

Breakfast Catering Packages

Bagel Platter

Assorted Sliced Bagels W/ an array of Cream Cheese, Butter, and Fruit Preserves.
\$4.99 per Guest (Minimum 12)

Quick Break

Homemade Mini Muffins, Bagels, Croissants, Danish, Coffee Cakes W/ an array of Cream Cheese, Butter, and Fruit Preserves.
\$8.99 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.
\$13.99 per Guest (Minimum 12)

Tuscan Breakfast

Frittata Tray, 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.
\$21.99 per Guest (Minimum 20)

Fresh Fruit Platters

Freshly Carved Watermelon, Cantaloupe, Honeydew, Pineapple, Grapes, and Mixed Berries
Sm (4-8 Ppl) \$40 Med (10-15 Ppl) \$75 Lg (16-20 Ppl) \$99

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) \$65

Quiches

Assorted Vegetable and Meat Quiches with Gourmet Pastry Crust
\$16.99 Per Quiche Serves 8-10 Guests

Wrap Package

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

\$13.99 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

\$15.99 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

\$22.99 pp Minimum 10 Guests

Pasta Party

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

\$14.99 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 & Sun Dried Tomato Vinaigrette

Fiesta Lentil Salad

Carrots, Peppers, Red Onions, Celery & Tuscan Vgrt

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

Antipasto Platter

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

Cheese Platter

Assorted Gourmet Cheeses Garnished with Fresh Fruit and Served with Cracker's
Sm (8-12 Ppl) \$65 Lg (15-20 Ppl) \$99

Vegetable Crudité

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

Green Salads

Garden- Mix Greens, Tomatoes, Cucumbers, Onions, Peppers & Carrots **3.99 pp**
Greek- Romaine Lettuce, Tomatoes, Cucumbers, Olives, Onions, Peppers & Feta **3.99 pp**
Chicken Caesar- Romaine, Grilled Chicken, Shaved Parmigiana Cheese, Croutons **5.99 pp**
Fresca- Mix Greens, Grilled Chicken, Goat, Pecans, Craisins & Fresh Berries **6.99 pp**

Cold Cut Platters

Your Choice Of Boar's Head Meats and Cheeses, Choice of Bread and Gourmet Market Salads, Condiments, and Paper Goods
\$12.95 Per Guest (Min 10 Guests)

PARTY HEROES

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

Italian Hero

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

American Hero

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

\$19.99/Ft 2-6Ft Available

SIGNATURE PARTY HEROES

Turn any of our Signature Panini or Focaccia into Party Hero
\$24.99/Ft

PASTA	(6-8 Ppl) Half Tray	(12-14 Ppl) Full Tray
Penne Ala Vodka	\$60	\$100
Baked Ziti	\$60	\$100
Penne Pomodoro W/ Meatballs	\$65	\$110
Cavatelli Pasta W/ Sausage & Broccoli Rabe	\$75	\$125
Cheese Ravioli Marinara	\$60	\$100
Farfalle Broccoli Garlic & Oil	\$60	\$100
Fusilli Primavera	\$60	\$100
	(6-8 Ppl) Half	(12-14 Ppl) Full
CHICKEN		
Chicken Parmigiana <i>marinara, mozzarella, grated cheese</i>	\$70	\$110
Chicken Marsala <i>mushrooms, shallots, marsala wine</i>	\$75	\$120
Chicken Francese <i>lemon wine sauce</i>	\$75	\$120
Chicken Scarpariello <i>sausage, potatoes, peppers, onions</i>	\$75	\$120
Chicken Mona Lisa <i>asparagus, roasted peppers, prosciutto, mozz, lemon wine</i>	\$75	\$120
Chicken Cordon Blue <i>ham, swiss, alfredo cream sauce</i>	\$75	\$120
Chicken Florio <i>sun dried tomato, mozz, marsala wine</i>	\$75	\$120
Chicken Rollatini <i>ham, mozz, spinach marsala wine sauce</i>	\$75	\$120
Chicken Piccata <i>capers, artichokes, lemon wine</i>	\$75	\$120
Chicken Cacciatore <i>peppers, onions, mushrooms, tangy marinara</i>	\$75	\$120
VEAL		
Veal Marsala <i>mushrooms, shallots, marsala wine</i>	\$90	\$150
Veal Piccata <i>capers, artichokes, lemon wine</i>	\$90	\$150
Veal Parmigiana <i>marinara, mozzarella, grated cheese</i>	\$85	\$140
Veal Pizzaiola <i>peppers, onions, mushrooms, plum tomato sauce</i>	\$90	\$150
BEEF & PORK		
Meatballs Marinara	\$55	\$95
BBQ Pulled Pork <i>served w/ side cole slaw</i>	\$60	\$115
Pork Scallopine Piccatta <i>capers, artichokes, lemon wine</i>	\$65	\$120
Pork Fra Diavola <i>hot cherry pepper, vinegar brown sauce</i>	\$65	\$120
Sausage Spiedini <i>skewered, peppers, mushroom, onions</i>	\$70	\$130
Sausage and Peppers	\$65	\$120
Sausage and Broccoli Rabe	\$75	\$140
Grilled Sliced Flank Steaks	M/P	
Herb Crusted Filet Mignon	M/P	

FISH

Filet of Sole Livornese <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	\$115
Eggplant Rollatini	\$70	\$120
Broccoli Rabe Garlic/Oil <i>seasonal availability</i>	\$65	\$120
String Beans Almondine	\$55	\$100
Escarole Garlic/Oil	\$55	\$100
Roasted Potato W/ Rosemary Garlic	\$50	\$95
Vegetable Medley	\$50	\$95
Brussel Sprouts	\$50	\$95
Sweet Potato	\$50	\$95
Mashed Potato	\$55	\$100
Macaroni & Cheese	\$55	\$100
Rice Pilaf	\$50	\$95

SPECIAL OCCASION CATERING

Hors D'oeuvres

Baked Clams \$18/dz
Teriyaki Chicken Lollipops \$25/dz
Asian Chicken Satay Sprinkled W/ Peanut Sauce 21/dz
Smoked Salmon Crostini \$25 dz
Coconut Shrimp W/ Marmalade \$30/dz
Figs with Gorgonzola Cheese Wrapped in Prosciutto (Seasonal) \$24/dz
Parmigiana Polenta Squares \$19/dz
Fresh Mozzarella and Tomato Skewers \$19/dz
Beef Tenderloin Crostini W/ Horseradish \$28/dz
Mini Crabcakes W/ Remoulade Sauce \$30/dz
Stuffed Mushrooms \$23/dz
Shrimp Wrapped in Bacon \$32/dz
Spanakopita \$19/dz
Mini Meatballs \$18/dz
Assorted Crostini W/ Tuna, Hummus or Bruschetta \$19/dz
Assorted Pizza Bites \$18/dz
Assorted Mini Quiche \$22/dz
Buffalo Wings with Blue Cheese Dressing \$20/dz
Fried Mozzarella Sticks W/ Marinara \$17/dz
Mini Panini(Cuban, Reuben, Grilled Cheese) \$24/dz
Mini Rice Balls \$27/dz
Pigs in the Blanket \$15/dz
Sliders (Angus Burgers or Pulled Pork) \$29/dz
Gourmet Stromboli \$24/dz
Vegetable Spring Rolls \$22/dz
Eggplant Cigars \$22/dz