



Passed Hors d'oeuvres:

- Asparagus Prosciutto Roll** - Grilled Asparagus, Aged Prosciutto, Balsamic Glaze - \$6
- Avocado Crostini** – Chef's Avocado, Heirloom Tomatoes, Balsamic Glaze - \$6
- Bacon Wrapped Scallops** - Sea Scallops wrapped in Bacon - \$9
- Caprese Skewers** - Heirloom Tomatoes, Basil, Fresh Mozzarella, Balsamic Glaze - \$5
- Cheesesteak Egg Rolls** – Lean Beef with sauteed bell peppers served with Chef's Spicy Ketchup - \$7
- Chicken Skewers** – Assortment of Lemon Pepper, Teriyaki and Jerk Chicken Skewers (Pick 2) - \$7
- Chicken Tenders** – Assorted dipping sauce - \$6 Add Fries - \$4
- Chili Lime Shrimp Skewers** - Shrimp, Chef's Chili Glaze, Fresh Lime - \$7
- Coconut Shrimp** - Jumbo Shrimp, Maui Coconut Batter, Chef's Dipping Sauce - \$8
- Franks in a Blanket** - Mini Hot Dogs Layered in Phyllo Dough served with Chef's Mustard Sauce - \$6
- Mac and Cheese Bites** – Chef's Crispy Panko Topping - \$6
- Greek Salad Skewers** – Tomatoes, Olives, Cucumber, Feta Cheese drizzled with Chef's Greek Vinaigrette - \$6
- Italian Tortellini Skewers** – Chef's Italian Dressing, Cheese Tortellini, Cherry Tomatoes, Mozzarella - \$5
- Lollipop Lamb Chops** – Chef's Chimichurri Sauce - Market Price
- Mini Beef Wellington** - Filet Tenderloin, Puff Pastry, Horseradish Cream - \$9
- Mini Crab Balls** - Chesapeake Bay Crab, Chef's Cocktail Sauce - \$9
- Peach Skewers** – Fresh Peaches, Prosciutto di Parma, Fresh Mozzarella, Basil - \$8
- Pineapple Filet Skewers** - Sweet Pineapple & Filet Tips - \$9
- Pork Dumplings** - Fried Pork Dumplings, Asian Ginger Soy Sauce - \$8
- Salmon Chive Bites** – Cucumber, Smoked Salmon, Chive Tzatziki Yogurt - \$6
- Short Rib Crostini** - Red Wine Braised Short Rib, Gorgonzola, Berry Jam, Multigrain Crostini - \$8
- Stuffed Mushrooms** – Assortment of Quattro Formaggio, Sausage and Mediterranean (Pick 2) - \$9
- Tuna Tartar Shots** - Sushi Grade Tuna, Chef's Guacamole, Ginger Dressing - \$9
- Wild Mushroom Crostini** - Wild Mushroom Blend, Marsala Demi Glaze - \$6

Stationary Landscapes:

- Charcuterie Display** – Chef's Selection – Likely to include - Imported Soppressata, Prosciutto, Pepperoni, Mixed Olives, Danish Blue Cheese, Fresh Mozzarella, Sharp Provolone and Sharp Cheddar. Finished with Jams and Crackers - \$12
- Crudit  Hummus Cups** – Hand cut Fresh Garden Veggies joined with Chef's Roasted Red Pepper Hummus - \$5
- Crudit  Ranch Cups** – Hand cut Fresh Garden Veggies joined with Chef's Ranch Dip - \$5
- Flatbread** – Assortment of Chef's handmade Flatbreads - \$8
- Fruit Display** – Hand cut Fresh Seasonal Fruit joined with Chef's Yogurt Dip - \$6 (Can also be individual Fruit Cups)
- Colossal Shrimp Cocktail** - Colossal U-12 Shrimp, Chef's Cocktail Sauce - \$5 Per Shrimp (Discounted for 3+ dozen)
- Jumbo Shrimp Cocktail** - Jumbo U-20 Shrimp, Chef's Cocktail Sauce - \$3 Per Shrimp
- Bruschetta** – Chef's Bruschetta with Homemade Bread and Crackers - \$4 (Can also be individual Bruschetta Cups)

