

Breakfast & Baked Goods

Unless otherwise noted, all Breakfast & Baked Goods are available in two sizes: **SMALL** (serves 6-8) or **LARGE** (serves 12-14)

Fresh Fruit Platter (V, GF) Assorted Fruits (specific ingredients vary based on availability)	€ 80/130
Pastry Platter A selection of assorted Fresh Baked Muffins, Scones & Goat Cheese Walnut Honey Fruit Tarts	€ 14/per person
Continental Platter A selection of assorted Bagels, Croissants & House-Made Biscuits with Cream Cheese, Butter & Jam	€ 12/per person
Ham & Swiss Quiche	€ 35
Broccoli & Cheddar Quiche	€ 35
Herbed Ricotta, Roasted Red Peppers & Spinach Quiche	€ 45

Appetizers

Unless otherwise noted, all Appetizers are available in two sizes: **SMALL** (serves 6-8) or **LARGE** (serves 12-14)

Hummus & Vegetable Platter (V)	€ 65/110
Cheese, Charcuterie & Antipasti Platter Assorted Meats, Cheeses & Antipasti Items served with Crostini	€ 80/130
Shrimp Cocktail (GF) With House-Made Spicy Cocktail Sauce	€ 80/130
Caprese Bruschetta (V) Fresh Mozzarella, Tomato, Shredded Basil & Balsamic Reduction served with Crostini	€ 70/115
Blueberry Balsamic Roast Beef Crostini Roast Beef, Whipped Goat Cheese, Arugula & Blueberry Balsamic Dressing with Crostini	€ 75/120
Puff Pastry Bites (V) Mushroom, Caramelized Onion, Thyme & Goat Cheese	€ 70/115
Shrimp & Lobster Arancini Risotto Balls stuffed with Shrimp and Lobster, rolled in Panko and fried crisp, served with Old Bay Aioli	€ 100/150

Finger Foods

Unless otherwise noted, all Finger Foods are available in two sizes: **SMALL** (serves 6-8) or **LARGE** (serves 12-14)

Coconut Lime Chicken Skewers (GF) With Mango Cilantro Salsa	€ 75/125
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Chipotle Lime Shrimp Skewers (GF) With Mango Cilantro Salsa	₹ 80/130
Pulled Pork Sliders Pulled Pork, Pickles, Red Onion & Bourbon BBQ Sauce in Slider Buns	₹ 65/110
Cuban Sliders Smoked Ham, Pulled Pork, Swiss, Pickles & Yellow Mustard in Slider Buns	₹ 65/110
Jerk Chicken Sliders Chicken Salad with Jerk Mayo, Pickled Red Onion & Mango Cilantro Salsa in Slider Buns	₹ 65/110
Sandwich Platter A selection of our COLD Specialty Sandwiches cut into Quarters SMALL (5-6 Sandwiches) LARGE (8-9 Sandwiches)	₹ MP

Cold Sides & Salads

Unless otherwise noted Salads & Side Dishes are available in two sizes: SMALL (serves 6-8) or LARGE (serves 12-14)

Dill Potato Salad (V, GF) Baby Red Potatoes, Celery, Onion & Fresh Dill tossed in House-Made Sour Cream Dressing	₹ 50/90
Pasta Salad (V) Pasta, Bell Pepper, Red Onion, Roasted Garlic & Shredded Carrot tossed in House-Made Mustard-Mayo Dressing	₹ 50/90
Vegan Sun-Dried Tomato Pasta Salad (V) Pasta, Bell Pepper & Shredded Carrots tossed in House-Made Vegan Sun-Dried Tomato Mayo	₹ 60/100
Greek Chickpea Salad (V, GF) Chickpeas, Feta Cheese, Cherry Tomatoes, Cucumbers, Red Onion, Parsley & House-Made Greek Dressing	₹ 60/100
Balsamic Beet, Goat Cheese, & Walnut Salad (V, GF) Roasted Beets, Goat Cheese & Walnuts tossed in House-Made Balsamic Vinaigrette	₹ 60/100
Garden Salad (V, GF) Mixed Greens, Shredded Carrots, Tomato & Onion with House-Made Vinaigrette <i>Add Marinated Grilled Chicken ₹30/45</i>	₹ 65/110
Caesar Salad Romaine, Shredded Parmesan & Croutons with House-Made Caesar Dressing <i>Add Marinated Grilled Chicken ₹30/45</i>	₹ 70/115

Greek Salad (V, GF) **€ 70/115**

Mixed Greens, Feta, Tomato, Black Olives, Cucumber & Red Onion with House-Made Greek Dressing

Add *Marinated Grilled Chicken* €30/45

Shrimp Salad **€ 80/130**

Sauteed Shrimp over Fresh Spinach, Roasted Beets, Goat Cheese, & Walnuts with House-Made Balsamic Vinaigrette

Pasta

Unless otherwise noted, all Pastas are available in two sizes: **SMALL** (serves 6-8) or **LARGE** (serves 12-14)

Truffle Mushroom Pasta (V) **€ 120/225**

Truffle Alfredo Cream Sauce with Mushrooms & Spinach over Penne Pasta

Add *Chicken Breast* €30/45

Tuscan Pasta (V) **€ 120/225**

Sun-Dried Tomato Cream Sauce, Artichokes, Black Olives, Spinach, & Roasted Red Peppers over Penne Pasta

Add *Chicken Breast* €30/45

Classic Chicken Marsala **€ 150/270**

Chicken Breast sauteed with Prosciutto, Mushrooms, & Marsala Wine served over Penne Pasta

Chicken Saltimbocca **€ 150/270**

Chicken Breast pounded thin and wrapped with Prosciutto, Sage and Parmesan served over Penne Pasta

