



# 2024

# CATERING MENU

\* ALL ORDERS MUST HAVE 48 HOURS NOTICE. PRICES ARE SUBJECT TO CHANGE. \*

## BAKERY

### COOKIE TRAY

44 ASSORTED COOKIES **\$33.99**

22 ASSORTED COOKIES **\$21.99**

### BROWNIE TRAY

24 PIECE **\$25**

12 PIECE **\$15**

### DESSERT PLATTER \$80

6 MINI ECLAIRS

6 MINI CANNOLIS

4 PROFITEROLES

MACARONS

### CANNOLI DIP PLATTER

A BOWL OF OUR DELICIOUS  
HOMEMADE CANNOLI CREAM  
SURROUNDED BY PIECES OF  
CANNOLI SHELLS FOR DIPPING

12" PLATTER **\$30**

16" PLATTER **\$50**

### DONUT TRAY \$35

APPLE CIDER DONUTS (24  
DONUTS)

### MUFFIN PLATTER \$35

TWELVE ASSORTED  
MUFFINS CONSISTING OF  
APPLE, CORN, HARVEST  
BRAN, CHOCOLATE CHIP,  
BLUEBERRY AND  
CRANBERRY ORANGE

### DANISH PLATTER \$30

THIRTY PIECES OF  
ASSORTED DANISH  
CONSISTING OF ALMOND,  
APPLE, APRICOT, CHEESE,  
CINNAMON RAISIN, PECAN,  
PRUNE AND RASPBERRY

### TOMATO SALAD \$40

FRESH TOMATOES, SHARP PROVOLONE CHEESE, SLICED  
BLACK OLIVES, RED ONION AND BASIL TOSSED IN OUR RED  
WINE VINAIGRETTE

### CAESAR SALAD

FRESH ROMAINE LETTUCE WITH CROUTONS, PARMESAN  
CHEESE TOSSED IN CAESAR DRESSING

MEDIUM **\$20** WITH CHICKEN **\$25**

LARGE **\$25** WITH CHICKEN **\$35**

### HOUSE SALAD

FRESH ROMAINE LETTUCE, CUCUMBERS TOMATOES,  
SHREDDED CARROTS AND CROUTONS

MEDIUM **\$20** LARGE **\$25**

## SIDES

### SERVES 8-12 (1/2 TRAYS)

### MACARONI & CHEESE \$50

DELICIOUS COUNTRY STYLE MACARONI IN OUR HOMEMADE  
CHEESE SAUCE TOPPED WITH SEASONED BREADCRUMBS

### ROASTED VEGETABLES \$50

AN ASSORTMENT OF SEASONED VEGETABLES TOSSED WITH  
OIL AND FRESH HERBS ROASTED IN OUR OVENS

### MINI RICE BALLS \$35

THIRTY RICE BALLS WITH FOUR CHEESES (ASIAGO, PARMESAN,  
MOZZARELLA AND FONTINA) SERVED WITH MARINARA SAUCE

### MASHED POTATOES \$40

FRESH MASHED POTATOES WITH BUTTER, CREAM AND  
SEASONING

### SWEET MASHED POTATOES \$45

SWEET POTATOES WITH BUTTER AND BROWN SUGAR

### GARLIC GREEN BEANS \$40

GREEN BEANS SAUTED WITH OIL AND GARLIC  
*ADD SAUTED ONION + ALMONDS \$45*

### BROCCOLI WITH GARLIC \$40

### ROASTED BRUSSEL SPROUTS \$50

BRUSSEL SPROUTS ROASTED WITH RED ONION, GARLIC, AND  
SALT TOPPED WITH BROWN SUGAR AND RED WINE VINEGAR  
SAUCE

### MAPLE BACON BRUSSEL SPROUTS \$55

ROASTED BRUSSEL SPROUTS WITH BACON, GARLIC, SALT AND  
OIL WITH MAPLE SYRUP

## SALADS

### SERVES 8-12

### MACARONI SALAD \$35

HOMEMADE MACARONI SALAD WITH CELERY, CARROTS, ONION IN  
OUR HOMEMADE DRESSING

### COLE SLAW SALAD \$35

SHREDDED CABBAGE AND CARROTS IN OUR HOMEMADE  
DRESSING

### POTATO SALAD \$35

RED BLISS POTATOES, CHIVES IN OUR HOMEMADE DRESSING

### FRUIT SALAD \$40

AN ASSORTMENT OF OUR FRESHEST SEASONAL FRUIT

### TOMATO AND MOZZARELLA SALAD \$55

CILGIENE MOZZARELLA BALLS WITH FRESH GRAPE TOMATOES AND  
SLICED BLACK OLIVES TOSSED IN OUR ITALIAN VINAIGRETTE  
SEASONED WITH PEPPER, SALT, OREGANO AND FRESH BASIL

### PASTA SALAD \$45

FUSSILLI PASTA TOSSED WITH RED PEPPERS, BROCCOLI, ONIONS,  
SPANISH OLIVES, CHEDDAR CHEESE IN OUR ITALIAN VINAIGRETTE



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## PLATTERS

**SERVES 8-12**

**CAPRESE PLATTER \$50**

SLICED VINE RIPENED TOMATOES WITH SLICED FRESH MOZZARELLA GARNISHED WITH FRESH BASIL AND BALSAMIC GLAZE

**ANTIPASTO PLATTER \$65**

SLICED SALAMI, CHORIZO AND PEPPERONI, MARINATED CILIEGINE MOZZARELLA, PEPPERCINI PEPPERS, ROASTED RED PEPPERS, WHITE BEANS, MIXED OLIVES, PEPPADEW PEPPERS, MARINATED ARTICHOKE HEARTS AND PARMESAN CHEESE

