



2025 Catering Menu

Silver Buffet

Choice of 2 Entrées
Choice of 3 Sides
Choice of 1 Salad

Gold Buffet

Choice of 3 Entrées
Choice of 3 Sides
Choice of 1 Salad

Salads

Tossed Salad
Caesar Salad
Roasted Sweet Peppers, Mozzarella & Assorted Olives
Chopped Salad
Wedge Salad
Caprese

Entrées

Rosemary Crusted Pork Loin
Chicken Marsala or Lemon Chicken
Chicken Francese
Roast Turkey Breast
Rigatoni with Broccoli Di Rabe
Chicken Parmigiana
Veal Parmigiana
Sausage & Peppers in Red or White
Penne Pasta with Vodka Sauce

Rosemary Chicken
Salmon with Citrus, Garlic Butter or Teriyaki
Sliced Top Round or Sirloin of Beef
Traditional Spaghetti
Italian Meatballs & Sausage
Lasagna (Cheese, Meat, or Vegetable)
Shrimp and Pasta in Alfredo Sauce
or Aglio E Olio
Choice of Pasta, Marinara or Alfredo Sauce

Sides

Roasted Red Bliss Potatoes
Garlic Mashed Potatoes
Green Bean Almondine

Zucchini & Potato with Plum Tomatoes
Saffron Rice
Seasonal Steamed Vegetable

Included

Chef's Choice Assorted Rolls or Sliced Breads

Minimum is 30

Based on availability, inquire for additional selections or substitutions



2025 Catering Menu



Hors d'oeuvres

Accompanied with Full Menu

Choice of 3 Appetizers

Choice of 4 Appetizers

Choice of 5 Appetizers

Stand Alone

Choice of 3 Appetizers

Choice of 4 Appetizers

Choice of 5 Appetizers

Cheese Steak Egg Rolls

Mini Beef, Shrimp or Chicken Taco Supreme

Baked Artichoke Crostini

Traditional Bruschetta

Street Corn Scoops

Spring Rolls

Caprese with Basil Pesto Skewer

Prosciutto and Melon Skewer

Curried Chicken Satay

Marinated Flank Steak Satay

Marinated Chicken Satay

Mama's Italian Meatball

Ricotta and Sweet Pea Bruschetta

House Variety Mini Quiche

Buffalo Chicken

Pot Stickers

Mac & Cheese Cups

Chicken Wings

Chicken Tenders

Buffalo Chicken Meatball

Pigs in a Blanket

Spanakopita *vegetarian

Lemon Skewered Artichokes *vegetarian,
vegan, dairy free

Marinated Chicken Kabobs *dairy free,
gluten free

Mini Beef Wellington *additional per person
*dairy free, gluten free

Lollipop Lamb Chops *additional per person

Lobster Toast *additional per person *hot or cold

Bacon Wrapped Scallops *additional per person
*gluten free, dairy free

----- Additional Selections -----

Accompanied with Full Menu

Stand Alone

Butler Service additional, upon request

Minimum is 30

Based on availability, inquire for additional selections or substitutions





2025 Catering Menu

Stationary Display Hors d'oeuvres

Antipasti

With full menu
Stand Alone

Cheeses: Parmigiano Reggiano, Marinated Ciliegine, Prima Donna, Cheese Spreads

Charcuterie: Hot Coppa, Pepperoni, Sweet Soppressata

Antipasti: Pepper Shooters, Marinated Cerignola Olives, Grilled Eggplant, Grilled Zucchini, Pecorino-dusted Asparagus, Marinated Mushrooms, Roasted Red Peppers

Accompaniments: Chardonnay Rustica, Miche, Baguette, Crostini, Flatbread,
Fig Jam, Dried Apricots, Grapes

Seafood Bar

With Full Menu (3 Items)
Stand alone (3 items)

Jumbo Shrimp Cocktail, Crab Claws, Oysters on the Half Shell,
Maine Lobster Cocktail, Oyster Shooters, Shallot Mignonette,
Classic Cocktail Sauce, Marie Rose Sauce, Lemon Wedges

Build Your Own Slider Stations

With Full Menu
Stand alone
all toppings included

Proteins: Breaded Chicken Cutlets, Beef Patties, Italian Sausage, Grilled Portobello
Mushrooms, Brioche Slider Buns

Toppings: Sharp Provolone, Mozzarella, Roasted Red Peppers, Broccoli Rabe, Cheese
Spreads, Caramelized Onions, Tomatoes, Lettuce, Pickles, Ketchup, Mustard

Minimum is 30

Based on availability, inquire for additional selections or substitutions