

Breakfast Catering Packages

Bagel Platter

Assorted Sliced Bagels W/ an array of Cream Cheese, Butter, and Fruit Preserves.
\$6.50 per Guest (Minimum 12)

Quick Break

Homemade Mini Muffins, Bagels, Croissants, Danish, Coffee Cakes W/ an array of Cream Cheese, Butter, and Fruit Preserves.
\$10.99 per Guest (Minimum 12)

Continental Delight

Fresh Assortment of Bagels, Muffins, Scones, Croissants, and Danish with an array of Butter, Fruit Preserves and Cream Cheese. Orange Juice and Fresh Fruit Salad Bowl.
\$15.99 per Guest (Minimum 12)

Tuscan Breakfast

Vegetable Frittata or Scrambled Eggs, French Toast, Applewood Bacon, Sausage Links, Home Fries, Mini Muffins and Mini Bagels, Assorted Danish and Breakfast Pastries, Butter, Cream Cheeses, Fruit Preserves, Syrup, and Assorted Juice and Coffee.
\$25.99 per Guest (Minimum 20)

Fresh Fruit Platters

Freshly Carved Watermelon, Cantaloupe, Honeydew, Pineapple, Grapes, and Mixed Berries
Sm (4-8 Ppl) \$45 Med (10-15 Ppl) \$75 Lg (16-20 Ppl) \$99

Fresh Fruit Bowls

Freshly Cut Watermelon, Cantaloupe, Honeydew, Pineapple, Grapes, Oranges and Mixed Berries
9.99/lb

Belgian Waffle Bar

Fresh Belgian Waffles, with our Pecan Butter, Maple Syrup, Assorted Mixed Berries, Nuts, Butter, and Whipped Cream
\$8.99 Per Guest (Minimum 20)

Yogurt Parfait

Vanilla Yogurt W/Granola & Fresh Berries
Sm (4-8 Ppl) \$45 Lg (10-15 Ppl) \$75

Gourmet Lunch Packages

Wrap Package

A Variety of our Hand Rolled Wraps, Choice of Market Salad & Assorted Cookie/
Brownie Tray

\$17.99 pp Minimum 10 Guests

Add Fresh Fruit Salad \$2.99 pp

Complete Lunch

Our Signature Paninis, Focaccias and Wraps, Choice of Market Salad & Assorted
Cookie/Brownie Tray

\$19.99 pp Minimum 10 Guests

Add Fresh Fruit Salad \$2.99 pp

Tuscan Market Lunch

Our Signature Paninis, Wraps, and Focaccias, Choice of 2 Market Salads, Garden Salad,
Fresh Fruit Salad & Assorted Cookie/Brownie Tray

\$28.99 pp Minimum 10 Guests

Pasta Party

Pasta of your choice, Pomodoro, Ala Vodka or Primavera Style, Garden Salad, Assorted
Cookie/Brownie Tray & Bread Basket

\$16.99 pp Minimum 10 Guests

Add Fresh Fruit Salad \$2.99 PP

Gourmet Market Salads

Farfalle Caprese

Bowtie Pasta, Tomatoes, Fresh Mozzarella & String Beans

Greek Pasta Salad

Spiral Pasta, Tomatoes, Olives, Peppers, Onions, Feta, Baby Spinach

Mediterranean Orzo

Chick Peas, Olives, Feta, Celery, Peppers, Tomatoes, Red Onions

Tuscan Bean Salad

Kidney, Chick & Cannellini Beans, Carrots, Celery, Peppers & Balsamic Vinaigrette

Fiesta Lentil Salad

Carrots, Peppers, Red Onions, Celery & Tuscan Vgrrt

Market Potato Salad

Red Bliss Potatoes, Shaved Carrots & Radishes, Bell Peppers, Creamy Mayo

Cole Slaw

Shredded Cabbage & Carrots in Sweet & Creamy Cole Slaw Dressing

Classic Macaroni Salad

Elbow Macaroni, Bell Peppers, Shaved Carrots & Sweet Mayo

Green Salads

Garden- Fornello Mix Greens, Tomatoes, Cucumbers, Onions, Peppers & Carrots **3.99pp**

Greek- Romaine Lettuce, Tomatoes, Cucumbers, Olives, Onions, Peppers & Feta **3.99pp**

Chicken Caesar- Romaine, Grilled Chicken, Shaved Parmigiana Cheese & Croutons **5.99pp**

Fresca- Fornello Mix Greens, Grilled Chicken, Goat, Pecans, Craisins & Fresh Berries **6.99pp**

