

## **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
<b>PASTA</b>		
Penne Ala Vodka	\$60	\$100
Baked Ziti	\$60	\$100
Penne Pomodoro W/ Meatballs	\$65	\$110
Cavatelli Pasta W/ Sausage & Broccoli Rabe	\$70	\$120
Cheese Ravioli Marinara	\$60	\$100
Farfalle Broccoli Garlic & Oil	\$60	\$100
Fusilli Primavera	\$65	\$110
<b>CHICKEN</b>		
Chicken Parmigiana <i>marinara, mozzarella, grated cheese</i>	\$70	\$115
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>	\$75	\$125
Chicken Mona Lisa <i>asparagus, roasted peppers, prosciutto, mozz, lemon wine</i>	\$75	\$125
Chicken Cordon Blue <i>ham, swiss, alfredo cream sauce</i>	\$75	\$125
Chicken Florio <i>sun dried tomato, mozz, marsala wine</i>	\$70	\$120
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>	\$70	\$120
<b>VEAL</b>		
Veal Marsala <i>mushrooms, shallots, marsala wine</i>	\$85	\$150
Veal Piccata <i>capers, artichokes, lemon wine</i>	\$85	\$150
Veal Parmigiana <i>marinara, mozzarella, grated cheese</i>	\$85	\$150
Veal Pizzaiola <i>peppers, onions, mushrooms, plum tomato sauce</i>	\$85	\$150
<b>BEEF &amp; PORK</b>		
Meatballs Marinara	\$60	\$105
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	\$70	\$120
Sausage and Broccoli Rabe	\$80	\$140
Grilled Sliced Flank Steaks	M/P	
Herb Crusted Filet Mignon	M/P	
<b>FISH</b>		
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