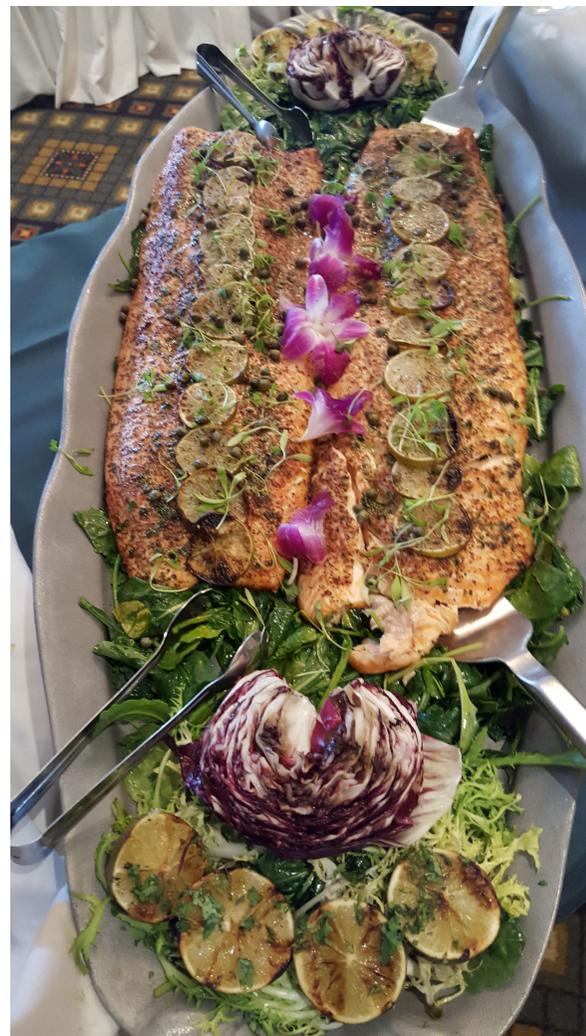


# Della Ventura Catering



**Upscale dinner parties, corporate catering, classic parties & more!**

**All dishes made from scratch**

**862-202-9702**

**Place orders at [texaspigout@gmail.com](mailto:texaspigout@gmail.com)**

## **Desserts**

**A selection of cakes and other scrumptious confections. Each  
homemade and great for any occasion**

**Tiramisu - \$25**

**Assorted Godiva Chocolates - \$1 each**

**Cookies - \$8 to \$12 a pound**

**Baklava - \$4 to \$5 each**

**Assorted Italian pastries - \$4 to \$6**

**Chocolate hazelnut tort - \$6 each**

**Cheese cake – plain or fruit - \$40 to \$50**

**Country Apple pie - \$30**

**Biscotti - \$8 to \$10 depending on type**

**Ricotta Pie - \$25**

**Assorted home baked pies - \$30**

**Fresh berries with Zabaglione sauce - \$8 each**

**Sliced fresh fruit - \$6 to \$10 each**

**Struffoli - \$25 each**

**Chocolate, lemon and strawberry mousse - prices varies**

# Introduction

Della Ventura Catering offers excellent, original cuisine with special customized menus satisfying the most sophisticated palates.

Our goal is to provide the highest degree of excellence in creating the excitement of your event, the interests of your guests and the image of you, the client. Thus, creating an unforgettable experience, delivered with the style and integrity in which we take pride.

Since the service we provide can include any and all party amenities..trained wait staff, exquisite linens, china, flatware and stemware... table, chair, and tent rentals... even flowers; price range will vary.

## Ordering

Place your order by emailing [texaspigout@gmail.com](mailto:texaspigout@gmail.com)

## Payment

We accept cash and checks.

## Cancellations

Orders (with the exception of special events requiring deposits) can be canceled or changed with a minimum of 48 hour notice. Please email and call.

