



10805 Broadway, Crown Point, In 46307
(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/Serve ware/Plates & Chaffers

available at an additional cost

Plastic Cutlery

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

\$1.50/Person.

Serving Utensil \$1.95 ea

Disposable Chafing Racks & Stern \$19.95 Each

*No Deliveries

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SALADS

Dinner Salad*

\$50 / \$80

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

Caesar Salad*

\$50 / \$90

CLASSIC CAESAR WITH GARLIC CROUTONS & PARMESAN

Insalata Mista Con Lamponi

\$55 / \$90

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

Insalata Di Asparagi

\$60 / \$109

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

Insalata De La Roma*

\$55 / \$95

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

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

CHICKEN +25/+45,

SALMON +35/+60

SHRIMP +40/+75

PASTAS

CHOICE OF RIGATONI OR LINGUINE

Pomodoro \$60 / \$99

LIGHT TOMATO BASIL SAUCE WITH GARLIC & OLIVE OIL

Mozzarella \$65 / \$109

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 \$70 / \$125

LIGHT CREAM SAUCE WITH ASPARAGUS & PINE NUTS

Butera \$75 / \$135

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

Sardi \$75 / \$135

ITALIAN SAUSAGE, WILD MUSHROOMS, TOMATO SAUCE & PARMESAN

Pollo \$80 / \$145

LIGHT BASIL CREAM SAUCE WITH CHICKEN, SPINACH & PINE NUTS

Ravioli Alla Vodka \$89 / \$149

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