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"BALL" APPETIZERS

HOMEMADE MINI MEATBALLS

Nonna's Own Recipe made with Plenty of Fresh Grated Parmigiano Reggiano. Served in Homemade Tomato Sauce with Fresh Basil. (\$12/dozen, Minimum 8 dozen)

COCKTAIL MEATBALLS

Homemade Mini Meatballs in Choice of a Mushrooom Marsala Demi Glace (\$16/dozen) or "Swedish Style" (\$12/dozen) (Minimum 8 Dozen)

PANZAROTTI

Fried Potato Croquettes Filled with Parmesan, Diced Ham & Mozzarella (\$21/dozen - Minimum 4 Dozen)

SPINACH & RICOTTA CROQUETTES

A Roman Specialty. Ricotta Cheese, Spinach and Mozzarella are Blended with a Touch of Nutmeg, Parmesan & Fresh Cracked Black Pepper. Formed into Small Ovals, Breaded & Fried (\$21/dozen - Minimum 3 Dozen)

BRUSCHETTA AND CROSTINI - (Minimum 3 Dozen)

TRADITIONAL TOMATO BASIL BRUSCHETTA

Toast Rounds Rubbed with Garlic - Topped with Chopped Plum Tomatoes, Fresh Basil & Olive Oil (\$15/Dozen)

HERBED MUSHROOM BRUSCHETTA

with Melted Smoked Provolone (\$18/Dozen)

CROSTINI CAPRESE

Homemade Pesto, Fresh Mozzarella and Tomato (\$18/Dozen)

CHICKEN - (Minimum 3 Dozen)

BUFFALO WINGS

Served in Hot Sauce with Celery and Bleu Cheese Half Pan (30): \$24.95, Full Pan (60): \$45.95

PANKO AND BASIL CRUSTED CHICKEN TENDERS

Tenderloin of Chicken Breaded with a Crispy Coating of Japanese Breadcrumbs, Fresh Basil and a Touch of Parmesan \$20/dozen

CHICKEN TENDERS

Breaded and Fried Chicken Tenderloins Served with Honey Mustard and Barbecue Dipping Sauces

BUFFALO TENDERS

Breaded & Fried - Dipped in Buffalo Hot Sauce

\$20/dozen

PESTO CHICKEN SKEWERS

Pesto Brushed Grilled Chicken, Fresh Mozzarella and Grape Tomatoes (\$24/Dozen)

TUSCAN CHICKEN SKEWERS

Marinated with a Fresh Rosemary & Balsamic Glaze and served with a Roasted Tomato Portobello Dipping Sauce (\$26/Dozen)

SWEET BOURBON BARBECUE CHICKEN TENDERS

(\$24/Dozen)

CHICKEN SALTIMBOCCA

With Prosciutto, Provolone and Fresh Sage (\$24/Dozen)

"PIZZA" APPETIZERS - (MADE WITH FRESH PIZZA DOUGH)

SAUSAGE & PEPPER ROLLS

Sweet Italian Sausage, Sauteed Onions, Sweet Peppers, Tomato Sauce and Mozzarella Rolled inside Pizza Dough and Sliced into Individual Pieces (Sold in Increments of 24) (\$25.95/2 Dozen)

VEGETABLE ROLLS

Broccoli, Spinach, Tomatoes, Mushrooms, Onions, Tomato Sauce and Mozzarella Rolled inside Pizza Dough and Sliced into individual Pieces (Sold in Increments of 24) (\$25,95/2 Dozen)

CHICKEN FAJITA ROLLS

Grilled Strips of Marinated Chicken, Grilled Onions & Peppers, Cheddar & Fresh Cilantro Rolled inside Pizza Dough and Sliced into Individual Pieces (Sold in Increments of 24) (\$25.95/2 Dozen)

SICILIAN TOMATO PIE STRIPS

Thick Crust Sicilian Tomato Pie with Light Garlic cut into Individual Strips (36 Large or 48 Small Pieces - \$15.50)

CHEESE STEAK FOCACCIA BITES

Fresh Baked Dough Topped with Homemade Pizza Sauce, Fresh Grilled Steak, Grilled Onions and Melted American Cheese (36 Large Appetizer Pieces - \$29.95)

GARLIC KNOTS

Little Knots of Fresh Dough Brushed with Garlic Oil, Herbs and Parmesan (50 Knots: \$15, 100 Knots: \$30)

PIZZA PINWHEELS (\$29.95 - 20 PIECES)

Fresh Dough with Choice of Filling - Rolled and Sliced into Little Pinwheel Appetizers and Served with Tomato Sauce for Dipping. Sold in Increments of 20.

Ham and Cheese Pinwheels: Ham & Mozzarella Stromboli Pinwheels: Ham, Salami & Mozzarella Pepperoni Pinwheels: Pepperoni & Mozzarella

Spinach Pinwheels: Spinach with a Touch of Garlic & Mozzarella

SEAFOOD

MINI CRAB CAKES

Homemade with Choice of Roasted Red Pepper Dip or Remoulade (\$35/Dozen - Minimum 3 Dozen)

MINI SALMON CAKES

A Cousin of the Crab Cake made with Fresh Salmon & Scallions (Served with Choice of a Lemon Cucumber Sauce or Roasted Red Pepper Dip) (\$30/Dozen)

SMOKED SALMON DISPLAY

Served with Creamed Horseradish Sauce and Whipped Lemon-Chive Cream Cheese (Traditional Accompaniments of Capers, Egg, Red Onion & Cucumber) (Serves 16-20: \$89.95)

