



## Catering Menu

\* Dishes seen on our Regular Menu or Specials Menu can be served as half or full trays too.

### Hot & Cold Appetizers

	Tray Sizes	
	Half 8-11pp	Full 15-20pp
<b>Cold Antipasto</b> <i>A variety of Italian meats and cheeses with tomatoes, roasted peppers &amp; fresh mozzarella</i>	\$45	\$75
<b>Bruschetta</b> <i>Diced tomato and onion spread topped with Provolone cheese wrapped with Prosciutto</i>	\$45	\$65
<b>Eggplant Rollantini</b> <i>Stuffed with Ricotta Cheese &amp; baked with a hearty tomato sauce and melted Mozzarella</i>	\$45	\$80
<b>Baby Meatballs</b> <i>Choose between our special Balsamic Sauce and fresh sliced garlic or our Traditional Marinara Sauce</i>	\$60	\$110
<b>Cheese Platter</b> <i>Assorted Italian cheeses</i>	\$50	\$90
<b>Fried Calamari</b> <i>Served with Marinara sauce and Lemon wedges</i>	\$70	\$130
<b>Zuppa di Mussels</b> <i>Served with a zesty Marinara Sauce or White Wine, Garlic &amp; Lemon Sauce</i>	\$60	\$110
<b>Clams Casino or Clams Oreganato</b> <i>Casino has bacon in the stuffing</i>	\$70	\$130
<b>Shrimp Cocktail</b> <i>Large shrimp with homemade cocktail sauce and Lemon</i>	\$75	\$140
<b>Zuppa di Clams</b> <i>Served with a zesty Marinara Sauce or White Wine, Garlic &amp; Lemon Sauce</i>	\$65	\$120



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### Salads

	Tray Sizes	
	Half 8-11pp	Full 15-20pp
<b>House Salad</b> <i>Iceberg, Radicchio, Endive, tomatoes, cucumbers and onions</i> <i>Choice of Homemade Dressings:</i> <i>Balsamic Vinaigrette, Bleu Cheese,</i> <i>Creamy Parmigiano Vinaigrette, Honey Mustard</i>	\$25	\$40
<b>Caesar Salad</b> <i>Crisp Romaine served with our homemade dressing and croutons</i>	\$35	\$65
<b>Milano Salad</b> <i>Romaine lettuce with apples, walnuts, tomatoes, cucumbers, crumbled bleu cheese and honey mustard dressing</i>	\$35	\$65
<b>Columbia Salad</b> <i>topped with Pear &amp; Gorgonzola and House Vinaigrette served on the side</i>	\$35	\$65
<b>Amalfi Salad</b> <i>Arugula, Sliced Strawberries and pignoli nuts with our House Vinaigrette served on the side</i>	\$40	\$75
<b>Tri Color Salad</b> <i>Romaine, Endive and Radicchio</i> <i>House Vinaigrette served on the side</i>	\$40	\$75

\*Add grilled Chicken or Grilled Shrimp to any Salad\*

<b>Chicken</b>	\$20	\$35
<b>Shrimp</b>	\$35	\$60



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### Pasta Dishes

*\*Choose a pasta and pair it with a sauce\**  
*Penne, Farfalle, Rigatoni, Fettucini,*

We don't recommend using Spaghetti or Capellini because they don't work well in trays

	Tray Sizes	
	Half 8-11pp	Full 15-20pp
<b>Pink Vodka</b> <i>Cream Sauce</i>	\$45	\$85
<b>*Add Shrimp &amp; Mushrooms (Penne Delicata)</b>	\$70	\$120
<b>Bolognese</b> <i>Meat Sauce with Veal, Pork &amp; Beef</i>	\$50	\$90
<b>Alfredo</b> <i>Cream Sauce</i>	\$45	\$85
<b>Pomodoro</b> <i>Tomato &amp; Basil</i>	\$45	\$85
<b>Carobonara</b> <i>Cream Sauce with Bacon &amp; Onions</i>	\$50	\$90
<b>Amatriciana</b> <i>Italian Bacon with Onions &amp; Tomato</i>	\$50	\$90

### GLUTEN FREE ALTERNATIVES:

**Mutli Grain Penne**  
**Rice Spaghetti**  
**Rice Quinoa Amaranth Penne**  
**Corn Spaghetti**



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### Chicken

	Tray Sizes	
	Half 8-11pp	Full 15-20pp
<b>Francese</b> <i>Chicken Breast dipped in egg then sautéed in a White Wine and Lemon Sauce</i>	\$65	\$120
<b>Parmigiana</b> <i>Breaded Chicken Breast topped with marinara sauce and melted mozzarella cheese</i>	\$60	\$120
<b>Cacciatore</b> <i>Chicken served with sautéed mushrooms, tomatoes and onions</i>	\$65	\$120
<b>Giambotta</b> <i>Chicken Breast served mushrooms, sweet peppers &amp; Sausage with wine and a zesty balsamic vinaigrette</i>	\$70	\$130
<b>Marsala</b> <i>Sautéed with mushrooms and Marsala Wine</i>	\$65	\$120
<b>Piccata</b> <i>Sauteed with lemon, butter, White Wine and Capers</i>	\$65	\$120
<b>Grigliato</b> <i>Grilled chicken breast served with grilled vegetables</i>	\$65	\$120
<b>Aurora</b> <i>Chicken tenders sautéed with wild mushrooms, fresh tomato and a Vodka pink cream sauce topped with melted mozzarella</i>	\$70	\$130
<b>Chicken Fingers</b> <i>Home made with our own bread crumbs and served with French fries</i>	\$50	\$95



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Veal	Half 8-11pp	Full 15-20pp
Marsala <i>Sautéed with mushrooms and Marsala Wine</i>	\$70	\$140
Piccata <i>Sauteed with lemon, butter, White Wine and Capers</i>	\$70	\$140
Veal Nikola <i>Dipped in egg, topped with eggplant, sliced tomato and mozzarella, sauteed with Sherry Wine sauce</i>	\$75	\$145
Parmigiana <i>Breaded Veal topped with marinara sauce and melted mozzarella cheese</i>	\$70	\$140
Francese <i>Chicken Breast dipped in egg then sautéed in a White Wine and Lemon Sauce</i>	\$70	\$140
<b>Beef</b>		
Filet Tips & Chicken Tenders	\$90	\$180
Filet Mignon Tips		market price
Chateaubriande		market price
<b>Specialities</b>		
Sausage & Peppers	\$50	\$85
Pork Tenderloin	\$55	\$110
Seafood Paella with Chorizo	\$100	\$190
Cold Seafood Salad	\$100	\$190
Zuppa di Pesce (Red or White)	\$120	\$230
<b>Risotto</b>		
Chicken	\$60	\$135
Shrimp	\$70	\$140
Mashed Potatoes & Carrots	\$40	\$70
Mixed Vegetables	\$40	\$70



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### Desserts

	Tray Sizes	
	Half 8-11pp	Full 15-20pp
Assorted Mix of:	\$40	\$80
Carrot Cake, Peanut Butter Silk, Cheesecake, Chocolate Mousse Pie & Cannoli		
Apple Dessert Pizza		
Nutela & Fresh Strawberry Dessert Pizza		
Carrot Cake		
Peanut Butter Silk		
Cheesecake		
Chocolate Mousse Cake		
Cannoli		