

APPETIZERS	HALF TRAY	FULL TRAY
	FEEDS 8-10	FEEDS 16-20
STUFFED MUSHROOMS WITH LUMP CRABMEAT	\$40	\$75
MOZZARELLA STICKS WITH MARINARA DIPPING SAUCE	\$45	\$85
CHICKEN FINGERS WITH HONEY MUSTARD DIPPING SAUCE	\$40	\$75
BUFFALO WINGS WITH BLEU CHEESE DRESSING & CELERY STICKS	\$40	\$75
CLAMS CASINO LITTLENECK CLAMS (50 CLAMS IN HALF TRAY, 100 CLAMS IN FULL TRAY)	\$40	\$75
CLAMS OREGANATA LITTLENECK CLAMS (50 CLAMS IN HALF TRAY, 100 CLAMS IN FULL TRAY)	\$50	\$85
SHRIMP COCKTAIL WITH COCKTAIL SAUCE (70 SHRIMP IN HALF TRAY, 140 SHRIMP IN FULL TRAY)	\$95	\$180
NEW ZEALAND MUSSELS IN GARLIC SAUCE	\$35	\$65
MUSSELS MARINARA IN SWEET OR SPICY MARINARA SAUCE	\$35	\$65
SPICY SHRIMP	\$55	\$105
STUFFED PEPPADEWS WITH GARLIC-HERB GOAT CHEESE	\$40	\$75
GRILLED VEGETABLES	\$45	\$85

SPECIALTY PLATTERS	HALF TRAY	FULL TRAY
	FEEDS 8-10	FEEDS 16-20
VEGETABLE FRESH BROCCOLI, CHERRY TOMATOES, CUCUMBERS, PEPPERS, CARROTS, CAULIFLOWER, CELERY STICKS, SERVED WITH RANCH DIPPING SAUCE	\$25	\$45
ANTIPASTA SUPREME MARINATED ARTICHOKE, MUSHROOMS, MOZZARELLA, ROASTED PEPPERS, MIXED OLIVES, SLICED PEPPERONI, PROSCIUTTO & IMPORTED PROVOLONE	\$50	\$90
ASSORTED COLD CUTS HAM, ROAST BEEF, TURKEY, GENOA SALAMI & TWO CHEESES	\$35	\$70
BRUSCHETTA FRESH DICED MARINATED TOMATOES & CRISPY GARLIC TOAST	\$30	\$55
TOMATO & MOZZARELLA CAPRESE COMPLIMENTED WITH FRESH BASIL	\$45	\$85
CHEESE & CRACKER PLATTER SWISS, CHEDDAR, PEPPER JACK, PROVOLONE & PEPPERONI WITH ASSORTED CRACKERS	\$40	\$75

PASTA	HALF TRAY	FULL TRAY
	FEEDS 8-10	FEEDS 16-20
BAKED ZITI	\$40	\$60
STUFFED SHELLS	\$35	\$60
PASTA PRIMAVERA WITH GARLIC & OIL	\$35	\$60
CANNELLONI MEAT & CHEESE	\$35	\$60
CAVATELLI & BROCCOLI	\$35	\$60
VEGETABLE LASAGNA	\$45	\$80
MEAT LASAGNA WITH GROUND ANGUS BEEF & VEAL	\$45	\$80
RIGATONI A LA VODKA	\$40	\$70
CHEESE TORTELLINI ALFREDO	\$40	\$70
PENNE POMODORO LIGHT TOMATO SAUCE WITH PROSCIUTTO & FRESH BASIL	\$40	\$70
PENNE SICILIANA LIGHT TOMATO SAUCE WITH ROASTED EGGPLANT & FRESH BASIL	\$40	\$70
PENNE BOLOGNESE HEARTY MEAT SAUCE WITH GROUND BEEF	\$40	\$70
PENNE TUSCANA CREAM SAUCE WITH PROSCIUTTO & PEAS	\$45	\$80
SMOKED SALMON FARFALLE IN A SUNDRIED TOMATO CREAM SAUCE	\$40	\$70
PASTA AL FORNO FARM-RAISED EGGS, FRESH MOZZARELLA, DICED PROSCIUTTO	\$45	\$80
STUFFED RIGATONI RIGATONI STUFFED WITH RICOTTA CHEESE, SERVED IN VODKA SAUCE	\$45	\$80
MEATBALLS IN SAUCE CHOICE OF BOLOGNESE MEAT SAUCE <u>OR</u> SWEDISH STYLE	\$45	\$80
SAUSAGE, PEPPERS & ONIONS	\$45	\$85
EGGPLANT ROLLATINI FILLED WITH RICOTTA & MOZZARELLA CHEESES	\$45	\$85

