

CATERING MENU



SNACKS

Orders of 25 and 50

PEPPERONI ROLLS	35	60	WINGS	45	75
			» Old Bay / Mumbo / Garlic Parm / THS		
SHRIMP COCKTAIL	75	125	LAMB MEATBALLS	70	130
ROASTED CHICKEN SKEWERS	55	70	SPINACH DIP	45	65
VEGGIE PLATTER	25	40	» Served with pizza bread		
CHARCUTERIE BOARD	35	50	SAUSAGE BITES	45	65
CHIPS AND PICO	40	55	TOMATO MOZZARELLA SKEWERS	50	90
GARLIC KNOTS	25	45	SAUSAGE MUSHROOM BITES	55	75
MINI CALZONES	75	130	BUFFALO CHICKEN DIP	45	65
			» Served with tortilla chips		

SOUPS

Small - Recommended for 8 - 10 guests Large - Recommended for 15 - 20 guests

CREAM OF TOMATO	50	80	TOMATO - ASIAGO SOUP	50	80
CREAM OF MUSHROOM	60	90	SEASONAL GAZPACHO (COLD)	60	90
CHICKEN TORTILLA SOUP	50	80	DAILY SOUP	40	60

SALADS

Small - Recommended for 8 - 10 guests Large - Recommended for 15 - 20 guests

SPINACH & BURRATA SALAD – Bacon, Pickled Red Onion, Dried Cranberry, Honey Balsamic Vinaigrette	50	85	HOUSE GREENS SALAD – Mixed Greens, Tomato, Cucumber, Corn, Sunflower Seeds, Peppercorn Ranch	40	65
CAESAR SALAD – Romaine, Croutons, Parmesan, Caesar Dressing	40	65	ARUGULA SALAD – Feta, Cherry Tomatoes, Cucumber, Honey Balsamic	40	65
GREEK SALAD – Mixed Greens, Tomatoes, Cucumbers, Feta, Kalamata Olives, Red Onion, Red Wine Vinaigrette	60	90	ARUGULA AND PARMESAN SALAD – Marinated Tomatoes, Roasted Lemon Vinaigrette	40	65
MEDITERRANEAN SALAD – Mixed greens, marinated tomatoes, olives, mozzarella, lemon vinaigrette	50	75	COBB SALAD – Add Chicken, Shrimp, Salmon, Steak Avocado, Hard-boiled Egg, Bacon, Tomato	80	100
TEX-MEX SALAD – Fried Tortilla Strips, Avocado, Roasted Chicken, Chipotle Vinaigrette	50	85	OVEN ROASTED VEGETABLE SALAD – Zucchini, Red Peppers, Eggplant, Tomato	55	75
WALDORF SALAD – Mixed Greens, Chicken, Grapes, Celery, Apples, Strawberries, Spiced Pecans, Blue Cheese Crumbles, Honey Balsamic Vinaigrette	60	120	ANTIPASTO SALAD – Italian Cured Meats and Cheese, Balsamic Vinaigrette	75	100

SANDWICHES

Orders of 25 pieces and 50 pieces

HOUSE-MADE MEATBALL SUB – Meatballs, Mozzarella, Parmesan, Sub Roll	60	115	BUFFALO CHICKEN SANDWICH (WARM) – THS Sauce, Lettuce, Tomato, Pickled Peppers, Ranch, Potato Roll	75	140
ROASTED VEGETABLE AND PESTO SANDWICH – Roasted Vegetables, Basil Pesto, Arugula, House Vinaigrette	50	88	SHRIMP OR CHICKEN SALAD SANDWICH – Poached Shrimp or Chicken, Herb Mayonnaise, Celery, Carrot Lemon, Parsley	60	113
LOADED FIREWORKS HOAGIE – Salami, Prosciutto, Pepperoni, Chorizo, Gruyere, Tomato, Mixed Greens, Red Onion, Hot Cherry Peppers, Red Wine Vinaigrette, Sub Roll » Make it Gluten-Free +\$3	75	140	TOMATO MOZZARELLA CAPRESE SANDWICH – Sliced Tomato, Mozzarella, Basil, French Baguette	50	90
THE LITTLE ITALY SUB – Italian Cold Cuts, Provolone, Arugula, Red Wine Vinegar	75	140	PESTO CHICKEN SANDWICH (WARM) – Pesto Marinated Chicken, Provolone, Roasted Onion, Sourdough	75	140

All buffet levels include soft drinks. Special orders available upon request.

Parties are subject to a 5% set-up fee. No left over food can be taken out of premises due to health code violation.



Choose from any of our Signature Pizzas and add it to your catering order.