**We look forward to the opportunity of serving  
you and making your experience  
unbelievable!**

# BBQ Order Form

**Type of Event:**

**Event Date:**

**Name:**

**Address:**

**Email:**

**Phone Number:**

**Package A, B C, D, E (circle one)**

**Special Instructions:**

**\* Waiters, staff, and chefs available upon request \*  
Between \$20-\$30, chef \$45, minimum 5 hours**

**Place orders at [texaspigout@gmail.com](mailto:texaspigout@gmail.com)**

# Table of Contents

Breakfast .....	1
Breakfast Packages .....	2
Quiches .....	3
Meats & Poultry .....	3
Seafoods .....	5
Gourmet Selections .....	6
Additional Selections .....	7
Soups .....	8
Gourmet Sandwiches .....	10
Sandwiches .....	11
Pasta .....	12
Pasta Sauces .....	13
Chicken Dishes .....	13
Salads .....	14
Dressings .....	14
Hot Buffet Packages .....	16
Cold Buffet Packages .....	17
Hors D'oeuvres Packages .....	18
Hors D'oeuvres Trays .....	19 & 20
Vegetables .....	21
Kids' Meals .....	22
BBQ Packages.....	23
Desserts .....	25

# BBQ Packages

## **Executive Ranchers - \$24.95 per person**

Beef brisket smoked with coffee molasses for 15 hours, BBQ ribs, pulled chicken with lemon sauce, cheeseburgers, corn on the cob, mac and cheese, watermelon, potato salad (apple vinegar or mayo sour cream), corn bread pudding

## **Southern Living - \$20.95 per person**

Homemade sausage and peppers with a plum glaze, fresh herb crusted steak, hot dogs, Cajun, herb, or teriyaki pineapple chicken, BBQ baked beans, homemade coleslaw, fried brussels sprouts with smoked applewood and syrup, watermelon, corn on the cob

## **Dallas BBQ - \$17.95 per person**

BBQ chicken on the bone, 6-foot Cuban sandwich, pulled pork, cheeseburgers, hot dogs, corn bread pudding, BBQ baked beans, cold string bean salad, classic chili or vegetarian farmer's garden chili, mini sweet rolls

## **Authentic BBQ - \$14.95 per person**

Cheeseburgers or vegan burgers, hot dogs, BBQ chicken, corn bread pudding, corn on the cob, watermelon, tomato basil cucumber salad with apple vinegar

**Executive Ranchers - \$20 per person without sides, \$22.95 per person with one side, \$24.95 per person with two sides** (minimum 30 people) \*pig feeds 30-40 people depending on weight of pig\*

**Smoked Pig, Latin Box Pig, Rotisserie Spit Pig, or Lamb Packages – approx. \$23 per person** - Pig Flavors: Dominican, Asian, Hawaiian, Columbian, Italian, Puerto Rican

**Sauces for Chicken/Ribs:** Traditional BBQ, Coffee BBQ, Texas Jack, Honey-Balsamic-Dijon BBQ, Firehouse Jack's Mustard, St. Louis Red, Memphis Style BBQ

## **Sides**

BBQ baked beans, corn bread, classic chili or vegetarian farmer's garden chili, cold string bean salad, potato salad (apple vinegar or mayo sour cream), macaroni salad, corn on the cob, homemade coleslaw, fried brussels sprouts with smoked applewood and syrup, cucumber salad with apple vinegar

\*Items in BBQ packages can be changed; California vegan burgers for an additional charge\*

# Breakfast

A light and cordial beginning to a meal or as a real first course. Chilled or warm, a cozy way to begin a dinner party.