Penne in Mama's Marinara (V) **€ 110/200**

Topped with Fresh Mozzarella & Basil

Add *House-Made All-Beef Meatballs* €30/45

Add *Hot Italian Sausage* €30/45

Cheese Ravioli in Mama's Marinara (V) **€ 110/200**

Topped with Fresh Mozzarella & Basil

Add a layer of *House-Made All-Beef Meatballs* €30/45

Add a layer of *Hot Italian Sausage* €30/45

Four Cheese Lasagna (V) **€120/225**

Pasta Sheets layered with Herbed Ricotta, Mozzarella, Parmesan, Provelone & Mama's Marinara Sauce

Add a layer of *House-Made All-Beef Meatballs* €30/45

Add a layer of *Hot Italian Sausage* €30/45

Family-Style Entrees

Unless otherwise noted, all Entrees are available in two sizes: **SMALL** (serves 6-8) or **LARGE** (serves 12-14)

Lime Roasted Mahi (GF) **€ 240/395**

Roasted Lime-Marinaded Mahi with Mango-Cilantro Salsa over Coconut Rice & Seasonal Vegetable

Shrimp with Curry Butter (GF) **€ 240/395**
Curry-Buttered Shrimp with Pineapple-Jalapeno Salsa over Sweet Potato Mash & Seasonal Vegetable

Lemon Garlic Baked Shrimp (GF) **€ 240/395**
Lemon Garlic Baked Shrimp over our Shrimp, Lobster, Parmesan & Spinach Risotto

Jerk Chicken with Mango Cilantro Salsa (GF) **€ 150/270**
Jerk Chicken with Mango-Cilantro Salsa over Coconut Rice & Seasonal Vegetable

Roast Pork Loin with Dijon Cream Sauce **€ 150/270**
Roasted Pork Tenderloin with Dijon Cream Sauce over Roasted Garlic Mashed Potatoes & Seasonal Vegetable

Meatloaf Dinner with Bacon Mushroom Gravy **€ 150/270**
Meatloaf with Bacon Mushroom Gravy over Roasted Garlic Mashed Potatoes & Seasonal Vegetable

Eggplant Parmesan (V) **€ 120/225**
Crispy Breaded and Fried Eggplant Cutlets layered with Herbed Ricotta, Mozzarella, Parmesan & Mama's Marinara

Hot Side Dishes

Unless otherwise noted Salads & Side Dishes are available in two sizes: **SMALL** (serves 6-8) or **LARGE** (serves 12-14)

Macaroni & Cheese (V) **€ 95/185**
Classic House-Made Five-Cheese Sauce tossed with Penne Pasta
Add Spinach €25/40
Add Broccoli €25/40

Potatoes Au Gratin (V) **€ 95/185**
Thinly Sliced Potatoes baked with Garlic-Infused Cream & Swiss

Roasted Garlic Mashed Potatoes (V, GF) **€ 70/110**

Sweet Potato Mash (V, GF) **€ 70/110**

Seasonal Vegetable with Garlic (V, GF) **€ 65/105**

Bread Options

Garlic Bread **€ 5/loaf**
Soft Baguette with House-Made Roasted Garlic Butter (serves 2)

Herbed Focaccia **€ 35/65**
Topped with Rosemary, Thyme, Olive Oil & Sea Salt
SMALL (Serves 8-12)
LARGE (Serves 16-18)

Cheesy Pesto Not-So-Flat-Bread

€ 45/75

House-Made "Not-So-Flat-Flat-Bread" Topped with Basil Pesto & Mozzarella Cheese

SMALL (Serves 8-12)

LARGE (Serves 16-18)

Provencal-Style Flatbread

€ 45/75

Known as Passalida, our Flatbread topped with Cherry Tomatoes, Caramelized Onions & Black Olives

SMALL (Serves 8-12)

LARGE (Serves 16-18)

Desserts

Cookies!

€ 18/Dozen

Flavor of the day

Giant Fudge Brownies

€ 5

Made with Pure Cocoa Powder and Chocolate Liquor

Tiramisu

€ 65/125

Coffee Liquor-soaked Italian Ladyfingers layered with Mascarpone-Whipped Cream and topped with Grated Chocolate

SMALL (serves 6-9)

LARGE (serves 12-18)

Homemade Pies

€ 35/65/125

Your choice of *Apple*, *Seasonal Berry*, *Key Lime* or *Passionfruit* (Staff Favorite!)

SMALL (Serves 6-8)

MEDIUM (Serves 9-12)

LARGE (Serves 18-24)

New York-Style Cheesecake

€ 35/65/125

Your choice of *Vanilla*, *Chocolate*, *Lemon*, *Seasonal Berry* or *Passionfruit* (Staff Favorite!)

SMALL (Serves 6-8)

MEDIUM (Serves 9-12)

LARGE (Serves 18-24)

Cinnamon Rum Raisin Bread Pudding

€ 65/125

Toasted Baguette Cubes baked in Vanilla-Cinnamon Custard with Rum-Soaked Raisins and Butter-Rum Glaze

SMALL (Serves 6-9)

LARGE (Serves 12-18)

Chocolate-Dipped Brownie Bites

€ 45/dozen

Homemade Bite-Sized Fudge Brownies dipped in Chocolate Ganache

Check out our Catering Packages and take a peek at our customizable options for groups big or small!

(V)- Vegetarian items may contain dairy or eggs.

(GF)- Gluten free items are prepared in a space where wheat-based items are also prepared.

****Peanuts, tree nuts, soy, wheat, egg, and dairy are used on a daily basis in our kitchen. We always do our best to accommodate allergies and take extreme care in preparing all food, but depending on the severity of these allergies we cannot guarantee that no cross-contamination will occur.**

****Prices Subject to Change**