

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 70

Antipasto - Prosciutto, salami, mortadella, parmesan, provolone, gorgonzola, mozzarella, tomato, marinated vegetables and olives 75

Traditional Italian Bruschetta - Fresh mozzarella, tomato, garlic, basil and extra virgin olive oil on toasted baguette 35

Meatballs - In marinara sauce 55

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 55

Fried Mozzarella - Hand breaded, browned and served with marinara 55

Prosciutto Wrapped Shrimp - Black tiger shrimp grilled and wrapped in prosciutto di Parma. Served with Burre Blanc sauce on the side - 75

Chicken Skewers - Chicken breast marinated in mustard and herbs. Grilled and served with Greek salad and a side of sriracha and teriyaki aioli 65

Salads

House Salad - Mixed greens, cucumber, tomato, banana peppers, radish and beets 40

Bistro Salad - Arugula, strawberries, feta cheese, candied walnuts, prosciutto and golden raisins drizzled with raspberry vinaigrette 50

Caesar Salad - Romaine hearts, parmesan, tomatoes, and croutons 40

Mozzarella Caprese - Fresh mozzarella and Roma tomatoes with crushed garlic, basil, olive oil and a balsamic reduction 50

Grilled Vegetables - Marinated in extra virgin olive oil and herbs de Provence (Zucchini, Mushrooms, Red Peppers, Onions and Tomatoes) 45



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 50
- Penne Alla Vodka** - Shallots, tomatoes, basil and parmesan sautéed with vodka, cream and marinara 80
- Penne Carbonara** - Prosciutto di Parma, bacon, onion and parmesan with heavy cream 75
- Layered Eggplant Parmesan** - Thin sliced, non-breaded eggplant with marinara and mozzarella 70
- Lasagna** - Layers of beef, pasta, blended cheese and marinara 75
- Chicken Parmigiana** - Breaded and topped with marinara, mozzarella and served with pasta marinara 80
- Chicken Saltimbocca** - Sautéed with mushrooms, prosciutto and fresh mozzarella in a Marsala wine sauce. Served over spaghetti 85
- Chicken Francese** - Light dusting of flour sautéed with white wine, lemon and butter and served over sautéed spinach 80
- Shrimp Scampi** - Black tiger shrimp sautéed in butter with diced tomatoes and white wine. Served over fresh linguine pasta 80
- 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 100
- Penne Bolognese** - Ground beef sautéed with red wine, spices and marinara 80

Desserts

- Tiramisu** - 55
- Cannoli** - 55



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