



Basic Buffet

Order Ala Carte from Our Tray Menu

Delivery and Set-up Fee of \$35 Includes: Delivery of trays, buffet set-up, wire chaffing racks, sterno's; plastic serving utensils. For an additional \$5 per person, we will supply: plastic plates; plastic utensils; napkins; soda; and plastic cups. Small trays serve approximately 6-8 people and large trays serve approximately 12-16 people.

Appetizers

	Sm.	Lg.
Grilled Portobello Mushrooms GF - With goat cheese and chopped tomatoes on romaine	\$40	\$80
Sliced Tomato and Mozzarella GF - Served with pesto sauce	\$40	\$80
Cold Antipasto GF - Marinated artichokes, roasted peppers, assorted olives, cured meats & assorted cheeses	\$80	\$150
Fried Calamari GF - With marinara sauce	\$55	\$100
Gulf Shrimp Wrapped GF in Prosciutto and topped with warm pesto	\$60	\$115
Baked Clams - With herbed breadcrumbs and light butter sauce	\$55	\$100
Stuffed Mushrooms GF Vegetable or sausage with light Marsala Sauce	\$50	\$90
Rice Balls - With marinara sauce	\$40	\$80
Potato Croquettes GF	\$45	\$85

Salads

	Sm.	Lg.
Tricolor Salad GF - Arugula, radicchio and endive with a balsamic vinaigrette	\$40	\$75
Warm Goat Cheese and Roasted Beet Salad GF - Mesclun greens with candied pecans & raspberry vinaigrette	\$50	\$95
Classic-style Caesar GF - with shaved pecorino Romano and croutons (no croutons on gluten free)	\$40	\$75
House Salad GF - With romaine, tomatoes, roasted red peppers, onions & croutons with balsamic vinaigrette	\$40	\$75

Assorted Wraps

	Sm.	Lg.
Five wraps in a half tray or ten wraps in a full tray. Choice of: Salmon Dill Wrap, Broadway Steak Wrap, Chicken Caesar, Chicken Goat Cheese Pecan, Grilled Vegetable Wrap	\$50	\$100

Pastas (Gluten Free substitute penne or spaghetti \$10 extra for half tray and \$20 extra for full tray)

	Sm.	Lg.
Baked Ziti GF	\$50	\$90
Stuffed Shells	\$50	\$90
Penne alla Vodka GF	\$50	\$90
Fettuccine Alfredo GF	\$50	\$90
Farfalle Primavera GF - Bow-tie pasta with broccoli, zucchini, yellow squash & carrots in garlic & oil sauce	\$50	\$90
Cappellini alla Rosa con Pollo GF - Angel hair with chicken and assorted vegetables in a rosé sauce	\$55	\$100
Rigatoni Gorgonzola con Gamberi GF - Pan-seared shrimp, spinach & tomatoes in a Gorgonzola cream sauce	\$60	\$110
Linguine with Broccoli Rabe & Sausage GF - in a light garlic and oil sauce	\$60	\$110
Tortellini alla Panna - Ham, peas & mushrooms in a cream sauce	\$50	\$90
Fettuccine con Gamberi e Pollo Florentine GF - Shrimp, chicken, fresh spinach and mushrooms in a creamy garlic sauce	\$75	\$140
Linguine del Pescatore Fra Diavolo GF - Shrimp, scallops, clams and mussels in a spicy marinara sauce	\$85	\$165
Cheese Ravioli Marinara or Bolognese	\$50	\$90
Farfalle Aglio Olio GF - With spinach, mushrooms sautéed in fresh garlic and virgin olive oil	\$55	\$100
Gnocchi Bolognese - Potato pasta with fresh meat sauce	\$50	\$95
Linguine con Vongole GF - With red or white clam sauce	\$55	\$100
Penne Classico GF - Seasoned sweet sausage and tomatoes in a fresh pink sauce	\$55	\$100



Entrees

	Sm.	Lg.
Sausage & Peppers GF	\$50	\$95
Eggplant Parmigiana GF	\$50	\$95
Eggplant Rollatini - GF Stuffed with mozzarella and ricotta topped with marinara	\$55	\$100
Meatballs in Marinara Sauce	\$55	\$100
Chicken Parmigiana GF - Chicken cutlets topped with mozzarella with a marinara sauce	\$55	\$100
Chicken Bianco GF - Chicken medallions, artichoke hearts, mushrooms and tomatoes in a white wine sauce	\$55	\$100
Chicken alla Papazzio GF - Layers of chicken, eggplant, mushrooms, tomatoes & mozzarella over fresh spinach	\$60	\$110
Chicken Francaise GF - Egg-battered chicken sautéed in lemon and white wine	\$55	\$100
Chicken Piccata GF - Medallions of chicken with capers in a lemon, white wine sauce	\$55	\$100
Stuffed Chicken Rollatini GF - Stuffed with basil, mozzarella, roasted red peppers and prosciutto in a filetto di pomodoro sauce	\$55	\$100
Chicken Marsala GF - Medallions of chicken with mushrooms in a Marsala wine sauce	\$55	\$100
Chicken Scarpariella GF - Medallions of chicken with sausage, peppers, onions and potatoes in brown sauces	\$60	\$110
Veal Parmigiana GF - Veal cutlets topped with mozzarella in a marinara sauce	\$75	\$140
Veal Saltimbocca GF - Veal scaloppine layered with eggplant, prosciutto and mozzarella on a bed of spinach	\$75	\$140
Veal Marsala GF - Medallions of veal with mushrooms in a Marsala wine sauce	\$75	\$140
Veal Piccata GF - Medallions of veal with capers in a lemon, white wine sauce	\$75	\$140
Marinated Skirt Steak (Sliced) GF - With peppers and onion in a barbecue sauce	\$85	\$175
Shrimp & Scallops Provençal GF - Sautéed tomatoes, onion and eggplant with an Provençal herb sauce with cappellini	\$90	\$170
Shrimp Scampi GF Shrimp with garlic and herb sauce over risotto	\$80	\$155
Salmon Lemon Basil GF - Broiled and topped with a lemon basil sauce	\$90	\$175
Horseradish Crusted Salmon - Broiled and topped with a horseradish bread crumb topping	\$90	\$175
Champagne Dill Salmon - Broiled and topped with a Champagne Dill sauce	\$90	\$175
Chicken Fingers	\$50	\$95

Sides

	Sm.	Lg.
French Fries	\$30	\$60
Broccoli Rabe and Sausage GF - Sautéed in olive oil & garlic	\$55	\$100
Portobello Risotto GF	\$45	\$85
Spinach GF - Sautéed in butter and topped with Pecorino Romano	\$45	\$85
Garlic Mashed Potatoes GF	\$45	\$85
Sautéed Assorted Vegetables GF In garlic & oil	\$45	\$85

