



10805 Broadway, Crown Point, In 46807
(219) 668-8160 FHT212.com

HALF TRAY SERVES 8-10 APPETIZERS

FULL TRAYLL TRAY SERVES 16-20

24-48 hour notice on all catering orders

No discounts or coupons on catering orders

Menu is subject to change without notice

50% non-refundable deposit due ordering.

Balance due at pick up.

Pick up only during business hours.

Flatware/Serveware/Plates & Chaffers

available at an additional cost

Plastic Cutlery

(Fork, Spoon, Knife, Napkin, Salt & Pepper)

\$1.50/Person.

Plates \$.50/Person

Serving Utensil \$1.95 ea

Disposable Chafing Racks & Stern \$19.95 Each

*No Deliveries

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Revised 9/2025



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SALADS

Dinner Salad*

\$40 / \$70

ROMAINE, TOMATOES, CARROTS, CUCUMBERS, OLIVE OIL & BALSAMICO

Caesar Salad*

\$43 / \$72

CLASSIC CAESAR WITH GARLIC CROUTONS & PARMESAN ADD AVOCADO
+\$.50

Insalata Mista Con Lamponi

\$45 / \$81

MIXED GREENS WITH A RASPBERRY VINAIGRETTE, CARAMELIZED WALNUTS
& BLUE CHEESE

Insalata Di Asparagi

\$52 / \$85

ASPARAGUS, TOMATOES, AND BLUE CHEESE SERVED WITH LEMON & OLIVE
OIL

Insalata De La Roma*

\$45 / \$81

ROMAINE, ENDIVE, RADICCHIO, CARROTS, CUCUMBERS, TOMATOES, GREEN
BEANS, PEA PODS, OLIVE OIL, BALSAMICO & BLUE CHEESE

***ADD A PROTEIN TO YOUR SALAD.**

CHICKEN +22/+40,

SALMON +30/+58

SHRIMP +35/+67

PASTAS

CHOICE OF RIGATONI OR LINGUINE

Pomodoro

\$55 / \$99

LIGHT TOMATO BASIL SAUCE WITH GARLIC & OLIVE OIL

Mozzarella

\$61 / \$108

LIGHT TOMATO BASIL SAUCE WITH FRESH MOZZARELLA

Verdure

\$67 / \$119

WILD MUSHROOMS, CHERRY TOMATOES, ZUCCHINI, EGGPLANT, PEPPERS,
BROCCOLI, ESCAROLE, GARLIC, OLIVE OIL & PINE NUTS

Asparagi

\$69 / \$121

LIGHT CREAM SAUCE WITH ASPARAGUS & PINE NUTS

Butera

\$74 / \$132

ITALIAN SAUSAGE, PEAS, GARLIC & BASIL IN A TOMATO CREAM SAUCE

Sardi

\$74 / \$132

ITALIAN SAUSAGE, WILD MUSHROOMS, TOMATO SAUCE & PARMESAN

Pollo

\$80 / \$142

LIGHT BASIL CREAM SAUCE WITH CHICKEN, SPINACH & PINE NUTS

Ravioli Alla Vodka

\$87 / \$147

CHEESE FILLED RAVIOLI WITH A TOMATO-VODKA CREAM SAUCE, TOPPED
WITH BASIL & FRESH TOMATOES

ENTRÉES

Pollo Alla Romana

\$90 / \$175

PAN-ROASTED BREAST OF CHICKEN WITH GARLIC, SHALLOTS, ROSEMARY,
LEMON & OLIVE OIL, SERVED WITH ROASTED POTATOES

Pollo Pagliacci

\$90 / \$175

PAN-ROASTED BREAST OF CHICKEN WITH BROCCOLI, CHERRY TOMATOES,
MUSHROOMS, EGGPLANT, ZUCCHINI & GARLIC

Pollo Sassi

\$90 / \$175

PAN-ROASTED BREAST OF CHICKEN WITH BABY ARTICHOKES, WILD
MUSHROOMS & HERBS WITH A LIGHT BRANDY SAUCE

Pollo Al Limone

\$90 / \$175

SAUTÉED BREAST OF CHICKEN WITH A LEMON WHITE WINE SAUCE, CAPERS
& SPINACH

Pesce Bianco Acqua Pazza

\$110 / \$215

PAN-ROASTED WHITEFISH WITH A SPICY CHERRY TOMATO SAUCE,
CAPERS, GARLIC & WHITE WINE OVER SAUTÉED SPINACH

Salmone Alla Fresca

\$125 / \$245

GRILLED SALMON WITH TOMATOES, AVOCADO, RED ONIONS, OLIVE OIL,
BASIL & LEMON OVER GRILLED ASPARAGUS

Filetto Con Barolo

\$180 / \$355

ROASTED FILET MIGNON MEDALLIONS WITH BABY SPINACH, WILD
MUSHROOMS & A BAROLO RED WINE SAUCE