

Di Paolo's

Catering



28 South Broad Street Penns Grove, NJ 08069

dipaolosrestaurant@comcast.net

www.dipaolosrestaurant.com

P (856) 299-4645

Catering policies

- A La Carte items may be purchased by the full tray, serves 40-50 guests, or by the half tray, serves 20-25 guests.
- Rental of warmers and stands is 20.00 each, when the equipment is returned, we refund you for the full amount of the equipment.
- Sterno (heat up to 6 hours) are 2.50 each.
- Upscale Plasticware is an additional 2.50 per person.
- China rental is available for an additional charge of 7.00 per person.
- Linen napkins, tablecloths & chair covers are available to rent. Please inquire for pricing & availability.
- For delivery of items off our a la carte menu, there is a 50.00 fee.
- For delivery & set up of a package menu, without servers, there is a 100.00 fee and we will come back and pick up the equipment.
- If you would like a la carte items served, we charge 125.00 for a server to set up, serve & clean-up for 5 hours.
- If you would like your package menu served, there is a 20% service charge for the servers to set up, serve & clean-up for 5 hours.
- If servers are needed beyond the 5 hours, there is a 200.00 additional charge per hour.
- All items picked up or catered at a NJ Venue are subject to NJ State Sales Tax 7%.
- There is a 200.00 non-refundable deposit for the booking of items off our A La Carte Menu & Packages.
- Final changes & remaining payment is to be paid in full one week prior to event.
- We accept cash and credit card (Visa, Master Card, American Express & Discover).



Lunch Buffet #1

(available from 11:30am – 3:00pm)

Garlic, Olive Oil & Rosemary Ciabatta Rolls or Club Rolls

CHOOSE ONE SALAD

Mixed Green Tossed Salad w/ Honey Balsamic Vinaigrette, Romaine Caesar Salad w/ Caesar Dressing, Spinach Salad with strawberries, candied walnuts & crumbled gorgonzola w/ Honey Balsamic Vinaigrette

CHOOSE ONE PASTA

Rigatoni Alla Vodka, Tortellini Alfredo, Baked Ziti, Penne Primavera, Stuffed Shells, Cheese Ravioli, Gnocchi Pomodoro

CHOOSE TWO ENTRÉES

Chicken Parmigiana, Hot Roast Beef Au Jus, Hot Roast Porchetta, Rosemary Roasted Chicken, Chicken Marsala, Chicken Piccante, Sausage Peppers & Onions, Meatballs, Tilapia & Shrimp Scampi, Flounder Francese

CHOOSE TWO SIDE DISHES

String Beans, Italian Vegetable Medley, Roasted Potatoes, Garlic Mashed Potatoes, String Bean & Potato Mix

CHOOSE ONE DESSERT

Assorted Miniature Pastries (cannoli, crème puff, éclair), Cookies, or a Customized Cake (Yellow, Chocolate, Marble) with your choice of wording and colors

BEVERAGES

Soda, Coffee, Tea

PRICE PER PERSON 19.95

Lunch Buffet #2
(available from 11:30am to 3:00pm)

Garlic, Olive Oil & Rosemary Ciabatta Rolls or Club Rolls

CHOOSE TWO APPETIZERS

Grilled Vegetable Antipasta, Bruschetta, Tomato Mozzarella Caprese, Pepperoni, Cheese w/
Red Grapes & Crackers, Garden Vegetables & Dip, Spicy or Regular Calamari

CHOOSE SOUP OR SALAD

Italian Wedding Soup, Vegetable Minestrone, Pasta Fagioli, Mixed Green Tossed Salad,
Romaine Caesar Salad, Spinach Salad with Strawberries, Candied Walnuts & Crumbled
Gorgonzola, or Candied Pecan Salad w/ Sundried Cherries & Crumbled Goat Cheese

