



## ○ APPETIZERS

### **Turkey meatballs Platter**

in light tomato basil sauce. Served on skewers

(30 pcs) \$117

(40 pcs) \$146

(80 pcs) \$272

### **Caprese Skewers**

Fresh mozzarella pearls, basil, heirloom cherry tomato drizzled with aged balsamic glaze and evoo. Served on a platter

(30 pcs) \$102

(40 pcs) \$128

(80 pcs) \$252

### **Bruschetta “Appassita” (bite sized)**

cherry tomato confit, fresh basil, Burrata cheese,  
roasted garlic over thin sliced toasted bread

(30 pcs ) \$117

(40 pcs) \$146

(80pcs) \$272

### **Prosciutto & Burrata Crostini (bite sized)**

With chopped arugula toasted sliced baguette balsamic  
reduction

(30 pcs) \$120

(40 pcs) \$156

(60 pcs) \$228

### **Stuffed Mushrooms**

Cheese and herbs stuffed brown mushrooms

(Not vegetarian)

(30 pcs) \$56

(40 pcs) \$72

(60 pcs) \$108

### **Charcuterie Board**

Fresh fruit Parmigiano Reggiano and Pecorino

Crotonese with Truffle honey (side) 3 italian cold cuts

\$15/person

## ○ **SALADS**

(30 pcs) \$129

(40 pcs) \$165

(60 pcs) \$240

### **Tricolore**

Radicchio arugula endive shaved parmigiano cheese  
balsamic vinaigrette

### **Classic Caesar**

Romaine lettuce shaved parmigiano cheese croutons

### **Mista**

Shaved carrots cherry tomatoes cucumbers mixed  
greens balsamic vinaigrette

### **Rughetta**

Arugula cherry tomatoes shaved Parmigiano balsamic  
vinaigrette

### **Burrata and Grilled Eggplant**

Marinated grilled eggplant grilled tomato topped with  
fresh Burrata cheese fresh basil evoo

(30 pcs) \$165

(40 pcs) \$208

(60 pcs) \$300

## ○ PASTA

### **Penne Pomodoro e Basilico**

served on chafing dish

1/2 pan -\$115

full pan -\$225

### **Classic Lasagna**

meat ragù, besciamella sauce, mozzarella, Parmigiano  
Reggiano basil

- half pan \$190

- full pan \$375

### **Veal Tortellini**

Mushroom cream sauce

Half pan \$180

Full pan \$355

### **Spinach Ricotta Ravioli**

Butter and sage sauce. Finished with parmigiano  
reggiano cheese

Half pan \$155

Full pan \$305

## ○ MAIN COURSE

Comes with side dish listed below

**Chicken Marsala** Scaloppine with mushrooms,

\$237 (serves 15)

\$314 (serves 20)

\$465 (serves 30)

\$600 (serves 40)

**Chicken Piccata** Scaloppine lemon and capers sauce

\$237 (serves 15)

\$314 (serves 20)

\$465 (serves 30)

\$600 (serves 40)

**Branzino Mediterranea**

**Mediterranean sea-bass filet with capers black olives cherry tomatoes white wine sauce**

\$270 (Serves 15)

\$370 (serves 20)

\$564 (serves 30)

\$760 (serves 40)

## **Grilled Salmon**

(4 ounces) grilled served with parsley lemon sauce

\$240 (serves 15)

\$330 (serves 20)

\$504 (serves 30)

\$680 (serves 40)

## **SIDES**

### **- Sautéed Spinach**

Garlic Olive oil

### **- Roasted Potatoes**

Rosemary garlic

### **- Mashed Potatoes**

### **- Rapini**

Garlic olive oil

## **DESSERT and FRUIT**

### **Cannoli Siciliani**

Fresh ricotta cheese crumbled pistachios chocolate chips

\$155 (20 mini cannoli)

\$210 ( 30 mini cannoli)

\$280 (40 mini cannoli)

### **Fresh Mixed Fruit Cups**

\$75 (15 cups)

\$99 (20 cups)

\$147 (30 cups)

\$194 (40 cups)

### **Fragole con Panna Chantilly**

marinated fresh strawberry topped with fresh whipped cream with a hint of vanilla and shaved chocolate

Served in individual cups.

\$90 (15 cups)

\$124 (20 cups)

\$184 (30 cups)

\$244 (40 cups)

### **EXTRAS**

### **American Coffee Cart**

Regular & Decaf (creamer regular-Raw in the Cane-Stevia sugar). Disposable 6oz coffee cups

\$3.75/prs

## **Espresso/ Cappuccino Cart**

Made to order

Espresso (4oz disposable cups)

Cappuccino (6oz disposable cups)

(Raw in the Cane- Stevia sugar, stirrers).

\$4.50/prs

- In-Home Chef Fee (1Head Chef+ 1 Sous Chef):  
\$1850
- Additional kitchen assistant: \$250 (for number of guests from 20 up to 35 an additional kitchen assistant will be added)
- server: \$250 (for number of guests from 20 up to 35 an additional servers will be added)
- Minimum Order: \$2000