Fresh squeezed orange, grapefruit juice, apple juice - **\$6-8**

Fresh brewed Colombian coffee - **\$4.50 each**

Assorted herbal teas - **\$2 each**

Homemade muffins - **\$4.95 each**

Pastries plain and fancy – fruit and cheese Danish, cinnamon buns, scones - **\$4.95 each**

Croissants – butter, strawberry and cheese, chocolate filled - **\$3.95 each**

Bagels – poppy, plain, onion, garlic, pumpernickel, sesame, and more. Served with butter, preserves, cream cheese spreads - **\$4.95**

Smoked fish platter – hand-cut slices of Nova Scotia salmon, sturgeon, and whitefish. Served with plain and vegetable cream cheese, sliced tomato, Bermuda onion, and fresh assorted bagels - **\$22.95 (marketprice for fish)**

Fresh fruit – sliced and served on platters - **small \$52 / large \$72 (certain fruit will be marketprice)**

# **Kids' Meals**

**12 years old and under / \$7.95 per child**

Chicken Fingers

Pizza Bagels

Macaroni & Cheese

Hot Dogs

Crinkle Cut Fries

Sweet Potato Fries

Spaghetti and Mini Meatballs

Penne with Butter Sauce

Assorted Sandwiches

Boneless BBQ Chicken Fingers

Franks-n-Blankets

Broccoli & Cheddar Bites

**Ask for special accommodations for  
children with allergies**

# **Breakfast Packages**

## **For Parties of 30+ People**

### **Hearty Breakfast - \$16.95 per person**

Eggs (scrambled, boiled, fried), French toast, croissants, muffins, fresh fruit, bacon, sausage, coffee, herbal tea, two juices of your choice

### **Breakfast Special - \$14.95 per person**

Eggs (scrambled, boiled, fried), bacon, sausage, croissants or bagels, coffee, herbal tea, one juice of your choice

### **Classical Breakfast - \$12.95 per person**

Bagels, pastries, muffins, croissants, fresh fruit, coffee, herbal tea, one juice of your choice

### **Continental Breakfast - \$10.95 per person**

Bagels, cream cheese, butter, jelly, muffins, coffee, herbal tea, one juice of your choice

# Vegetables

**Small  
10-12**

**Large  
20-25**

Fresh seasonal vegetables – steamed or sautéed	<b>\$35</b>	<b>\$70</b>
Escarole, spinach or broccoli sautéed with garlic	<b>\$35</b>	<b>\$70</b>
Asparagus in a light butter and herb sauce	<b>Market price</b>	
Honey gingered carrots	<b>\$32</b>	<b>\$64</b>
String beans almondine	<b>\$35</b>	<b>\$70</b>
Roasted new potatoes	<b>\$35</b>	<b>\$70</b>
Duchesse potatoes	<b>\$35</b>	<b>\$70</b>
Whipped mashed potatoes -yukon gold potatoes with hot pepper or plain	<b>\$40</b>	<b>\$80</b>
Sweet potatoes with apple and raisin	<b>\$35</b>	<b>\$70</b>
Risotto primavera	<b>\$35</b>	<b>\$70</b>
Rice pilaf	<b>\$34</b>	<b>\$65</b>
Stuffed artichoke hearts in season	<b>Market price</b>	
Stuffed tomatoes	<b>\$3 each</b>	
Grilled vegetables – asparagus, zucchini squash, pepper, onions, eggplant	<b>\$40</b>	<b>\$80</b>
Eggplant Parmigiana	<b>\$40</b>	<b>\$80</b>
Eggplant Rollatini	<b>\$42</b>	<b>\$82</b>

# Quiches

**Buttery quiche shells filled with custard surprises. Perfect for lunches, light dinners, and always a cocktail favorite.**

**Cut in 6; each piece \$4 - \$24**

Broccoli Mushroom

Zucchini and Monterey jack cheese

Spinach and cheddar

Sweet sausage and peppers

Canadian Bacon

Broccoli & scallop

Quiche Lorraine

Crabmeat and scallion

Chef's seasonal favorite

Roquefort cheese & apple

Leek, onion and tomato

## Meats and Poultry

Chicken breast with prosciutto, fresh tomato, mozzarella in a light plum tomato sauce - **full tray \$95 / half tray \$49**

Chicken Chasseur - chicken breast with sundried tomato, mushrooms in a brandy wine sauce - **full tray \$95 / half tray \$49**

