

CATERING MENU

½ pan feeds 8 people full pan feeds 15 people

SOUP:

Minestrone	\$12 quart
Wedding Soup	\$14 quart
She Crab Bisque	\$18 quart

APPETIZERS:

Garlic Sticks w/ Marinara	\$3 per dozen
Stuffed Hot Peppers	\$35 ½ pan \$65 full pan
Potato Frittata	\$35 ½ pan \$65 full pan
Creamy Polenta	\$30 ½ pan \$55 full pan
Antipasto Platter	\$50 ½ pan \$90 full pan
Cold Sandwich Platter	\$45 small \$80 large platter
Hot Sandwich Platter	\$50 small \$95 large platter
Cold Stuffed Peppers	\$45 ½ pan \$80 full pan

SALADS:

Bosso	\$40 ½ pan \$70 full pan
Bandito	\$45 ½ pan \$80 full pan
Chopped House	\$40 ½ pan \$70 full pan
Caesar	\$40 ½ pan \$70 full pan
<i>Add Chicken</i>	\$25 ½ pan \$45 full pan
<i>Add Shrimp Scampi</i>	\$40 ½ pan \$75 full pan

ENTREES:

Pasta w/ Marinara	\$30 ½ pan \$50 full pan
Spaghettini & Meatballs	\$40 ½ pan \$70 full pan
Pasta w/Bolognese	\$45 ½ pan \$85 full pan
Pasta w/ Pesto	\$45 ½ pan \$75 full pan
Pasta w/Alfredo Sauce	\$40 ½ pan \$70 full pan
Rigatoni & Broccoli	\$45 ½ pan \$70 full pan
Grandma's Eggplant	\$75 ½ pan \$140 full pan
Chopped Lobster	\$90 ½ pan \$160 full pan
Chicken Picatta	\$65 ½ pan \$110 full pan
Veal Picatta	\$80 ½ pan \$130 full pan
Chicken Parm	\$70 ½ pan \$120 full pan
Veal Parm	\$80 ½ pan \$130 full pan
Sausage Peppers & Onions	\$50 ½ pan \$90 full pan
Lasagna	\$65 ½ pan \$120 full pan
Shrimp Scampi over Pasta	\$60 ½ pan \$110 full pan
Braised Short Rib Pasta	\$75 ½ pan \$150 full pan
<i>Add Chicken to Pasta</i>	\$25 ½ pan \$45 full pan
<i>Add Shrimp to Pasta</i>	\$40 ½ pan \$75 full pan

DESSERTS:

Tiramisu	\$45 tray feeds 15
Toasted Almond Tiramisu	\$50 tray feeds 15
Cheese Cake	\$50 feeds 15
Chocolate Pate	\$55 feeds 15
Chocolate Bread Pudding	\$50 ½ pan \$90 full pan