



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

Herb-roasted or garlic mashed potatoes \$75

Honey glazed carrots \$45 or Seasonal vegetables \$80

Caesar Salad (serves 25 people) \$100

Crisp romaine lettuce with lemon, bacon, croutons, parmesan cheese and creamy caesar dressing

Garden salad with roasted cherry tomatoes in our house vinaigrette (serves 25 people) \$70

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.