



OFF-SITE CATERING MENU

Minimum 24-hour advance notice is required.

BREAK THE FAST | Half feeds 8-10 | Full feeds 15-20

Scrambled Eggs:	Half Pan \$37	Full Pan: \$75
Bacon:	Half Pan \$32	Full Pan: \$60
Pork Sausage:	Half Pan \$32	Full Pan: \$60
Chicken Sausage:	Half Pan \$32	Full Pan: \$60
Breakfast Potatoes:	Half Pan: \$32	Full Pan: \$60

BREAKFAST SANDWICHES: \$8.00 Each Minimum Order of 10 (choice of two)

SAUSAGE: Scrambled Eggs, Homemade Sausage, Cheddar Cheese, Calabrese Mayonnaise

CHICKEN: Scrambled Eggs, Chicken Sausage, Fontina, Honey Mustard

TRUFFLE MUSHROOM: Scrambled Eggs, Wild Mushrooms, Fontina Cheese, Truffle Mayo

Granola and Yogurt with fresh Berries: \$5.00 per person

Fruit Bowl: \$50 Serves 8-10 | Seasonal Melon and Berries

SMALL BITES

Prime Meatballs: 25/\$70 50 /\$145

Scratch Made Meatballs, Marinara, Parmesan Cheese.

Jumbo Shrimp Cocktail: 25/\$130 50/\$250

Slowly Poached Jumbo Shrimp served with house made cocktail sauce.

Mini Crab Cakes: 25/\$120 50/\$230

Baked Lump crab meat, served with Dijonnaise dressing.

Calabrese Chicken Wings: 25pcs/\$50 50pcs/\$90

Marinated Chicken wings, spicy calabrese honey, Gorgonzola ranch Dressing.

SMALL BITES | Half feeds 8-10 | Full feeds 15-20

Bruschetta: Half Pan: \$35 Full Pan: \$70

Marinated Tomatoes, Basil, Red Onion, Extra Virgin Olive Oil.

Mushroom Artichoke Crostini: Half Pan: \$40 Full Pan: \$75

Roasted Wild Mushrooms, Artichokes, Truffle Whipped Ricotta.

SANDWICHES – BUILD YOUR OWN | Half feeds 8-10 | Full feeds 15-20

Italian Beef: Half Pan \$60 Full Pan: \$110

Chicago Style Italian Beef with hot gravy, sweet peppers, giardiniera, bread

Italian Sausage: Half Pan \$50 Full Pan: \$95

Pork Sausage, Peppers and Onions, hot gravy, bread

Meatball: Half Pan \$60 Full Pan \$110

Scratch made meatballs, Marinara Sauce, Shredded Mozzarella, Bread

Grilled Vegetable Sandwich: Half Pan \$45 Full Pan \$85

Medley of grilled vegetables, basil pesto mayonnaise, bread

SLIDERS

Beef Sliders: 25/\$90 50/\$185

Hamburger sliders served with mini brioche buns, ketchup, and mustard.

Cheeseburger Sliders: 25/\$100 50/\$195

Cheddar Cheese Sliders served with mini brioche buns, ketchup, and mustard.

SALADS AND PLATTERS | Small Salad Feeds 8-10 | Large Salad Feeds 15-20

Chefs Charcuterie Board: Feeds 10-15 \$120

Assortment of sliced Italian cured meats

Cheese Tray: Serves 10-15 \$100

Assorted Varieties of Italian and domestic cheeses

Grilled Mediterranean Tray: Serves 10-15 \$90

Zucchini, Yellow Squash, Eggplant, Peppers, Red Onion, Extra Virgin Olive Oil

Chopped Salad: Half Pan: \$70 Full Pan: \$130

Romaine, Radicchio, garbanzo Beans, Artichoke Hearts, Cherry Tomatoes, Pepperoncini, Bacon, Peperoni, Red Onion, Provolone, Italian Dressing

Caesar Salad: Half Pan: \$60 Full Pan: \$110

Romaine, parmesan, toasted focaccia croutons, Caesar dressing

Kale Salad: Half Pan: \$60 Full Pan: \$110

Baby kale, spiced walnuts, butternut squash, dried cranberries, maple syrup dressing, parmesan

Crunchy Thai Pea Nut and Quinoa Salad: Half Pan: \$65 Full Pan: \$115

Cabbage, red onion, quinoa, carrots, snap peas, cilantro, scallions, sesame peanut dressing

PASTA | Half Pan Serves 8-10 | Full Pan Serves 15-20

Choice of Penne, Rigatoni, Farfalle, Orecchiette

Add Protein: Chicken: \$4.00 per/person Shrimp: \$6.00 per/person Sausage: \$4.00 per/person

Pomodoro: Half Pan: \$55 Full Pan: \$100

Tomato-Basil Sauce

Bolognese: Half Pan: \$65 Full Pan: \$120

Meat Ragu with Veal, Beef, Lamb

Vodka: Half Pan: \$55 Full Pan: \$100

Tomato vodka cream sauce

Primavera: Half Pan: \$60 Full Pan: \$110

Pasta with seasonal vegetables, garlic, extra virgin olive oil, Parmesan

Arrabiata: Half Pan: \$55 Full Pan: \$110

Tomato sauce made with chili flakes and garlic cooked in olive oil.

Baked Penne: Half Pan: \$60 Full Pan: \$110

Pasta with Pomodoro sauce and cheese baked in the oven.

Alfredo: Half Pan: \$60 Full Pan: \$110

Cream, Butter, Garlic, Parmesan

Pesto: Half Pan: \$60 Full Pan: \$110

Basil Pesto, garlic, parmesan Cheese, extra virgin olive oil

Lemon Cream: Half Pan: \$55 Full Pan: \$100

Lemon, garlic, cream, butter, parmesan, basil

ENTRÉE | Half Pan feeds 8-10 | Full Pan feeds 15-20

Chicken Parmesan: Half Pan: \$85 Full Pan: \$160
Baked breaded chicken with marinara, mozzarella, parmesan, basil.

Chicken Marsala: Half Pan: \$85 Full Pan: \$160
Chicken with garlic, Marsal wine sauce.

Chicken Piccata: Half Pan: \$85 Full Pan: \$160
Chicken with capers, garlic, white wine sauce

Salmon: Half Pan: \$155 Full Pan: \$300
Grilled salmon with lemon butter sauce

Whitefish: Half Pan: \$155 Full Pan: \$300
Pan roasted whitefish, lemon butter sauce.

SIDES | Half Pan feeds 8-10

Roasted Fingerling Potatoes, fresh herbs, Parmesan Cheese	Half Pan: \$40
Garlic Whipped Potatoes	Half Pan: \$40
Roasted Brussel Sprouts Balsamic Glaze	Half Pan: \$40
Grilled Asparagus	Half Pan: \$40

DESSERT | Sold by the Dozen

Chocolate Chip Cookies	Dozen: \$18
Brownie	Dozen: \$30
Cannoli	Dozen: \$42
Lemon Tart	Dozen: \$42
Nutella Panna Cotta	Dozen: \$42