Salads:

- Antipasti Salad** - Fresh Greens, Chopped Italian Meats & Cheeses, Roasted Pepper & Olive Tapenade - \$9
- Caesar Salad** - Romaine Lettuce, Garlic Croutons, Shaved Reggiano & Homemade Dressing - \$6
- Caprese Salad** - Fresh Basil, Buffalo Mozzarella, Vine Ripe Tomatoes, Balsamic Glaze Finish - \$8
- Chef's Slaw** – Chef's Fresh Chopped Cabbage Tangy Slaw - \$3
- Chicken Waldorf Salad** – Rotisserie Chicken, Grapes, Walnuts, Celery, Apples - \$7
- Cucumber Tomato Salad** - Crisp Cucumber, Quartered Tomatoes, Red Onion, Homemade Dressing - \$6

Farro Salad - Arugula, Cucumbers, Avocados, Roasted Red Peppers, Feta Cheese, Extra Virgin Olive Oil - \$8
Fruit Salad - Seasonal Sliced Fruits, Melons & Berries – Market Price (Can also be individual Fruit Cups)
Garden Salad - Fresh Spring Mix, Julienne Carrots, Red Onion, Tomatoes and Cucumber with Homemade Dressing - \$5
Mediterranean Salad - Fresh Leafy Greens, Feta, Black Olives, Red Onion, Tomatoes, Cucumber with Garlic Vinaigrette - \$6
Pasta Salad - Cucumbers, Red Onion, Black Olives, Bell Peppers, Broccoli, Feta Cheese and our Italian Dressing - \$6
Potato Salad - Country Style Red Bliss Potatoes - \$6
Spinach Salad - Baby Spinach, Red Onion, Smokey Bacon, Hard Boiled Egg, Lemon Poppy Seed Dressing - \$6

Main Entrees:

Poultry:

Balsamic Chicken - Marinated Balsamic Chicken - \$13
Chicken Alfredo - Chicken Breast Dressed in Imported Cheese Sauce - \$14
Chicken Francaise - Egg Battered Chicken Medallions, Lemon Butter Sauce - \$16
Chicken Marsala - Chicken Medallions, Wild Mushroom Marsala Sauce - \$14
Chicken Milanese - Tri-color Salad, Lemon Infused Olive Oil, Shaved Parmigiana - \$12
Chicken Parmesan - Chicken Cutlet Hand Breaded Topped Tomato Sauce - \$13
Chicken Pesto - Chicken Medallions Dressed in Chef's Arugula Pesto - \$13
Chicken Piccata - Chicken Medallions, Lemon Caper Sauce - \$13
Grilled Lemon Chicken - Grilled Chicken Breast Baked in Fresh Lemon & Garlic - \$13
Italian Herb Chicken - Italian Herb Marinated Grilled Chicken - \$13
Lemon Rosemary Turkey - Slow Roasted Turkey Dressed in Lemon & Rosemary Herbs - \$15
Nashville Chicken - Cayenne Pepper Fried Chicken, Spicy Hot Sauce - \$14
Southern Fried Chicken - Buttermilk Battered Legs & Thighs - \$16

Pork:

Baby Back Ribs - Slow Roasted Ribs dressed in choice of sauce - Market Price
Italian Pulled Pork - Slow Roasted Pulled or Sliced Pork Served with Broccoli Rabe or Roasted Long Hots - \$12
Pork Milanese - Tri-color Salad, Lemon Infused Olive Oil, Shaved Parmigiana - \$12
Stuffed Pork Loin - Spinach, Broccoli Rabe, Roasted Peppers, Breadcrumbs and Italian Cheese - \$14
Tavern Ham - Pineapple Dressed Spiral Ham – \$12
Tequila Lime Pork - Slow Roasted Pulled Pork Marinated with Tequila, Lemon, Lime and Salt - \$12

