



Casual yet elegant dining

Catering Menu

~ Off premises ~

Allow us to Cater to Your Needs

If you wish information about the *alternative* culinary possibilities we can provide for your special event—that may not even be found on our Catering Menu ~where almost anything is possible~ please call for our personalized catering assistance.



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CATERING OFFERINGS

(Off-Premises)

Meat and Cheese Tray

Includes roast beef, ham, turkey, American, provol, and pepper cheese with silver dollar rolls and condiments—\$60.00 (serves 20-25)

Fresh Vegetable Tray

A variety of freshly cut garden vegetables served with ranch dressing—\$40.00 (serves 20-25)

Cheese and Cracker Tray

Five pounds of cubed cheddar, pepper and provol cheeses served with assorted crackers—\$50.00 (serves 20-25)

Large Antipasto Platter

This antipasto platter is designed to accommodate from 50 to 75 people, and includes: hard salami, sweet capicola, thinly sliced smoked ham, prosciutto, 'that's ten pounds of deli meats', grilled red and yellow peppers in a balsamic vinaigrette, capers, smoked cheddar, and smoked gouda cheeses, green, black, and Kalamata olives, with marinated artichoke hearts served with assorted crackers—\$200.00

Whole Smoked Salmon Platter

This platter is designed to accommodate from 50-75 people. It includes smoked salmon, cream cheese, mini-bagels, red onions, capers and hard boiled eggs—\$185.00

Charbroiled Chicken Marsala

A six ounce boneless skinless chicken breast, charbroiled and served with a marsala red wine sauce and fresh mushrooms — 6.00/person

Below, Full pans are designed to accommodate between 18-24 people.

Below, Half pans are designed to accommodate between 8-12 people.

Zucchini Sticks

Tender, golden and delicious
Half Pan—\$30 Full Pan—\$60

Potato Skins

Topped with cheddar cheese, bacon bits
and served with sour cream.
Half Pan—\$20.00 Full Pan—\$40.00

Stuffed Mushrooms

Stuffed with crab meat, bread crumbs, and
topped with melted Swiss cheese.
Half Pan—\$35.00 Full Pan—\$70.00

Swedish Meatballs

Half Pan—\$35.00 Full Pan—\$70.00

Italian Meatballs

Served in our Bolognese style meat sauce.
Half Pan—\$35.00 Full Pan—\$70.00

Chicken Wings

Tender wings spiced with our
Louisiana Hot Sauce and butter.
Half Pan—\$35.00 Full Pan—\$70.00

Toasted Ravioli

Perfect dipped in our tomato meat sauce.
Half Pan—\$25.00 Full Pan—\$50.00

10% Delivery Charge. \$20.00 minimum delivery charge.



CATERING OFFERINGS

(Off-Premises)

Lasagna

The most popular choice of all.
Half Pan—\$35.00 Full Pan—\$65.00

Fettuccini Alfredo

Thin flat noodles, served in a rich blend of cream, butter, and fresh parmigiano cheese, seasoned with salt and pepper.

Half Pan—\$35.00 Full Pan—70.00
Half Pan with Chicken—\$45.00
Full Pan with Chicken—\$90.00

Pasta with Broccoli

Seashell shaped noodles served in a rich cream sauce, sliced mushrooms, broccoli, and a touch of marinara, seasoned with garlic. Available in an all white sauce.

Half Pan—\$35.00 Full Pan—\$70.00

Capellini Patricia

Capellini noodles served in a light olive oil and garlic sauce with fresh herbs, sun dried tomatoes, pine nuts, and yellow and green squash.

Half Pan—\$35.00 Full Pan—\$70.00

Baked Mostaccioli

Baked with fresh provol & parmigiano cheeses.

Half Pan—\$35.00 Full Pan—\$65.00

Julie's Zesty Bowtie Pasta

Fresh yellow squash, zucchini, asparagus, red onions, mushrooms, and chunks of oven baked chicken sautéed in extra virgin olive oil, fresh garlic, spiced with crushed red pepper, salt and pepper, combined with bowtie noodles, and topped with parmigiano cheese.

Half Pan—\$35.00 Full Pan—\$70.00

Cannelloni

A tubular noodle stuffed with ground veal, chicken, and beef served in a bed of meat sauce, topped with a rich cream sauce.

Available in an all white sauce with mushrooms.

Half Pan—\$30.00 Full Pan—\$60.00

Pasta Sydney

A delicate blend of linguini noodles, asparagus, mushrooms, and tender chunks of oven baked chicken tossed with extra virgin olive oil, white wine, parmigiano cheese, and a touch of garlic.

Half Pan—\$35.00 Full Pan—\$70.00

Regular Mostaccioli

With fresh provol & parmigiano cheeses.

Half Pan—\$30.00 Full Pan—\$60.00

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Above, Half pans are designed to accommodate between 8-12 people.

SALAD, DESSERTS, BEVERAGE

CATERING OFFERINGS

(Off-Premises)

House or Combination Salad (bulk) - \$2.50 per person

Vanilla Cheesecake with Strawberries—\$3.00/person

Specialty Cookies:

Minimum Order One (1) Dozen. Three varieties from which to choose:

Snickers Doodles, Chocolate Chip, Oatmeal/Raisin—\$15/dozen

Iced Tea—\$1.00/person

Iced Tea is served with cups, ice, lemons, and sweeteners.

All catered events include bread, butter, plastic cutlery kits with napkins, and paper plates.

10% Delivery Charge. \$20.00 minimum delivery charge.