CHOOSE ONE PASTA

Rigatoni Alla Vodka, Tortellini Alla Michellino with Peas, Mushrooms & Prosciutto, Baked Ziti,
Penne Primavera, Asparagus Stuffed Gnocchi, Cheese Gnocchi, Cheese Ravioli, Spinach &
Cheese Stuffed Rigatoni, Penne & Shrimp Scampi, Stuffed Shells, Penne & Broccoli Rabe with
Garlic & Olive Oil

CHOOSE TWO ENTRÉES

Stuffed Chicken Capon Marsala, Veal Parmigiana, Veal Marsala, Roasted Pork Tenderloin
drizzled with a Balsamic Fig Glaze, Salmon in Limoncello Sauce, Chicken Parmigiana, Hot
Roast Beef Au Jus, Hot Roast Porchetta, Rosemary Roasted Chicken, Chicken Marsala, Chicken
Piccante, Sausage Peppers & Onions, Meatballs, Tilapia & Shrimp Scampi, Flounder Francese

CHOOSE TWO SIDE DISHES

String Beans, Italian Vegetable Medley, Roasted Potatoes, Garlic Mashed Potatoes, String Bean
& Potato Mix, Pancetta & Gorgonzola Mashed Potatoes, Broccoli Rabe, Roasted Sweet
Potatoes, Mashed Sweet Potatoes with Cinnamon

CHOOSE ONE DESSERT

Assorted Miniature Pastries (cannoli, crème puff, éclair), Cookies, or a Customized Cake
(Yellow, Chocolate, Marble) with your choice of wording and colors

BEVERAGES

Soda, Coffee, Tea

PRICE PER PERSON 24.95

Lunch Served
(available from 11:30am to 3:00pm)

Garlic, Olive Oil & Rosemary Ciabatta Rolls or Club Rolls
Grilled Italian Vegetable Antipasta, Crispy Bruschetta

CHOOSE SOUP OR SALAD

Romaine Tossed Salad, Caesar Salad, Crespelle, Pasta Fagioli, Minestrone Soup,
Italian Wedding Soup

CHOOSE THREE ENTRÉES FOR GUESTS TO SELECT FROM

Chicken Marsala, Chicken Parmigiana, Roasted Pork Tenderloin, Eggplant Parmigiana, Large
Cheese Ravioli, Penne Alla Vodka with Shrimp, Veal Parmigiana, Veal Marsala, Tilapia &
Shrimp Scampi, Flounder Francaise, One Jumbo Lump Crabcake, Queen Cut Prime Rib

CHOOSE TWO SIDE DISHES

Penne, Spaghetti, Asparagus, String Beans, Roasted Vegetable Medley, Roasted Potatoes, Garlic
Scallion Mashed Potatoes

CHOOSE ONE DESSERT

Italian Rum, Chocolate Decadent Cake, Gelato, Assorted Cookies, Assorted Miniature Pastries
(cannoli, crème puff, eclair), Strawberry Shortcake, Fresh Fruit Cheesecake

BEVERAGES

Coffee, Tea, Soda

PRICE PER PERSON 24.95

Dinner Buffet #1

Garlic, Olive Oil & Rosemary Ciabatta Rolls

Crispy Bruschetta, Grilled Italian Vegetable Antipasta

CHOOSE ONE SALAD

Classic Caesar Salad, Romaine Tossed Salad, Spinach Salad with Strawberries, Crumbled Gorgonzola & Candied Walnuts, or Candied Pecan Salad with crumbled Goat Cheese & Sundried Cherries

CHOOSE ONE SOUP

Italian Wedding, Pasta Fagioli, Cream of Asparagus

CHOOSE ONE PASTA

Penne Alla Vodka, Gnocchi Pomodoro, Penne Shrimp Scampi, Tortellini Boscaioli, Penne Alla Vodka with Shrimp, Tortellini Michellino with Peas, Prosciutto & Mushrooms, Cheese Ravioli, Four Cheese Lasagna

