



CATERING MENU

HOT APPETIZERS/HORS D'OEUVRES

Arancini

Rice balls stuffed with mozzarella and marinara sauce

Grilled Chicken Kebab

Served in a lemon pesto sauce

Eggplant Involtini

Eggplant rolled and stuffed with fresh mozzarella, basil, and Parmigiano Reggiano, baked in marinara sauce

Spicy Balsamic Shrimp

Served with balsamic glaze and radicchio

Spicy Tomato Shrimp

Served in hot cherry tomato sauce

Dates

Sweet dates wrapped in savory bacon

Meatballs

Served with barbecue or marinara sauces

Baked Meatballs

Served with marinara and fresh mozzarella

Lamb Meatballs

Grilled and served with a savory yogurt sauce

Assorted Mini Quiche

Available in the following: asparagus, caprese, ham and pepper, mushroom pepperoni, or spinach and ricotta

Meat Kebab

Chicken or beef kebab, served with assorted vegetables

Saltimbocca

Thinly sliced veal topped with prosciutto and sage, sautéed in a butter and wine sauce

Polenta

Creamy and savory cornmeal porridge, served with Italian sausage or puttanesca sauce

Stuffed Mushroom**

Large mushroom cap stuffed with sausage or crab meat

Individual 3" Pizzas

Available in Italian sausage, pepperoni, or cheese

Asparagus

Served with brie cheese and wrapped in puff pastry

Scallops

Wrapped in radicchio and bacon

Soft Cheeses

Brie and Gorgonzola served with pear and baked in puff pastry, drizzled with a port wine reduction

HOT APPETIZERS (CONT.)

Mini Crab Cakes

Served with Sriracha remoulade sauce

Mini Salmon Cakes

served in a bell pepper sauce

Stuffed Cream Puff

Filled with apples, asiago cheese, prosciutto, and sage

Lamb Lollipop

Served with Greek yogurt sauce and fresh mint

Beef Wellington Medallions

Beef tenderloin, made Wellington style and sliced into medallions, served with a horseradish sauce

Flat Bread

Served with caramelized onions, goat cheese, and bacon

Mini Sweet Peppers**

Stuffed with herbs, onions, and cheese, wrapped in bacon

SIDE DISHES

Couscous with Vegetables

Roasted Potato with Rosemary

Garlic Mashed Potatoes

Scalloped Potatoes

Eggplant Caponata (raisins, pine nuts, red bell peppers)

Rice Pilaf

Pesto Rice

Saffron Rice

Green Beans Sautéed with Onions

Grilled Asparagus

Mixed Vegetables

Grilled Vegetables

Ratatouille

COLD APPETIZERS/HORS D'OEUVRES

Crostini

Served with creamy Gorgonzola cheese, roasted pear, and pecans

Smoked Salmon

Served with crostini, cream cheese with onion, dill, and red peppers

Traditional Bruschetta

Crostini topped with diced tomato, garlic, and extra virgin olive oil

Flank Steak Bruschetta

Shaved flank steak, arugula, shave Parmigiano cheese, and truffle oil served on crostini

Fica Bruschetta

Crostini topped with fig and Gorgonzola cheese

Croissants

Stuffed with cream cheese, onions, and chives

Phyllo

Phyllo dough shell filled with choice of red bell pepper or lobster mousse

Caprese Kebab

Skewered tomato and fresh mozzarella with basil, oil, and balsamic

Beef Carpaccio

Thinly sliced beef topped with arugula, Parmigiano Reggiano cheese, truffle oil, and lemon

Tuna Carpaccio

Topped with arugula and lemon

Smoked Salmon Crostini

Served with cream cheese, chives, and dill spread

Greek Salad Kebab**

Fruit Kebab

Assorted fruits skewered and topped with Limoncello sauce

Hummus**

Served with pita bread

Cocktail Shrimp

Large cooked shrimp served with cocktail sauce and lemon

Vegetable Tray**

Prosciutto e Melone

Prosciutto and melon skewers with balsamic reduction

Antipasto Italiano

Mix of cured meats, cheeses, and olives

Grilled Vegetables

Asparagus, bell pepper, eggplant, and zucchini marinated in extra virgin olive oil, garlic, red wine vinegar, and herbs

Mini Panini

Bite-sized assortment of panini sandwiches

Ask us about our sauces and spreads!

