



CATERING MENU



CATERING FOR ALL OCCASIONS
NO PARTY IS TOO BIG OR TOO SMALL

SALADS

GARDEN
Mixed greens, tomatoes, cucumbers, red onions & peppers.

CAESAR SALAD
Romaine, house made seasoned croutons & parmesan cheese tossed with caesar dressing

APPETIZERS

WINGS
available sauces: buffalo, BBQ, bourbon, sweet red chili

FRIED MOZZARELLA

CHICKEN TENDERS

ROASTED POTATOES

STUFFED MUSHROOMS

BAKED PASTA

PASTA
choice of marinara, vodka or alfredo sauce

PASTA WITH MEATSAUCE OR MEATBALLS

BAKED ZITI

BAKED HOMEMADE LASAGNA

STUFFED SHELLS

RAVIOLI

EGGPLANT PARMIGIANA
Battered eggplant layered with ricotta, mozzarella and marinara

SEAFOOD

SHRIMP SCAMPI
sauteed shrimp in a garlic white wine lemon butter sauce.

LINGUINI WITH CLAM SAUCE
sauteed clams served with white or red baby clam sauce.

BAKED STUFFED SHRIMP
stuffed with seafood stuffing & topped with seasoned bread crumbs.

COD FLORENTINE
egg battered cod with fresh spinach sauteed in a lemon wine sauce

CHICKEN

PARMIGIANA
breaded chicken topped with marinara sauce & mozzarella.

FRANCAISE
egg battered chicken sauteed in a lemon wine sauce.

FLORENTINE
egg battered chicken with fresh spinach sauteed in a lemon wine sauce

MARSALA
egg battered chicken w/ fresh spinach sauteed in a marsala wine sauce

VEAL

PARMIGIANA
breaded veal topped with marinara sauce & mozzarella.

FRANCAISE
egg battered veal sauteed in a lemon wine sauce.

FLORENTINE
egg battered veal with fresh spinach sauteed in a lemon wine sauce

MARSALA
egg battered veal with fresh spinach sauteed in a marsala wine sauce

OTHER SPECIALITIES

SAUSAGE AND PEPPERS

PARTY PIZZA 36"

GRINDER SANDWICH PLATTER

COCONUT FRIED SHRIMP

POTATO SKINS

GARLIC KNOTS

DESSERT PLATTER

TRAYS AVAILABLE IN SMALL AND LARGE

SMALL TRAYS FEED 10-12 PEOPLE
LARGE TRAYS FEED 18-20 PEOPLE

Don't see your favorite dish?
Special Requests Accommodated