



Event Catering Options

Our preferred approach is to discuss your event's theme and budget to create a tailored dining experience that perfectly fits your vision. However, below is a selection of individual menu items to help guide your choices. Let's chat and craft something special together!

Appetizers

Charcuterie Table	\$12/person (starting price)
Caprese Skews	\$2/each
Bruschetta	\$3/each
Mushroom Caps	\$1/each
Fried Calamari	\$60 half tray, \$80 full tray
Clam Oreganate	\$60 half tray, \$100 full tray
Mussels in various sauces	\$65 half tray, \$120 full tray
Clams in various sauces	\$50 for 2 dozen, \$70 for 4 dozen

Salads

Cesar	\$45 half tray, \$85 full tray
Garden Salad	\$40 half tray, \$75 full tray
Strawberry Salad	\$50 half tray, \$90 full tray
Greek Salad	\$50 half tray, \$90 full tray

Main Course

Baked Ziti	\$50 half tray, \$95 full tray
Meat Lasagna	\$55 half tray, \$100 full tray
Manicotti	\$65 half tray, \$120 full tray
Pasta w/Vodka Sauce	\$60 half tray, \$85 full tray
Linguine Clam Sauce	\$80 half tray, \$130 full tray
Eggplant Parm	\$60 half tray, \$70 full tray
Eggplant Rollatini	\$70 half tray, \$130 full tray
Chicken Parm, Piccata, Marsala, Francese	\$65 half tray, \$120 full tray
Veal Parm, Piccata, Marsala, Francese	\$80 half tray, \$155 full tray
Shrimp Scampi or other sauces	\$85 half tray, \$160 full tray
Salamon in various sauces	\$100 half tray, \$190 full tray
Sausage and Peppers	\$65 half tray, \$90 full tray





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Sides

Roasted Potatoes	\$50 half tray, \$80 full tray
Seasonal Vegetables	\$60 half tray, \$90 full tray
Broccoli	\$40 half tray, \$70 full tray
Meatballs	\$60 half tray, \$115 full tray
Sausage	\$55 half tray, \$100 full tray
Rice various ways	\$45 half tray, \$85 full tray

Half trays feed 7-10 people and full trays fee 10-15 people

