

APPETIZER PLATTERS

	SMALL (Approx. 8-12 people)	LARGE (Approx. 15-20 people)
VEGETABLE CRUDITE (Need 48 Hour Notice)	\$51	\$80
Fresh sliced cucumbers, carrots, broccoli florets, red & green peppers, squash and celery sticks. Served with ranch dip.		
CHEESE PLATTER (Need 48 Hour Notice)	\$60	\$100
Swiss, cheddar, pepper jack & provolone cheeses served with whole grain mustard and assorted crackers.		
BUTCHER'S BOARD (Need 48 Hour Notice)	\$76	\$130
Sweet soppressata, spicy capicola, calabrese, shaved prosciutto, cornichons, caper berries, marcona almonds, whipped truffle butter, assorted mustards, artisanal crackers & flat breads.		
FRUIT TRAY (Need 48 Hour Notice)	\$50	\$90
Sliced watermelon, pineapple, cantaloupe & honeydew complemented with grapes, orange slices & strawberries. Served with a honey yogurt for dipping. (Watermelon is only included on the large display)		
BRUSCHETTA PLATTER	\$43	\$70
Fresh diced tomatoes flavored with lemon juice, garlic and fresh basil. Complemented with Parmesan crostini.		
CHICKEN TENDERS	\$60 25 pcs	\$95 40 pcs
Golden fried and served with a choice of honey mustard or zesty barbecue sauce.		
MOZZARELLA STICKS	\$50 25 pcs	\$70 40 pcs
Batter coated and crispy fried, served with our homemade red sauce.		
BUFFALO TENDERS	\$65 25 pcs	\$105 40 pcs
Served mild, medium or hot with bleu cheese dressing and celery sticks.		
QUESADILLA	\$70 25 pcs	\$120 50 pcs
Grilled chicken, bell peppers, onion and cheddar cheese stuffed in a crisp flour tortilla. With sides of tomato salsa, sour cream and guacamole.		
POT STICKERS	\$65 25 pcs	\$96 40 pcs
Steamed crescent-shaped dumplings filled with ground pork and vegetables. Complemented with spicy dipping sauce and sweet chili paste.		
BUFFALO WINGS	\$90 50 pcs	\$190 100 pcs
Crispy fried wings tossed with our own Buffalo sauce. Served mild, medium or hot with bleu cheese and celery.		



SALADS

	SMALL (Approx. 8-12 people)	LARGE (Approx. 15-20 people)
GRILLED BUFFALO CHICKEN SALAD	\$60	\$100
Served over a mix of iceberg and romaine lettuce and complemented with Gorgonzola cheese, celery, red onion, black olives and cucumber, served with bleu cheese dressing.		
TRADITIONAL TOSSED SALAD	\$50	\$80
An assortment of gourmet greens topped with shredded carrots, plum tomatoes, cucumbers, red onions and bell peppers, served with balsamic dressing.		
CAESAR SALAD	\$56	\$90
Crisp hearts of romaine lettuce tossed with our homemade Caesar dressing. Finished with seasoned croutons and Parmesan cheese.		
BRUSCHETTA SALAD	\$60	\$90
Grilled marinated breast of chicken served on top of gourmet mixed greens with balsamic vinaigrette. Complemented with tomato checca, Kalamata olives and imported sharp Provolone cheese.		
CHICKEN CAESAR SALAD	\$70	\$100
Crisp hearts of romaine lettuce tossed with our homemade Caesar dressing. Finished with grilled marinated breast of chicken, seasoned croutons and Parmesan cheese.		
GREEK SALAD	\$60	\$100
Crisp mixed greens tossed with red & green peppers, feta cheese, Kalamata and Spanish olives, red onions, grape tomatoes and cucumbers. Served with our housemade balsamic vinaigrette.		
SPINACH SALAD	\$60	\$100
Fresh flat leaf spinach, julienne chicken, mandarin oranges, roasted almonds and crumbled bleu cheese. Served with our homemade balsamic dressing.		
BBQ CHICKEN SALAD	\$60	\$100
Grilled breast of chicken tossed in BBQ sauce with tomatoes, corn, onions, black beans, cilantro, and mozzarella cheese, served over a mix of iceberg and romaine lettuce and topped with crunchy sweet onion strips. Served with a side of BBQ ranch dressing.		

PASTA ENTRÉES

	SMALL (Approx. 8-12 people)	LARGE (Approx. 15-20 people)
PENNE	\$60	\$100
Penne pasta served in your choice of marinara, Alfredo, vodka or rosa cream sauce.		
PASTA PRIMAVERA	\$65	\$110
Mixed vegetables and pasta tossed in marinara sauce and glazed with mozzarella cheese.		
BAKED PENNE	\$55	\$110
Penne pasta tossed with marinara, ricotta cheese and fresh basil, then glazed with mozzarella cheese.		
BAKED LASAGNA (Need 48 Hour Notice)	\$70	\$120
Tender sheets of pasta layered with ricotta, grated Parmesan and mozzarella cheese, flavored with fresh herbs and served with our homemade red sauce.		
MACARONI & CHEESE	\$60	\$90
Classic elbow pasta smothered in creamy cheddar cheese sauce, finished with breadcrumbs and baked to perfection.		

