



## **OFF-PREMISE PARTY HELPERS**

**FOOD BY THE PAN (serves approximately 20 people)**

Lasagna Bolognese \$100  
Fresh layers of pasta, assorted cheeses and homemade meat sauce

Vegetarian Lasagna \$90  
Fresh layers of pasta, ricotta cheese and spinach

Penne with meat sauce \$60

Penne with tomato basil \$50

Risotto suppli (80 pieces) \$80

Roasted rosemary chicken (48 pieces) \$100

Herb-breaded chicken breast with a fresh Marinara sauce (24 – 4oz pieces) \$145

Chicken scaloppini with mushroom wine sauce (24 – 4oz pieces) \$105

Riblets (approximately 100 pieces) served with homemade BBQ sauce \$100

Grilled Sausages with sautéed peppers (24 cut in half) \$75

Cheeseburger Sliders (24 sliders) \$75

Herb-roasted or Garlic mashed Potatoes \$55

Honey Glazed Carrots \$35 or Seasonal Vegetables \$60

### **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.