Beef:

Beef Medallions - Tender Marinated Beef Tips, dressed in Wild Mushroom Sauce – Market Price
Beef Wellington - Prime Tenderloin topped with Pâté, duxelles and Wrapped in Puff Pastry – Market Price
Brasciole - Breadcrumbs and Italian Herbs Rolled in Hand Pounded Beef Dressed in Tomato Sauce – Market Price
Grilled Flank Steak - Marinated and topped with Chef's Chimichurri Sauce – Market Price
Prime Rib - Cooked to perfection – Market Price
Roast Beef Platter - Top Round Thinly Sliced with Roasted Onions and Homemade Horseradish Sauce – Market Price
Short Rib - Braised Short Ribs in Red Wine - Market Price
Tenderloin - Prime Choice Filet Tenderloin – Market Price

Veal:

Veal Francaise - Veal Medallions, Egg Batter, Lemon Butter Sauce - \$16
Veal Parmesan - Veal Cutlet Hand Breaded Dressed in Tomato Sauce - \$13
Veal Piccata - Veal Medallions Dressed in Lemon Caper Sauce - \$14
Veal Rollatini - Hand Tenderized Veal Rolled with Spinach, Breadcrumbs, Munster Cheese Dressed in Tomato Sauce - \$14

Seafood:

Baked Tilapia - Parmesan Crusted Fresh Tilapia Dressed in Chef's Lemon Sauce - \$12
Cajun Catfish - Fresh Filet of Catfish, Cajun & Creole Herbs Topped with Roasted Radish and Lemon - \$14

Crab Cakes - Lump Handmade Pan Seared Crab Cake, Creole Remoulade - \$14
Flounder – Hand Breaded Topped with Lemon Zest and Arugula - \$12
Mussels - Sweet Juicy Mussels Simmered in Our Garlic White Wine or Red Sauce - \$15
Pan Seared Scallops - Sea Scallops Served with Chef's Mushroom Truffle Risotto - \$18
Salmon Milanese - Filet of Salmon Dressed in Basil Pesto Butter- \$16
Shrimp Scampi - Large Shrimp, Creamy Lemon Butter Sauce - \$15
Surf & Turf – Market Price

Italian Classics:

Baked Ziti - Homemade Pasta, Napoli sauce, Italian cheese - \$8
Breaded Zucchini & Squash - Panko & Italian Breadcrumb Pan Fried Zucchini or Squash - \$13
Caprese Pasta – Penne, Extra-Virgin Olive Oil, Fresh Garlic, Cherry Tomatoes, Fresh Mozzarella and Fresh Basil - \$10
Cheese Ravioli - Three Cheese Stuffed Ravioli, Napoli Sauce - \$9
Eggplant Parmesan - Pan Fried Hand Breaded Eggplant, Tomato Sauce, Mozzarella Cheese - \$13
Italian Sausage and Peppers - Roasted Peppers and Onions with choice of Hot or Sweet Italian Sausage, Napoli Sauce - \$7
Lasagna - Handmade Lasagna Noodles, Tomato Sauce - \$10
Lobster Ravioli - Italian Cheese, Lobster & Vodka Sauce - \$15
Meat Lasagna - Handmade Lasagna Noodles, Ground Beef, Ground Italian Sausage, Tomato Sauce - \$12
Meatballs - Veal, Pork & Beef Mixture Joined with Italian Herbs Simmered in Tomato Sauce - \$7 (2 Per Person)
Mushroom Ravioli - Wild Mushrooms, Italian Cheeses and Sweet Marsala Sauce - \$11
Penne Alla Vodka with Seafood - Homemade Pasta, Jumbo Shrimp, Succulent Crab & Vodka Sauce - \$16
Penne Blush - Homemade Pasta & Blush Sauce - \$9
Penne Pasta - Homemade Pasta, Homemade Red Sauce - \$7
Stuffed Peppers - Italian Sausage, Ground Sirloin, Brown Rice, Imported Cheeses & Herbs - \$14
Stuffed Shells - Pasta Shell Stuffed with Ricotta, Mozzarella and Reggiano, Napoli Sauce - \$7
Tortellini – Cheese Tortellini Dressed in Choice of Sauce - \$7

