



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 7.35% 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 7.35% 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 7.35% 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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