

# Hors D'oeuvres

## Bites

Mozzarella Fritti \$1	Arancini \$2
Artichoke Bites \$1.5	Caprese Skewers \$2
Meatball Skewers \$1.5	Italian Sausage & Peppers Skewers \$2
Cheese Ravioli Bites \$1.5	Chicken Parmesan Bites \$2.5
Antipasto \$2.5	Meatball Sliders \$3
Antipasto Skewers \$2	Stuffed Mushrooms \$3

## Pizzas and Such

Cheese Pizza Squares \$14 (serves 12)
Pepperoni Pizza Squares \$15 (serves 12)
Bruschetta Bar \$15 (serves 20), \$30 (serves 35)
Antipasto Board \$50 Small (serves 20), \$100 Large (serves 35)

## Pasta Station

\$50 set up, \$7 per person with choice of pasta, sauce, and protein.

## Sweets

Cheesecakes Bites \$2
Brownie Bites \$2.5
Mini Cannoli \$3
Assorted Cookies \$1.5

## Wine & Beer



### Wines on Tap by the Carafe

Selections Vary by Availability

### Draft Beer by the Pitcher

Selections Vary by Availability

**Pricing and selections may vary**

# Catering Pans

	Half Pan	Full Pan
<b>Salads and Bread</b>	(serves 15)	(serves 30)
<b>House Salad</b> -Olives, tomatoes, cucumbers, pepperoncini's & carrots all on a bed of fresh Romaine	\$30	\$55
<b>Caesar Salad</b> -Classic Caesar salad, romaine dressed with creamy Caesar dressing, croûtons & Parmesan	\$45	\$85
<b>Caprese Salad</b> -Heirloom tomatoes, fresh burrata cheese, fresh basil, EVOO, balsamic reduction	\$100	\$190
<b>Antipasto</b> -An array of Italian meats, cheeses, olives & vegetables	\$75	\$140
<b>House made Bread by the Loaf</b>	\$10/loaf	
<b>Garlic Bread</b>	\$20/loaf	
<b>Pasta Entrees</b>	<b>Half Pan</b>	<b>Full Pan</b>
<b>Fettuccine Alfredo</b> -Fettuccini folded into a heavy parmesan-garlic sauce, without chicken	\$105	\$200
<b>Fettuccine Alfredo</b> -Fettuccini folded into a heavy parmesan-garlic sauce, with chicken	\$120	\$210
<b>Baked Ziti with Meat Sauce</b> -Classic baked ziti with meat sauce	\$105	\$210
<b>Spaghetti a la Bruzzi</b> -Angel Hair Pasta, mushrooms, & meat sauce topped with Italian cheeses	\$105	\$200
<b>Spaghetti with Meat Sauce</b>	\$70	\$135
<b>Baked Entrees</b>	<b>Half Pan</b>	<b>Full Pan</b>
<b>Baked Chicken Parmesan</b> -Chicken breast baked in tomato sauce & covered with Italian cheeses	\$90	\$175
<b>Eggplant Parmesan</b> -Breaded eggplant in tomato sauce, covered with Italian cheeses & oven baked	\$80	\$155
<b>Baked Rosemary Chicken</b> -Chicken breast marinated with rosemary & garlic, grilled to perfection	\$80	\$155
<b>Chicken Marsala</b> -Chicken breast sautéed in a rich sweet marsala sauce with mushrooms	\$90	\$175
<b>Chicken Piccata</b> -Chicken breast sautéed in Italian spices, in a white wine lemon cream sauce with capers	\$90	\$175
<b>Veggie Lasagna</b> - Thin sheets of homemade noodles layered w/ a combo of Italian cheeses & fresh veggies	\$85	\$160
<b>Lasagna</b> - Thin Sheets of homemade noodles layered with a combination of Italian cheeses and meat sauce	\$95	\$180
<b>Starches</b>	<b>Half Pan</b>	<b>Full Pan</b>
<b>Tortellini Pasta Salad, Spaghetti, Ziti</b>	\$40	\$75
<b>Vegetables</b>		
<b>Broccoli, Green Beans, or Vegetable Medley</b>	\$40	\$75
<b>Lunch Pack</b>		
<b>House Bread, House Salad, and Choice of Entrée ( serves 4-6)</b>		
Lasagna (\$60)		
Spaghetti a la Bruzzi (\$60)		
Baked Ziti, with or without Meat (\$50/\$60)		
Fettuccine Alfredo, with or without Grilled Chicken (\$50/\$60)		

\*Additional Charges May Apply