Vegetarian and Vegan Options: Many more options available!

Breaded Zucchini & Squash - Panko & Italian Breadcrumb Pan Fried Zucchini or Squash - \$13
Caprese Pasta – Penne, Extra-Virgin Olive Oil, Fresh Garlic, Cherry Tomatoes, Fresh Mozzarella and Fresh Basil - \$10
Cheese Ravioli - Three Cheese Stuffed Ravioli, Napoli Sauce - \$9
Eggplant Parmesan - Pan Fried Hand Breaded Eggplant, Tomato Sauce, Mozzarella Cheese - \$13
Peppers, and Sweet Potatoes - \$12
Plant Based Lasagna - Handmade Lasagna Noodles, Plant Based Sausage, Tomato Sauce - \$12
Plant Based Sausage and Peppers - Roasted Peppers and Onions with Plant Based Sausage, Napoli Sauce - \$8
Roasted Veggie Quinoa Bowl - Chili-lime Kale, Quinoa, Garlic Roasted Broccoli, Sriracha Chickpeas, Onions,
Stuffed Peppers – Plant Based Sausage, Brown Rice, Imported Cheeses & Herbs - \$14
Stuffed Shells - Pasta Shell Stuffed with Ricotta, Mozzarella and Reggiano, Napoli Sauce - \$7
Tortellini – Cheese Tortellini Dressed in Choice of Sauce - \$7
Veggie Lasagna - Handmade Lasagna Noodles, Roasted Vegetables, Tomato Sauce - \$12

**Many items can also be made Gluten Free!!*

Sides

Broccoli Rabe - Simmered Broccoli Rabe, Garlic & Oil, Grated Parmigiana & Red Pepper Flakes - \$4
Garlic Mashed Potatoes - Yukon Gold Potatoes Tossed with Butter, Roasted Garlic & Cream - \$7
Green Bean Medley - Roasted Green Beans, Roasted Peppers & Almonds - \$6
Grilled Vegetables – Colorful assortment of Garlic and Oil Tossed Vegetables - \$8
Jasmine Rice - Long Grain, Subtle floral aroma - \$6
Mac and Cheese - Sharp Cheddar, Panko Topping - \$7 Add Smoked Applewood Bacon + \$2
Parsley Butter Potatoes - Fingerling Potatoes Tossed in Butter, Garlic & Freshly Chopped Parsley - \$6
Ratatouille - Garlic Napoli Sauce, Roasted Eggplant, Squash, Zucchini, Garlic and Onion - \$7

Roasted Asparagus - Tender Grilled Asparagus, Roasted Tomatoes, Lemon Zest - \$6
Roasted Asparagus & Bacon - Tender Grilled Asparagus, Smokey Bacon, Balsamic Glaze - \$7
Roasted Broccoli - Oven Roasted in Garlic & Oil - \$6
Roasted Brussel Sprouts - Oven Roasted Brussels Sprouts and Radish, Pancetta, Garlic & Oil - \$7
Roasted Cauliflower - Oven Roasted in Garlic & Oil - \$6
Roasted Long Hots - Roasted Long Hots, Garlic & Oil - \$4
Roasted Potatoes - Oven Roasted Potatoes Tossed in Garlic, Herbs and Olive Oil - \$6
Roasted Sweet Potatoes - Oven Roasted, Cinnamon Topping - \$6
Scalloped Potatoes - Thinly Sliced Russet Potatoes, Creamy Three Cheese Sauce - \$8
Twice Baked Potato - Yukon Potatoes, Stuffed with a Blend of Potato & Cheese - \$8
Wild Rice - Ancient Grains, Heirloom Tomatoes and Wild Mushroom Mix - \$6

