

SNACKS

RICOTTA & FOCACCIA (SERVES UP TO 20) house-prepared ricottas cheese, olive oil, spices, The Emeraude Bakery (Mt. Juliet, TN) focaccia bread	\$55.00
HUMMUS PLATTER (SERVES UP TO 20) whipped chickpea puree, roasted red pepper relish, oilve medley, crudites, pita	\$65.00
WINGS (40 PC) jumbo wings (40) brined, dry rubbed, par baked and finished in the fryer; tossed in sweet & salty rub	\$90.00
CHEESESTEAK EGGROLLS (24 PC) chopped ribeye, cooper sharp cheese and caramelized onions fried in a crispy wrapper ; sriracha ketchup for dipping	\$95.00
PIGS IN A BLANKET (24 PC) all beef kosher franks wrapped in puff pastry, sprinkled with everything seasoning and baked; served with deli dijonnaise	\$45.00
SHRIMP COCKTAIL (24 PC) jumbo shrimp steamed and chilled; served tail-on with cocktail sauce and fresh lemons	\$95.00
CHEESE & CRUDITES (SERVES UP TO 20) medley of fresh cut vegetables , with dipping sauces and combo of talleggio, aged cheddar, herb chevre and fresh mozzarella cheeses <i>add: Charcuterie supplement +\$45</i>	\$90.00
FRESH FRUIT DISPLAY (SERVES UP TO 20) fresh seasonal fruit medley with yogurt, granola and local honey & preserves	\$70.00

MIXED GREENS

CAESAR SALAD shredded romaine lettuce, herb crouton, parmesan crisp tossed in a creamy caper dill dressing	\$40.00
MARKET ST. field greens & arugula, tomato, carrot, onion and diced tomato tossed in our honey balsamic vinaigrette	\$35.00
CHOPPED COBB romaine lettuce, avocado, confit tomatoes, bacon, maytag bleu cheese, egg, grilled chicken and scallions with choice of dressing	\$65.00
CAPRESE heirloom tomatoes, fresh mozzarella cheese, arugula, basil, balsamic glaze, extra virgin olive oil	\$55.00

COLD SANDWICHES

HOAGIES (24 PC) served on Rando’s Bakery hoagie roll from Atlantic City, NJ. <i><u>MEATS</u></i> 7 ,, Roast Beef, Tavern Ham, Tuna Salad, Turrkey, Chicken Salad	\$105.00+
CHICKEN CAESAR WRAPS (24 PC) marinated and grilled chicken with hearts of romaine, caesar drinng and crispy shallots	\$95.00
CAPRESE MELTS (24 PC) beefsteak tomatoes and mozzarella cheese layered on focaccia bread with arugula, basil pesto and balsamic glaze	\$85.00
BLT’S (, choice of white wheat or rye, includes: lettuce, crisp bacon, tomato and our signature roasted garlic & basil aioli <i><u>MEATS</u></i> Chicken Salad** Tuna Salad Turkey	\$80.00
CLASSIC ITALIAN HOAGIE (24 PC) served on Rando’s Bakery hoagie roll from Atlantic City, NJ. genoa salami, capicola ham, mortadella, pepperoni and provolone picante. finished off with lettuce, tomato, onion, cherry pepper relish and hoagie dressing	\$125.00

SIDES

portions ideal for groups of 16-24	
SAUTEED VEGETABLE MEDLEY assortment of seasonal vegetables llightly seasoned and dressed in olive oil	\$55.00
ROASTED ASPARAGUS & HOLLANDAISE maldon sea salt, crispy shallots	\$65.00
GREEN BEANS LYONNAISE caramelized onions, bacon	\$50.00
VEGETABLE NAPOLEON zucchini, squash, tomatoes, onions, mushrooms and spinach; layered with ricotta cheese and pomodoro sauce	\$65.00
GARLIC MASHED POTATOES	\$50.00
ROASTED LEMON POTATOES fingerlings, fresh herbs, meyer lemon, olive oil	\$55.00

HOT SANDWICHES

CHEESEBURGER SLIDERS (24 PC) served on an Emeraude Bakery slider bun with cheddar cheese, roasted garlic aioli, lettuce, onion and pickles	\$125.00
VEGGIE BURGER SLIDERS (24 PC) sauteed veggie patties on Emeraude Bakery slider buns with shredded romaine, avocado and sundried tomato aioli	\$105.00
PARM SLIDERS (24 PC) served on an Amoroso roll (Philly, PA). topped with the house pomodoro sauce, pecorino romano & mozzarella/provolone blend, with your choice of: Chicken Cutlet Eggplant Cutlet (v)	\$120/\$95
ITALIAN ROAST PORK (24 PC) served on an Amoroso roll (Philly, PA). thin-sliced, herb and garlic crusted pork shoulder, dipped in warm jus with provolone picante, garlic spinach and cherry pepper relish	\$115.00

HOT STATION

portions ideal for groups of 16-24	
MEATBALLS beef & pork meatballs simmered in pomodoro sauce, served with fresh pasta, basil and pecorino romano	\$125.00
EGGPLANT OR CHICKEN PARMIGIANA cast iron fried cutlet; choice of chicken or eggplant baked with pomodoro sauce, and three cheeses. served with fresh pasta	\$110/\$130
RIGATONI DANTE sauteed shrimp and sweet italian sausage with confit tomatoes, cremini mushrooms, calabrian chile flake, roasted garlic and cream	\$145.00
BAKED RIGATONI fresh rigatoni tossed in pomodoro sauce, fresh ricotta cheese, topped with shredded mozzarella and baked	\$85.00
GRILLED NY SIRLOIN sliced and served with house steak sauce and chimichurri	\$155.00
CHICKEN FRANCAISE egg-battered chicken medallions sauteed in a lemon wine and butter sauce	\$115.00
GRILLED ATLANTIC SALMON grilled salmon served over lemon thyme risotto with citrus gremolata	\$140.00
ROASTED PORK TENDERLOIN slow roasted in herbs and spices; sliced thin and rested in jus and garlic spinach	\$115.00