



CATERING MENU

* ALL ORDERS MUST HAVE 48 HOURS NOTICE *

BAKERY

COOKIE TRAY

44 ASSORTED COOKIES **\$29.99**

22 ASSORTED COOKIES **\$19.99**

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 \$27

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 \$35

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 **\$15** WITH CHICKEN **\$20**
LARGE **\$20** WITH CHICKEN **\$30**

HOUSE SALAD

FRESH ROMAINE LETTUCE, CUCUMBERS TOMATOES,
SHREDDED CARROTS AND CROUTONS
MEDIUM **\$15** LARGE **\$20**

SIDES

SERVES 8-12 (1/2 TRAYS)

MACARONI & CHEESE \$45

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

ROASTED VEGETABLES \$45

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

MINI RICE BALLS \$30

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 \$25

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

COLE SLAW SALAD \$25

SHREDDED CABBAGE AND CARROTS IN OUR HOMEMADE DRESSING

POTATO SALAD \$25

RED BLISS POTATOES, CHIVES IN OUR HOMEMADE DRESSING

FRUIT SALAD \$30

AN ASSORTMENT OF OUR FRESHEST SEASONAL FRUIT

TOMATO AND MOZZARELLA SALAD \$50

CILIGIENE 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 \$35

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 \$45

AN ASSORTMENT OF OUR FRESHEST SEASON FRUIT

CHEESE PLATTER \$55

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 \$35

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

WRAP PLATTER 12 WRAPS 24 PC \$60

SERVED CUT IN HALF WITH YOUR CHOICE OF MEAT- HAM, TURKEY, ROAST BEEF, CHICKEN

CHEESE- PROVOLONE, AMERICAN, CHEDDAR, SWISS

SANDWICH PLATTERS- (30 FINGER SANDWICHES) \$45

(\$1.50 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 \$40

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

MEAT LASAGNA \$50

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

SAUSAGE PEPPERS & ONIONS \$50

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 \$55

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

CHICKEN PARMESAN \$60

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

EGGPLANT PARMESAN \$40

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

MEATBALLS \$60

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

BAKED ZITI \$40

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

CHICKEN WINGS \$30

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

PENNE A LA VODKA \$40

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

WITH CHICKEN \$50

CHICKEN MARSALA \$60

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

CHICKEN FRANCAISE \$60

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