



## Appetizer Platters

Each Tray/Half Pan Feeds 15-20  
(Tax and Gratuity not included)

### Sausage Rollatini \$ 75.00

Hand tossed pizza dough rolled with Italian sausage, onions and bell peppers

### Bruschetta \$ 40.00

Traditional tomato, garlic, onions and basil served w/ seasoned crostinis  
Balsamic and served with crostinis

### Chicken Roll \$ 75.00

Breast of chicken, pesto, bell peppers and cheese rolled in  
Hand tossed pizza dough then sliced

### Caprice \$ 75.00

Buffalo mozzarella, fresh tomato and basil drizzled w/ balsamic

### Mediterranean Delight \$ 50.00

Garlic Hummus, Baba Ghanoush, Toubouli and Tzaeke.  
Served with crostinis & flat bread

### Teriyaki Meatballs HP ~ \$ 75.00

Beef meatballs with a homemade teriyaki glaze

### Sautéed Mushrooms HP ~ \$ 75.00

Sautéed with garlic, onions, tomatoes and scallions in a Marsala cream sauce

### Pot Stickers HP \$ 75.00

Vegetable or Pork Pot Stickers made with our own special sauce

### Potato Skins HP \$ 88.00

Baked and Stuffed with bacon, cheese, and chives, served with sour cream

### Hot Wings HP \$ 88.00

Chicken wings fried, and tossed in mango habinero sauce served w/ ranch

### Hot Spinach and Artichoke Dip QP \$ 53.00

Hot Dip served with homemade crustinis



## Appetizer Platters

Each Tray As Shown  
(Tax and Gratuity not included)

Cheese Display \$ 170.00 – Serves 50 People

Domestic and imported cheese, including pastry wrapped brie with a hint of honey, candied pecans, craisins served with seasoned crostinis and baguettes

**Meat Platters \$ 170.00 ~ Serves 50 People**  
Ham, Salami, Prosciutto, Roast Beef, Marinated Mushrooms

**Seasonal Fruit Display**  
**\$ 88.00 – Serves 40 People**

**Vegetable Tray**  
**\$ 60.00 ~ Serves 40 People**

**Grilled Eggplant \$ 80.00 ~ Serves 30 People**  
Grilled eggplant, feta, sun-dried tomatoes, capers and red onions  
Drizzled with balsamic

**Antipasti Platter \$ 145.00 ~ Serves 50 People**  
Grilled veggies including eggplant, marinated mushroom, artichoke hearts  
zucchini kalamata olives, peppercinis, salami & sliced baguettes

**Marinated Seafood \$ 170.00 ~ Serves 50 People**  
Mussels, shrimp, clams and fish, marinated in a wine and garlic sauce

**Baked Smoked Salmon Platter \$ 200.00 ~ Serves 25 People**  
Baked filet of salmon, with capers, lemon, and tomato garnish

**Jumbo Shrimp Cocktail \$145.00 ~ Serves 40 People**  
Jumbo Prawns served with fresh lemon and spicy cocktail sauce

**Teriyaki Chicken Bites \$ 88.00 ~ Serves 30 People**  
Baked chicken bites smothered with teriyaki glaze



**Salads**  
**\$ 3.50 per Person**

**TRADITIONAL CAESAR SALAD.**

Romaine lettuce with two types of parmesan cheese, croutons, and homemade Caesar dressing

**ORGANIC GREEN BALSAMICO**

Mixed Greens served with fresh carrots. Served with two choices of dressing.

**FATTOUSH SALAD**

A harmonious mix of romaine hearts, tomatoes, cucumbers, fresh mint, red onion, bell peppers cilantro and croutons in a lemon Sumac dressing.

### GREEK SALAD

Romaine lettuce, cucumbers, tomatoes, artichoke hearts, red onion, croutons, feta cheese kalamata olives & peppercinis served with Greek dressing

### MEDITERRANEAN SALAD

Romaine lettuce, breast of chicken, orange slices, raisins, onions & red bell peppers, with a citrus vinaigrette.

