

Holiday Menu

Party Pack

Cold Pasta Salad

Red Potato Salad

Giant Hero Italian Hero with the Works

Giant Hero Turkey, Swiss Cheese, Lettuce, Tomato Oil And Vinegar

Giant Hero Grilled or Breaded Chicken with Mozzarella, Roasted Peppers, Mixed Greens and Creamy Balsamic

House made Potato Chips

Assorted Freshly Baked Chocolate Chip, Oatmeal, Peanut Butter and Sugar Cookies

Includes All Plastic Supplies

\$12.95 per Person

Cold Buffet

Cold Pasta Salad

Assorted Ciabatta Sandwiches

Italian –Ham, Salami, Provolone Cheese, Lettuce, Tomato, Italian House

Breaded Chicken Milanese, Romaine Lettuce, Roasted Pepper Aioli

Roast Beef, Turkey, Swiss Cheese, Coleslaw and Russian Dressing

Assorted Focaccia Sandwiches

Grilled Chicken served with Fresh Mozzarella, Roasted Peppers, & Arugula with Our House Dressing

Fresh Mozzarella with Fresh Tomatoes, Mixed Greens, Roasted Peppers & Pesto

Grilled Portobello Mushroom with Pesto, Fresh Mozzarella, & Arugula with Our House Dressing

Prosciutto & Fresh Mozzarella with Sundried Tomato, Arugula, & Olive Oil

House made Potato Chips

Fresh Fruit Salad

Assorted Freshly Baked Chocolate Chip, Oatmeal, Peanut Butter and Sugar Cookies

Includes All Plastic Supplies

\$15.95 per Person

Caesar Salad

6ft Italian Hero with the Works

Baked Ziti

Chicken Parmigiana

Meatballs

Assorted Freshly Baked Chocolate Chip, Oatmeal, Peanut Butter and Sugar

Cookies

Includes All Plastic Supplies

\$16.50 per Person

\$5.00 Rental Charge for each wire rack including sterno

Caesar Salad

Penne Pasta Primavera in a Pink Sauce

Pork Tenderloin with a Pepper Corn Sauce

Pretzel Crusted Chicken Dijon

Sautéed String Beans and Carrots

Brown Rice

Assorted Freshly Baked Chocolate Chip, Oatmeal, Peanut Butter and Sugar

Cookies

Includes All Plastic Supplies

\$19.50 per Person

\$5.00 Rental Charge for each wire rack including sterno

Caesar Salad

Petite Pizzettes Plum Tomato Basil /Four Cheese, Pepperoni and Roasted Garlic

Roasted Chicken Legs and Thighs

Rice with Chorizo Sausage, Peppers and Onions

String Beans with Butternut Squash

Roasted Potatoes

Assorted Freshly Baked Chocolate Chip, Oatmeal, Peanut Butter and Sugar
Cookies

Includes All Plastic Supplies

\$18.50 Per Person

\$5.00 Rental Charge for each wire rack including sterno

Chef Salad with Ranch Dressing

Petite Pizzettes Plum Tomato Basil /Four Cheese, Pepperoni and Roasted Garlic

Giant Hero Turkey and Swiss with Lettuce, Tomato and Herb Mayo

Hot Roast Beef

Mashed Potato

Sausage, Peppers and Onions

Sautéed Garlic String Beans

Dinner Rolls

Assorted Freshly Baked Chocolate Chip, Oatmeal, Peanut Butter and Sugar
Cookies

Includes All Plastic Supplies

\$17.50 per Person

\$5.00 Rental Charge for each Wire Rack including sterno

Garden Salad

Pulled Pork Served with a Tomatillo Sauce

Saffron Valencia Shrimp, Mussels, Clams and Chicken

Yellow Rice

Yucca Truffle Fries

Plantains

Black Beans with Chorizo Sausage

Tres Leche

Includes All Plastic Supplies

\$21.50 per Person

\$5.00 Rental Charge for each Wire Rack including sterno

Spinach Salad with Apples, Pecans, Onions, Crumbled Blue Cheese and
Balsamic Vinaigrette