CHOOSE TWO ENTRÉES

Chicken Parmigiana, Veal Parmigiana, Chicken Marsala, Chicken Piccante, Veal Marsala, Veal Piccante, Pork Tenderloin with Fig Glaze, Flounder Francese, Gourmet Roasted Turkey, Stuffed Chicken Capon Marsala, Eggplant Parmigiana, Sliced Thin Top of Round Roast Beef, Sliced Thin Porchetta, Rosemary Roasted Chicken, Roasted Salmon in Limoncello Scampi Sauce

CHOOSE TWO SIDE DISHES

String Beans, Garlic & Scallion Mashed Potatoes, Wild Mushroom Risotto, Chicken & Asparagus Risotto, Roasted Potatoes, Roasted Vegetable Medley, Roasted Sweet Potatoes, Broccoli Rabe, String Bean & Potato Mix with garlic & oil

CHOOSE ONE DESSERT

Customized Cake (Yellow, Chocolate, Marble) wording & colors of your choice, Cookie Tray, Assorted Miniature Pastries (Cannoli, Crème Puff, Eclair), Assorted Mini Cheesecakes (Plain, Cherry, Blueberry), Mini Brownies

BEVERAGES

Coffee, Tea, Soda

PRICE PER PERSON 32.95

Dinner Buffet #2

Garlic, Olive Oil & Rosemary Ciabatta Rolls, Crispy Bruschetta, Grilled Italian Vegetable Antipasta, Tomato Mozzarella Caprese, Spicy or Regular Calamari, Shrimp Cocktail

CHOOSE ONE SALAD

Spinach Salad with Crumbled Gorgonzola, Candied Walnuts & Strawberries, Tempura Shrimp Caesar Salad, Classic Caesar Salad, Romaine Tossed Salad or Candied Pecan Salad with crumbled Goat Cheese & Sundried Cherries

CHOOSE ONE SOUP

Cream of Asparagus with Crab, Cream of Mushroom with Crab, Italian Wedding, Pasta Fagioli, Roasted Tomato Basil, Roasted Butternut Squash Bisque, Minestrone

CHOOSE ONE PASTA

Lobster Ravioli, Crab Ravioli, Prosciutto & Fontina Sacchetti, Penne with Chicken & Broccoli Rabe, Penne Toscana, Cheese Ravioli, Penne Carbonara, Penne Alla Vodka, Gnocchi Pomodoro, Penne Shrimp Scampi, Tortellini Boscaioli, Penne Alla Vodka with Shrimp, Tortellini Michellino with Peas, Prosciutto & Mushrooms, Cheese Ravioli, Four Cheese Lasagna

CHOOSE TWO ENTRÉES

Chicken Marsala, Veal Marsala, Chicken Sorrento, Veal Sorrento, Stuffed Pork Tenderloin with Spinach, Roasted Peppers & Asiago, Stuffed Chicken Florentine with Spinach & Fontina Cheese in a Lemon Piccante Sauce, Chicken Piccante, Veal Piccante, Chicken Parmigiana, Veal Parmigiana, Pork Tenderloin with Fig Glaze, Flounder Francese, Gourmet Roasted Turkey, Stuffed Chicken Capon Marsala, Eggplant Parmigiana, Sliced Thin Top of Round Roast Beef, Sliced Thin Porchetta, Rosemary Roasted Chicken, Roasted Salmon in Limoncello Scampi Sauce

CHOOSE TWO SIDE DISHES

String Beans, Garlic & Scallion Mashed Potatoes, Wild Mushroom Risotto, Chicken & Asparagus Risotto, Roasted Potatoes, Roasted Vegetable Medley, Roasted Sweet Potatoes, Broccoli Rabe, String Bean & Potato Mix with garlic & oil

