



Off-Premise Catering Menu

Buffet Package

\$16.95 Per Person *

Salad - Choose One (1)

Pasta - Choose One (1)

Entrée - Choose Two (2)

Vegetable - Choose One (1)

Each Additional Entrée - \$2.95

Each Additional Vegetable - \$1.50

*Price per person includes homemade bread and rolls, condiments, plastic serve-ware, paper napkins & buffet serve-ware (chafers, sterno & serving tools)

* Full Service requires minimum of 50 people
Delivery and partial service requires minimum of 25 people
Service Fee - \$200 per server (Minimum of 2 servers;
Additional servers based on amount of people)

Includes five hours of service time from arrival at location of event.
Additional Service Time - \$25.00 per hour for each server.

Additional Services:

Take Out Service (See a la carte menu for pricing) - Prepared in disposable serve-ware

Delivery Fee - \$50.00

Delivery with Partial Service - \$125.00

Equipment Rental (Stainless Steel Serve-ware) - \$35.00

All equipment must be returned by customer before the following weekend.

Chinaware or premium plastic-ware is available upon request

A deposit of \$200 is required for all reservations

Off-Premise Catering Menu - Sides

Salads

Salads

Tossed Salad
 Caesar Salad
 Traditional Potato Salad
 Italian Style Potato Salad
 String Bean Salad
 Pasta Salad
 Cole Slaw
 Spinach Salad
 Spring Mix Salad
 Add'l \$0.75/ person:
 Tortellini Salad
 Orzo & Roasted Veg. Salad
 Tomato Caprese Salad
 (Assorted Fruit, Nuts & Cheeses available for any salad)

Vegetables

Vegetables

Roasted Potatoes
 Scalloped Potatoes
 Mashed Potatoes
 Garlic Mashed Potatoes
 Sautéed Broccoli
 Broccoli with Cheese Sauce
 Spinach w/Garlic & Olive Oil
 String Bean Almondine
 String Bean w/Bacon
 String Beans w/Garlic & Olive Oil
 Vegetable Fried Rice
 Mixed Vegetables
 Glazed Carrots
 Sautéed Zucchini, Squash & Onion Medley
 Traditional Stuffing
 Pineapple Stuffing
 Candied Sweet Potatoes
 Add'l \$0.75/ person:
 Broccoli Rabe
 Roasted Asparagus
 String Bean & Potato Medley
 Add'l \$1.00/ person:
 Grilled Vegetables
 Add'l \$1.50/ person
 or available as entrée:
 Eggplant Parmagiana

Pastas

Pastas

Sauces - Pomodoro, Rose, Al a Vodka, Alfredo
 Bascaiola - Peas, Mushrooms and Bacon in a light cream sauce
 Roasted Tomatoes and Sautéed Broccoli with Olive Oil and Parmesan
 Primavera - Sautéed seasonal vegetables with choice of sauce
 (add'l \$1.00/ person)
 Bolognese - Sautéed ground beef, onion and carrots in a pomodoro sauce
 (add'l \$1.00/ person)
 Stuffed Shells (add'l \$1.50/ person)
 Manicotti (add'l \$1.50/ person)
 Sautéed Shrimp over Mini Penne or Rice in a Scampi Sauce (add'l \$2.50/ person)
 Sautéed Shrimp, Scallops and Calamari over Mini Penne or Rice in a Scampi Sauce
 (add'l \$2.50/ person)
 Sautéed Broccoli Rabe over Orrechiette Pasta (add'l \$1.00/ person)

Pasta Types

Penne
 Tortellini
 Farfalle
 Rigatoni
 Ravioli

Off-Premise Catering Menu

Off-Premise Catering Menu - Entrées

Poultry

Chicken Piccata
Chicken Marsala
Chicken Apricot
Chicken Parmagiana
Chicken Portobello
Chicken Scaloppini
Chicken Salad
Bone-In Roasted Chicken
Roast Turkey Breast
Mediterranean Grilled Chicken Breast
Chicken with Artichoke & Sundried Tomato
in White Wine Sauce
Pesto Chicken
Southern Fried Chicken
Barbeque Chicken
Tuscan Grilled Chicken
Chicken Caprese
Grilled Chicken with Mushroom,
Asparagus & Onion
Chicken Cordon Bleu (add'l \$1.50/ person)
Stuffed Chicken Breast (add'l \$1.50/ person)
Chicken Saltimbocca (add'l \$1.50/ person)
Chicken Florentine (add'l \$1.50/ person)
Chicken Involtini (add'l \$1.50/ person)
Chicken breast stuffed with asparagus and
provolone cheese in white wine & lemon
Chicken Oscar (add'l \$1.50/ person)
Chicken breast lightly breaded and topped
with jumbo lump crabmeat and asparagus tips

Beef, Pork & Veal

Roast Pork in Gravy
Roast Pork Loin with a Spinach Stuffing
Grilled Pork Tenderloin with Roasted
Mushroom, Asparagus & Onion
Sausage & Peppers
Sausage Scaloppini
Pineapple Glazed Ham
Roast Beef In Gravy
Meatballs
Meatballs & Sausage
Traditional Beef Stew
Veal Scaloppini (add'l \$1.00/ person)
Pulled Pork (add'l \$1.50/ person)
Sirloin Marsala (add'l \$2.50/ person)
Steak Pizzaiola (add'l \$2.50/ person)
Filet of Sirloin (add'l \$3.95/ person)
Strip Loin of Beef
(add'l \$3.95/ person)
Filet Mignon (add'l \$8.95/ person)
Prime Rib (add'l \$7.95/ person)
Veal Parmagiana (add'l \$2.95/ person)
Veal Saltimbocca (add'l \$2.95/ person)
Rack of Lamb (m.p.)

