

*Our Catering menu includes quantities of full trays or half trays. Generally, we recommend that a full tray serves about 16 to 20 guests whereas a half tray serves about 8 to 10 guests.*

## ANTIPASTI “APPETIZERS”

### **Bruschetta Pomodoro**

**Half Tray - \$55 // Full Tray - \$100**

Fresh diced tomatoes, garlic, basil, and parmesan cheese on toasted baguette slices. (Vegetarian)

### **Antipasto Platter**

**Half Tray - \$100 // Full Tray - \$150**

A selection of Italian cured meats, cheeses, olives, and marinated vegetables. (Gluten-Free)

## PASTA

### **Spaghetti Bolognese**

**Half Tray - \$100 // Full Tray - \$165**

Classic meat sauce served over spaghetti. (Gluten-Free option available)

### **Rigatoni Alla Vodka**

**Half Tray - \$100 // Full Tray - \$165**

Rigatoni pasta in a creamy tomato vodka sauce. (Vegetarian, Gluten-Free option available)

### **Fettuccine Alfredo**

**Half Tray - \$70 // Full Tray - \$130**

Fettuccine pasta in a creamy Parmesan Alfredo sauce. (Vegetarian, Gluten-Free option available)

### **Gnocchi Alla Sorrentina**

**Half Tray - \$70 // Full Tray - \$130**

Homemade gnocchi topped in a gorgonzola cream sauce (Vegetarian, Gluten-Free option available)

## ENTREES

### **Chicken Marsala**

**Half Tray - \$150 // Full Tray - \$200**

Mary's Free Range Organic Chicken cooked in a Marsala wine sauce with mushrooms (Gluten-Free)

### **Eggplant Parmesan**

**Half Tray - \$150 // Full Tray - \$200**

Breaded and fried eggplant slices topped with marinara sauce, mozzarella, and Parmesan cheese. (Vegetarian, Gluten-Free option available)

### **New York Steak**

**Half Tray - \$315 // Full Tray - \$500**

Juicy and tender New York steak cooked to perfection. (Gluten-Free)

### **Grilled Salmon Alla Figaro**

**Half Tray - \$230 // Full Tray - \$400**

Grilled wild salmon topped in a lemon butter Caper sauce

**\*\*\* (Minimum Spend of \$600 for delivery) \*\*\***

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## SIDES & SALADS

### **Arugula Salad**

**Half Tray - \$75 // Full Tray - \$120**

Fresh arugula, cherry tomatoes, candied walnuts, champagne vinaigrette. (Vegetarian, Gluten-Free)

### **Mixed Green Salad**

**Half Tray - \$50 // Full Tray - \$75**

Mixed greens, tomatoes, cucumbers, carrots, and your choice of dressing: house dressing, balsamic vinaigrette, or champagne vinaigrette. (Vegetarian, Gluten-Free)

### **Caesar Salad**

**Half Tray - \$75 // Full Tray - \$120**

Romaine lettuce, croutons, Parmesan cheese, and Caesar dressing. (Vegetarian, Gluten-Free option available)

### **Side of Vegetables**

**Half Tray - \$75 // Full Tray - \$120**

Assorted seasonal vegetables sautéed with garlic and olive oil. (Vegetarian, Gluten-Free)

### **Side of Mashed Potatoes**

**Half Tray - \$75 // Full tray - \$120**

## DESSERTS

### **Tiramisu**

**Half Tray - \$75, Full Tray - \$120**

Classic Italian dessert made with layers of coffee-soaked ladyfingers and mascarpone cream.

### **Chocolate Mousse**

**Half Tray - \$75 // Full Tray - \$120**

**\*\*\* (Minimum Spend of \$600 for delivery) \*\*\*\***