

For complete pricing & rental details, please contact us at derbyhouseevents@gmail.com

Menu Program

Please choose one from **Small Plates, Dinner, or Casual Grub** options.

Small Plates Option Choice of five below

- **Focaccia mini sub sandwiches.** Authentic Italian Herb Focaccia bread with Genoa salami, capicola ham, pepperoni, provolone cheese, sliced red onion and tomato, shredded lettuce, mayonnaise and Italian dressing.
- **Caprese kabobs.** Mini Skewers of grape tomatoes, kalamata olives, fresh mozzarella, fresh basil olives
- **Antipasto kabobs.** Provolone, salami, pepperoni, green & black olives, pepperoncini
- **Fruit & cheese kabobs.** Skewered grapes, cheeses, strawberries & fresh mint
- **Baked tomato bread.** Garlic bread baked with tomatoes, fresh basil, mozzarella, grated romano, oregano & fresh chopped parsley
- **BBQ meatballs.** 1oz, handmade all pork, sticky sweet n spicy BBQ sauce
- **Spinach artichoke dip.** Creamy cheese laden artichoke & spinach dip with tortilla chips
- **Fresh vegetable salad.** Garden greens with your choice of 3 dressings
- **Chips & salsa**

Casual Grub Option Below included

- **Hot & mild wings with ranch, bleu cheese & carrots**
- **Assorted meats & specialty pizzas**
- **Fresh salad with ranch, italian, and french dressings**
- **Chips & salsa**
- **Assorted cookies**

Dinner Option Choice of 2 entrees and 3 side dishes + Complimentary garlic bread

Entrees

Grilled Chicken Parmesan

Fresh grilled boneless breasts baked in marinara sauce with mozzarella and romano cheeses.

Italian Sausage & Peppers

Italian sausage, roasted with fresh sweet bell peppers and simmered in a sensational marinara sauce, served with rolls

Italian Beef

Slow roasted the old fashioned way, shaved thin and served in natural jus with rolls

Chicken Breast Vesuvio

Boneless chicken breast, browned and baked in white wine sauce with fresh garlic, red pepper flakes, Italian herbs and lemon

Roast Cajun Chicken

Brushed with butter and baked with a perfect dry rub of Louisiana spice

Roast Pork Loin

Spice marinated boneless center cut, roasted , hand carved and served in superb pork gravy

Southern Fried Chicken

There is true country magic in the spicy crunchiness of this special recipe

Baked Mostacciolla

Timeless classic, featuring penne pasta baked in a zesty meat sauce with mozzarella and romano cheeses

Penne Pasta Carbonara

A scrumptious simmering of penne with cream, parmesan, baby sweet peas, tomatoes and bacon

Creamy Penne

Penne pasta in a superb light and creamy supreme sauce with fresh chopped tomatoes and broccoli florets

Manicotti Marinara

Hand rolled and stuffed with tantalizing three cheese herb filling, then baked in marinara sauce

Sides

Vesuvio Potato Wedges

Baked in a garlic lemon and herb wine sauce.

Real Mashed Potatoes with Gravy

The real thing....no synthetic spudomatics used here...you can taste the Idaho sunshine!

Parsley Buttered Potatoes

Fresh boiled red potatoes, butter, fresh parsley.

Fresh Roasted Veggies

Peppers, onions, mushrooms, tomatoes, zucchini, fresh garlic, oregano, extra virgin olive oil

Fresh Caesar Salad

Garden fresh romaine lettuce, homemade Caesar dressing, fresh grated romano cheese and our own oven roasted croutons

Taffy Apple Salad

Sweet, tart, creamy & crunchy all at the same time, Granny Smith apples, grapes, peanuts, marshmallows, mayo & honey

Home Style Veggies

Choose buttered corn or green beans almandine

Late night menu options. Price upon request

- Pizza
- Steak or chicken mini burritos
- Chips & salsa
- BBQ or Swedish-style meatballs