Grilled Chicken Breast - marinated in citrus, Cajun or garlic basil - **full tray \$95 / half tray \$49**

Chicken Rossini - chicken breast with prosciutto, fresh tomato, mozzarella in a light plum tomato sauce - **full tray \$95 / half tray \$49**

Chicken Chasseur - chicken breast with sundried tomato, mushrooms in a brandy wine sauce - **full tray \$95 / half tray \$49**

Grilled Chicken Breast - marinated in citrus, Cajun or garlic basil - **full tray \$95 / half tray \$49**

Veal Roast - stuffed with prosciutto and cheese - **market price**

# Hors D'oeuvres Trays

<b>Sliders</b>	<b>Small</b>	<b>Large</b>
Buffalo Chicken	<b>\$53</b>	<b>\$101</b>
Cheesesteak	<b>\$59</b>	<b>\$113</b>
Chicken Parm	<b>\$53</b>	<b>\$101</b>
Mini Beef	<b>\$59</b>	<b>\$113</b>
Mini Pulled Pork	<b>\$53</b>	<b>\$101</b>
Mini Meatball Parm	<b>\$47</b>	<b>\$89</b>

## **Bone-In and Boneless Wings Flavors - Small \$47 / Large \$89**

Traditional BBQ, Coffee BBQ, Texas Jack, Teriyaki, Garlic Parmigiana, Honey-Balsamic-Dijon BBQ, St, Louis Red, Memphis Style BBQ, Buffalo, Honey BBQ

## **Stuffed Bread Combo Tray - \$68**

Choice of 4 stuffed breads

## **Assorted Wings Combo Tray - \$87**

Choice of 4 stuffed breads

## **Create Your Own Combo Tray - Price Based on Choices**

Choice of 4 Hors D'oeuvres

Veal or Chicken Romano - chicken or veal breast cooked with mushrooms in a tomato and white wine sauce topped with mozzarella - **veal - market price; chicken full tray \$130 / half tray \$65**

Chicken Saltimbocca - chicken breast with prosciutto and herbs in marsala sauce and bed of spinach - **full tray \$95 / half tray \$49**

Chicken or shrimp scampi - sautéed white wine, lemon and garlic - **full tray \$150 / half tray \$75**

Chicken Rollantine - chicken rolled with prosciutto and spinach topped with a light marsala or red sauce - **full tray \$95 / half tray \$49**

Chicken Sorrentino - topped with sliced eggplant, prosciutto and mozzarella in a wine sauce - **full tray \$95 / half tray \$49**

Chicken Francese - sautéed in lemon and white wine - **full tray \$95 / half tray \$49**

Chicken Parmigiana - breaded and baked with mozzarella cheese topped with marinara sauce - **full tray \$95 / half tray \$49**

Chicken Cordon Bleu - stuffed with Italian ham and mozzarella cheese or other styles - **full tray \$96 / half tray \$48**

Chateaubriand - beef tenderloins marinated with herbs, topped with shitake mushroom sauce - **\$25 per pound**

Grilled Filet Mignon - topped with Portobello mushrooms Roast Beef with brown mushroom gravy - **market price (grass fed or bone-in)**

Prime Rib Roast - **market price (14 cuts)**

Pork Roast Loin, stuffed with herbs - **\$16.95 per pound**

Whole Pig - Fully cooked - **\$20 per person/roughly \$700 (feeds 30-40 depending on side dishes)**