Cavatelli with Butternut Squash in a Sage Cream Sauce

Chicken Francaise

Eggplant Parmigiana

Rice with Shrimp and Vegetables

Assorted Freshly Baked Chocolate Chip, Oatmeal, Peanut Butter and Sugar

Cookies

Includes All Plastic Supplies

\$20.50 per Person

\$5.00 Rental Charge for each Wire Rack including sterno

Arugula Salad with Onions, Tomato, Chic Peas, Sundried Tomato and Balsamic
Vinaigrette

Petite Pizzettes Plum Tomato Basil /Four Cheese, Pepperoni and Roasted Garlic

Cajun Salmon in a Caper Cream Sauce

Grilled Chicken over Spinach

Grilled Flank Steak with Mushrooms and Gorgonzola Sauce

Roasted Sweet Potatoes

Mixed Vegetables

Fresh Fruit Salad

Assorted Dessert Bars, Cookies and Cannolis

Includes All Plastic Supplies

\$24.95 per Person

\$5.00 Rental Charge for each Wire Rack including sterno

Baby Arugula, Roasted Pears, Crumbled Blue Cheese, Cherry Tomato and
Onions and Served with Creamy Balsamic Vinaigrette

Fusilli with Peas and Mushrooms in a White Cream Sauce

Roasted Filet Mignon in a Red Wine Sauce

Stuffed Flounder with Crabmeat

Roasted Sweet Potatoes

Deluxe Butter cookies and Dessert Bars

Sliced Fresh Fruit Platter

Includes All Plastic Supplies

\$35.00 per Person

\$5.00 Rental Charge for each Wire Rack including sterno

Buffet Packages do not include delivery and NJ sales tax

Sweet Tray

Dessert Bars, Brownies, Pastries, Cannolis, Petite Fours

Fresh Fruit Salad

Choice of Coffee, Hot Chocolate or Hot Apple Cider

\$9.95 per person

Antipasto-(Starters):

Wild Mushroom Bruschetta with a White Truffle Essence

Tomato and Basil Bruschetta with EVOO

Mini Caprese Stacks with a fig-Balsamic Glaze

Marinated Mozzarella Bocconcini with Rst. Peppers

Prosciutto Di Parma and Melon

Chilled Calamari Salad with Kalamata Olives and Lemon Confit

Pinot Grigio Poached Shrimp with a Cocktail Sauce

Sweet Sausage Stuffed Mushrooms

Baked Littleneck Clams with an Oreganato Bread Crumb

Prince Edward Island Mussels Steamed with Plum Tomatoes and Fennel

Grilled Flatbread Pizzette with Fresh Mozzarella, Basil and Tomato

Sautéed Baby Shrimp with Cannelini Beans, Fresh Herbs and Garlic

Veal Meatballs with a Mushroom Demi Glace

Crispy Risotto Balls with Parmesan and Tomato Sauce

Tuscan White Bean Hummus with Garlic Crostinis

Insalata-(Salads):

Classic Caesar Salad with Crisp Romaine and a Creamy Parmesan Dressing

Tricolor Salad with Arugula, Endive and Raddichio

Spinach Salad with Gorgonzola, Candied Walnuts and Granny Smith Apples

Field Green Salad with Grilled Portobello, Asparagus and a Balsamic Vinaigrette

Garden Salad with Kalamata Olives, Cherry Tomatoes, Red Onions and

Cucumbers

Insalata Caprese with Vine Ripened Tomatoes, Mozzarella, Basil and EVOO

Chopped Salad with Crisp Pancetta, Olives, Artichoke Hearts and Sundried
Tomatoe

Pasta:

Baked Lasagna Roll Stuffed with Ricotta and Mozzarella

Eggplant Rollantine with Ricotta and Proscuitto Di Parma

Orrechiette Pasta with Broccoli Di Rabe and Sweet Italian Sausage

Rigatoni Pasta with a Braised Beef and Vegetable Ragout

Penne ala vodka with Sweet Tender Peas and Mushrooms

Farfalle with a Basil Pesto Cream Sauce and Sundried Tomatoes

Spinach and Ricotta Canneloni with a Roma Plum Tomato Sauce

Seafood Canneloni with a Champagne Cream Sauce

Classic Spaghetti and Beef Meatballs with a Marinara Sauce

Linguine with Sweet Manilla Clams, Baby Shrimp, Rst. Garlic, White Wine and Basil

