

## Appetizers

Half pans serve 8-10 • Full pans serve 16-20  
Small trays serve 6-8 • Large trays serve 8-10

TOMATO BRUSCHETTA	.50 each / 20 min.
TOMATO & SHRIMP BRUSCHETTA	.75 each / 20 min.
FRIED MOZZARELLA SQUARES	1.50 each / 20 piece min. <i>with marinara sauce</i>
ASPARAGUS ROLLATINI	3. each / 10 piece min. <i>fresh mozzarella, sundried tomatoes, prosciutto &amp; garlic white wine sauce</i>
STUFFED ARTICHOKE	3. each / 20 piece min. <i>with lump crab &amp; seasoned bread crumbs in a champagne cream sauce</i>
JALAPEÑO & CREAM CHEESE POPPERS	.75 each / 20 piece min. <i>with dipping sauces</i>
CRAB STUFFED MUSHROOMS	1.50 each / 20 piece min.
CLAMS CASINO	1.25 each / 25 piece min.
JUMBO SHRIMP COCKTAIL	1.50 each / 20 piece min. <i>with cocktail sauce</i>
MUSSELS	25. half pan / 50. full <i>red, white or fra diavolo</i>
STEAMED CLAMS	35. half pan / 70. full
FRESH FRUIT SALAD [seasonal]	30. half pan / 60. full
CHICKEN FRITTERS	25. half pan / 50. full <i>dipping sauces: honey mustard, bbq or buffalo</i>
FRIED CALAMARI	30. small tray / 60. large <i>with marinara or pesto sauce</i>
FRESH ASSORTED VEGGIES & DIPS	25. small tray / 50. large
ASSORTED CHEESE & CRACKERS	35. small tray / 70. large
MAC & CHEESE BITES	25. small tray / 50. large <i>with dipping sauce</i>
CAPRESE APPETIZER	25. small tray / 50. large <i>tomato, fresh mozzarella &amp; roasted peppers, balsamic dressing</i>
WINGS	9./10 17./20 38./50 70./100 <i>buffalo, honey bbq, teriyaki &amp; garlic parmesan</i>

## Salads

Half or full pans • Half pans serve 8-10 • Full pans serve 16-20

MIXED GREEN SALAD	20. / 40.
CLASSIC CAESAR	25. / 50.
SPRING MIX SALAD <i>with fresh berries</i>	30. / 60.
CHEF SALAD <i>Turkey, ham, provolone, hard boiled egg, lettuce</i>	35. / 70.
ANTIPASTO SALAD [regular or chopped] <i>Salami, ham, provolone, hard boiled egg, lettuce</i>	35. / 70.
COLD ANTIPASTO <i>Italian meats, provolone, fresh mozzarella, roasted red peppers, artichokes, olives. lettuce</i>	40. / 80.
SPINACH SALAD <i>with strawberries walnuts, red onions &amp; raspberry vinaigrette</i>	30. / 60.
ADD TO ANY SALAD... GRILLED CHICKEN	add'l. 10. / 20.
GRILLED SHRIMP	add'l. 20. / 40.
GRILLED SALMON	add'l. 30. / 60.

## Sandwiches

Arranged on trays, minimum 10 sandwiches per tray

* <b>COLD</b> ...on homemade focaccia bread or whole wheat wraps	
GRILLED CHICKEN <i>with lettuce &amp; tomato</i>	6.50
SPECIAL GRILLED CHICKEN <i>with portobellos, roasted peppers, spinach &amp; sharp provolone</i>	7.50
ROASTED VEGGIE	6.00
PROSCIUTTO <i>with fresh mozzarella, roasted peppers &amp; balsamic drizzle</i>	7.00
TURKEY CLUB	6.50
WHITE MEAT CHICKEN SALAD	6.50
WHITE TUNA SALAD	6.50
JUMBO SHRIMP SALAD	7.50

PLATTER OF ASSORTED COLD SUBS 6.25 – 6.75 each  
ITALIAN, TURKEY, HAM & CHEESE, MIXED CHEESE,  
GENOA & PROVOLONE, & COLD VEGGIE  
*served with all the accompaniments*

