IN-HOUSE CATERING MENU I

\$30 /person – weekdays \$38 /person – weekends

- served family style -

APPETIZERS

pick three

Mozzarella & Tomato Fried Calamari Mussels Marinara Fried Zucchini with Spicy Marinara Sauce Mixed Baby Green Salad Caesar Salad Tri-Color Salad Bruschetta

PASTA

pick one

Penne Vodka Rigatoni Primavera Rigatoni Marinara Cavatelli Broccoli with Garlic & Oil Penne Sausage & Cream

ENTRÉE served with vegetable medley

pick two

Chicken Francese Chicken Parmigiana Chicken Marsala Chicken Mariozzo Eggplant Parmigiana Eggplant Rollatini

DESSERT

Chef's Choice

Coffee, Tea, and Soft Drinks included

-- 40 person minimum --

All pricing is plus 7% tax and 20% gratuity -- and 3½% credit card fee.



Sim isa's

IN-HOUSE CATERING MENU II

\$38 /person – weekdays \$45 /person – weekends

- served family style -

APPETIZERS

pick three

Mozzarella & Tomato Fried Calamari Eggplant Rollatini Stuffed Mushrooms Mixed Baby Green Salad Caesar Salad Tri-Color Salad Spicy Shrimp Bruschetta

PASTA

pick one

Filet Mignon Tips Risotto Penne Vodka Rigatoni Marinara Rigatoni Bolognese Cavatelli with Broccoli Rabe and Sausage in Garlic & Oil Tortellini in Pink Sauce with Peas, Mushrooms & Prosciutto

ENTRÉE served with vegetable medley

pick two

Chicken Francese Chicken Parmigiana Chicken Marsala Chicken Pizzaiola Eggplant Parmigiana Eggplant Rollatini Dijon Salmon Salmon Bruschetta Filet of Sole Oreganata

DESSERT

Chefs Choice

Coffee, Tea, and Soft Drinks included

-- 40 person minimum --

All pricing is plus 7% tax and 20% gratuity -- and 3½% credit card fee.



IN-HOUSE BRUNCH MENU I

\$32 /person

Yogurt Parfait

Scrambled Eggs with Cheese

Avocado Toast with Crispy Bacon & Caramelized Onions

Assorted Mini Quiches

Mini Assorted Danish and Muffins

Assorted Bagels and Cream Cheese

Onion, Tomato, and Cheese platter

Penne Vodka

Chicken Francese

Caesar Salad

Coffee and Soda

-- 40 person minimum --

All pricing is plus 7% tax and 20% gratuity -- and 3½% credit card fee.



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IN-HOUSE BRUNCH MENU II

\$36 /person

Cinnamon Buns Banana Bread Fruit Parfait French Toast Casserole Artichoke Quiche Scrambled Eggs and Cheese Potato & Onion Hash Browns

Maple Roasted Bacon

BLT Salad – Bacon, Romaine, Avocado, Cherry Tomato, Corn & Goat Cheese in a Lime Vinaigrette

> Assorted Sandwiches on French Bread: (Choose Three)

– Prosciutto, Asiago, Arugula and Fig Spread –

– Italian Tuna, Arugula, Shaved Parmesan, Drizzled in Balsamic –

– Smoked Salmon, Bacon, Avocado Aioli & Brie –

– Smoked Salmon, Goat Cheese, Tomato & Arugula –

– Turkey, Hummus, Avocado, & Roasted Peppers –

– Grilled Eggplant, Zucchini, Portabella & Fresh Mozzarella, Drizzled in Balsamic –

Coffee and Soda

-- 40 person minimum --

All pricing is plus 7% tax and 20% gratuity -- and 3½% credit card fee.



IN-HOUSE BRUNCH MENU III

\$40 /person

Assortment of Danish, Muffins, Croissants & Rolls French Toast Casserole Hash Browns Artichoke Quiche Fruit Parfait Maple Roasted Bacon Scrambled Eggs with Cheese

> Assorted Sandwiches on French Bread: (Choose Three)

– Prosciutto, Asiago, Arugula and Fig Spread –

– Italian Tuna, Arugula, Shaved Parmesan, Drizzled in Balsamic –

– Smoked Salmon, Bacon, Avocado Aioli & Brie –

- Smoked Salmon, Goat Cheese, Tomato & Arugula -

- Turkey, Hummus, Avocado, & Roasted Peppers -

– Grilled Eggplant, Zucchini, Portabella & Fresh Mozzarella, Drizzled in Balsamic –

Grilled Salmon Platter with Mango Salsa

Grilled Chicken & Veggie Platter

Quinoa Salad with Feta

Mesclun Salad – Dried Cranberries, Walnuts, Apples, Tomatoes, Onions & Gorgonzola Cheese with Balsamic Dressing

Coffee and Soda

-- 40 person minimum --

All pricing is plus 7% tax and 20% gratuity -- and 3½% credit card fee.

