** Appetizer Platters**

 **Each Tray/Half Pan Feeds 15-20**

 **(Tax and Gratuity not included)**

**Sausage Rollatini $ 75.00**

Hand tossed pizza dough rolled with Italian sausage, onions and bell peppers

**Bruschetta $ 40.00**

Traditional tomato, garlic, onions and basil served w/ seasoned crostinis

Balsamic and served with crostinis

**Chicken Roll $ 75.00**

Breast of chicken, pesto, bell peppers and cheese rolled in

Hand tossed pizza dough then sliced

**Caprice $ 75.00**

Buffalo mozzarella, fresh tomato and basil drizzled w/ balsamic

**Mediterranean Delight $ 50.00**

Garlic Hummus, Baba Ghanoush, Toubouli and Tzaeke.

Served with crostinis & flat bread

**Teriyaki Meatballs**

**Half Pan - $ 75.00 Full Pan - $120.00**

Beef meatballs with a homemade teriyaki glaze

**Sautéed Mushrooms HP - $ 75.00**

Sautéed with garlic, onions, tomatoes and scallions in a Marsala cream sauce

**Pot Stickers Half Pan - $75.00**

Vegetable or Pork Pot Stickers made with our own special sauce

**Potato Skins**

**Half Pan - $88.00 Full Pan - $145.00**

Baked and Stuffed with bacon, cheese, and chives, served with sour cream

**Hot Wings**

**Half Pan $ 88.00 Full Pan - $145.00**

Chicken wings fried, and tossed in mango habinero sauce served w/ ranch

**Hot Spinach and Artichoke Dip QP $ 53.00**

Hot Dip served with homemade crustinis

**Appetizer Platters**

**Each Tray As Shown**

**(Tax and Gratuity not included)**

**Cheese Display $ 165.00 – Serves 50 People**

 Domestic and imported cheese, including pastry wrapped brie with a hint of honey, candied pecans, craisins served with seasoned crostinis and baguettes

**Meat Platters $ 160.00 - Serves 50 People**

Ham, Salami, Prosciutto, Roast Beef, Marinated Mushrooms

**Seasonal Fruit Display**

**$ 85.00 – Serves 40 People**

**Vegetable Tray**

 **$ 60.00 - Serves 40 People**

**Grilled Eggplant $ 75.00 - Serves 30 People**

Grilled eggplant, feta, sun-dried tomatoes, capers and red onions

Drizzled with balsamic

 **Antipasti Platter $ 140.00 - Serves 50 People**

Grilled veggies including eggplant, marinated mushroom, artichoke hearts zucchini kalamata olives, peppercinis, salami & sliced baguettes

**Marinated Seafood $ 165.00 - Serves 50 People**

Mussels, shrimp, clams and fish, marinated in a wine and garlic sauce

**Baked Smoked Salmon Platter $ 195.00 - Serves 25 People**

Baked filet of salmon, with capers, lemon, and tomato garnish

**Jumbo Shrimp Cocktail $140.00 - Serves 40 People**

Jumbo Prawns served with fresh lemon and spicy cocktail sauce

**Teriyaki Chicken Bites $ 85.00 - Serves 30 People**

Baked chicken bites smothered with teriyaki glaze

**Salads**

**$ 3.50 per Person**

**(Tax and Gratuity not included)**

**Traditional Caesar Salad.**

Romaine lettuce with two types of parmesan cheese, croutons, and homemade Caesar dressing

**Organic Green Balsamico**

Mixed Greens served with fresh carrots. Served with two choices of dressing.

**Fattoush salad**

A harmonious mix of romaine hearts, tomatoes, cucumbers, fresh mint, red onion, bell peppers cilantro and croutons in a lemon Sumac dressing.

**GREEK SALAD**

Romaine lettuce, cucumbers, tomatoes, artichoke hearts, red onion, croutons, feta cheese kalamata olives & peppercinis served with Greek dressing

**Mediterranean SALAD**

Romaine lettuce, breast of chicken, orange slices, craisins, onions & red bell peppers, with a citrus vinaigrette.

**SPINACH SALAD**

Baby spinach, feta cheese, and candied walnuts, red bell peppers drizzled with vinaigrette.

**Pasta Salad**

Fussily pasta with red bell peppers, black olives, celery, and red onion topped with parsley

**Potatoe Salad**

Red Potatoes, hardboiled egg, red bell peppers, celery in a tangy mayo and mustard whip.

**Garlic Bread and Rolls**

**Homemade Rosemary rolls** $ 4.75 for 10 rolls

**Garlic Bread** $ 8.00 per Loaf

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**Dinner Options**

### Half Pan feeds 15-20 PEOPLE

### Full Pans Feed 25 -30 People

**(Tax and Gratuity not included)**

### Salmon GENOVESE - HP – $ 120 FP – $ 210

 Filet of Salmon with lemon butter, capers, and artichoke sauce served with Penne Pasta

### Chicken Jerusalem HP – $ 120 FP – $ 210

Chicken tenders with artichoke hearts, mushrooms and white wine cream sauce

### Mediterranean Chicken HP – $ 120 FP – $ 210

Breast of chicken with garlic, scallions, artichoke, red bell pepper and kalamata olives in a lemon butter sauce

### Chicken BERNARDO HP – $120 FP – $ 210

Chicken tenders sautéed with garlic, and olive oil tossed with broccoli, tomatoes, parmesan

**Moranan chicken HP – $ 120 FP – $ 210** Chicken breast sautéed with seasonal vegetables, green onions, tomatoes, chick peas in a Moroccan spice lime sauce served with penne pasta.

**Chicken Picatta HP – $ 120 FP – $ 210** Chicken Breast with capers in a lemon butter sauce served with penne pasta

### Eggplant Scaloppini HP – $ 120 FP – $ 210

Fresh sliced eggplant bearded with Italian herbs and sautéed with mushrooms, green onions, tomatoes, scallions in a Marsala sauce. Served with penne pasta

**Smoked SALMON LINGUINI HP – $ 120 FP – $ 210** Smoked salmon, sun-dried tomato and baby spinach in a dill cream sauce over linguini

### TORTELLINI NAPOLITANO HP – $ 110 FP – $ 175

Meat ravioli served with mushrooms, garlic, fresh tomatoes, and scallions, in a creamy Marsala sauce

### Calabrese HP – $ 110 FP – $ 175

Hot and spicy homemade Italian sausage with diced tomatoes, onion, and meat sauce

### TORTELLINI POMODORO HP – $ 110 FP – $ 175

Cheese filled pasta with a cream sauce, tomatoes, basil, and marinara

### LASAGNA HP – $ 110 FP – $ 175

Layers of pasta with ricotta cheese, Italian sausage and spices

**Penne pasta with choice of sauce HP – $ 110 FP – $ 175** Penne Pasta with a choice of Marinara, Meat sauce, Pesto, Alfredo, Pomodoro

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**Mexican Food Options**

**Include:**

Salsa with Homemade Corn Tortilla Chips

Authentic Spanish rice & Frijoles Rancheros

**Entrees:**

**Choose One Item $ 21.00 per Person**

**Choose Two Items $ 24.00 per Person**

**Choose Three Items $ 27.00 per Person**

Enchiladas Mama Mia’s Way – Cheese, Chicken, or Beef

Taco Bar – Beef or Chicken

Chili Verde or Colorado

Includes tortillas

**Add On:**

**Guacamole ……. $ 1.75 per person**

**Tortillas …………$ 1.00 per person**

**Dessert**

**$ 3.50 PER PERSON**

Chocolate Cake

Tiramisu

Carrot Cake