Marinated flank steak - **stuffed or grilled \$20 per pound**

Smoked ham - **\$17.95 per pound**

Virginia ham - **\$14.95 per pound**

Whole turkey with stuffing - **\$17.95 per pound**

Crown roast rack of lamb - **market price**

# Hors D'oeuvres Trays

<b>Breads</b>		<b>Small</b>	<b>Large</b>
Pepperoni		<b>\$40</b>	<b>\$75</b>
Sausage & Peppers		<b>\$40</b>	<b>\$75</b>
Meatball Parmigiana		<b>\$40</b>	<b>\$75</b>
Vegetarian	Broc	<b>\$36</b>	<b>\$67</b>
coli, Cheddar, Peppers			
Chicken Fingers		<b>\$49</b>	<b>\$93</b>
Mini Chicken Kabobs		<b>\$56</b>	<b>\$107</b>
Baby Spare Ribs		<b>\$66</b>	<b>\$127</b>
Mini Crab Cakes		<b>\$62</b>	<b>\$119</b>
Fried Shrimp		<b>\$57</b>	<b>\$109</b>
Chicken Quesadilla		<b>\$50</b>	<b>\$95</b>
Cheese Quesadilla		<b>\$48</b>	<b>\$93</b>
Loaded Potato Skins		<b>\$43</b>	<b>\$81</b>
Coconut Shrimp		<b>\$61</b>	<b>\$117</b>
Bacon wrapped Scallops		<b>\$75</b>	<b>\$145</b>
Swedish Meatballs		<b>\$50</b>	<b>\$95</b>
Pizza Bagels		<b>\$46</b>	<b>\$87</b>
Franks-n-Blanket		<b>\$46</b>	<b>\$87</b>
Mini Ravioli		<b>\$44</b>	<b>\$83</b>
Mozzarella Sticks		<b>\$44</b>	<b>\$83</b>
Breaded Ravioli		<b>\$46</b>	<b>\$87</b>
Broccoli & Cheddar Bites		<b>\$44</b>	<b>\$83</b>
Assorted Quiche		<b>\$51</b>	<b>\$97</b>
Vegetable Egg Rolls		<b>\$51</b>	<b>\$97</b>
Mussels in Sauce		<b>\$46</b>	<b>\$87</b>
Mini Cheese Calzone		<b>\$50</b>	<b>\$97</b>
Stuffed Mushrooms		<b>\$51</b>	<b>\$97</b>

# Seafoods

**Pricing is based on the dish, how it's cooked, and the market price. Most fish dishes are \$140+**

Grilled salmon (fresh cut whole fish; cut to order) - **\$16/pound**

Stuffed flounder – crabmeat stuffing (real crabs) - **half \$60 / full \$120**

Mussels (hot or sweet) - **\$9/pound**

Shrimp scampi – garlic sauce or stuffed with prosciutto - **half \$60 / full \$130**

Swordfish steak (cut to order) - **marketprice**

Tuna steak (cut to order) - **marketprice**

Red snapper - **\$9/pound**

Scallops - **\$18/pound**

Mahi mahi - **\$10/pound**

# **Hors D'oeuvres Packages**

**All Hors D'oeuvres Packages are for Parties of 40 or more**

## **Ultimate Hors D'oeuvres - \$18.95 per person**

Choice of 6 Hot, Cold, or Specialty Hors D'oeuvres

## **Traditional Hors D'oeuvres - \$16.95 per person**

Choice of 3 Hot and 2 Cold Hors D'oeuvres

### **Hot Selections**

Mini Cheese Calzones, Pepperoni Bread, Pizza Bagels, Stuffed Mushrooms, Breaded Ravioli, Mussels in Sauce, Franks-n-Blanket, Swedish Meatballs, Broccoli & Cheddar Bites, Chicken Fingers, Chicken or Cheese Quesadillas, Assorted Quiche, Bone-In or Boneless Wings (sauce of your choice), Mini Ravioli

### **Cold Selections**

Assorted Cheese & Pepperoni, Deviled Eggs, Antipasto Platter, Assorted Finger Sandwiches, Bruschetta Platter, Fresh Vegetables

### **Specialty Selections**

Fried Shrimp, Bacon wrapped Scallops, Mini Chicken Kabobs, Baby Spare Ribs, Coconut Shrimp, Mini Sliders, Baby Spare Ribs, Mini Crab Cakes

## Gourmet Selections

These dishes can be cooked either pan seared, roasted, broiled, or baked. many different styles of recipes available.. Please ask