CHOOSE ONE DESSERT

Customized Cake (Yellow, Chocolate, Marble) wording & colors of your choice, Cookie Tray, Assorted Miniature Pastries (Cannoli, Crème Puff, Eclair), Assorted Mini Cheesecakes (Plain, Cherry, Blueberry), Mini Brownies

BEVERAGES

Coffee, Tea, Soda

PRICE PER PERSON 37.95

Dinner Served #1

Garlic, Olive Oil & Rosemary Ciabatta Rolls, Grilled Italian Vegetable Antipasta, Crispy Bruschetta, Spicy or Regular Calamari

CHOOSE ONE SALAD

Chicken Caesar, Romaine Tossed or Spinach Salad with Candied Walnuts, Crumbled Gorgonzola & Strawberries

CHOOSE ONE SOUP

Italian Wedding, Pasta Fagioli, Roasted Tomato Basil, Roasted Butternut Squash Bisque, Minestrone

CHOOSE ONE PASTA

Penne Alla Vodka, Gnocchi Pomodoro, Penne Shrimp Scampi, Tortellini Boscaioli, Penne Alla Vodka with Shrimp, Tortellini Michellino with Peas, Prosciutto & Mushrooms, Cheese Ravioli, Four Cheese Lasagna

CHOOSE THREE ENTRÉES FOR GUESTS TO SELECT FROM

Chicken Parmigiana, Veal Parmigiana, Chicken Marsala, Chicken Piccante, Veal Marsala, Veal Piccante, Pork Tenderloin with Fig Glaze, Flounder Francese, Stuffed Chicken Capon, Eggplant Parmigiana, Roasted Salmon in Limoncello Scampi Sauce, One Jumbo Lump Crabcake, Queen Cut Prime Rib

CHOOSE TWO SIDE DISHES

String Beans, Garlic & Scallion Mashed Potatoes, Wild Mushroom Risotto, Chicken & Asparagus Risotto, Roasted Potatoes, Roasted Vegetable Medley, Roasted Sweet Potatoes, Broccoli Rabe, String Bean & Potato Mix with garlic & oil

CHOOSE ONE DESSERT

Gelato, Strawberry Shortcake, Spumoni, Cheesecake, Italian Rum, Chocolate Decadent Cake, Tiramisu, Large Cannoli, Custom Cake (Yellow, Chocolate, Marble) with your choice of wording & colors

BEVERAGES

Coffee, Tea, Soda

PRICE PER PERSON 32.95

Dinner Served #2

Garlic, Olive Oil & Rosemary Ciabatta Rolls, Grilled Vegetable Antipasta w/ Sharp Provolone, Crab Stuffed Mushroom Caps, Cured Italian Meat & Cheese Antipasta, Sweet & Spicy Calamari

CHOOSE ONE SALAD

Spinach Salad with Crumbled Gorgonzola, Candied Walnuts & Strawberries, Crab & Avocado Salad, Sweet & Spicy Shrimp Salad, Tempura Shrimp Caesar Salad, Classic Caesar Salad, Field Green & Romaine Tossed Salad

CHOOSE ONE SOUP

Cream of Asparagus with Crab, Cream of Mushroom with Crab, Italian Wedding, Pasta Fagioli, Roasted Tomato Basil, Roasted Butternut Squash Bisque, Minestrone

CHOOSE ONE PASTA

Lobster Ravioli, Crab Ravioli, Prosciutto & Fontina Sacchetti, Penne with Chicken & Broccoli Rabe, Penne Toscana, Cheese Ravioli, Penne Carbonara, Penne Alla Vodka, Gnocchi Pomodoro, Penne Shrimp Scampi, Tortellini Boscaioli, Penne Alla Vodka with Shrimp, Tortellini Michellino with Peas, Prosciutto & Mushrooms, Cheese Ravioli, Four Cheese Lasagna

