teriyaki aioli 50

## Salads

**House Salad** - Mixed greens, cucumber, tomato, banana peppers, radish and beets 30

**Bistro Salad** - Arugula, strawberries, feta cheese, candied walnuts, prosciutto and golden raisins drizzled with raspberry vinaigrette 40

**Caesar Salad** - Romaine hearts, parmesan, tomatoes, and croutons 35

**Mozzarella Caprese** - Fresh mozzarella and Roma tomatoes with crushed garlic, basil, olive oil and a balsamic reduction 40

**Grilled Vegetables** - Marinated in extra virgin olive oil and herbs de Provence (Zucchini, Mushrooms, Red Peppers, Onions and Tomatoes) 35



All our trays are half-size deep aluminum pans which hold approximately 10 - 12 full size servings. Above is a listing of guest favorites.

We can prepare anything from our menu for your event. Please provide a minimum of 24 hours notice.

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## Entrees

**Spaghetti Marinara** - Homemade marinara with fresh tomatoes and Italian herbs 40

**Penne Alla Vodka** - Shallots, tomatoes, basil and parmesan sautéed with vodka, cream and marinara 50

**Penne Carbonara** - Prosciutto di Parma, bacon, onion and parmesan with heavy cream 50

**Layered Eggplant Parmesan** - Thin sliced, non-breaded eggplant with marinara and mozzarella 55

**Lasagna** - Layers of beef, pasta, blended cheese and marinara 60

**Chicken Parmigiana** - Breaded and topped with marinara, mozzarella and served with pasta marinara 60

**Chicken Saltimbocca** - Sautéed with mushrooms, prosciutto and fresh mozzarella in a Marsala wine sauce. Served over spaghetti 65

**Chicken Francese** - Light dusting of flour sautéed with white wine, lemon and butter and served over sautéed spinach 55

**Shrimp Scampi** - Black tiger shrimp sautéed in butter with diced tomatoes and white wine. Served over fresh linguine pasta 70

**Short Ribs Risotto** - Slow braised shredded boneless short ribs and shiitake mushrooms. Sautéed in butter with shallots, roasted garlic, Arborio rice, and beef stock. Finished with a touch of cream and imported Parmigiano-Reggiano. Topped with micro greens 70

## Desserts

**Tiramisu** - 40

**Cannoli** - 40



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