**VEGETABLE PLATTER \$45**

TRI COLOR BELL PEPPERS, BROCCOLI, BABY CARROTS, GRAPE TOMATOES, CELERY, CUCUMBERS AND VEGGIE DIP

**FRUIT PLATTER \$55**

AN ASSORTMENT OF OUR FRESHEST SEASON FRUIT

**CHEESE PLATTER \$60**

FOUR POUNDS OF AN ASSORTMENT OF OUR CHEESE CUT INTO CUBES AND GARNISHED WITH GRAPES

**COLD CUT PLATTER \$75**

TURKEY, HAM, LONDON BROIL, SWISS, PROVOLONE, YELLOW AMERICAN

**SALMON PLATTER \$100**

SCOTTISH, NOVA AND NORWEGIAN SALMON SERVED ON A BED OF GREENS WITH CAPERS AND LEMONS.

**HUMMUS PLATTER \$45**

SLICED CUCUMBERS, OLIVES, PITA BREAD WITH A BOWL OF HUMMUS

**WRAP PLATTER 12 WRAPS 24 PC \$75**

SERVED CUT IN HALF WITH YOUR CHOICE OF

MEAT- HAM, TURKEY, ROAST BEEF, CHICKEN

CHEESE- PROVOLONE, AMERICAN, CHEDDAR, SWISS

**SANDWICH PLATTERS- (30 FINGER SANWICHES) \$55**

**(\$1.83 per sandwich)**

**CHOICE OF ROASTED VEGETABLES** - AN ASSORTMENT OF SEASONED VEGETABLES TOSSED IN OIL WITH FRESH HERBS ROASTED IN OUR OVEN - SPINACH & TOMATO- BABY SPINACH, SLICED RIPE TOMATOES, SLICED MOZZARELLA WITH BASIL PESTO

**CHOICE OF MEATS + CHEESE AND SALADS** - TURKEY, HAM, CHICKEN AND ROAST BEEF, PROVOLONE, CHEDDAR, SWISS, MOZZARELLA AND AMERICAN, TUNA SALAD, CHICKEN SALAD, EGG SALAD

**Add seafood options:**

**SALMON WITH CREAM CHEESE AND DILL** - ADD \$4.00 per sandwich

**LOBSTER SALAD WITH ALFALFA SPROUTS** Add \$ 3.00 per sandwich

## ENTREES

**SERVES 8-12**

**SPINACH LASAGNA \$50**

FRESHLY COOKED SPINACH LAYERED WITH RICOTTA, MOZZARELLA AND HOMEMADE TOMATO SAUCE BETWEEN SHEETS OF PASTA

**MEAT LASAGNA \$60**

FRESHLY COOKED GROUND BEEF LAYERED WITH RICOTTA, MOZZARELLA AND HOMEMADE TOMATO SAUCE BETWEEN SHEETS OF PASTA

**SAUSAGE PEPPERS & ONIONS \$60**

HOT OR SWEET ITALIAN SAUSAGE GRILLED AND TOSSED WITH ONIONS, RED AND GREEN PEPPERS SERVED WITH A PACKAGE OF OUR FRESHLY BAKED PICNIC ROLLS

**CRISPY GOLDEN BELL & EVANS CHICKEN TENDERS \$60**

CRISPY GOLDEN CHICKEN TENDERS SERVED WITH BBQ SAUCE, RANCH, HONEY MUSTARD OR ORIENTAL PLUM SAUCE FOR DIPPING

**CHICKEN PARMESAN \$70**

TENDER BELL AND EVANS BONELESS CHICKEN BREAST BREADED AND FRIED GOLDEN TOPPED WITH OUR HOUSE MARINARA AND MOZZARELLA CHEESE. 14 PIECES

**EGGPLANT PARMESAN \$50**

SLICED EGGPLANT BREADED AND FRIED GOLDEN TOPPED WITH OUR HOUSE MARINARA AND MOZZARELLA CHEESE

**MEATBALLS \$70**

TWENTY FIVE OF OUR HOMEMADE ITALIAN MEATBALLS IN OUR HOUSE MARINARA SAUCE

**BAKED ZITI \$50**

PENNE PASTA MIXED WITH RICOTTA, PARMESAN ROMANO AND MOZZARELLA CHEESE TOPPED WITH OUR HOUSE MARINARA AND MORE MOZZARELLA CHEESE

**CHICKEN WINGS \$40**

OUR CHICKEN WINGS WITH EITHER BBQ SAUCE, BUFFALO SAUCE, SWEET AND SPICY OR PLAIN

**PENNE A LA VODKA \$45**

PENNE PASTA TOSSED IN A PINK SAUCE MADE WITH HEAVY CREAM, VODKA, TOMATOES, PARMESAN CHEESE, GARLIC AND BASIL

WITH CHICKEN \$50

**CHICKEN MARSALA \$70**

BELL & EVANS CHICKEN CUTLETS PAN SEARED TO PERFECTION AND TOPPED WITH A RICH MARSALA SAUCE WITH MUSHROOMS AND HERBS 14-16 PIECES

**CHICKEN FRANCAISE \$70**

BELL & EVANS CHICKEN CUTLETS PAN SEARED TO PERFECTION AND TOPPED WITH A WHITE WINE AND LEMON SAUCE 14-16 PIECES