PORK ENTREES	HALF TRAY	FULL TRAY
	FEEDS 8-10	FEEDS 16-20
STUFFED PORK LOIN WITH PROSCIUTTO & MOZZARELLA, TOPPED WITH GRAVY	\$65	\$120
STUFFED PORK LOIN WITH SUNDRIED TOMATOES, SPINACH, PEPPERS & BLEU CHEESE	\$65	\$120
BARBEQUE BABY BACK RIBS	\$70	\$130
PULLED PORK	\$50	\$65
CHICKEN ENTREES	HALF TRAY	FULL TRAY
	FEEDS 8-10	FEEDS 16-20
ROASTED GARLIC & LEMON CHICKEN BREASTS, LEGS, THIGHS WITH FRESH GARLIC, LEMON, OLIVE OIL & HERBS	\$45	\$70
CHICKEN CACCIATORE BREAST, LEGS, THIGHS IN A SHERRY TOMATO SAUCE WITH MUSHROOMS & ONIONS	\$45	\$70
COUNTRY FRIED CHICKEN BREASTS, LEGS & THIGHS	\$45	\$70
CHICKEN PARMIGIANA FRIED CHICKEN CUTLETS TOPPED WITH MARINARA & MOZZARELLA	\$45	\$70
CHICKEN FRANCESE EGG BATTERED CHICKEN IN LEMON & WHITE WINE SAUCE	\$45	\$70
CHICKEN MARSALA MARSALA WINE & MUSHROOM SAUCE	\$50	\$70
CHICKEN PICCATA LEMON & WHITE WINE SAUCE WITH CAPERS	\$45	\$70
CHICKEN CAPRI BREADED CHICKEN WITH EGGPLANT & MELTED RICOTTA IN A LEMON-WHITE WINE SAUCE	\$45	\$70
CHICKEN SCAMPI GARLIC, CHOPPED TOMATOES & LEMON-WHITE WINE SAUCE	\$45	\$70
GRILLED CHICKEN WITH VEGETABLES CHICKEN, EGGPLANT, ZUCCHINI & SWEET RED PEPPERS	\$45	\$70
CHICKEN & SHRIMP JAMBALAYA CHICKEN, SHRIMP, ANDOUILLE SAUSAGE, PEPPERS & ONIONS IN A CAJUN TOMATO SAUCE	\$45	\$70
THREE B'S PARMIGIANA LIGHTLY BREADED CHICKEN BREAST WITH ITALIAN EGGPLANT, MELTED MOZZARELLA & LIGHT TOMATO SAUCE	\$45	\$70
CHICKEN CORDON BLEU LIGHTLY BREADED CHICKEN, STUFFED WITH HAM & SWISS CHEESE, SERVED IN CHAMPAGNE SAUCE	\$45	\$70

SEAFOOD ENTREES	HALF TRAY	FULL TRAY
	FEEDS 8-10	FEEDS 16-20
FLOUNDER OREGANATA OR FRANCESE TOPPED WITH BREAD CRUMBS, LEMON, GARLIC, HERBS & OLIVE OIL OR EGG BATTERED IN LEMON WHITE WINE	\$50	\$85
SALMON MEDITERRANEAN WILD SALMON TOPPED WITH FRESH TOMATO, CALAMATA OLIVES & CAPERS IN WHITE WINE GARLIC SAUCE	\$55	\$90
TILAPIA BIANCO WITH SICILIAN OLIVES, CAPERS, WHITE WINE & HERBS	\$50	\$95
SHRIMP FRA DIAVOLO OR FRANCESE LARGE SHRIMP SAUTEED IN A SPICY TOMATO SAUCE OR EGG BATTERED IN LEMON WHITE WINE	\$55	\$95
SHRIMP SCAMPI LARGE SHRIMP IN A GARLIC, LEMON & WHITE WINE SAUCE	\$55	\$95
GROUPEL WRAPPED IN ZUCCHINI FILET OF GROUPEL, THINLY SLICED ZUCCHINI, FINISHED WITH WHITE WINE & OREGANATA BREAD CRUMBS	\$55	\$95
STUFFED FLOUNDER WITH LUMP CRABMEAT	\$65	\$120
SEA SCALLOPS ENCRUSTED IN OREGANATA WITH LEMON-WHITE WINE SAUCE	\$60	\$110
BEEF ENTREES	HALF TRAY	FULL TRAY
	FEEDS 8-10	FEEDS 16-20
TOP ROUND BEEF AU JUS SLICED TOP ROUND OF BEEF IN IT'S OWN NATURAL JUICES	\$45	\$90
STEAK PIZZAIOLA SIRLOIN STEAK WITH PEPPERS, ONIONS & MUSHROOMS IN A SHERRY TOMATO SAUCE	\$60	\$120
STEAK MARSALA SIRLOIN STEAK IN A MARSALA WINE & MUSHROOM SAUCE	\$50	\$90
STUFFED CABBAGE GROUND ANGUS BEEF & VEAL, PEPPERS, ITALIAN BREAD CRUMBS	\$45	\$80
ITALIAN BRACIOLE CHOICE ANGUS BEEF ROLLED WITH & STUFFED WITH ITALIAN SPICES AND PARMIGIANO REGGIANO, FINISHED IN TOMATO SAUCE	\$55	\$90
VEAL ENTREES	HALF TRAY	FULL TRAY
	FEEDS 8-10	FEEDS 16-20
VEAL PARMIGIANA LIGHTLY BREADED WHITE VEAL CUTLETS, MARINARA SAUCE & MOZZARELLA CHEESE	\$55	\$95
VEAL MARSALA MARSALA WINE & MUSHROOM SAUCE	\$60	\$95