### SPINACH SALAD

Baby spinach, feta cheese, and candied walnuts, red bell peppers drizzled with vinaigrette.

### PASTA SALAD

Fussily pasta with red bell peppers, black olives, celery, and red onion topped with parsley

### POTATOE SALAD

Red Potatoes, hardboiled egg, red bell peppers, celery in a tangy mayo and mustard whip.

## Garlic Bread and Rolls

Homemade Rosemary rolls \$ 4.75 for 10 rolls

Garlic Bread \$ 8.00 per Loaf



## Dinner Options

HALF PAN FEEDS 15-20 PEOPLE

FULL PANS FEED 25 ~30 PEOPLE

**SALMON GENOVESE ~ HP – \$ 129 FP – \$ 223**

Filet of Salmon with lemon butter, capers, and artichoke sauce served with Penne Pasta

**CHICKEN JERUSALEM HP – \$ 129 FP – \$ 223**

Chicken tenders with artichoke hearts, mushrooms and white wine cream sauce

**MEDITERRANEAN CHICKEN HP – \$ 129 FP – \$ 223**

Breast of chicken with garlic, scallions, artichoke, red bell pepper and kalamata olives in a lemon butter sauce

**CHICKEN BERNARDO HP – \$129 FP – \$ 223**

Chicken tenders sautéed with garlic, and olive oil tossed with broccoli, tomatoes, parmesan

**MORANAN CHICKEN      HP – \$ 129      FP – \$ 223**

Chicken breast sautéed with seasonal vegetables, green onions, tomatoes, chick peas in a Moroccan spice lime sauce served with penne pasta.

**CHICKEN PICATTA      HP – \$ 129      FP – \$ 223**

Chicken Breast with capers in a lemon butter sauce served with penne pasta

**EGGPLANT SCALOPPINI      HP – \$ 129      FP – \$ 223**

Fresh sliced eggplant bearded with Italian herbs and sautéed with mushrooms, green onions, tomatoes, scallions in a Marsala sauce. Served with penne pasta

**SMOKED SALMON LINGUINI      HP – \$ 129      FP – \$ 223**

Smoked salmon, sun-dried tomato and baby spinach in a dill cream sauce over linguini

**TORTELLINI NAPOLITANO      HP – \$ 115      FP – \$ 187**

Meat ravioli served with mushrooms, garlic, fresh tomatoes, and scallions, in a creamy Marsala sauce

**CALABRESE      HP – \$ 115      FP – \$ 187**

Hot and spicy homemade Italian sausage with diced tomatoes, onion, and meat sauce

**TORTELLINI POMODORO      HP – \$ 115      FP – \$ 187**

Cheese filled pasta with a cream sauce, tomatoes, basil, and marinara

**LASAGNA      HP – \$ 115      FP – \$ 187**

Layers of pasta with ricotta cheese, Italian sausage and spices

**PENNE PASTA WITH CHOICE OF SAUCE      HP – \$ 115      FP – \$ 187**

Penne Pasta with a choice of Marinara, Meat sauce, Pesto, Alfredo, Pomodoro



## Mexican Food Options

### Include:

Salsa with Homemade Corn Tortilla Chips  
Authentic Spanish rice & Frijoles Rancheros

### Entrees:

Choose One Item	\$ 21.00 per Person
Choose Two Items	\$ 24.00 per Person
Choose Three Items	\$ 27.00 per Person

Enchiladas Mama Mia's Way – Cheese, Chicken, or Beef

Taco Bar – Beef or Chicken

Chili Verde or Colorado  
Includes tortillas

**Add On:**

Guacamole ..... \$ 1.75 per person  
Tortillas .....\$ 1.00 per person

**Dessert**

**\$ 3.50 PER PERSON**

Chocolate Cake  
Tiramisu  
Carrot Cake