



A La Carte Catering Menu

Selections are priced Per Piece ~ Please Add 6.35% CT Sales Tax ~ \$20 Local Delivery Fee (By Request, Subject to Availability)

CHILLED SALADS & STARTERS

- Caesar Salad: \$2.00
Sliced Cheddar Cheese & Crackers: \$2.50
Mixed Field Greens with Balsamic: \$1.50
Cucumber, Feta, Red Onion & Tomato Salad: \$2.00
Shrimp Cocktail: \$1.75
Calamari & Scungilli Salad: \$4.00
Sliced Fresh Fruit Platter: \$2.50
Italian Salad with Lemon Red Wine Vinaigrette: \$2.00
Antipasto Platter: \$3.50
House Roasted Mushrooms, Artichokes Hearts, Roasted Red Peppers, Imported Olives, Sliced Sopressatta, Mortadella & Salami with Provolone
Caprese Platter: \$4.00
Sliced Fresh Mozzarella & Tomato with Olive Oil, Fresh Basil and Prosciutto

HOT APPETIZERS

- Eggplant Rollatini: \$2.50
Broccoli Rabe & Sausage: \$3.50
Clams Casino with Bacon: \$1.75
Sausage & Peppers with Tomato: \$2.50
Grilled Filet Tips Skewers with Peppers & Onions with Salsa Verde \$4.50/ea.
Slow Braised "Fall off the Bone" BBQ Hawg Wings: \$3.50/ea.
Sesame Chicken Satay with Asian Dipping Sauce: \$1.50/ea.
Seafood Stuffed Mushrooms: \$1.50/ea.
Sautéed Escarole & Beans: \$2.50
Sautéed Calamari Fri Diablo: \$3.00
Buffalo Chicken Wings with Bleu Cheese: \$10/dozen

HOT SIDES

- Hand Rolled Meatballs: \$1.25/ea.
Oven Roasted Potatoes: \$1.75
Green Beans Almondine: \$2.00
Soffritto: \$3.00
Fresh Dinner Rolls with Butter: \$5.00/dz
Roasted Mixed Vegetables: \$1.75
Garlic Mashed Potatoes: \$2.50
Twice Baked Potato: \$3.50/ea.
Sautéed Broccoli Rabe: \$3.00

PASTA: \$2.50

- Choice of ONE Pasta and ONE Sauce -

- PASTA SELECTIONS:** Penne Rigatoni Spaghetti Farfalle
Cavatelli: \$3.00 Pasta Fagioli: \$2.50

SAUCE SELECTIONS:

- House Tomato Sauce – *Sautéed Onions, Bacon & Fresh Tomato, finished with Fresh Basil*
Alla Vodka – *Sautéed Tomato, Prosciutto & Mushrooms, finished with Vodka & a Touch of Cream*
Filetto Di Pomodoro – *'Chunky' Tomato Sauce with Onions, finished with Fresh Basil*
Fresca – *Oil & Garlic Base Sauce with Fresh Tomato & Basil, Parmesan Cheese*
Bolognese – *Hearty Slow Stewed Tomato Chunky Beef Sauce with a Touch of Cream*
Porcini – *Roasted & Creamed Porcini Mushrooms, finished with Cream & Parmesan*
Primavera – *Fresh Julienne Vegetable Medley with Tomato Broth*
Marinara – *Vegetarian Tomato Sauce with Fresh Basil*

Rev. 1/18



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ENTREES

Stuffed Chicken Breast: \$8.00

Honey Brined, Pan-Seared, Skin-On 'Statler' Chicken Breast, stuffed with Prosciutto, Spinach & Asiago Cheese, Lemon Chicken Jus

Chicken Francese: \$3.00

Lightly Egg Battered, Sautéed Chicken Breast with Lemon White Wine Butter

Chicken Marsala: \$3.00

Pan Roasted Chicken Breast with Sautéed Mushrooms & Marsala Wine Sauce

Chicken Florentine: \$3.50

Lightly Egg Battered, Sautéed Chicken Breast with Spinach & White Wine Butter Sauce

Chicken Picatta \$3.50

Pan Seared Skin-On Breast, Lemon Capers, Artichoke, Tomato Butter Sauce

Chicken Fresca \$3.50

Francese Style', Lightly Egg-Battered with Tomatoes, Capers & Lemon White Wine Butter Sauce

Roasted Chicken (legs & thighs): \$2.75

Chicken Cacciatore (legs & thighs): \$3.25

BBQ Pulled Pork: \$4.00

Veal & Mushrooms: \$4.50

Baked Seafood Stuffed Shrimp: \$5.00/ea.

Seafood Stuffed Filet of Sole: \$5.00/ea.

Chicken Napolitano (Hot & Sweet Vinegar Peppers): \$3.50

Porketta with Tomato Demi-Glace: \$4.00

WHOLE ROASTED

WHOLE Roasted Prime Rib with Wild Mushroom Demi-Glace: \$250

Approximately 15 12oz Pieces

WHOLE Roasted Beef Tenderloin with Wild Mushroom Demi-Glace: \$150

Approximately 8-10 8oz Pieces

GRILL or ROAST AT HOME

Raw Marinated Portions

6oz Filet Mignon with Olive Oil-Garlic Marinade: \$10.00

Tail-On Jumbo Tequila Citrus Marinated U10 Shrimp: \$4.50

Grilled Filet Tips Skewers with Peppers & Onions with Salsa Verde \$4.50

Baked Seafood Stuffed Shrimp: \$5.00/ea.

Seafood Stuffed Filet of Sole: \$5.00/ea.

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