VEAL ENTREES (CONT.)		HALF TRAY	FULL TRAY
		FEEDS 8-10	FEEDS 16-20
VEAL PICCATA LEMON & WHITE WINE SAUCE CAPERS		\$60	\$95
VEAL SALTIMBOCCA WITH PROSCIUTTO, MOZZARELLA CHEESE, SPINACH, MUSHROOMS & BROWN SHERRY SAUCE		\$60	\$110
GARDEN SALAD PLATTERS		HALF TRAY	FULL TRAY
ADDITIONS: GRILLED CHICKEN \$10 - 15 GRILLED SHRIMP \$15 - 25		FEEDS 8-10	FEEDS 16-20
ANTIPASTA SALAD ROMAINE/ ICEBERG LETTUCE, ASSORTED ITALIAN MEATS, PROVOLONE, VINEGAR PEPPERS, OLIVES, TOMATOES, RED ONION & RED WINE VINAIGRETTE		\$35	\$50
CAESAR SALAD ROMAINE LETTUCE, ROMANO CHEESE, GARLIC CROUTONS & CESAR DRESSING		\$25	\$40
ARUGULA SALAD (<i>ADVANCE ORDER ONLY</i>) ARUGULA, PITTED CALAMATA OLIVES, PLUM TOMATOES, RED ONIONS, SHAVED PARMIGIANA & BALSAMIC VINAIGRETTE		\$35	\$42
CHEF SALAD ROMAINE/ ICEBERG LETTUCE, JULIENNE HAM, TURKEY, ROAST BEEF, AMERICAN CHEESE, SWISS CHEESE, TOMATO, CUCUMBERS, RED ONION, CARROTS & RED WINE VINAIGRETTE		\$38	\$55
APPLE SALAD ROMAINE/ ICEBERG LETTUCE, WALNUTS, DRIED CRANBERRIES, SLICED APPLES & GOAT CHEESE		\$40	\$55
SPECIALTY SALADS		PRICE HALF TRAYS	
GERMAN POTATO SALAD		\$25	
POTATO SALAD		\$25	
MACARONI SALAD		\$25	
COLESLAW		\$25	
TORTELLINI IN PESTO SALAD		\$30	
BROCCOLI WITH LEMON & GARLIC		\$30	
MARINATED MUSHROOMS		\$30	
ITALIAN TOMATO SALAD		\$35	
GARDEN VEGETABLE SALAD		\$30	

HOT VEGETABLES, POTATOES & RICE	HALF TRAY	FULL TRAY
	FEEDS 8-10	FEEDS 16-20
VEGETABLES SAUTÉ	\$30	\$55
ROASTED ZUCCHINI	\$30	\$55
GREEN BEAN SAUTÉ	\$35	\$65
GARLIC MASHED POTATOES	\$25	\$45
BROCCOLI SAUTÉ	\$45	\$85
GRILLED VEGETABLES	\$35	\$65
BROCCOLI RABE SAUTÉ	\$45	\$85
ROASTED POTATOES	\$30	\$55
FRENCH FRIES	\$25	\$45
BAKED BEANS	\$25	\$45

SPECIALTY SOUPS	PRICE PER QUART
COUNTRY STYLE CHICKEN NOODLE	\$8.99
MINISTRONE	\$8.99
PASTA FAGIOLI	\$8.99
EGGDROP FLORENTINE	\$8.99

SUSHI	
ANY COMBINATION OF THREE (3) ROLLS	
CALIFORNIA ROLL, TUNA ROLL, SALMON ROLL	
PHILADELPHIA ROLL, BOSTON ROLL	
TEN (10) PEOPLE SUSHI ROLL PLATTER	\$40
TWENTY (20) PEOPLE SUSHI ROLL PLATTER	\$60
THIRTY (30) PEOPLE SUSHI ROLL PLATTER	\$80

SPECIALTY DESSERTS	HALF TRAY	FULL TRAY
	FEEDS 8-10	FEEDS 16-20
TIRAMISU	\$40	\$85
BREAD PUDDING	\$40	\$85
MINI CANNOLI DISPLAY	\$35	\$65
WARM APPLE COBBLER	\$30	\$50
WARM PEACH COBBLER	\$35	\$55
ASSORTED ITALIAN COOKIES ON A TRAY	\$35	