Fish & Seafood (add'l \$4.50/ person)

Grilled Filet of Salmon
Mahi Mahi with a Mango Pineapple Salsa
Stuffed Flounder
Crab Cakes
Stuffed Shrimp

Off-Premise Catering Menu - Hors D'oeuvres

(Choose Minimum of Three Selections)

Vegetable

Pizza w/Basil & Tomato (\$1.50/ person)
Spanikopita (\$1.50/ person)
Antipasto Skewer (\$1.50/ person)
Traditional Bruschetta (\$1.50/ person)
Zucchini Bruschetta (\$1.50/ person)
Cheese Quesadillas (\$1.50/ person)
Mini Eggrolls (\$1.50/ person)
Assorted Quiche (\$1.50/ person)
Broccoli & Cheese Stromboli (\$1.50/ person)
Fried Ravioli (\$1.50/ person)
Vegetable Stuffed Mushroom (\$1.50/ person)
Roasted Vegetable Skewer (\$1.50/ person)
Cauliflower Fritter (\$1.50/ person)
Raspberry & Brie Phyllo (\$1.50/ person)
Mini Baked Artichoke Dip (\$1.50/ person)

Meat

Prosciutto Wrapped Melon (\$1.50/ person)
Stromboli (\$1.50/ person)
Traditional Meatballs (\$1.50/ person)
Meatballs in Wine (\$1.50/ person)
Mini Hotdogs (\$1.50/ person)
Cheesesteak Eggrolls (\$1.50/ person)
Mini Beef Wellington (\$2.00/ person)
Sausage & Pepper Skewers (\$1.50/ person)
Teriyaki Beef Skewers (\$2.00/ person)
Mini Steak Kabobs (\$3.00/ person)
Baby Lamb Chops (\$3.50/ person)
Mini Baked Reuben (\$1.50/ person)
Mini Arancini (\$1.50/ person)

Dips

Baked Crab Dip (\$2.50/ person)
Baked Artichoke Dip (\$2.50/ person)
Baked Spinach Dip (\$2.50/ person)
Pico Di Gallo w/ Homemade Tortilla Chips (\$1.50/ person)
Guacamole w/ Homemade Tortilla Chips (\$2.00/ person)

Chicken

Apricot Chicken (\$1.50/ person)
Chicken Salad in Phyllo Cup (\$1.50/ person)
Chicken, Artichoke & Olive Skewer (\$1.50/person)
Buffalo Chicken (\$1.50/ person)
Sesame Chicken (\$1.50/ person)
Teriyaki Chicken (\$2.00/ person)
Chicken Quesadillas (\$1.75/ person)
Chicken Wrapped in Bacon (\$1.50/ person)
Baked Chicken & Fontina Phyllo (\$1.50/ person)
Chicken Cordon Bleu Bites (\$1.50/ person)

Seafood

Stuffed Mushrooms w/ Crab (\$1.50/ person)
Shrimp Salad in Phyllo Cup (\$1.50/ person)
Crab, Avocado & Tomato in Phyllo Cup (\$1.50/ person)
Scallops Wrapped w/Bacon (\$2.50/ person)
Shrimp Lejon (\$2.50/ person)
Mini Crab Cakes (\$2.00/ person)
Shrimp Cocktail (\$3.50/ person)
Clams Casino (\$2.50/ person)
Assorted Sushi Rolls (\$3.50/ person)
Coconut Shrimp (\$2.50/ person)
Shrimp Skewers (\$2.50/ person)
Mini Baked Crab Dip (\$1.50/ person)

Stationary Displays

(Choose minimum of two selections)

Domestic Cheese Display
(\$1.50/ person)
Vegetable Crudité (\$1.50/ person)
Fruit Display (\$1.50/ person)
International Cheese Display,
Tomato Caprese Salad, Olive
Medley, Grilled Vegetables &
Cured Meats (\$5.50/person)

Off-Premise Catering Menu - Desserts

Desserts

Desserts

Celebration Cakes -

1/4 Sheet - \$35 (30 pcs.)

1/2 Sheet - \$60 (50 pcs.)

Full Sheet - \$120 (100pcs.)

Cake Flavors - Vanilla, Chocolate, Marble, Chocolate Chip

Cake Fillings Available - Priced Accordingly

Cannoli, Cream Puffs, Éclairs, Assorted Petit Fours

Mini Cheesecakes, etc.

(\$15.00/ dozen or \$2.95/ person)

Beverage Services:

Beverage Services

Soda Refreshments with Ice & Plastic-ware - \$1.95/ person

Coffee Service - Includes Regular or Decaf Coffee, Condiments & Cups -

\$1.00/ person