

Catering

- CARRY-OUT: 7 days a week during business hours
- 24-hour advance notice is recommended.
- Prices does not include tax. Prices subject to change.
- Half Pan serves up to 10 people – Full Pan serves up to 20

APPETIZERS

	HALF PAN	FULL PAN
Garlic Knots	30	60
Sausage and Peppers	40	80
Caprese	40	80
Meatballs	45	90
Eggplant Rollatini	45	90
Chef Board's	50	95

SALADS

Add chicken (half 12 full 24) • shrimp or *salmon (half 12 full 32)

Caesar	30	55
Mista	35	65
Arugula Pear	40	75
Spinach	40	75
Chop	45	85
Harvest	45	85
Kale	45	85
Seasonal Vegetables	45	85

PASTA (Choice of penne, rigatoni, spaghetti or fettuccine)

Add chicken or sausage (half 12 full 24) • shrimp (half 12 full 32)

Marinara	30	55
Vodka	40	75
Alfredo	40	75
Arrabiata	40	75
Bolognese	50	90
Lasagna (24 hour notice required)	55	100
Spaghetti and Meatballs	55	90

ENTRÉES

Eggplant Parmigiana	60	110
Chicken Parmigiana	60	110
Veal Parmigiana	65	120
Chicken Marsala	60	110
Veal Marsala	65	120
Chicken Piccata	60	110
Veal Piccata	65	120
Salmon Piccata	70	125

DESSERT

Tiramisu (24 hour notice required)	50
Mini Cannolis	25