



# Off-Site Catering Packages - Option #1

**20 Guest Minimum Required**

Served with Freshly Baked Dinner Rolls & Butter

## STARTER

~Choice of One~

Mixed Green Salad Tossed with Garden Vegetables, Balsamic Dressing

Romaine Italian Salad with Peppers, Cucumbers & Lemon Red Wine Vinaigrette

Caesar Salad with Romaine Lettuce, Parmesan Cheese, Croutons & Caesar Dressing

Baby Spinach Salad with Strawberries, Goat Cheese, Spiced Walnuts & Raspberry Vinaigrette... **add \$2.00**

## PASTA SELECTION

~Choice of ONE with your choice of sauce~

Penne, Rigatoni, Farfalle or Cavatelli

### Sauce Selections

Marinara - Sautéed Onions, Fresh Tomato Finished with Fresh Basil (Vegetarian)

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

Bolognese – Hearty Slow Stewed Tomato Chunky Beef Sauce with a Touch of Cream

Primavera – Fresh Julienne Vegetable Medley with Tomato Broth

## TRADITIONAL SELECTION

~Choice of One~

~Sausage & Peppers~

~Meatballs with House Sauce~

~Eggplant Rollatini with

Fresh Ricotta & Marinara~

## VEGETABLE

~Choice of One~

~Sautéed Broccoli Rabe~

~Green Beans Almondine~

~Roasted Mixed Vegetable~

## POTATO

~Choice of One~

~Mashed Potatoes~

~Oven Roasted Potato Wedges~

~Rice Pilaf w/ Mixed Vegetables~

## MAIN ENTREES

~Choice of Two~

Traditional Roasted Chicken - Legs & Thighs

Chicken Marsala – Mushroom Marsala Wine Sauce

Chicken Francese – Lemon White Wine Butter Sauce

Chicken Picatta – Lemon Caper, Artichoke & Tomato Sauce

Chicken Fresca – Fresh Sautéed Tomato, Basil & Capers with Lemon Butter

Chicken Cacciatore – Slow Stewed Tomato with Peppers & Onions (Legs & Thighs)

BBQ Chicken Legs & Thighs or BBQ Pulled Pork

Italian Porketta - Pinwheeled with Tomato Demi-Glace

Pork Napolitano – with Hot & Sweet Vinegar Peppers

Slow Braised Pork Hawg Wings – (BBQ style or Osso Buco with Tomato Demi-Glace)

**\$20.00 Per Person**

Plus 6.35% CT Sales Tax

**\$20 Local Delivery Charge, Subject to Availability**

Menu Includes Chinet Disposable Plates, Utensils & Napkins

Keep Your Food Hot & Easy to Serve

Wind Proof Hot Chaffer Dish with Cover, Sterno Fuel & Serving Utensil

\$10.00 Per Chaffer Rental

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## Off-Site Catering Packages- Option #2

### 20 Guest Minimum Required

Served with Freshly Baked Dinner Rolls & Butter

#### STARTER

~Choice of ONE~

Mixed Green Salad Tossed with Garden Vegetables, Balsamic Dressing  
Romaine Italian Salad with Peppers, Cucumbers & Lemon Red Wine Vinaigrette  
Caesar Salad with Romaine Lettuce, Parmesan Cheese, Croutons & Caesar Dressing  
Baby Spinach Salad with Strawberries, Goat Cheese, Spiced Walnuts & Raspberry Vinaigrette... **add \$2.00**

#### PASTA SELECTION

~Choice of ONE Pasta with your Choice of Sauce~

Penne, Rigatoni, Farfalle or Cavatelli

#### Sauce Selections

Marinara - Sautéed Onions, Fresh Tomato Finished with Fresh Basil (Vegetarian)  
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  
Bolognese – Hearty Slow Stewed Tomato Chunky Beef Sauce with a Touch of Cream  
Primavera – Fresh Julienne Vegetable Medley with Tomato Broth

#### VEGETABLE

~Choice of ONE~

Sautéed Broccoli Rabe  
Green Beans Almondine  
Roasted Mixed Vegetable

#### POTATO

~Choice of ONE~

Mashed Potatoes  
Oven Roasted Potato Wedges  
Rice Pilaf with Mixed Vegetables

#### MAIN ENTREES

~Choice of ONE~

Traditional Roasted Chicken - Legs & Thigh's  
Chicken Marsala – Mushroom Marsala Wine Sauce  
Chicken Francese – Lemon White Wine Butter Sauce  
Chicken Picatta – Lemon Caper, Artichoke & Tomato Sauce  
Chicken Fresca – Fresh Sautéed Tomato, Basil & Capers with Lemon Butter  
Chicken Cacciatore – Slow Stewed Tomato with Peppers & Onions (Legs & Thighs)  
BBQ Chicken Legs & Thighs or BBQ Pulled Pork  
Italian Porketta - Pinwheeled with Tomato Demi-Glace  
Pork Napolitano – with Hot & Sweet Vinegar Peppers  
Slow Braised Pork Hawg Wings – (BBQ style or Osso Buco with Tomato Demi-Glace)

### **\$15.00 Per Person**

Plus 6.35% CT Sales Tax

**\$20 Local Delivery Charge, Subject to Availability**

Menu Includes Chinet Disposable Plates, Utensils & Napkins

#### Keep Your Food Hot & Easy to Serve

Wind Proof Hot Chaffer Dish with Cover, Sterno Fuel & Serving Utensil  
\$10.00 Per Chaffer Rental

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## *Off-Site Catering Packages - Option #3*

**20 Guest Minimum Required**

Served with Freshly Baked Dinner Rolls & Butter

**~All Included~**

### **ANTIPASTO SELECTION**

Assorted Bruschetta's & Crostini's

Sliced Italian Cured Meats

Imported & Domestic Cheeses with Crackers

House Made Antipasto Mix of Mushrooms, Red Peppers, Artichoke Hearts & Olives

**Slow Braised "Fall off the Bone" BBQ Hawg Wings**

**Sesame Seared Chicken Skewers**

with Sweet & Spicy Chili Sauce

**Grilled Filet Tip Skewers**

with Peppers, Onions & Chimichurri Sauce

**Smoked Chorizo Rice Pilaf**

with Vegetables

**\$20.00 Per Person**

Plus 6.35% CT Sales Tax

**\$20 Local Delivery Charge, Subject to Availability**

Menu Includes Chinet Disposable Plates, Utensils & Napkins

Keep Your Food Hot & Easy to Serve

Wind Proof Hot Chaffer Dish with Cover, Sterno Fuel & Serving Utensil

\$10.00 Per Chaffer Rental

**For Additional Menu Items**

**Please Reference "A La Carte To-Go Catering Menu"**

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