Quail – broiled with wild mushrooms and bacon - **marketprice**

Pheasant - **marketprice**

Wild duck – seared with mushrooms, thyme and cognac - **\$18 per pound (pan seared)**

Leg of lamb – with garlic and rosemary - **\$20 per pound (roasted)**

Rock Cornish game hens - apple stuffing - **\$17 per pound**

Rabbit - with vegetables, garlic tomatoes, burgundy wine, and rosemary - **marketprice**

# **Cold Buffet Packages**

## **For Parties of 30 or more**

### **Ultimate Cold Buffet - \$15.95 per person**

Assortments of Chicken, Calamari, and Shrimp Salads plus Pasta Salad, Artichoke Salad, Fresh Vegetables, Italian Rolls and Mini Sweet Rolls

### **Salad Buffet - \$14.95 per person**

Assorted Sandwiches, choice of two Homemade salads, Fresh Fruit Tray, and Bruschetta Platter

### **Sandwich Buffet - \$13.95 per person**

Assorted Sandwiches, Finger Sandwiches, choice of two Homemade salads, Pickles and Olives

### **Traditional Buffet - \$12.95 per person**

Assortment of Cold Cuts including: Turkey Breast, American Cheese, Ham, Genoa Salami, Roast Beef, Capicola, Swiss Cheese, and Provolone. With Pasta Salad, Italian Potato Salad, and Italian Style Tomato Salad, Pickles, Olives, Italian Rolls, Italian Bread, and Rye Bread

**Items in Packages Can be Customized**

# Additional Selections

	Small	Large
	10-12	20-25
Meatballs (or eggplant, zuchinni, or turkey) in Tomato Sauce	\$40	\$80
Swedish meatballs – brown sauce with wine	\$40	\$80
Sausage & peppers with roasted potatoes	\$48	\$96
Eggplant parmigiana	\$43	\$86
Eggplant rollatini - vegan or meat	\$43	\$86
Chicken murphy – hot or sweet peppers, mushrooms with red or white wine sauce	\$43	\$86
Chicken cacciatore – in a plum tomato sauce	\$48	\$96
Barbecued chicken - old style techniques	\$48	\$96
Chicken baked Italian style	\$48	\$96
Roasted chicken - on a spit	\$48	\$96
Southern style deep fried chicken	\$48	\$96
Barbecued spare ribs (smoked or slow baked)	\$48	\$96

# **Hot Buffet Packages**

**For Parties of 30 or more**

## **Ultimate Hot Buffet - \$18.95 per person**

Choice of 4 Hot entrees, two vegetables (pg 19), and one of the following Salads: Italian Style Tomato Salad, Pasta Salad, Hot or Cold String Bean Salad or Chicken Salad

## **Hot and Cold Buffet - \$17.95 per person**

Choice of 3 Hot entrees, any Sandwich platter (pg 9), and any two salads (pg 13)

## **Classic Buffet - \$16.95 per person**

Choice of 3 Hot entrees and Italian potato salad or Italian style tomato salad

## **Deluxe Buffet - \$16.95 per person**

Choice of 2 Hot entrees, a Sandwich platter (pg 9), and an Italian style tomato salad

**All Buffet Packages Include Choice of  
Dinner Rolls, Italian Rolls or Italian Bread**

**Items in packages can be customized**

# Soups

**A light and cordial beginning to a meal or as a real first course. Chilled or warm, a cozy way to begin a dinner party.**

**Quart: \$10-15 / Package for large parties is \$6 per person Lobster Bisque based on market price**

Black bean

Tortellini en Brodo

Lobster Bisque

Potato & Cheese Soup

New England Clam Chowder

French Onion

Manhattan Clam Chowder

Minestrone

Chicken with Noodles or Rice

Beef Barley

Peasant Vegetable

Pasta Fagioli

Red Bean & Lentil

Cream of Cauliflower

Cream of Broccoli

Cream of Tomato

Escarole & Beans

Cream of Carrot

Gazpacho

Cream of Mushroom



# FULL SERVICE COMMERCIAL CLEANING

Where spotless cleaning comes to your door!

