



*On-Site Buffet  
Catering Menu 2010*

*Appetizers, Vegetables & Salads*

<b>Caprese:</b> Fresh mozzarella, tomatoes, fresh basil	49.00
<b>Italian Cheese Tray:</b> Assorted imported Italian cheeses with grapes & fresh fruit drizzled with balsamic reduction	60.00
<b>Antipasto Platter:</b> Prosciutto, salami, sopressata, red roasted peppers, giardiniera, artichoke hearts, mixed olives	55.00
<b>Roasted Vegetable platter:</b> Zucchini, Squash, Asparagus, Eggplant, Roma Tomatoes	49.00
<b>Crab cakes:</b> Pan-seared Jumbo lump crab cakes made with imported prosciutto served over a bed of field greens with roasted red pepper aioli (20 pieces)	95.00
<b>Calamari Fritti</b> served with lemon and marinara sauce	60.00
<b>Bruschetta</b> Fresh tomatoes with olives, red onions, basil, served on crostini, drizzled with extra virgin olive oil	33.00
<b>Pasta salad:</b> Bow tie pasta with red and green bell peppers, zucchini, and squash, lightly tossed with lemon, basil and extra virgin olive oil	22.00
<b>Caesar Salad:</b> Romaine, croutons, shaved pecorino romano cheese, red onion served with creamy caesar dressing	22.00
<b>Mixed greens:</b> mesclun, roma tomatoes, red onions, served with balsamic vinaigrette	22.00
<b>Stuffed Mushrooms or Stuffed Tomatoes or String bean Salad with almonds</b>	38.00

*Panini (10 Panini cut in half)*

<b>Caserta:</b> Grilled vegetables, mozzarella & sundried tomato mayonnaise	65.00
<b>Avellino:</b> Prosciutto, mozzarella, spinach, roasted peppers & olive tapenade	75.00
<b>Benevento:</b> Marinated flank steak, tomatoes, arugula, onions, fontina & herb mayo	85.00
<b>Salerno:</b> Grilled chicken, arugula, asiago cheese, roasted red peppers & basil pesto	65.00
<b>Napoli:</b> Sopressata, provolone, arugula, sundried tomatoes, basil pesto	65.00
<b>Assorted Panini platter</b>	75.00

*Wraps (10 Wraps cut in halves, thirds or quarters)*

<b>Grilled Chicken Caesar:</b> Grilled chicken, romaine, shaved pecorino romano cheese, red onion tossed with creamy caesar dressing	55.00
<b>Turkey:</b> Oven roasted turkey, mesclun, provolone cheese, tomato & mayo	60.00
<b>Buffalo Chicken:</b> Crispy spicy chicken, mesclun salad, & blue cheese	65.00
<b>Italian Chicken:</b> Grilled chicken, tomatoes, mozzarella, roasted red peppers, basil pesto mayo	69.00
<b>Assortment wrap platter</b>	65.00

*Pastas (1/2 Tray)*

Baked Ziti (marinara sauce, pecorino romano, mozzarella & fresh ricotta cheese)	42.00
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Stuffed Shells (24 pieces) or Manicotti	50.00
Lasagna with Meat & Cheese or Vegetables	60.00
Pasta & Broccoli or Pasta Primavera <i>any type</i> (Linguine, Penne, Cavatelli)	45.00
Tortellini in a creamy alfredo sauce	49.00
Aglio e Olio: Spaghetti, garlic & extra virgin olive oil	38.00
Spaghetti with lightly sautéed garlic and peas, in a fresh cream & lemon sauce	40.00
Penne (with Vodka or Basil Pesto Sauce)	42.00
Penne Puttanesca (spicy tomato sauce, kalamata olives, anchovies and capers)	49.00
Fettucine Alfredo: creamy sauce, topped with pecorino romano	38.00
Amatriciana: Spaghetti, pancetta, onion, tomato sauce, basil & extra virgin olive oil	40.00
Rigatoni al Pollo: Chicken, sundried tomato, shitake mushroom	43.00
Ravioli with Ricotta Filling with marinara sauce	50.00
Gnocchi (with tomatoes, mushrooms & cream sauce or basil pesto)	52.00
Pasta with Bolognese sauce	45.00

*Entrees (1/2 Tray)*

Meatballs with Tomato Sauce	50.00
Sausage with Tomato Sauce	50.00
Sausage, Peppers & Onions	50.00
Veal <i>any style</i> (Parmigiana, Marsala, Milanese, Pizzaola, Piccata, Peppers & onions)	90.00
Chicken <i>any style</i> (Parmigiana, Francese, Piccata, Marsala)	60.00
Eggplant Parmigiana	60.00
Eggplant Rollatini	60.00

*Seafood (1/2 Tray)*

Flounder, Tilapia, Swordfish or Salmon (Francese, Piccata, Oreganata, Siciliana)	60.00
Clams Oreganata	45.00
Mussels (Garlic & White Wine or Marinara Sauce)	60.00
Mussels sautéed with fennel, onions, tomatoes in a saffron cream sauce	62.00
Linguine & shrimp in a garlic sauce	59.00
Shrimp sautéed in garlic, butter, white wine, extra virgin olive oil	69.00
<b>Zuppa di Pesce</b> clams, mussels, calamari, shrimp in a marinara sauce	75.00

*Dessert*

Cannoli Platter: 24 mini cannoli filled with ricotta cream & chocolate chips	48.00
<b>Tray of cookies:</b> Assortment of our homemade Italian cookies	15.00/lb.
<b>Whole Cakes available</b>	45.00 +

<i>-Party Planner Guide-</i>	
Suggested Number of Trays to Order for your Party.	

<b>10-20 People</b>	2-4 half trays plus 1-2 antipasto
<b>30-40 People</b>	6-8 half trays plus 2-3 antipasto
<b>40-50 People</b>	8-10 half trays plus 3-4 antipasto

*Prices include:* Staff setup, cleanup, linens, chafing dishes, heat gel, serving utensils  
 Minimum food bill must be met in order to reserve the dining room after 5pm.  
 On Site minimum food bill requirements (excludes beverages, tax and gratuity)  
 Friday & Saturday: \$1,000, Monday through Thursday: \$500