



CATERING & PRIVATE EVENTS

Tiered Appetizers

One App for \$5/Person, Two Apps for \$6/Person or Three Apps for \$7/Person

Bruschetta: Toast points, balsamic & Tuscan olive oil marinated tomatoes, Parmesan

Caprese Stuffed Gnocchi: Pesto Genovese, tomato, mozzarella stuffed potato dumplings with Vodka sauce

3 oz. Meatballs (1 per person): Beef and pork meatballs dressed with marinara

Fried Lasagna: Seven layer meat lasagna breaded and fried with marinara

Spinach Dip with Pasta Chips: Warm Spinach artichoke dip with fresh Pasta chips

Fried 4 cheese ravioli: Panko breaded and fried with creamy Vodka sauce

Tiered Pasta Entrees

Only for groups larger than 25 people.

All options include a house garden salad with house Italian and smoked paprika ranch dressing or Caesar salad. Pricing also includes one bread stick per person and a side of Parmesan cheese.

Tier 1 Entrees • Two Options \$16/Person. Three Options \$19/Person

Chicken Alfredo: Penne with grilled chicken and creamy Alfredo Sauce

Rigatoni with Mini Meatballs: Rigatoni with Marinara and cocktail meatballs

Primavera: Rossetti with spinach, peas, onions, broccoli and roasted tomatoes in white wine garlic butter sauce

Bolognese: Rigatoni with traditional beef and sausage red sauce

Arrabbiata: Rotini with spicy red sauce and cremini mushrooms (Vegan)

Tier 2 Entrees • Two Options \$18/Person. Three Options \$21/Person

Vodka Spinaci: Penne with creamy tomato vodka sauce and leaf spinach

Cacio Y Pepe: Lumache with a Parmesan peppercorn cream sauce

Carbonara: Penne with pancetta and peas in cream sauce

Chicken Piccata: Gemelli, breaded chicken, onions, capers and garlic in lemon sauce

Baked Ravioli: Baked 4 cheese ravioli with marinara

Tier 3 Entrees • Two Options \$20/Person. Three Options \$23/Person

Lasagna: 7 layer beef and sausage lasagna

Gnocchi Tuscano: Potato dumplings with beef tips, mushrooms, onion in red wine tomato sauce

Chicken Parmesan: Breaded chicken, mozzarella, Parmesan and marinara over buttered gemelli

Shrimp Scampi: Lumache with Shrimp, pancetta and leaf spinach in citrus garlic butter sauce

Baked Ravioli Bolognese: 4 cheese ravioli baked with beef and sausage red sauce



CATERING & PRIVATE EVENTS

Tiered Protein Entrees

Just protein, no pasta

Two Options \$18/Person. Three Options \$21/Person

Chicken Parmesan: Panko breaded chicken with Mozzarella, Parmesan and Marinara (3oz per person)

Shrimp Scampi: Argentinian Red shrimp in citrus garlic butter (3 shrimp per person)

Chicken Piccata: Breaded chicken with capers, onions and garlic in lemon sauce (3oz per person)

Sausage and Peppers: House made sausage links with onions and peppers (1 link per person)

Chicken Bianco: Grilled chicken with sun dried tomatoes in white wine cream sauce (3oz per person)

Pan Options Appetizers

Half pan (feeds 9-10) \$40 Full pan feeds 19-20) \$75

Bruschetta: Toast points with Balsamic Tuscan herb marinated tomatoes and Parmesan

Caprese Stuffed Gnocchi: Pesto Genovese, tomato, mozzarella stuffed potato dumplings with Vodka sauce

Meatballs (3 oz): Beef and pork meatballs dressed with marinara **\$50 half pan \$100 full pan**

Fried Lasagna: Seven layer meat lasagna breaded and fried with marinara

Spinach dip with Pasta Chips: Warm spinach artichoke dip with fresh pasta chips

Fried 4 Cheese Ravioli: Panko breaded and fried with creamy tomato Vodka sauce

Salads

Half pan (feeds 9-10) \$20 Full pan feeds 19-20) \$30

Dressing served on the side, Add grilled chicken Half: \$25 Full: \$50

Garden Salad: Romaine with cucumber, carrot and radish. smoked paprika ranch and Italian dressings

Caesar: Romaine with Parmesan, crouton and Caesar dressing

Bread Sticks: House made daily \$0.75 each



Pasta Entrees

Half pans (Feeds 9-10) - Full pans (Feeds 19-20)

Half Pan \$90 Full pan \$170



Chicken Alfredo: Penne with grilled chicken and creamy Alfredo sauce
Primavera: Rossetti with spinach, peas, onions, broccoli and roasted tomatoes in white wine butter garlic sauce

Arrabbiata: Rotini with spicy red sauce and cremini mushrooms (Vegan)

Baked Ravioli: Baked 4 cheese ravioli with Marinara

Carbonara: Penne with pancetta and peas in cream sauce

Cacio Y Pepe: Lumache with a Parmesan peppercorn cream sauce

Rigatoni with Mini Meatballs: Rigatoni with marinara and cocktail meatballs



Half Pan \$110 Full pan \$210

Chicken Piccata: Gemelli, breaded chicken, onions, capers and garlic in lemon sauce

Bolognese: Rigatoni with traditional beef and sausage red sauce

Lasagna: 7 layer beef and sausage lasagna

Gnocchi Tuscano: Potato dumplings with beef tips, mushrooms, onions in red wine tomato sauce

Chicken Parmesan: Breaded chicken, mozzarella, Parmesan and marinara over buttered gemelli

Baked Ravioli Bolognese: 4 cheese ravioli baked with beef and sausage red sauce

Vodka Spinaci: Penne with creamy tomato vodka sauce and leaf spinach

Shrimp Scampi: Lumache with pancetta and leaf spinach in citrus butter garlic sauce

Protein Entrees

Half Pan \$100 Full pan \$200



Chicken Parmesan: Panko breaded chicken with Mozzarella, Parmesan and Marinara (3oz per person)

Shrimp Scampi: Argentinian Red Shrimp in citrus garlic butter (3 shrimp per person)

Chicken Piccata: Breaded chicken with capers, onions and garlic in lemon sauce (3oz per person)

Sausage and Peppers: House made sausage links with onions and peppers (1 link per person)

Chicken Bianco: Grilled chicken with sun dried tomatoes in white wine cream sauce (3oz per person)

Desserts



Tiramisu shooters: Individual portions of our Tiramisu cake \$4.00 each

Mini Cheesecake: 2 inch cheesecake topped with Amareno cherries \$3.50 each

Mini Cannoli: Individual cannoli with sweetened ricotta and chocolate chips \$3.00 each

Gelato Cups: 8 ounce Gelato cups, Seasonal flavors \$7.00 each

Additional Needs

Water, Organic Sweet Tea, Lemonade Service: \$1.75 per person

Disposables: 1 per person paper plate and cutlery kit \$1.50 per person

Banquet Disposables: Pre rolled plastic cutlery, plastic entree and salad plate \$2.00 per person