PARTY HEROES

3 Foot (9-12 ppl): 4 Foot (12-16 ppl): 5 Foot (15-20 ppl): 6 Foot (18-24 ppl)

Italian Hero

Genoa Salami~Pepperoni~Ham~Provolone ~Arugola~Tomato~Bermuda Onions

American Hero

Roast Beef~Turkey~Swiss~American~Lettuce~Tomato

\$23.99/Ft 2-6Ft Available

SIGNATURE PARTY HEROES

Turn any of our Signature Panini or Focaccia into Party Hero

\$27.99/Ft

PARTY PLATTERS

Antipasto Platter

Tomato, Mozzarella, Roasted Peppers, Prosciutto & Melon, Artichoke Hearts, Sun
Dried Tomatoes, Sopressata, Olives & Asparagus
Sm(6-8)65 Md(12-16)120 Lg(18-25)195

Cheese Platter

Assorted Gourmet Cheeses Garnished with Fresh Fruit and Served with Cracker's
Sm (6-8) \$65 Lg (10-15) \$99

Vegetable Crudité

Assortment of Seasonal Vegetables Served with Ranch Dressing & Hummus
Sm (8-12) \$65 Lg (15-20) \$99

Imported Sliced Meats

Assorted Hard Salami, Sopressata, Mortadella & Prosciutto
Sm(6-8) 75 Lg(10-15)125

	(6-8 Ppl) Half Tray	(12-16 Ppl) Full Tray
PASTA		
Penne Ala Vodka	\$65	\$110
Baked Ziti	\$65	\$110
Penne Pomodoro W/ Meatballs	\$65	\$110
Cavatelli Pasta W/ Sausage & Broccoli Rabe	\$75	\$130
Cheese Ravioli Marinara	\$60	\$100
Farfalle Broccoli Garlic & Oil	\$65	\$110
Fusilli Primavera	\$70	\$120
CHICKEN		
Chicken Parmigiana <i>marinara, mozzarella, grated cheese</i>	\$75	\$125
Chicken Marsala <i>mushrooms, shallots, marsala wine</i>	\$75	\$125
Chicken Francese <i>lemon wine sauce</i>	\$75	\$125
Chicken Scarpariello <i>sausage, potatoes, peppers, onions</i>	\$80	\$130
Chicken Mona Lisa <i>asparagus, roasted peppers, prosciutto, mozz, lemon wine</i>	\$85	\$145
Chicken Cordon Blue <i>ham, swiss, alfredo cream sauce</i>	\$75	\$125
Chicken Florio <i>sun dried tomato, mozz, marsala wine</i>	\$75	\$125
Chicken Rollatini <i>ham, mozz, spinach marsala wine sauce</i>	\$75	\$125
Chicken Piccata <i>capers, artichokes, lemon wine</i>	\$75	\$125
Chicken Cacciatore <i>peppers, onions, mushrooms, tangy marinara</i>	\$75	\$125
VEAL		
Veal Marsala <i>mushrooms, shallots, marsala wine</i>	\$90	\$155
Veal Piccata <i>capers, artichokes, lemon wine</i>	\$90	\$155
Veal Parmigiana <i>marinara, mozzarella, grated cheese</i>	\$90	\$155
Veal Pizzaiola <i>peppers, onions, mushrooms, plum tomato sauce</i>	\$90	\$155
BEEF & PORK		
Meatballs Marinara	\$65	\$110
Pork Scallopine Piccata <i>capers, artichokes, lemon wine</i>	\$65	\$110
Pork Fra Diavola <i>hot cherry pepper, vinegar brown sauce</i>	\$65	\$110
Sausage Spiedini <i>skewered, peppers, mushroom, onions</i>	\$75	\$130
Sausage and Peppers	\$75	\$125
Sausage and Broccoli Rabe	\$80	\$140
Grilled Sliced Flank Steaks	M/P	
Herb Crusted Filet Mignon	M/P	
FISH		
Filet of Sole Livorgnese <i>olives, capers, onions</i>	\$85	\$160
Filet of Sole Francese <i>lemon wine sauce</i>	\$80	\$150
Filet of Sole Oreganata <i>seasoned bread crumbs, lemon wine sauce</i>	\$80	\$150

Filet of Sole San Giovanina	<i>artichoke hearts, capers, cherry tomatoes</i>	\$85	\$160
Herb Crusted Salmon		M/P	
Teriyaki Salmon		M/P	
Shrimp Oreganata	<i>seasoned bread crumbs, lemon wine sauce</i>	M/P	
Shrimp Parmigiana		M/P	

VEGETABLE & SIDES

Eggplant Parmigiana		\$65	\$110
Eggplant Rollatini		\$75	\$120
Broccoli Rabe Garlic/Oil	<i>seasonal availability</i>	\$65	\$105
String Beans Almondine		\$55	\$85
Escarole Garlic/Oil		\$60	\$95
Roasted Potato W/ Rosemary Garlic		\$55	\$85
Vegetable Medley		\$55	\$85
Brussel Sprouts		\$55	\$85
Roasted Sweet Potato		\$55	\$85
Mashed Potato		\$55	\$85
Macaroni & Cheese		\$50	\$80
Rice Pilaf		\$55	\$85