

Off - Site Catering Menu

Appetizers

Fruit and Cheese Platter - Italian Parmigiano Reggiano, Dutch Prima Donna, Gorgonzola. Served with an assortment of traditional sweet and salty sides 75

Antipasto - Prosciutto, salami, mortadella, parmesan, provolone, gorgonzola, mozzarella, tomato, marinated vegetables and olives 75

Traditional Italian Bruschetta - Fresh mozzarella, tomato, garlic, basil and extra virgin olive oil on toasted baguette 40

Meatballs - In marinara sauce 60

Truffle Risotto Bites - Mini creamy risotto bites lightly breaded, deep fried, and tossed in Parmigiano-Reggiano cheese. Drizzled with black truffle oil. Served with a side of tomato sauce 60

Fried Mozzarella - Hand breaded, browned and served with marinara 60

Prosciutto Wrapped Shrimp - Black tiger shrimp grilled and wrapped in prosciutto di Parma. Served with Burre Blanc sauce on the side - 75

Chicken Skewers - Chicken breast marinated in mustard and herbs. Grilled and served with Greek salad and a side of sriracha and teriyaki aioli 65

Salads

House Salad - Mixed greens, cucumber, tomato, banana peppers, radish and beets 40

Bistro Salad - Arugula, strawberries, feta cheese, candied walnuts, prosciutto and golden raisins drizzled with raspberry vinaigrette 50

Caesar Salad - Romaine hearts, parmesan, tomatoes, and croutons 40

Mozzarella Caprese - Fresh mozzarella and Roma tomatoes with crushed garlic, basil, olive oil and a balsamic reduction 50

Grilled Vegetables - Marinated in extra virgin olive oil and herbs de Provence (Zucchini, Mushrooms, Red Peppers, Onions and Tomatoes) 45



All our trays are half-size deep aluminum pans which hold approximately 10 - 12 full size servings. Above is a listing of guest favorites.

We can prepare anything from our menu for your event. Please provide a minimum of 24 hours notice.

Off - Site Catering Menu

Entrees

Spaghetti Marinara - Homemade marinara with fresh tomatoes and Italian herbs 55

Penne Alla Vodka - Shallots, tomatoes, basil and parmesan sautéed with vodka, cream and marinara 80

Penne Carbonara - Prosciutto di Parma, bacon, onion and parmesan with heavy cream 80

Baked Penne Eggplant Rollatini - Thin sliced eggplant stuffed with a cheese trio and Italian herbs. Served over penne pasta with marinara sauce, mozzarella cheese, and baked 75

Lasagna - Layers of beef, pasta, blended cheese and marinara 75

Chicken Parmigiana - Breaded and topped with marinara, mozzarella and served with pasta marinara 80

Chicken Saltimbocca - Sautéed with mushrooms, prosciutto and fresh mozzarella in a Marsala wine sauce. Served over spaghetti 85

Chicken Francese - Light dusting of flour sautéed with white wine, lemon and butter and served over sautéed spinach 80

Shrimp Scampi - Black tiger shrimp sautéed in butter with diced tomatoes and white wine. Served over fresh linguine pasta 80

Short Ribs Risotto - Slow braised shredded boneless short ribs and shiitake mushrooms. Sautéed in butter with shallots, roasted garlic, Arborio rice, and beef stock. Finished with a touch of cream and imported Parmigiano-Reggiano. Topped with micro greens 100

Pappardelle - Cooked in a garlic cream sauce with Parmigiano-Reggiano cheese, wild mushroom trio and, shredded roasted chicken 90

Desserts

Tiramisu - 55

Cannoli - 55



All our trays are half-size deep aluminum pans which hold approximately 10 - 12 full size servings. Above is a listing of guest favorites.

We can prepare anything from our menu for your event. Please provide a minimum of 24 hours notice.