MUSHROOMS STUFFED WITH CRAB

Grilled Mushrooms Stuffed with a Backfin Lump Crab (30 Pieces: \$75, 45 Pieces: \$110, 60 Pieces: \$150)

SCALLOPS WRAPPED IN BACON

Large Sea Scallops Wrapped in Bacon - Served with Choice of Cocktail Sauce or a Dijon Horseradish Cream Sauce (\$36/Dozen)

SHRIMP & SCALLOP BROCHETTE

Grilled with a Lemon Garlic Marinade (\$48/Dozen)

SHRIMP WRAPPED IN BACON

Large Shrimp Wrapped in Bacon (Served with Choice of Cocktail Sauce or a Dijon Horseradish Cream Sauce) (\$30/Dozen)

SESAME SHRIMP SKEWERS

With Pineapple, Cherry Tomatoes and an Asian Marinade (\$32/Dozen)

GRILLED MARGARITA SHRIMP

Served with a Creamy Avocado Dip (\$30/Dozen)

SHRIMP AL POMODORO

Large Shrimp Sauteed with Garlic, Olive Oil, Fresh Chopped Plum Tomatoes, Stock and Wine (\$28/Dozen)

SHRIMP FRANCAISE

Dipped in an Egg & Cheese Batter then Finished with a Lemon-Butter Sauce (\$28/Dozen)

GRILLED LEMON GARLIC SHRIMP

Served with Cocktail Sauce for Dipping (\$28/Dozen)

TRADITIONAL SHRIMP COCKTAIL WITH CHOICE OF 2 DIPPING SAUCES

Tomato-Basil, Traditional Cocktail Sauce, Lemon Garlic Aioli or a Remoulade (\$30/Dozen)

VEGETABLE BASED

CAPRESE SKEWERS

Fresh Mozzarella, Fresh Basil & Grape or Cherry Tomatoes (\$18/Dozen)

EGGPLANT ROULADE

Grilled Eggplant Rolled and Stuffed with a Choice of: Spinach/Ricotta or Ricotta/Diced Ham/Fresh Basil Filling - Topped with Tomato Basil Marinara (Full Pan: \$79.95 - 30 Pieces)

MUSHROOMS STUFFED WITH CRAB

Grilled Mushrooms Stuffed with a Backfin Lump Filling (30 Pieces: \$70, 45 Pieces: \$110, 60 Pieces: \$140)

FRESH STUFFED MUSHROOM CAPS (AVAILABLE IN 10 VARIETIES): (\$20/DOZEN - MINIMUM 3 DOZEN)

Chicken, Spinach and Bacon

Spinach, Sausage & Pine Nuts

Spinach/Ricotta

Sausage and Grilled Onion

Broccoli Rabe & Sausage

Broccoli Rabe & Pancetta

Polenta & Parmesan

Porcini & Camembert

Bleu Cheese and Walnuts

Leek, Fennel & Goat Cheese

BREADED FRIED MUSHROOMS

Marinara for Dipping

Half Pan (40): \$25 Full Pan (95): \$50

PROSCIUTTO WRAPPED ASPARAGUS

(\$24/Dozen - Minimum 3 Dozen)

CRISPY ASPARAGUS STRAWS

Asparagus & Garlic Herb Boursin Cheese Wrapped in Phyllo, Baked until Crispy with a Sprinkling of Fresh Grated Parmigiano Reggiano (\$25.95/Dozen - Minimum 3 Dozen)

ROASTED RED SWEET PEPPERS

Freshly Fire Roasted and Marinated with Garlic and Olive Oil - Served with our own Fresh Baked Bread Sticks (Small - Serves 10: \$25, Large - Serves 20: \$45)

SPINACH RICOTTA CROQUETTES

A Roman Specialty - Spinach, Ricotta Cheese and Mozzarella Blended with a Touch of Nutmeg - Formed into Small Ovals, Breaded & Fried. (\$21/Dozen - Minimum 3 Dozen)

VEGETABLE ROLLS

Broccoli, Spinach, Tomatoes, Mushrooms, Onions, Tomato Sauce and Mozzarella Rolled inside Pizza Dough (sold in increments of 24) (\$25.95/2dozen)

ONION RINGS

Half Pan (30): \$18 Full Pan (60): \$36

CHEESE BASED

FRIED RAVIOLI

with Choice of Marinara or Arrabbiata Dipping Sauce

Half Pan (30 Pieces): \$29.95, Full Pan (70 Pieces): \$69.95

MOZZARELLA STICKS

Side of Marinara

Half Pan (24 Pieces): \$25, Full Pan (57 Pieces): \$55

POPPERS

Jalapeno Peppers with Cream Cheese Filling - Breaded & Fried Half Pan (30 Pieces): \$30, Full Pan (60 Pieces): \$60

MINI "GRILLED CHEESE"

Grilled Mini Crostini Rounds with Choice of Filling (\$22/Dozen)

Caprese - Fresh Mozzarella, Fresh Basil & Tomato

Smoky Salami - Smoked Provolone & Imported Salami

Roasted Pepper - Freshly Roasted Red Sweet Peppers, Imported Ham & Provolone

GOAT CHEESE MEDALLIONS

Breaded with Panko & Flash Fried. Served with Tomato-Basil Bruschetta Salad (\$20/ Dozen - Minimum 2 Dozen)

FRESH MOZZARELLA WRAPPED IN PROSCIUTTO

Drizzled with Choice of Balsamic Glaze or Basil Pesto (\$24/Dozen - Minimum 3 Dozen)

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