



## Catering Menu

- **Half Trays** serves around 6-8 ppl - **Full Trays** serves around 10-12 ppl.
- For Easter orders cut off Day is Friday March 22<sup>nd</sup> for Pick up March 29<sup>th</sup> and 30<sup>th</sup>.
- All the Trays will be ready to pick up Fresh Frozen or Fresh, baking instructions will be provided.

### Chicken Parmesan

- Thin sliced and crispy Chicken topped with our homemade Marinara sauce, imported grated Parmesan, and shredded Mozzarella.  
Half Tray \$60 Full Tray \$120

### Chicken Piccata

- Lightly Breaded Chicken Chunks with a rich White Wine Lemon Sauce with Capers.  
Half Tray \$60 Full Tray \$120

### Chicken Marsala

- Lightly Breaded Chicken Chunks in a Marsala wine reduction sauce and butter sauteed mushrooms.  
Half Tray \$60 Full Tray \$120

### Eggplant Parmesan

- Thin cut crispy eggplants with a homemade Marinara sauce layer, Mozzarella cheese and fresh herbs.  
Half Tray \$50 Full Tray \$100

### Eggplant Rolettini

- Crispy Eggplant cut Lengthwise and Rolled with a Fresh Herbs and Garlic Ricotta Mix, Topped with Homemade Marinara sauce, and Mozzarella cheese.  
Half Tray \$50 Full Tray \$100

### Eggplant Palermitana

- Round Cut Crispy Eggplants layered with Fresh Herbs and Garlic Ricotta Mix, topped with Homemade Marinara sauce, and Mozzarella cheese.  
Half Tray \$50 Full Tray \$100

### Eggplant Lasagna

- Oven Baked Crispy Eggplants perfectly layered with pre-cooked lasagna sheets, homemade Marinara Sauce, Fresh Herbs and Garlic Ricotta Mix, and Mozzarella cheese.  
Half Tray \$60 Full Tray \$120



## Meat Lasagna

- Our Sicilian Meat sauce is made with fresh ground Pork & Beef with green peas, layered 4 times with pre-cooked pasta sheets, Fresh Herbs and Garlic Ricotta Mix, Homemade Marinara sauce, and Mozzarella cheese.

Half Tray \$60 - Full Tray \$120

## Veal Parmesan

- Thinly sliced and crispy Veal leg cutlet, topped with homemade Marinara sauce, imported grated Parmesan and Mozzarella cheese.

Half Tray \$70 - Full Tray \$140

## Sausage, Peppers & Onions



- Homemade Italian Sweet Sausages roasted and sliced tri-color Bell Peppers & and yellow Onions tossed with Olive oil and house seasonings.

Half Tray \$50 - Full Tray \$100

## Stuffed Shells



- Ricotta, Parmesan and Mozzarella mixed with fresh Herbs stuffed Jumbo pasta shells, topped with Homemade Marinara sauce and Mozzarella cheese.

Half Tray \$45 – Full Tray \$90

## Manicotti



- Manicotti pasta stuffed with three cheeses (Ricotta, Imported Parmesan, and Mozzarella) topped with our homemade Marinara sauce and Mozzarella cheese.

Half Tray \$45 – Full Tray \$90

## Baked Ziti

- Our Sicilian homemade meat sauce mixed with Fresh Herbs and Garlic Ricotta Mix, and Ziti pasta topped with Mozzarella cheese.

Half Tray \$60 – Full Tray \$120

## Ricotta Ziti



- Herbs & Ricotta Mixed with Ziti pasta, topped with imported grated Parmesan cheese.

Half Tray \$45 – Full Tray \$90



## Spaghetti & Meatballs

- Traditional Homemade Meatballs (Veal, Beef, Pork) mixed with homemade Marinara sauce and spaghetti pasta.

Half Tray \$45 – Full Tray \$90

## Charcuterie Boards

Small Tray- 3 Meats, 3 Cheeses, Olives, bruschetta toast. 3-4 ppl - \$90

Big Tray- 3 Meats, 3 Cheeses, Olives, and bruschetta toasts. 6-8 ppl. - \$150

- **Porchetta Roast - Feeds 4-6 ppl \$ 14/lb.**

- Stuffed Porchetta with Prosciutto di Parma and Spices.

- (Roasting Instructions will be provided)

- **Leg of Lamb Roast \$ 17/lb.**

- Stuffed lamb with Spices.

- (Roasting Instructions will be provided)

## Celebration Cakes

- **Tiramisu Celebration Cake** is a light sponge cake delicately soaked in a custom espresso mixture, then layered with Italian imported mascarpone cream, finished with a dusting of cocoa powder and ladyfinger wrapping. Serves 8-10 ppl \$48.
- **Limoncello Mascarpone Celebration Cake** is a refreshing combination of Sicilian lemon infused sponge cake and Italian mascarpone topped with Belgian white chocolate curls. Serves 8- 10 ppl \$48.
- **Italian Rainbow Celebration Cake** consists of three colorful sponge cake layers in the Italian colors of red, white, and green are filled with a sweet raspberry jam and almond marzipan. Covered is a rich, chocolate fudge buttercream, surrounded with chocolate sprinkles and topped with decadent chocolate icing and a rainbow cookie. Serves 8-10 ppl - \$52.