



OFF-PREMISE PARTY HELPERS

FOOD BY THE PAN (serves approximately 20 people)

- Lasagna Bolognese \$145
Fresh layers of pasta, assorted cheeses and homemade meat sauce
- Vegetarian Lasagna \$130
Fresh layers of pasta, ricotta cheese and spinach
- Penne with meat sauce \$80
- Penne with tomato basil \$70
- Risotto suppli (80 pieces) \$110
- Roasted rosemary chicken (48 pieces) \$140
- Herb-breaded chicken breast with a fresh Marinara sauce (24 – 4oz pieces) \$145
- Chicken scaloppini with mushroom wine sauce (24 – 4oz pieces) \$145
- Riblets (approximately 100 pieces) served with homemade BBQ sauce \$140
- Grilled Sausages with sautéed peppers (24 cut in half) \$100
- Cheeseburger Sliders (24 sliders) \$100
- Herb-roasted or Garlic mashed Potatoes \$75
- Honey Glazed Carrots \$45 or Seasonal Vegetables \$80

PRICES ARE SUBJECT TO CHANGE AND APPLICABLE TAXES

Customized menus and dietary options (dairy free, gluten free, vegetarian & vegan) are available upon request. To accommodate your request, services and cancellations must be made at least 48 hours in advance. Prices do not include service, staff, or rentals. Off-premise catering: Disposable cutlery, paper napkins, plates and cups please add \$2.50 per person, china and cutlery add \$4.50 per person, chafing dishes with sternos are \$10 each, linen tablecloths are priced accordingly. City delivery add \$25 and County delivery add a minimum \$40. Service, staff and other rentals available on request – fees apply.