



2026

CATERING MENU

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

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, 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 \$65

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