CHOOSE THREE ENTRÉES FOR GUESTS TO SELECT FROM

Chicken Marsala, Veal Marsala, Chicken Sorrento, Veal Sorrento, Stuffed Pork Tenderloin with Spinach, Roasted Peppers & Asiago, Stuffed Chicken Florentine with Spinach & Fontina Cheese in a Lemon Piccante Sauce, Chicken Piccante, Veal Piccante, Chicken Parmigiana, Veal Parmigiana, Pork Tenderloin with Fig Glaze, Flounder Francese, Stuffed Chicken Capon, Eggplant Parmigiana, Roasted Salmon in Limoncello Scampi Sauce, One Jumbo Lump Crabcake, Queen Cut Prime Rib

CHOOSE TWO SIDE DISHES

String Beans, Garlic & Scallion Mashed Potatoes, Wild Mushroom Risotto, Chicken & Asparagus Risotto, Roasted Potatoes, Roasted Vegetable Medley, Roasted Sweet Potatoes, Broccoli Rabe, String Bean & Potato Mix with garlic & oil

CHOOSE ONE DESSERT

Gelato, Strawberry Shortcake, Spumoni, Cheesecake, Italian Rum, Chocolate Decadent Cake, Tiramisu, Large Cannoli, Custom Cake (Yellow, Chocolate, Marble) with your choice of wording & colors

BEVERAGES

Coffee, Tea, Soda

PRICE PER PERSON 37.95

Package Upgrade Options

APPETIZERS

FRESH FRUIT TRAY 2.00 PP

SOUP

LOBSTER BISQUE 2.00 PP

MARYLAND CRAB 2.00 PP

WHITE NEW ENGLAND CLAM 2.00 PP

SALAD

TEMPURA SHRIMP CAESAR 2.00 PP

ARUGULA & ROASTED BEET 2.00 PP

CANDIED PECAN & FIELD GREENS 2.00 PP

LUMP CRAB & AVOCADO SALAD 2.00 PP

FILET TIP & BLEU CHEESE SALAD 3.00 PP

ENTRÉES

JUMBO LUMP CRABCAKE 5.00 PP

STUFFED FLOUNDER WITH CRAB 5.00 PP

CHILEAN SEABASS 5.00 PP

FRUTTI DI MARE 5.00 PP

LOBSTER MAC 'N' CHEESE 2.00 PP

CARVING STATION

HONEY GLAZED VIRGINIA BAKED HAM w/ PINEAPPLES 3.00 PP

STUFFED PORK TENDERLOIN WRAPPED WITH PANCETTA, BROCCOLI RABE, ROASTED PEPPERS & FONTINA CHEESE 3.00 PP

GOURMET ROASTED TURKEY 3.00 PP

PRIME RIB 6.00 PP

BEEF TENDERLOIN (FILET MIGNON) 8.00PP

A La Carte Appetizers

Miniature Jumbo Lump Crabcakes \$3.00 each

Jumbo Gulf Shrimp wrapped in Prosciutto \$3.00 each

Large Steamed Shrimp Sauteed with Garlic & Extra Virgin Olive Oil \$16.00/lb.

Large Scallops Wrapped with Applewood Bacon \$3.00 each

Large Mushroom Caps Stuffed with Jumbo Lump Crabmeat \$3.00 each

Fresh Calamari Lightly dusted with flour, then fried
1/2 Pan \$50.00 / Full Pan \$100.00

Mussels Sauteed with a Spicy Marinara or White Wine, Lemon & Garlic Sauce
1/2 Pan \$50.00 / Full Pan \$100.00

Middleneck Clams Sauteed with White Wine, Garlic & Extra Virgin Olive Oil
1/2 Pan \$50.00 / Full Pan \$100.00

Mixed Grilled Italian Vegetable Antipasta & Sharp Provolone
18" tray \$95.00 – serves 30