CHICKEN ENTRÉES

	SMALL (Approx. 8-12 people)	LARGE (Approx. 15-20 people)
CHICKEN MARSALA	\$70	\$140
Sautéed breast of chicken with fresh mushrooms in our Marsala wine sauce. Served over penne pasta.		
CHICKEN FRANCAISE	\$70	\$140
Sautéed breast of chicken coated in a Parmesan egg batter and served with a lemon white wine butter sauce. Served over penne pasta.		
CHICKEN PICCATA	\$70	\$140
Sautéed chicken breast with lemon sauce, mushrooms and capers, served over penne pasta.		
CHICKEN PARMIGIANA	\$70	\$140
Breast of chicken coated in seasoned breadcrumbs and golden fried, topped with our homemade red sauce and mozzarella cheese, baked to perfection and served over penne pasta.		
CHICKEN ROSA	\$73	\$150
Julienne strips of chicken sautéed with sun-dried tomatoes, baby spinach and roasted peppers tossed with Parmesan cheese and our rosa cream sauce. Served over penne pasta.		
GLUTEN FREE CHICKEN	\$70	\$130
Grilled chicken breast topped with a tomato bruschetta salsa and vegetable du jour.		

EGGPLANT ENTRÉES

	SMALL (Approx. 8-12 people)	LARGE (Approx. 15-20 people)
EGGPLANT PARMIGIANA	\$70	\$119
Thinly sliced eggplant coated in seasoned bread crumbs and fried, topped with marinara sauce and glazed with mozzarella cheese. Served over penne pasta.		

SEAFOOD ENTRÉES

	SMALL (Approx. 8-12 people)	LARGE (Approx. 15-20 people)
HORSERADISH ENCRUSTED SALMON	\$130	\$190
Accompanied with a whole grain mustard sauce, savory rice and seasonal vegetables.		



BEEF ENTREES

	SMALL (Approx. 8-12 people)	LARGE (Approx. 15-20 people)
MEDALLIONS OF BEEF Roasted tenderloin sliced and served on a bed of mushroom ragout.	\$140	\$250
SAUSAGE, PEPPERS & ONIONS Slow-roasted Italian sausage, julienne peppers and onions in our homemade marinara sauce.	\$70	\$130
MEATBALLS Our homemade meatballs, simmered in our marinara sauce.	\$76 25 pcs	\$150 50 pcs

THE SANDWICH BOARD

	SMALL (Approx. 8-12 people)	LARGE (Approx. 15-20 people)
SUB TRAY A selection of submarine sandwiches consisting of Italian, roast turkey, roast beef, tuna salad and Virginia ham, all with lettuce and tomato. Served with sides of mayo, mustard and crushed hot cherry peppers.	\$68 3 whole	\$100 5 whole
WRAP TRAY Tortilla wraps stuffed with a selection of roast turkey breast, tuna salad and Virginia ham, all with lettuce and tomato. Served with sides of mayo, mustard and crushed hot cherry peppers.	\$70 24 pcs	\$103 42 pcs
COMBO TRAY A combination of both our wrap and sub trays for those unsure which is better. Served with sides of mayo, mustard and crushed cherry peppers.	\$70 25 pcs	\$103 50 pcs
PANINI TRAY A selection of our gourmet paninis including the Chicken Pesto, Gourmet Panini and the Garden Panini.	\$70 22 pcs	\$103 42 pcs
MEDITERRANEAN TRAY A combination of freshly grilled Italian sandwiches stuffed with roasted peppers, plum tomatoes, grilled eggplant, feta cheese, mesclun greens and olive oil.	\$70 22 pcs	\$103 42 pcs

DELICIOUS SIDES

PASTA SALAD	\$36 5 lb
COLESLAW	\$36 5 lb
MIXED VEGETABLES	\$46 5 lb
RED BLISS POTATOES	\$36 5 lb
POTATO SALAD	\$39 5 lb
FOCACIA BREAD	\$20 (Small - 27pcs) \$39 (Large - 54pcs)
ITALIAN ROLLS	\$24 (Small - 25rolls) \$50 (Large - 50rolls)



DESSERTS

	SMALL (Approx. 8-12 people)	LARGE (Approx. 15-20 people)
ASSORTED COOKIES Small - 12 Sugar, 12 Chocolate Chip, 12 Oatmeal Large - 20 Sugar, 20 Chocolate Chip, 20 Oatmeal	\$40 36 pcs	\$65 60 pcs
CHEESECAKE BROWNIES Rich chocolate brownies with cheesecake folded in.	\$33 24 pcs	\$57 40 pcs
MINI CANNOLI TRAY A collection of miniature cannolis.	\$40 18 pcs	\$70 30 pcs
GOURMET PLATTER An assortment of cheesecake brownies, cookies and cannolis. Small - 8 Cheesecake Brownies, 8 Cookies, 8 Cannolis Large - 14 Cheesecake Brownies, 14 Cookies, 14 Cannolis	\$40 24 pcs	\$70 42 pcs

RACKS AND STERNOS

\$20 per set
Includes wire rack with liner pan and 2 sternos.
Sized to fit a full pan or 2 half pans.

DELIVERY AREAS

We provide pick-up or delivery to the following areas:

Local: Galloway, Absecon, Port Republic, Smithville

Out of Area: (Minimum \$15 Driver Gratuity,
\$5 Fuel Fee & 1 Day Notification Required)
Egg Harbor Township & Northfield

(Minimum \$20 Driver Gratuity,
\$10 Fuel Fee & 1 Day Notification Required)
Atlantic City, Somers Point, Mays Landing,
Hammonton & Marmora

Additional areas possible upon request

Please note the prices quoted are current and do not include the 6.625% New Jersey sales tax.

*Thank you for
your business!*



CATERING TO GO MENU PICKUP & DELIVERY

Catering Hotline
609-382-0699



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