

CATERING

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's Board	50	95

Salads

Add Chicken (Half Pan 12 | Full Pan 24) • Shrimp or *Salmon (Half Pan 16 | Full Pan 32)

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

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

Add Chicken or Sausage (Half Pan 12 | Full Pan 24) • Shrimp (Half Pan 16 | Full Pan 32)

Marinara	30	55
Vodka	40	75
Alfredo	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

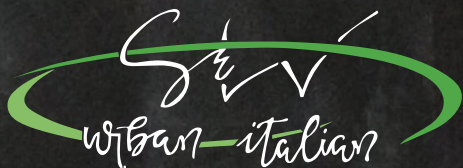
Homemade Tiramisu (24-hour notice required)	50	95
Mini Cannolis	30	60

Carry-out: 7 days a week during business hours.

Mon - Thurs: 11am - 10pm | Fri - Sat: 11am - 11pm | Sun: 11am - 9pm

24-hour advance notice is recommended.

Prices do not include tax. Prices subject to change.



The **Only** thing
I like better than
talking about FOOD is
EATING.
well



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