16" tray \$85.00 – serves 20

12" tray \$45.00 -serves 10

Cured Italian Meat & Imported Cheese Antipasta
18" tray \$125.00 – serves 30

16" tray \$100.00 – serves 20

12" tray \$75.00 – serves 10

Bruschetta

\$1.50 each



A La Carte Appetizers

Mozzarella Caprese

18" tray \$95.00 – serves 30

16" tray \$85.00 – serves 20

12" tray \$45.00 – serves 10

Domestic Cheese with Pepperoni & Red Grapes

18" tray \$95.00 – serves 60

16" tray \$85.00 – serves 40

12" tray \$45.00 – serves 20

Imported Cheese with Baby Soppresata, Dry Capicola, Mortadella & Prosciutto di Parma

18" tray \$150.00 – serves 60

16" tray \$120.00 – serves 40

12" tray \$90.00 – serves 20

Fresh Garden Vegetables & Dip

18" tray \$95.00 – serves 60

16" tray \$85.00 – serves 40

12" tray \$45.00 – serves 20

Fresh Sliced Fruit Tray with Yogurt dipping sauce

18" tray \$95.00 – serves 40-50

16" tray \$85.00 – serves 20-30

12" tray \$45.00 – serves 10

Roasted Red Peppers in Fresh Garlic & Extra Virgin Olive Oil \$12.00/lb.

Roasted Italian Long Hots in Fresh Garlic & Extra Virgin Olive Oil \$12.00/lb.

A La Carte Appetizers

Broccoli Rabe (served warm or chilled)	\$15.00/lb.
25 pieces Cantaloupe & Honey Dew Wrapped with Imported Parma Prosciutto	\$75.00
Fresh Buffalo Mozzarella, Grape Tomato, Kalamata Olive & Basil Skewer drizzled with Pesto & Extra Virgin Olive Oil	\$3.00 each
Grilled Filet Mignon, Grape tomato, Roasted Red Pepper & Baby Portobello Skewer marinated with Rosemary & Extra Virgin Olive Oil	\$5.00 each
Assorted Finger Sandwiches on an Assortment of Mini Rolls, including Beef & Horseradish, Turkey & Dijon, Tuna & Cucumber, Egg Salad & Chicken Salad	\$100 per 50 pieces
Assorted Mini Hoagies on Italian Bread Italian, Turkey, Ham, Beef, all topped with Lettuce, Tomato, Onions, Olive Oil with Mayo, Peppers & Pickles on the side.	\$125 per 50 pcs
Chicken Fingers with BBQ & Dijon Dipping Sauce	\$100 per 100 pcs
Fried Buffalo Mozzarella with Marinara Dipping Sauce	\$100 per 50 pcs
Fried Mozzarella Cheese Sticks with Marinara Dipping sauce	\$100 per 100 pcs
Beef Franks in Puff Pastry with Spicy Mustard	\$75 per 100 pcs
Asparagus & Cheese Filo Wrap	\$100 per 50 pcs
Wing Zings	\$125 per 100 pcs
Sweet n' Spicy Wings	\$150 per 100 pcs



A La Carte Salads

Romaine & Mixed Green Tossed Salad	\$2.50 Per Person
Classic Romaine Caesar	\$4.00 Per Person
Chicken Caesar	\$5.00 Per Person
Zesty Tri-Color Bow-Tie Pasta	\$6.99/LB
Fresh String Bean with Fresh Mint	\$7.99/LB
Tortellini Salad with Fresh Carrots & Marinated Artichokes	\$9.95/LB
Fresh Spinach Salad with Crumbled Gorgonzola, Candied Walnuts & Strawberries	\$4.00 Per Person
Candied Pecan & Mixed Field Green Salad	\$4.00 Per Person



A La Carte Pasta

All of the trays below are priced for Full Trays, which feed approximately 40-50 people. Half Trays are also available and priced accordingly.

