



Food Menu

Our catering menu is prepared in-house. Almost all items can be made gluten-free upon request, please do not hesitate to ask.

Passed Hors D'oeuvres

SESAME CHICKEN TERIYAKI STRIPS

BUFFALO CHICKEN BALLS

STEAK TIDBITS

CHICKEN TIDBITS

BEEF WELLINGTON

PIGS IN A BLANKET

COCONUT SHRIMP

AVOCADO EGG ROLLS

ZUCCHINI CHIPS

MAC N' CHEESE BITES

PRETZEL BITES

MOZZARELLA BRUSCHETTA

MINI RICE BALLS

FRIED RAVIOLI

SPANAKOPITA

GARLIC GRILLED CHEESE WEDGES

MOZZARELLA & TOMATO SKEWERS

BACON-WRAPPED SCALLOPS*

LAMB CHOPS*

SHRIMP COCKTAIL*

SALMON BURRATA CROSTINI*

BLACKENED TUNA LOLLIPOPS*

ADD \$4 PER PERSON

Salads

CLASSIC CAESAR

CHOPPED ROMAINE LETTUCE WITH GARLIC CROUTONS, PARMESAN CHEESE AND A CREAMY CAESAR DRESSING

FARMERS MARKET SALAD

MIXED FIELD GREENS, CRUMBLed GOATS CHEESE, CRANBERRIES, GRAPE TOMATOES, AND HONEY ROASTED WALNUTS. BALSAMIC VINAIGRETTE

CAPRESE INSALATA (+ \$2 PER PERSON)

BUFFALO MOZZARELLA, MARINATED TOMATOES, BASIL, SEASONED WITH SALT AND OLIVE OIL, DRIZZLED WITH BALSAMIC

CLASSIC GARDEN SALAD

MIXED LETTUCE, CHERRY TOMATOES, CUCUMBERS, CARROTS & ONIONS

Entrees

Chicken

FRANCAISE

CHICKEN BREASTS DREDGED IN FLOUR AND EGG, SAUTEED AND SERVED IN A WHITE WINE, BUTTER, AND LEMON SAUCE

BRUSCHETTA

GRILLED OR BREADED CUTLETS, TOPPED WITH TOMATO, BASIL, MOZZARELLA CHEESE WITH A BALSAMIC GLAZE

MARSALA

CHICKEN BREASTS SERVED IN A RICH MARSALA WINE SAUCE WITH DICED ONIONS AND MUSHROOMS

CHICKEN PARMESAN

BREADED AND FRIED CHICKEN CUTLETS TOPPED WITH HOUSE-MADE MARINARA SAUCE AND MELTED MOZZARELLA CHEESE

LEMON CHICKEN

LEMON-BROILED BONE-IN CHICKEN, COOKED WITH GARLIC AND OLIVE OIL

Beef

LONDON BROIL

TENDER, MARINATED BEEF STRIPS SERVED AU JUS

ROAST BEEF

THINLY SLICED BEEF SERVED WITH BROWN GRAVY

BEEF TERIYAKI

WITH STIR FRIED BROCCOLI, CARROTS, AND BELL PEPPERS

SHEPHERD'S PIE

GROUND BEEF, PEAS, CARROTS, ONIONS, TOPPED WITH MASH POTATOES

Fish

ATLANTIC SALMON

YOUR CHOICE OF TERIYAKI GLAZE OR LEMON & HERB

STUFFED SOLE

FILLET OF SOLE FILLED WITH SHRIMP, SCALLOPS, AND CRAB MEAT STUFFING. SERVED WITH LEMON WEDGES

SHRIMP PONTE VECCHIO

ROTINI PASTA TOSSED WITH SNOW PEAS, ROASTED PEPPERS, SUN DRIED TOMATOES, GARLIC AND OLIVE OIL

Pasta

RIGATONI ALLA MULA

SWEET ITALIAN SAUSAGE, ESCAROLE, AND SUN-DRIED TOMATOES

PENNE ALLA VODKA

TOSSED IN A CREAMY PINK VODKA SAUCE. PANCHETTA OPTIONAL.

BOLOGNESE

RIGATONI TOPPED WITH A RICH MEAT SAUCE

WHITE WINE CLAM LINGUINE

SHELLED BABY CLAMS WITH WHITE WINE, GARLIC, AND OLIVE OIL

TRADITIONAL MAC N' CHEESE

BAKED FRESH AND TOPPED WITH BREADCRUMBS

Vegetarian & Vegan

EGGPLANT ROLLATINI

THINLY SLICED AND FRIED EGGPLANT, STUFFED WITH A TRIO OF CHEESES

EGGPLANT PARMESAN

BREADED EGGPLANT LAYERED WITH MARINARA SAUCE AND MOZZARELLA

ROASTED VEGETABLE COUSCOUS

SHEET PAN ZUCCHINI, BELL PEPPERS, TOMATOES AND RED ONIONS.
SERVED WITH A LEMON TAHINI DRESSING.

TOFU & CAULIFLOWER SKEWERS

SMOKEY CAULIFLOWER, SEASONED TOFU CUBES, AND RED ONIONS

TERIYAKI TOFU SKEWERS

GRILLED TOFU, PINEAPPLE, ONIONS AND PEPPERS WITH A TERIYAKI GLAZE

SWEET & SOUR TOFU

TOFU & BROCCOLI IN A SWEET & SOUR MARINADE, TOPPED WITH SESAME SEEDS & SPRING ONIONS. SERVED ON A BED OF WHITE RICE

Additional Entrees

TRADITIONAL OR BONELESS WINGS

IN YOUR CHOICE OF SAUCE: MILD, MEDIUM, HOT, TERIYAKI, BBQ, CHIPOTLE, MAPLE CHIPOTLE, HONEY BBQ, HONEY HOT.

MEATBALLS

CLASSIC ITALIAN MEATBALLS WITH OUR HOUSE-MADE MARINARA SAUCE

SAUSAGE & PEPPERS

SWEET ITALIAN SAUSAGE WITH SAUTEED ONIONS AND BELL PEPPERS

Side Dishes

GARLIC MASHED POTATOES

SWEET POTATO MASH

ROASTED POTATOES

ROASTED BRUSSEL SPROUTS

ROASTED ASPARAGUS

ROASTED CAULIFLOWER

RICE PILAF

HONEY GLAZED CARROTS

ALMOND-AMARETTO
STRING BEANS

MEDITERRANEAN GRILLED
VEGGIES

CHICK PEA SALAD

STEAMED SEASONAL VEGGIES

CREAMED SPINACH