14" Pizza | 8 or 16 Slices | Sub Gluten-free crust + \$3

PASTA

Half Pan Servings - recommended for 8 - 10 guests
Full Pan Servings - recommended for 15 - 20 guests

SPAGHETTI AND MEATBALLS	50	80	SMOKED CHICKEN PENNE – Smoked Chicken, Bacon, Peas, Spinach, Parmesan, Garlic Cream Sauce	60	90
MACARONI AND CHEESE	50	80	ROASTED VEGETABLE & PESTO FUSILLI – Roasted Seasonal Vegetables, Pesto Sauce	50	80
BAKED PENNE – Tomato Sauce, Roasted Red Peppers, Onion Fresh Mozzarella, Provolone, Italian Sausage	50	80	MACARONI CACIO E PEPE – Pecorino, Parmesan, Black Pepper, Burrata Cheese	55	85
FETTUCINE WITH CREAMY MUSHROOM SAUCE – Fettucine, Roasted Mushrooms, Garlic Cream Sauce, Herbs	55	85	FETTUCINE BOLOGNESE – Hand Cut Beef, Vegetables & Marinara, Parmesan, Basil	60	120
PENNE A LA VODKA SAUCE – Penne, Vodka Cream Sauce, Basil, Parmesan	50	80	CHICKEN ALFREDO – Roasted Chicken Breast, Fettuccini, Alfredo Sauce	60	85
VEGETABLE OR BEEF LASAGNA – Roasted Seasonal Vegetables, Marinara Sauce, Ricotta Cheese, Braised Beef, Marinara Sauce	55	85	FETTUCINE JAMBALAYA – Cayenne Cream Sauce, Shrimp, Chicken, Andouille Sausage, Green Peppers, Roasted Red Peppers, Scallions	100	175

ENTRÉES

Small - Recommended for 8 - 10 guests Large - Recommended for 15 - 20 guests

EGGPLANT PARMESAN – Crispy Eggplant, Fresh Mozzarella, Tomato Sauce	70	125	CHICKEN PARMESAN – Spaghetti, House Marinara Sauce, and Marinated Tomato	60	120
CHICKEN MARSALA – Roasted Chicken Breast, Marsala Wine - Mushroom Sauce	80	145	CHICKEN OR SALMON PICATTA – Chicken Breast or Salmon Fillet, Caper Butter Sauce, Seasonal Vegetables	80	145
ROASTED SALMON – Garlic Spinach, Red Pepper Sauce	80	145	BLACKENED CHICKEN OR SALMON OR SHRIMP – New Orleans-style Blackened Chicken, Salmon or Shrimp, Seasonal Vegetables	85	155
FLANK STEAK – Corn Jalapeño Salsa, Chile Roasted Potatoes, Sautéed Spinach	85	155	CHICKEN OR SHRIMP SICILIANA – Chicken or Shrimp, Eggplant, Artichoke, Roasted Red Pepper, Spinach	85	155
SHRIMP SCAMPI – Spaghetti, White Wine Garlic Cream Sauce, Spinach, Lemon, Parmesan	85	155	ATLANTIC SALMON – Seasonal Vegetables, White Wine Butter Sauce	70	125
PESTO CRUSTED SALMON – Spinach, Chili Flakes, Roasted Onion	75	130			

DESSERTS

Cakes available in 6" (6 servings, \$35), 8" (10 servings, \$45), 10" (16-20 servings, \$75), 12' (20-25 servings, \$85) and half sheet (40-50 servings, \$145)

MINI DESSERTS – (by the dozen) French Apple Tart Bread Pudding Vanilla Mascarpone Cheese Tart Fruit Tarts/Cups Chocolate Mousse Tart	45-65	CAKE - RED VELVET – with cream cheese frosting
CUPCAKES – (by the dozen) Mini Size \$1.75 each Standard Size \$ 3.75 each Jumbo Size \$ 6.75 each		CAKE - LATINO – Two layers of yellow chiffon cake with a pastry cream cream filling and fresh strawberries, iced with whipped cream
COOKIES & BROWNIES – (by the dozen) Assorted Cookies Assorted Brownies & Blondies	50	CAKE - GERMAN CHOCOLATE – Two Layers of chocolate chiffon cake with a coconut-pecan filling and topping
DESSERT BARS – (by the dozen) Lemon Pecan Chocolate Chip Butterscotch German Bars with Coconut	45	CAKE - CARROT – Two layers of moist carrot cake with fresh pineapple. Iced with cream cheese frosting and garnished with toasted coconut.

Delivery

We would be happy to deliver everything you need to serve a great meal, including the setup. All orders are kept hot and are ready to serve. We also include the following: plates, napkins, table covers, wire racks, sterno fuel, as well as disposable eating and serving utensils. Because we take pride in our scratch kitchen and made to order recipes, please allow 48 hours' notice for any catering order.

❖ Minimum order for delivery	\$125
❖ Delivery up to 5 miles	Free
❖ Delivery over 5 miles	\$2 per mile
❖ Service staff member	
o one member for every 25 guests	\$50/hour
❖ Each additional staff member	\$35/hour

Special Requests

Vegetarian, vegan and gluten free options are also available. Our team of talented chefs can accommodate many common culinary preferences upon request.

Staffing subject to availability| gratuity and tax not included