Penne Alla Pescatore Gulf Shrimp, Large Scallops & Jumbo Lump Crab in a Lobster Blush Sauce \$175.00

Penne Alla Michael Jumbo Gulf Shrimp tossed in a Creamy Lobster Blush Sauce \$120.00

Penne or Linguini Shrimp or Scallop Scampi In a Garlic, Lemon & White Wine Scampi Sauce \$120.00

Penne or Linguini Fra Diavolo Gulf Shrimp, Large Scallops, Jumbo Lump Crabmeat & Mussels tossed in a Spicy Lobster Blush Sauce with Italian Long Hot Peppers \$175.00

Penne or Linguini Frutti di Mare Large Scallops, Gulf Shrimp, Jumbo Lump Crabmeat & Chopped Baby Clams in a White Wine & Garlic Sauce \$175.00

Penne Alla Vodka Blush Vodka Sauce with Cured Parma Prosciutto & Parmigiano Reggiano \$75.00

Penne Con Broccoli Rabe Sauteed Broccoli with Fresh Garlic, Extra Virgin Olive Oil & a touch of Cream \$120.00

Penne Alla Crab All Jumbo Lump Crabmeat in a Creamy Crab Alfredo \$150.00

Penne Toscana a Medley of Fresh Italian Vegetables tossed in a Creamy Parmigiano Sauce \$95.00

Cheese Gnocchi with our Special Pomodoro Sauce \$85.00

Gnocchi All' Aspargi Asparagus Stuffed Gnocchi topped with a Creamy Alfredo Sauce & Asparagus Tips \$120.00

Ricotta Large Cheese Ravioli 65 pieces \$120.00

Wild Mushroom Ravioli 65 pieces in a silky Marsala Wine Sauce with Fresh Cremini Mushrooms \$150.00

A La Carte Pasta

All of the trays below are priced for Full Trays, which feed approximately 40-50 people. Half Trays are also available and priced accordingly.

Chicken & Broccoli Rabe Ravioli 65 pieces In a Creamy Pesto Sauce	\$150.00
Crab or Lobster Ravioli 65 pieces Topped with Jumbo Lump Crabmeat in a Creamy Crab Alfredo	\$175.00
Quattro-Formaggi Lasagna Layered with Italian Sausage, Ricotta & Mozzarella Cheeses with Fresh Pomodoro Sauce (serves 24)	\$100.00
Tortellini alla Michellino Prosciutto, Peas & Mushrooms in a Creamy Alfredo Sauce	\$95.00
Tortellini Alfredo with Parmigiano Reggiano Cheese	\$85.00
Prosciutto & Fontina Sachetti Pasta Purses stuffed with Prosciutto & Fontina Cheese in a Creamy Alfredo Sauce with Peas, Sliced Mushrooms & Pieces of Parma Prosciutto	\$95.00
Spinach & Cheese Stuffed Rigatoni	\$95.00
Eggplant Parmigiana (serves 24)	\$100.00
Stuffed Shells 50 Shells with Pomodoro Sauce	\$95.00
Cheese Manicotti 50 Manicotti with Pomodoro Sauce	\$95.00
Baked Ziti with Ricotta, Mozzarella & Fresh Basil	\$95.00
Rigatoni, Penne, or Spaghetti	\$75.00
Linguini with Clams	\$100.00
Gnocchi Gorgonzola with Portobello Mushrooms	\$125.00
Garlic Fettucine with Sausage & Broccoli Rabe	\$125.00

A La Carte Entrées

All of the trays below are priced for Full Trays, which feed approximately 40-50 people. Half trays are also available and priced accordingly.