Dessert

Various Assortments of Homemade Desserts available: Apple Cider Donuts, Macaroons, Éclairs, Cannoli, Cream Puffs, Brownies and Chocolate Covered Strawberries – Market price depending how many you select

Food Stations:

(Only recommended for groups 40+, Most require an attendant and Priced based on choices)

Carving Station - Prime Rib, Honey Baked Tavern Ham, Pork Tenderloin, Rosemary Sage Turkey (Choice of 2) Market Price

Cheesesteak Station - Sirloin Beef & Chicken Steaks Handmade with Assorted Sides and Cheese

Mashed Potato Station - A selection of Potatoes will include a choice of: roasted red skin potatoes, whipped sweet potatoes, buttermilk mashed Yukon golds offered with assorted toppings

Panini Station – Cuban Marinated Pork, Imported Italian and Caprese

Slider Station - Tequila Lime Pork, Nashville Chicken, All-natural Beef, Shrimp Po Boy, Maryland Crab Cake, Roasted Veggie, Short Rib (Choice of 2 or 3). Served with French Fries or Tater Tots

Street Taco Station - Tequila Lime Pork, Spicy Chorizo, Southern Brisket, Slow Roasted Chicken and Louisiana Creole Shrimp (Choice of 2 or 3)

Live Action Pasta Station - \$25

Homemade Pasta Choices – Fettuccini, Bow Tie, Ravioli & Penne Pasta (Pick 2)

Sauces - Alfredo, Marinara, Blush and Garlic & Oil (Pick 2)

Proteins – Meatballs, Grilled Chicken, Shrimp, Plant Based Sausage & Italian Sweet Sausage (Pick 2)

Toppings - Mushroom Medley, Broccoli, Spinach, Red Onion, Roasted Peppers, Bell Peppers & Roasted Zucchini (Pick 4)

Additional Menus Available Upon Request: Brunch, Hot and Cold Buffet, Corporate Lunches, BBQ, Bar Packages, Rehearsal Dinners and Wedding Packages.

Most menu items can be altered to adjust to dietary restrictions including gluten free, vegan and vegetarian.

Terms

- Final Guest Count is typically due no later than 10 days before your event and due date will be provided on your contract
- If no final guest count is received, we will use the number of guests initially quoted
- Rental items available and priced upon request.
- Delivery Fee based on mileage and included at time of quote
- 50% Due immediately at time of booking. Any events less than 2 weeks away are due in full
- Final balance is due in full 10 days prior to the event along with final guest count – Exact date provided on your contract
- Additional Guests: An additional 15% per person is added on top of agreed price per guest made after the final deadline. No refunds will be given if actual count is less than the final
- Due to market fluctuations, there may be price increases due to unforeseen changes in the market at the time of your event. We would communicate this in advance and offer alternatives if requested
- In the event it becomes necessary for either party to initiate legal action to enforce the terms of this Agreement, the prevailing party shall be entitled to recover its reasonable attorneys' fees and costs, in addition to such other relief as awarded by law and equity
- We reserve the right to cancel any contracted services if agreed deposits are not received by the agreed dates. Deposits are non-refundable
- Pandemic clause: If a statewide shutdown prevents your event from being possible, we will move your deposit to a new mutually agreed upon date
- We accept payments via Venmo, Visa, Master Card, American Express, and Check
- There will be a charge of \$35 for any bounced/returned checks. A 3.5% transaction fee will apply to all credit card transactions
- Service staff is available and priced upon request including Chefs, Servers, Bartenders, etc. Gratuity is not included and is always greatly appreciated