

Gourmet Complete Lunch

Our Signature Paninis and Wraps, Choice of Market Potato Salad, Cole Slaw, or Market Pasta Salad, Gourmet Dessert Tray

\$12.95 pp Minimum 10 Guests

Add Fresh Carved Fruit \$2.50 PP

Gourmet Market Lunch

Our Signature Paninis, Wraps, and Stuffed Focaccias, Gourmet Potato Salad and Mediterranean Orzo Salad, Fornello Mix Salad W/ Carrots, Tomatoes, Cucumbers, Olives, and Croutons, Fresh Fruit Platter, Gourmet Dessert Tray

\$16.95 pp Minimum 10 Guests

Fornello Market Lunch

Our Signature Gourmet Mini Minis, Paninis, Wraps and Focaccias, Pesto Pasta Salad W/ Baby Mozzarella, Grilled Chicken, Pine Nuts, and Parmesan Cheese, Lemon Scented Cous Cous Salad, Roasted Pear With Mixed Field greens and Candied Pecans, Fresh Carved Fruit Platter, and Gourmet Dessert Tray

\$21.95 pp Minimum 10 Guests

Spring Fever

Fiesta Lentil Salad, Tri Color Tortellini Salad, Caesar Salad, Salami and Spinach Stuffed Breads, Organic Vegetable Crudite Platter with Dipping Sauce, Grilled Marinated Chicken or choice of Skirt Steak or Grilled Wild Salmon, Assorted Focaccia,

Gourmet Breads, Fresh Fruit and Dessert Tray

\$32.95 pp Minimum 10 Guests

Please Inquire About Our Beach/Pool Party or BBQ and Clam Bakes

Fornello Brunch Party

Organic Vegetable Crudite with Dipping Sauce, Assorted Frittatas or Gourmet Quiches, Chicken Nocello Salad W/ Walnuts and Grapes, Vegetable Tuna and Egg Salads, Smoked Salmon Platter, Imported Meat and Cheese Platter, Assorted Mini Bagels and Muffins and Gourmet Breads, Fresh Carved Fruit Platter and Gourmet Dessert Tray

\$27.95 pp Minimum 10 Guests

Add Pasta or Omlette Station For \$4.95

Carving Station \$7.95

Tuscan Table Anyday

Assorted Imported Cheese & Meat Platter: Parmigiano Reggiano, Auricchio Provolone, Caciocavallo, Stilton Blue Cheese

European Dried and Cured Meats, San Daniele Mortadella, Hot and Sweet Sopressata, Genoa Salami, Speck, Cappicola, and Cacciatorini

Assorted Marinated Olives

Fire Roasted Peppers, Tuscan 5 Bean Salad, Fennel, Blood Orange, Arugola Salad, Organic Beet Salad

Caprese Platter W/ Fresh Buffalo
Mozzarella and Heirloom Tomatoes
Topped W/ Fresh Basil

Assorted Breads, Focaccia, Garlic Knot and
Taralle Basket

Fresh Carved Fruit Platter

Gourmet Dessert Tray

\$29.95 pp Minimum 10 Guest

Add Parma Prosciutto/Seasonal Fruit Bar

\$7.95