



HOLIDAY CATERING MENU

APPETIZERS

Hot Spinach-Artichoke Dip, Buffalo or BBQ Chicken Ranch Dip

Served with Grilled Pita &
Crackers

Serves 10

\$44.95

Our Gourmet Charcuterie Tray

An Array of Imported &
Domestic Cured Meats &
Cheeses:

Blueberry Goat Cheese, Smoked
Gouda, Maytag Blue Cheese, Creamy
Boursin and Fontina, Prosciutto De
Parma, Grilled Chicken-Apple
Sausage, Delallo Cracked Pepper
Salami, Parma Sopressata, Marinated
Olives, Cured Tomatoes, Dried Fruit
Compote, Roasted Cashews Garlic
Crostini & Grilled Italian Flatbreads

6-8 People

\$60

8-10 People

\$150

Shrimp Cocktail platter

Choice of Classic, Citrus
Grilled, or Basil Pesto Grilled
Shrimp

25 pc

\$50

50 pc

\$100

100 pc

\$175

Garden Vegetable Tray

Array of the freshest Vegetables
Served with Ranch or Blue Cheese
& Red Pepper Hummus

8-10 people

\$39.95

16-20 people

\$59.95

Wood Oven Roasted Vegetable Platter

Our Signature Wood Oven Roasted
Zucchini, Yellow Squash, Eggplant,
Bell Peppers, Portobello Mushrooms,
Carrots & Red Onions, Drizzled with
Roasted Garlic Oil & Balsamic Glaze

8-10 people

\$49.95

16-20 people

\$79.95

Sherry Crab & Brie Dip

Triple Cream Brie Cheese,
Sherry Wine and Maryland
Crabmeat. Served with
Crackers & Crostini

Serves 10

\$64.95

Grand Anti Pasta

Prosciutto De Parma, Sopressata,
Genoa Salami. Grilled Sweet & Hot
Sausages, marinated artichokes,
cured olives, wood oven roasted
peppers, fresh marinated baby
mozzarella & tomatoes in olive oil
& balsamic vinegar

8-10 People

\$64.95

16-20 People

\$114.95

MINI HORS D'OEUVRES

Priced Per 24 Pieces

Vegetable Spring Rolls

Ginger-Orange Sauce

\$48

Spanikopita

\$48

Sausage or Spinach Stuffed Mushrooms

\$48

Tempura Chicken Lollipops

Sweet Chili Sauce

\$48

Butternut Squash Risotto Cakes

\$45

Cucumber Rounds with Herbed Cream Cheese

\$42

Pork Pot stickers Ginger-Orange Sauce

\$60



HOLIDAY CATERING MENU

ENTREES

Classic Butcher Cuts of Beef available upon request:

Slow Roasted
Angus Prime Rib
Roast

Market Price

Classic Beef Wellington

Grilled Beef Tenderloin
with Mushroom Duxelle
Wrapped in Puff Pastry
Then Oven Baked

*Average 4lb
\$220*

Char-Grilled Beef Tenderloin Tray

Served Chilled with Horseradish
& Dijon Sauce, Rustic Slider
Rolls, Sliced Roma Tomatoes &
Shaved Red Onions

*Average 4lb
\$220*

Sautéed Chicken Romano

Half Full
\$45 \$90

Classic Italian Meatballs

Half Full
\$50 \$100

Meat & Cheese Lasagna or Eggplant Parmesan

Half Full
\$37.50 \$75

Penne Alla Vodka

Half Full
\$30 \$60

Cranberry Almond Stuffed Porklion

Half Full
\$45 \$90

Ginger, Orange, Clove Glazed Ham

Half Full
\$40 \$80

Wood Oven Roasted Turkey Breast w/ Gravy

Half Full
\$45 \$90

Grilled Chicken Penne Carbonara

Half Full
\$40 \$75

Lemon, Garlic, Mint Seared Pork Tenderlion

Half Full
\$45 \$90

Classic Stuffed Shells

Half Full
\$37 \$70

HALF PAN SERVES 8-10 | FULL PAN SERVES 16-20

Quiche Lorraine (Bacon, Swiss, Leeks)

\$14.99

*Quiche Florentine (Spinach, Parm, Feta,
Oven Roasted Tomatoes)*

\$14.99

Please Note Chicken Tenders, Our Famous Wings or Baked and Fried Chicken Also Available



HOLIDAY CATERING MENU

SIDES

Regular Sides

\$25 Half Plan

Parmesan Roasted Brussels Sprouts

Roasted Potatoes

Mashed Potatoes

Bistro Vegetables

Brown Sugar Roasted Sweet Potatoes

Premium Sides

\$40 Half Plan

Scalloped Potatoes

Balsamic Grilled Asparagus

Green Beans with Panchetta

5 Cheese Mac n Cheese

Mashed Sweet Potatoes with Marshmallow

SALADS

Classic Garden Salad

Tomatoes, Cucumbers, Carrots, Red Onions and Choice of Dressing

Serves 6-10

\$34

Christmas Salad

Spiced Pecans, Dried Blueberries, Danish Blue, Pickled Onion, Mixed Greens with Fig White Balsamic

Serves 6-10

\$45