Pollo-(Chicken):

French Cut Chicken Breast Stuffed With Smoked Mozzarella and Spinach

Garlic and Rosemary Chicken with A Touch of Lemon

Chicken Breast with an Exotic Mushroom and White Truffle Essence

Pan Roasted Chicken Abruzzi with Cannelini Beans and Braised Escarole

Chicken Milanese with a Chopped Tomato, Mozzarella and Arugula Salad
Chicken "Rustica"-On the Bone with Sweet Sausage, Hot Peppers and Onions
Pesto Grilled Chicken Breast with a Tomato Bruschetta
Chicken Scallopine with Roasted Eggplant, Mozzarella and Proscuitto

Pesce -(Seafood):

Parmesan Crusted Filet of Tilapia
Pan Seared "Bronzino" with a Tomato Confit
Day Boat Sea Scallops with a Balsamic Fig Compote
Herb Grilled Salmon with a Basil Pesto Drizzle
Shrimp "Abbondanza" Sauteed with Garlic, White Wine and Parsley
Filet of Sole Stuffed with Spinach and Crabmeat
Pan Roasted Halibut with a Hazelnut Crust and a Citrus Buerre Blanc
Whole Roasted Pancetta Wrapped Trout

Carne-(Beef, Pork, Veal):

Medallions of Beef Topped with Gorgonzola
Herb marinated Grilled Skirt Steak
Pancetta Wrapped Filet Mignon
Sweet and Hot Italian Sausage with Peppers
Steak Toscano Smothered in Mushrooms
Boneless Stuffed Porkloin with Broccoli Di Rabe and Smoked Mozzarella
Garlic and Rosemary Grilled Pork Tenderloin with a Mango Chutney
Center Cut Pork Chop with a Sausage and Cornbread Stuffing
Vitello Milanese with a Tricolor Salad
Grilled Veal Escalope with Grilled Zucchini and Roasted plum Tomato
Stuffed Veal Tenderloin with Spinach, Fontina and Mushrooms

Classics-Everyday Italian Cuisine:

Chicken or Veal Marsala

Chicken or Veal Piccatta

Chicken or Veal Parmesan

Steak Pizziaola

Shrimp Scampi

Verdure-(Vegetable Side):

Sautéed Broccoli Di Rabe

Sautéed Spinach

Sweet Tender Green Peas and Shallots

Whole Roasted Mushrooms with Herbs

Roasted Baby Carrots

Sautéed Green Beans

Caramelized Escarole

Balsamic Grilled vegetables

Parmesan Roasted Cauliflower

Steamed Broccoli Florets

Amido-(Starch Sides):

Parmesan Roasted Potatoes

Garlic and Rosemary Roasted Fingerling Potatoes

Creamy Polenta

Basil Whipped Potatoes

Potato Gratin

Wild Rice and Vegetable medley

Farro Pilaf

Tuscan White Beans

Pasta with Garlic and Olive oil

Pasta with a Tomato Basil Sauce
Dolce-(Desserts)
Tiramisu
Strawberries with a Cold Zabilogne
Mini Cannolis
Assorted Italian Cookies
Ricotta Cheesecake
Assorted Mini Fruit Tarts
Chocolate Covered Strawberries

Packages:

Package A:

Choose 2 starters, 1 Salad, 1 pasta, 2 entrees, 1 veg and 1 starch- \$30.00/person

Add on 1 dessert for \$5.00 per person

Package B:

Choose 3 starters, 1 salad, 2 pastas, 3 entrees, 1 veg and 1 starch- \$40.00/person

Add on 2 Dessert for \$8.00 extra Per Person

Package C:

Choose 4 starters, 2 salads, 2 pastas, 4 entrees, 2 veg and 2 starch- \$50.00/people

Add on 3 Desserts for an Additional \$10.00 per person

Package D:

The Choice is yours- we will customize any menu and price accordingly!

Desserts are priced at \$5.00 per person per dessert