



Holiday Catering Menu 2018

Cold Appetizers

Cheese Plates featuring Assorted Cheeses, Fruit Garnish & Crackers -\$45 * \$85 * \$125

Charcuterie Platters - Cheeses, Salamis, Nuts, Dried Fruits, Crackers - \$65 * \$120 * \$170

Antipasto Platter – Sliced Meats, Cheese & Marinated Salads - \$45 * \$85 * \$125

Fresh or Grilled Vegetable Platters with dip - \$35 * \$55 * \$80

Jumbo Cocktail Shrimp Platter with Lemon Wedges & Cocktail Sauce

(16-20 count) 2lb - \$45 * 4lb - \$85 * 6lb - \$120

Coconut Fried Shrimp Platter with Homemade Dipping Sauces

(16-20 count) 2lb - \$50 * 4lb - \$95 * 6lb - \$140

Grilled Shrimp Platter, Regular or Pesto served with Dipping Sauces

(16-20 count) 2lb - \$50 • 4lb - \$95 • 6lb - \$140

Sicilian Bites – Fried Eggplant Sandwiches stuffed with Mozzarella & Tomato topped with Roasted Peppers & Balsamic Reduction \$45 • \$75 • \$95

Layered Grilled Chicken & Vegetable Platter – Marinated Grilled Chicken, Grilled Vegetables & Fresh Mozzarella \$55 • \$100 • \$140

“Our Famous” Chicken Tender Platter – Choose Regular or Coconut, served with Homemade Dipping Sauces \$55 • \$100 • \$140

Tortilla Pinwheel Platter - Colorful assortment of our delicious gourmet wraps, cut in hors d’oeuvres-size portions \$50 • \$75 • \$95

Hot Hors D’oeuvres

Lobster Cobblers • Chicken Saltimbocca Skewers • Monte Cristos * Beef Wellington Puffs Crab Cakes • Bacon Wrapped Scallops • Stuffed Artichoke Hearts * Chicken Cordon Bleu Assorted Mini Quiche • Stuffed Mushrooms . . . to name just a few – 25 pieces /\$45

Continued....

Custom Cut “Oven Ready” Traditional & Marinated Roasts



Filet Mignon * Rib Roasts * Pork Roasts * Turkeys * Turkey Breast – Call for sizes & pricing,
guaranteed precise cooking instructions included

Catered Poultry Entrees

Chicken Francaise • Chicken Marsala * Westphalian Chicken • Mango Salsa Grilled Chicken
Chicken & Broccoli * Family style Chicken * Chicken Sorrentina * Chicken Parmagiana
Roasted Turkey Breast Sliced with Gravy * Whole Turkey Roasted – call for price

Full \$95/Half \$55

Beef, Pork & Veal Entrees

Beef Burgundy – Full \$95/Half \$55 * Filet Mignon Platter with Horseradish \$150 Sausage,
Peppers & Onion * Herb Crusted Pork Loin with Gravy * Meatballs in Sauce Spinach Stuffed
Pork Loin with Gravy * Swedish Meatballs * Cocktail Meatballs

Full \$90/Half \$50

Veal Marsala * Veal Francaise * Veal Saltimbocca – Full \$130/Half \$75

Seafood

Flounder Francaise * Flounder Florentine * Spinach Stuffed Salmon (full tray only) * Shrimp
Scampi * Shrimp Francaise – Full \$130/Half \$70

Pastas & Others

Fusilli Primavera • Eggplant Rollatini * Eggplant Parmagiana * Baked Ziti * Penne Vodka
Broccoli & Cavatelli * Ravioli with a Pink Cream Sauce - Full \$75/Half \$45

Lasagna * Conchiglie Bolognese – Full \$85/Half \$50

Side Dishes

Rosemary Roasted Potatoes * Rice Pilaf * Macaroni & Cheese * Herb Roasted Vegetables
Spinach Saute * Steamed Vegetables Medley * Mashed Potatoes * Whipped Sweet Potatoes
Green Bean Almandine – Full \$70/Half \$45

Call for Sandwich Platter, Cold Salad & Dessert options