CHICKEN

Grilled Chicken Breast

Seasoned with sage, red onion and lemon slices

Chicken Marsala

Served with sautéed mushrooms in marsala wine sauce

Chicken Piccata

Served with capers, lemon, and butter

Chicken Parmigiana

Breaded chicken topped with tomato sauce and mozzarella

Asiago Chicken

Chicken rolled with prosciutto and asiago cheese in a creamy wine sauce

Chicken alla Diavola

Served in a spiced tomato sauce with rosemary and mixed herbs

Roasted Chicken

Both dark and white meat, marinated with herbs, garlic, and extra virgin olive oil

PORK, BEEF, LAMB, & VEAL

Sautéed Sausage

Served with onions and peppers

Pinwheel Pork Loin

Stuffed with fontina cheese, spinach and sun dried tomato

Roasted Pork Loin

Rolled in either fennel seeds or served with honey mustard sauce

Pork Tenderloin Medallions

Served with fried apples in wine-stewed plums

Rack of Lamb

Encrusted in a medley of herbs

Leg of Lamb

Roasted with rosemary, herbs, garlic, and extra virgin olive oil

Beef Tenderloin

Ask us about our various preparations

Braciolo

Pinwheel beef ribs stuffed with parsley, pecorino cheese and garlic, slowly cooked in tomato ragu

Ribeye

Ask us about our various preparations

Veal Ossobuco

Slowly cooked in wine, brown sauce, carrots, celery, and onions

Veal Scaloppine

Served in a lemon wine butter sauce

Veal Parmesan

Breaded veal topped with tomato sauce and mozzarella

Veal Involtini

Stuffed with fontina cheese, sage, mushrooms and prosciutto with a mushroom butter sauce

Veal Scaloppine

Served in capers, garlic, and a cherry tomato sauce

PASTA

Stuffed Shells

Served with either spinach or meat, in either a marinara or a meat sauce

Meat Lasagna

Handmade lasagna noodles, bolognese and béchamel sauce, fresh mozzarella, and parmesan cheese

Vegetarian Lasagna

A mix of vegetables or spinach, ricotta parmesan cheese, served in either marinara or white sauce

Bowtie (or Butterfly)

Served in vegetables in white sauce or garlic and extra virgin olive oil (optionally add garlic or shrimp)

Baked Mostaccioli

Available in either meat or marinara sauce, baked with mozzarella and parmesan cheeses

Gnocchi Gorgonzola

Sun dried tomato and spinach

Gnocchi Sorrentina

Baked with fresh tomato sauce, basil, and fresh mozzarella

Rotini

Served with smoked salmon and asparagus in white sauce

Penne

Served in either a bolognese sauce, or with Italian sausage and mushrooms in creamy tomato sauce

Penne Puttanesca

Spicy cherry tomato sauce with garlic, capers, anchovies, and extra virgin olive oil

Cheese Ravioli

Handmade and served in meat or marinara sauce

Spinach Ravioli

Handmade and served in meat, marinara, or vodka sauces

Pumpkin Ravioli

Handmade and served in butter sauce with pine nuts, sage, and parmesan cheese

Pheasant-Stuffed Tortelli

Served in creamy porcini and portabello mushroom sauce

Stuffed Manicotti

Served in marinara or meat sauce

Mushroom Risotto*

Mixed Seafood Risotto*

Gorgonzola Risotto

Served with radicchio and pear

Cavatelli

Made with ricotta cheese and served with cherry tomatoes, eggplant, smoked mozzarella and fresh basil

Cavatelli (lamb)

Made with ricotta cheese and served with lamb ragu

Seafood Tagliatelle

Handmade and served with shrimp in a light cherry tomato sauce

Mushroom Tagliatelle

Handmade and served in a creamy porcini mushroom sauce

Fettuccine

Handmade and served with chicken, asparagus, sun dried tomato, cremini mushrooms, and spinach in a white sauce

Fettuccine Alfredo

Handmade in a creamy alfredo sauce (add chicken or shrimp)

Spaghetti Carbonara

Handmade spaghetti with crispy pancetta (pork) and a creamy egg and parmesan cheese sauce, topped with parsley flakes

SALADS

Italian Salad with Homemade Dressing**

Spinach Salad

Walnuts, pine nuts, goat cheese, cranberries, and a honey balsamic dressing

Pasta Salad

Please ask about our preparations

Caprese Salad**

Fresh mozzarella cheese, tomato, basil, extra virgin olive oil

Caesar Salad

Romaine lettuce dressed a classic caesar dressing with croutons and parmesan cheese

Antipasto Salad

Mixed Greens with Italian cured meats and cheeses

Gourmet Salad**

Spring salad mix served with fruits and nuts