

Salads

1/2 Pan Feeds 8-10 People

Garden Salad\$37

Caesar salad (dressing on the side)..... \$47

Spinach Salad..... \$47

Fresh Fruit Salad..... \$47

Mozzarella and Tomato..... \$47

Antipasto..... \$47

Chowder

1/2 Gallon Feeds 8-10 People

Shrimp Bisque..... \$35

Clam Chowder..... \$35

Appetizers

Staffed Bell Pepper, half dozen..... \$42

Lemon and Garlic Chicken Tenders..... \$54

Crab Cakes, two dozen..... \$45

Seafood Stuffed Mushrooms, 3 dozen... \$47

Maple Glazed Scallops and Bacon, 2 dozen \$75

Jumbo Shrimp Cocktail (U-8)..... \$3.95 ea.

Entrées

1/2 Pan Feeds 8 to 10 People

Manicotti, two dozen..... \$48

Italian Meatballs with Pasta..... \$48

Chicken Cacciatore with Pasta..... \$58

Chicken & Broccoli Scampi with Pasta. \$65

Chicken Parmesan with Pasta..... \$65

Chicken Marsala with Pasta..... \$65

Eggplant Lasagna with Red Sauce..... \$65

Meat Lasagna with Red Sauce.....	\$65
Sausage Cacciatore with Pasta.....	\$65
Veal Marcel with Pasta.....	\$65
Veal Parmesan with Pasta.....	\$65
Veal Piccata with Pasta.....	\$65
Eggplant Parmesan with Pasta.....	\$65
Tortellini Carbonara in a Parmesan Cream Sauce.....	\$65
Marinated Sirloin Tips, Potato and Vegetable.....	\$75
Sautéed Jumbo Shrimp over Linguine (15 U-8).....	\$80
Broiled Sea Scallops, Potato and Vegetable.....	\$75
Lobster Ravioli, 24 large.....	\$75
Pasta Sauce, 1 quart.....	\$5.50

Side Dishes

Half Pan Feeds 8-10 People

Roasted Red Bliss Potatoes.....	\$38
Pasta Salad.....	\$38
Garlic Mashed Potato Cakes.....	\$38
Honey Glazed Baby Carrots.....	\$38
Au Gratin Potatoes.....	\$38
Red Bliss Potato Salad.....	\$38
Roasted Butternut Squash.....	\$38
Italian Styled Zucchini.....	\$38
Smoked Mozzarella Ravioli.....	\$48

Desserts

Profiteroles (per two).....\$6.95

Apple Crisp (1/2 pan feeds 8-10)..... \$45

Baked Fudge (1/2 pan feeds 8-10.....) \$45

Tiramisu (1/2pan feeds 8-10)..... \$48

We do require two days notice for certain catering items.

We would be happy to assist you in your menu planning.