FULL SERVICE JANITORIAL  
OFFER

**20% OFF**

FIRST MONTH BILL WITH  
CONTRACT

REFER A FRIEND FOR AN  
ADDITIONAL 5% OFF



Sal DellaVentura  
President/Founder

Email [cleanrightcc@yahoo.com](mailto:cleanrightcc@yahoo.com)

## FULL SERVICE JANITORIAL

- Contract Cleaning
- Floor Restoration
- Window Cleaning
- Carpet Cleaning
- Small Handyman Tasks -  
Cheaper than a Contractor
- Dryer Vent Cleaning
- New Construction Cleaning
- Real-estate Apartment  
Rentals
- Dealerships
- Party Facilities
- Fogger Machine to Disinfect

---

---

---

---

---

---

**CHEAPER THAN A CONTRACTOR  
COMMERCIAL & RESIDENTIAL  
PROPERTY MAINTENANCE  
ALL AROUND SERVICES  
SAL 862 - 202 - 9702**

**Sabrett Hot Dog Cart Rental  
Including Food with or without  
Clown**



**Sal 862-202-9702**

# Salads

**Regular: 64 oz - feeds 6-10 people - \$55**

**Gourmet: 132 oz - feeds 12-18 people - \$89**

Italian Style Tomato Salad – fresh ripe tomatoes with basil and fresh onions - **\$42**

Hot or Cold String Bean Salad – fresh string beans tossed with honey mustard dressing & topped with walnuts - **\$45**

Artichoke Salad – artichokes hearts with fresh basil vinegar dressing, with red and yellow peppers - **marketprice**

Italian Potato Salad – potatoes, diced celery, shredded carrots, and sliced eggs - **\$40**

Pasta Salad – Tri-Color Fuselli Pasta (Spiral) pasta with Italian vegetable medley, tossed with balsamic vinegar dressing - **\$40**

Shrimp Salad – fresh bite size shrimp tossed with cauliflower, peppers, celery, carrots and dill - **\$18 per pound**

Crabmeat salad – fresh crabmeat accompanied with red cabbage, celery, carrots, peppers, herbs with lemon and vinegar or mayonnaise (real crab meat)- **marketprice**

Chicken salad – chicken mixed with celery, grapes, shredded carrots, walnuts and mayonnaise or chicken with celery, carrots, pineapple, walnuts, and mayo - **\$12 per pound**

Calamari Salad – fresh calamari with a medley of vegetables and herbs - **\$17/pound**

Crisp Mixed Greens of the Season - **\$5 per person**

Arugula, Endive, Radicchio, Romaine - **\$6 per person**

Broccoli Vegetable Salad with Walnuts - **\$7 per person**

## Dressings

\$10 a quart – All homemade

Oil and vinegar, French, Russian, Italian, Balsamic Vinaigrette, Mediterranean Vinaigrette, Lemon, Caesar, Ranch, Chef Special

# Gourmet Sandwiches

The key is choice. When you're in the mood for something wonderfully different, might we suggest one of our gourmet sandwiches.

**\$90 a tray - feeds 8-10 people**

Roasted red, yellow and green peppers with garlic, lettuce, olive oil, and parmesan cheese

Proscuitto and gorgonzola with chopped basil drizzled with olive oil and black pepper on pumpernickel

Grilled chicken with honey mustard

Hickory smoked ham and Jarlsberg with pommery mustard

Sliced oven roasted turkey and havarti cheese complemented by herb mayonnaise

Grilled hot giant shrimp with watercress and arugula on warm peasant bread

Crisp thin bacon, tomatoes and arugula with lemon mayonnaise on toast

Grilled sausage with blue cheese and apples on a baguette

Black forest ham and ripe melted brie on raisin pumpernickel

## **Pasta Sauces**

**Quart size: \$18 to \$25 based on type of sauce - all from scratch**

Bolognese	Garlic, Oil, Basil and Sun Dried
Tomatoes	Beans & Celery
Prosciutto (with onion/red)	Fruta D'Mare
Carbonara	
Pork	
Fresh Tomato	
Porcini Cognac (brown)	
Vodka	
Wild Mushroom (brown)	
Caper Lemon	
Anchovy (white or red)	
Pesto	

