

Catering Menu

(All the food quantity are catering portions)

Salads (\$3 per person)	Mista - baby greens mixed with red wine vinegar and organic olive oil	
	Cesar - creamy anchovy dressing and home baked croutons	
	Caprese - sliced round tomatoes topped with bocconcini herbs and organic olive oil	
	Spinach - fresh spinach with delicious AAA feta cheese and balsamic vinaigrette	
	Romaine - seasonal fruits, roasted walnuts tossed with honey orange dressing	
	Garden - mix green, onions, cucumber, pepper, tomato tossed in raspberry vinaigrette	
Hot Appetizers \$4 per person	\$1	Garlic Bread - fresh herbs & garlic on toasted bread, per piece
	\$1	Bruschetta - fresh tomato & herbs on toasted bread, per piece
	\$4	Polenta Skewers - bacon wrapped polenta with white wine cream sauce
	\$4	Gusto - prosciutto, salami, s.d.t, bocconcini, olives, roasted red peppers
	\$4	Calamari - fried until golden brown, served with a tangy marinara sauce and tzaziki
Fresh Egg Noodle Pasta (\$5 per person)	Penne Arabbiatta - fresh tomato and spicy tomato sauce	
	Farfalle Primavera - bell pepper, zucchini, broccoli, tomatoes, feta cheese, olive oil	
	Rigatoni Alla Bolognese - home made spicy meat sauce	
	Rigatoni Diavolo - sausage, mushroom & in a spicy tomato sauce	
	Spaghetti Meatballs - homemade meat sauce and meatballs sun dried tomatoes	
	Spaghitti Alla Puttanesca - capers, olives, anchovies, in roasted garlic tomato sauce & goat cheeses	
	Penne Vodka - prosciutto with vodka in a rose` sauce	
	Fettuccini Alfredo - bacon, classic cream sauce	
	Fussili Big Papa - seasonal vegetable ,chicken, s.d.t, mushroom in cream sauce	
	Gnocchi Quattro Formaggi - , bocconcini, asiago & mozzarella in a rose sauce	
	Gnocchi Alla Bolognese - home made spicy meat sauce	
	Linguine Alla Gamberi - tiger shrimps, fresh tomato, rappini in pesto white wine sauce	
	Fussili Vente Cinque - chicken, s.d.t and mushroom in a rose` sauce	
	Ravioli Zucca - ravioli stuffed with butternut squash in fresh tomato sauce	
	Farfalle Con Pollo - chicken, zucchini, eggplant, pepper with parmigiano olio	
	Linguine Vongole - baby clams in white wine & fresh tomato	
Linguine Frutti Dimare - mussels, clams, tiger shrimps in zesty tomato sauce		
Risotto \$6 per person	Risotto Alla Gambari - tiger shrimps, fresh tomato, rappine with roasted garlic white wine sauce	
	Risotto California - chicken, mushroom, s.d.t & parmigiano white wine rose sauce	
	Risotto Con Funghi - mixed mushrooms and asiago cheese in a white wine cream sauce	
	Risotto Frutti Di Mare - mussels, clams, tigershrimps in fresh tomato and white wine sauce	
Meat / Fish \$6 per piece	Griglia - grilled calamari topped with balsamic reduction and olive oil	
	Snapper Fillet - , sautéed & perfectly baked with lemon wine sauce	
	Salmone Siciliana - grilled salmon topped with zest fresh herbs & tomatoes	
	Veal Piccata - pan seared scaloppine in lemon white wine sauce	
	Veal Marsala - pan seared scaloppine in marsala mushroom sauce	
	Grilled Chicken - topped with olive oil & lemon	
	Chicken Marsala - pan seared chicken cutlet in marsala mushroom sauce	
\$6 per piece	Parmigianas (Veal, Chicken & eggplant) - breaded cutlet topped with melted mozzarella cheese	
\$2 per person	Sauteed mixed vegetable, Roasted potatoes	
\$3 per person	Mixed vegetable or fruits, Assorted cold cut meats, Cheese and crackers, Assorted sandwiches	
\$ 65 Lasania (served in 21" x 13" x 2" shallow container)		
Complementary : Bread, Butter, Cutlery & Napkins		