Meatballs (3 oz Meatballs – Approx. 60) in Red Sauce	\$100.00
Sausage, Peppers & Onions	\$100.00
Top of Round Hot Roast Beef sliced thin in Au Jus	\$125.00
Whole Carved Prime Rib Certified Angus Beef (15lb. Average)	\$275.00
Beef Tenderloin with a Port & Cabernet Wine Sauce	\$275.00
Roasted Porchetta sliced thin with Fresh Garlic & Rosemary	\$125.00
Roasted Pork Tenderloin & Portobello Mushrooms with a Balsamic Fig Sauce	\$150.00
Gourmet Roasted Turkey Breast with Turkey Gravy	\$125.00
Chicken Cutlet Parmigiana	\$125.00
Chicken Piccante with Fresh Shitake Mushrooms	\$125.00
Chicken Francese with Asparagus Tips & Mushrooms	\$135.00
Chicken Marsala with Fresh Shitake Mushrooms	\$125.00
Chicken Champagne with a silky Asparagus Tip & Shitake Mushroom Champagne Sauce	\$135.00
Roasted Italian Style Chicken Breast, Leg & Thigh (50 pieces)	\$100.00
Carved Virginia Baked Ham with a delicate Honey Glaze Sauce & Tropical Pineapples	\$100.00
Veal Parmigiana 50 pieces	\$175.00
Veal Piccante 50 pieces with Shitake Mushrooms	\$175.00

A La Carte Entrées

All of the trays below are priced for Full Trays, which feed approximately 40-50 people. Half trays are also available and priced accordingly.

Veal Francese 50 pieces with Asparagus Tips & Mushrooms	\$175.00
Veal Marsala 50 pieces with Shitake Mushrooms	\$175.00
Veal Saltimbocca 50 pieces with Sweet Vermouth, Parma Prosciutto, Mozzarella di Buffalo, Fresh Mushrooms & a touch of Cream	\$225.00
Veal “Spizzate” Scallopine – Sliced Thin or Cubed	\$175.00
Grilled Baby Lamb Chops Marinated with Extra Virgin Olive Oil & Rosemary and drizzled with a Balsamic Fig Sauce	\$8.00 per chop
Chilean Sea Bass & Jumbo Gulf Shrimp with a Creamy Artichoke & Shrimp Scampi Sauce	market price
Jumbo Lump Crabcakes with a delicate Roasted Red Pepper Sauce	\$15.00 each
Grilled Tilapia 50 pieces with White Wine, Lemon, Butter & Caper Sauce	\$100.00
Grilled Atlantic Salmon 50 pieces – 4 oz over Sauteed Spinach & topped with Baby Portobello Mushrooms & drizzled in a Lobster Blush Sauce or in a Creamy Limoncello Sauce	\$175.00
Stuffed Flounder with Crab 50 pieces – 4 oz	\$200.00



A La Carte Sides

All of the trays below are priced for Full Trays, which feed approximately 40-50 people. Half trays are also available and priced accordingly.

Broccoli Rabe	\$130.00
String Beans in Garlic & Oil	\$85.00
String Bean & Potato Mix	\$100.00
Fresh Italian Vegetable Medley	\$100.00
Broccoli & Cauliflower	\$85.00
Roasted Potatoes	\$85.00
Roasted Sweet Potatoes	\$85.00
Garlic Mashed Potato	\$85.00
Sweet Mashed Potato	\$85.00
Lobster Mashed Potato	\$125.00
Creamy Chicken & Asparagus Risotto	\$100.00
Creamy Lobster Risotto in a Lobster Blush Sauce	\$125.00
Wild Mushroom & Sausage Risotto	\$125.00



A La Carte Desserts

60 piece Assorted Miniature Pastry Tray (mini cheesecakes, éclair, crème puff & cannoli)	\$120.00
10" Strawberry Shortcake (serves 15-20)	\$45.00
10" Death by Chocolate (serves 15-20)	\$45.00
Italian Rum Cake (serves 15 - 20)	\$45.00
1/4 Sheet Tiramisu (serves 10-15)	\$55.00
10" New York Ricotta Cheesecake	\$45.00
10" New York Ricotta Cheesecake with Blueberry, Strawberry or Cherry	\$60.00
Customized Full & Half Sheet Cakes for Any Occasion, please call 48 hours prior	





