

CATERING MENU

Full tray servers 10-14 People

SALADS

	Half	Full
House		
Tomatoes, pepperoncini, onions, black olives, house vinaigrette	\$ 52	\$ 104
Caesar	\$ 52	\$ 104
Parmigiano cheese, croutons.		
Caprese	\$ 57	\$ 114
Fresh mozzarella cheese, tomatoes, fresh basil		

STARTERS/SIDES

House made Garlic Bread	\$ 1.00 each
Meatballs	\$ 3.50 each
Italian Sausage	\$ 3.50 each
	Half Full
Roasted potatoes	\$ 30 / \$ 60

HOMEMADE PASTA

	Half	Full
Spaghetti Bolognese Sauce	\$ 97	\$ 194
Rigatoni Alla Vodka	\$ 97	\$ 194
Tomatoes, pancetta, onions, cream		
Baked Ziti	\$ 88	\$ 176
Ricotta, mozzarella, Parmigiano, marinara sauce		
Rigatoni Italian sausage & Broccoli	\$ 101	\$ 202

	Half	Full
Rigatoni Italian Sausage & Wild Mushroom	\$ 101	\$ 202
Penne Contadina	\$ 88	\$ 176
Plum tomatoes, roasted garlic, onions, basil, fresh mozzarella		
Oven Baked Lasagna	\$ 99	\$ 198
Bechamel, Italian cheese		

ENTREE

Side of rigatoni, ziti or spaghetti marinara sauce

	Half	Full
Eggplant Parmigiana (5/10 Pieces)	\$ 92	\$ 184
Chicken Parmigiana (5/10 Pieces)	\$ 101	\$ 202
Chicken Marsala	\$ 101	\$ 202
With Marsala wine & mushrooms		
Chicken Francese	\$ 101	\$ 202
Chicken Piccata	\$ 101	\$ 202

SAUCES / DRESSING

House Italian dressing 16 oz	10
House Caesar Dressing 16 oz	11
House Marinara sauce 16 oz	10
House Pink sauce 16 oz	12
House Alfredo sauce 16 oz	13
House Vodka sauce 16 oz	13
House Bolognese sauce 16 oz	13
House Marsala Mushroom sauce 16 oz	13
House Fiorentino sauce 16 oz	13