## \* HOT SUBS

CHICKEN PARMESAN	6.75
EGGPLANT PARMESAN	6.50
SAUSAGE OR MEATBALL PARMESAN	6.50
SAUSAGE PEPPERS & ONIONS	6.75
CHICKEN JULIANNA <i>with fresh mozzarella, roasted red peppers &amp; balsamic vinaigrette</i>	6.75

## Pastas

Half or full pans • Half pans serve 8-10 • Full pans serve 16-20  
Whole wheat & gluten-free pastas available for an add'l. charge

VODKA RIGATONI	30. / 60.
LASAGNA <i>meat or vegetable</i>	40. / 80.
BOWTIE OR CAVATELLI WITH BROCCOLI <i>in a garlic olive oil sauce</i>	35. / 70.
PENNE ALFREDO	30. / 60.
PENNE ALFREDO WITH CHEESE TORTELLINI	35. / 70.
SPAGHETTI & MEATBALLS	35. / 70.
BAKED RAVIOLIS WITH CHEESE	35. / 70.
BAKED ZITI	35. / 70.
MAMMA'S BAKED MAC & CHEESE	30. / 60.
WITH VEGGIES	35. / 70.
WITH CHICKEN	40. / 80.
WITH SHRIMP	50. / 100.

## Dessert

TRAYS OF ASSORTED HOUSE BAKED COOKIES, HOME  
STUFFED CANNOLIS AND/OR ASSORTED CAKE SLICES  
FRESH FRUIT TRAY [seasonal]  
WHOLE CAKES & PIES CAN BE CUSTOM ORDERED

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## Chicken & Veal

	CHICKEN	VEAL
MARSALA / FRANCAISE /	40. / 80.	50. / 100.
PARMIGIANA / FRA DIAVOLO		
PORTOFINA	40. / 80.	50. / 100.
<i>roasted red peppers &amp; sundried tomatoes sautéed in a port wine sauce</i>		
CHICKEN ALFREDO	40. / 80.	
CHICKEN CACCIATORE	40. / 80.	
CHICKEN AURORA	45. / 90.	
<i>sautéed with asparagus &amp; sundried tomatoes in a rosé sauce, topped with mozzarella cheese</i>		

## Meat Dishes

HOME ROASTED TURKEY <i>with giblet gravy</i>	40. / 80.
HOME ROASTED BEEF <i>with au jus</i>	40. / 80.
MEATBALLS OR SAUSAGE MARINARA	28. / 55.
SAUSAGE, PEPPERS & ONIONS	30. / 60.
PULLED PORK	35. / 70.
BONELESS CENTER CUT PORK CHOP PARMESAN	45. / 90.
ROASTED PORK <i>with broccoli rabe</i>	45. / 90.
BABY BACK RIBS [seasonal] <i>with Mamma's special sauce</i>	50. / 100.

## Vegetarian

EGGPLANT PARMIGIANA	35. / 70.
EGGPLANT ROLLATINI	40. / 80.
PENNE PRIMAVERA	35. / 70.

## Seafood

SHRIMP SCAMPI	50. / 100.
SHRIMP FRA DIAVOLO	50. / 100.
FRESH SALMON FILET <i>grilled &amp; seasoned to perfection</i>	50. / 100.
TILAPIA <i>in a white wine caper sauce</i>	35. / 70.
FLOUNDER OREGANATA <i>broiled filet, topped with seasoned bread crumbs in a white wine sauce</i>	45. / 90.

## Sides

LONG GRAIN WILD RICE	25. / 50.
SAUTÉED MIXED VEGETABLES	35. / 70.
STEAMED BROCCOLI	35. / 70.
SAUTÉED GREEN BEANS <i>with tomatoes &amp; onions</i>	35. / 70.
GARLIC MASHED POTATOES	25. / 50.
ROASTED RED BLISS POTATOES	25. / 50.
COLD PASTA SALAD	28. / 55.
POTATO SALAD	28. / 55.
TOMATO & CUCUMBER SALAD	25. / 50.

ALSO AVAILABLE: assorted beverages ~ hot & cold • all paper goods, utensils, serving spoons & cups  
set up of wire chafing racks with liner & fuels \$5. plus \$5. deposit for the rack