



FORK-*n*-FLAIR

CATERING

Event Catering Options

Our preferred approach is to discuss your event's theme and budget and create a tailored dining experience that fits your vision. However, below is a selection of individual menu items if this is your preference.

Appetizers

Charcuterie Table	Starting at \$12 per person
Caprese Skewers	\$2 each
Bruschetta	\$3 each
Mushroom Caps	\$1 each
Fried Calamari	\$60 half tray/\$80 full tray
Clam Oreganata	\$75 half tray/\$100 full tray
Mussels (in various sauces)	\$85 half tray/\$120 full tray
Clams (in various sauces)	\$50 for 2 dozen; \$80 for 4 dozen

Salads

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

Main Course

Baked Ziti	\$50 half tray/\$90 full tray
Meat Lasagna	\$55 half tray/\$100 full tray
Manicotti	\$65 half tray/\$120 full tray
Pasta with Vodka Sauce	\$60 half tray/\$110 full tray
Linguine with Clam Sauce	\$80 half tray/\$150 full tray
Eggplant Parmigiana	\$60 half tray/\$110 full tray
Eggplant Rollatini	\$70 half tray/\$120 full tray
Chicken-Parm, Piccata, Marsala, Frances	\$70 half tray/\$120 full tray
Veal-Parm, Piccata, Marsala, Frances	\$80 half tray/\$150 full tray
Shrimp (in various sauces)	\$80 half tray/\$150 full tray
Salmon (in various sauces)	\$100 half tray/\$190 full tray
Sausage and Peppers	\$65 half tray/\$120 full tray





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Sides

Roasted Potatoes	\$50 half tray/\$90 full tray
Season Vegetables	\$50 half tray/\$90 full tray
Broccoli	\$50 half tray/\$90 full tray
Meatballs	\$60 half tray/\$110 full tray
Sausage	\$55 half tray/\$100 full tray
Rice (assorted styles)	\$45 half tray/\$80 full tray

*Half trays feed 7-10 people

*Full trays feed 10-15 people