## **Chicken Dishes**

**Half Tray: \$68 / Full Tray \$136**

Grilled Chicken Breast - marinated in citrus, Cajun or garlic basil

Veal or Chicken Romano - chicken or veal breast cooked with mushrooms in a tomato and white wine sauce topped with mozzarella

Veal Roast - stuffed with prosciutto and cheese

Chicken Saltimbocca - chicken breast with prosciutto and herbs in marsala sauce

Chicken or shrimp scampi - sautéed white wine, lemon and garlic

Chicken Rollantine - chicken rolled with prosciutto and spinach topped with a light marsala or red sauce

Chicken Sorrentino - topped with sliced eggplant, prosciutto and mozzarella in a wine sauce

Chicken Francese - sautéed in lemon and white wine

Chicken Parmigiana - breaded and baked with mozzarella cheese topped with marinara sauce

# Sandwiches

**An exciting assortment of mouth watering sandwiches.**

**Serves 10-12 people**

## **Finger Sandwiches - \$92**

Roast Beef, Turkey Breast, Ham & Swiss, Egg Salad, Tuna Salad, and Chicken Salad on Marble Rye Bread

*12 Sandwiches Cut in 4, Serves 10-12*

## **Assorted Wraps - \$59**

Two Marinated Grilled Chicken and one Eggplant both with Roasted Peppers, Fresh Mozzarella, Romaine, Oil & Balsamic Vinegar. One Grilled Vegetable with Romaine, Oil & Balsamic Vinegar. One Turkey Breast and One Roast Beef both with Shredded Lettuce, Tomato, Oil, & Vinegar

*6 Wraps Cut in 3, Serves 8-9*

## **Assorted Sandwich Tray - \$63**

Roast Beef, Turkey Breast, Ham & Swiss, Corned Beef, Egg Salad, Tuna Salad, Chicken on Marble Rye and Whole Wheat Bread

*8 Sandwiches Cut in 3, Serves 6-8*

## **Mini Sweet Roll Sandwiches - \$92**

Roast Beef, Turkey Breast, and Ham & Cheese on Mini Sweet Rolls

*24 Sandwiches Serves 12*

## **Classic Club Sandwiches - \$53**

Ham, Salami & Provolone, Turkey Breast & Provolone, and Roast Beef & Provolone with Lettuce, Tomato, Oil & Vinegar

*3 Subs Cut in 6, Serves 6-8*

# Pasta

**These versatile homemade pastas have subtle flavors and ravishing colors combined to create unique food.**

**Small: 10-12 people / \$40   Large 20-25 people / \$80**

Penne with lobster, broccoli rabe, sundried tomato in a light cream sauce

Tortellini with ricotta cheese and eggplant

Spaghetti Puntanesca – sautéed anchovy, garlic, olives, capers, chopped tomatoes and herbs

Paglia Fieno Primavera – light and lovely tangle of white and green pasta with fresh vegetables

Cavatelli & Broccoli rabe with pine nuts and tomato

Rigatoni Filetto Di Pomodoro – prosciutto and onions in tomato sauce

Carrettiera (Fusilli or Ziti) – sautéed eggplant and squash in a green tomato vodka sauce

Gnocchi Bolognese – tomato meat sauce

Baked Ziti

Lasagna (meat or cheese only) – tomato or béchamel sauces

Manicotti

Stuffed Shells

Ravioli – ricotta cheese, spinach & cheese, lobster and crab, goat cheese & roasted peppers, smoked salmon

Chicken Chasseur – chicken breast with sundried tomato, mushrooms in a brandy wine sauce

**Whole wheat or handmade pasta available upon request**