BAKERY STUFF

all sweets are fresh, homemade, and made to order. Some are available on a short notice and some require advanced notice

DINNER ROLLS butter chip's \$11 per dozen

MOZZARELLA GARLIC BREAD tomato cream dipping sauce \$15 per loaf

CANNOLI plain, oreo, or chocolate chip \$24 per dozen \$26 per dozen flavored

HOMEMADE PIES peanut butter, or our famous twisted key lime with oreo crust \$50

HOMEMADE CAKES coconut, carrot, or many varites of cheesecakes \$50 \$55 \$60

CHOCOLATE CHIP COOKIES \$15 per dozen

BRUNCH AND OTHER THINGS

GF HOMEFRIES \$38 with sautéed onions

GF HASH \$65 porketta/ buffalo chicken/ chorizo/ corned beef

GF LOCAL SCRAMBLED EGGS \$34 \$38

\$40 cheese/ sauteed vegetables/ meat

FRENCH TOAST \$2.25 each \$3.25 each classic or croissant. maple syrup and mixed berries

GF APPLEWOOD BACON OR HOMEMADE SAUSAGE \$2 each

QUICHE \$40 \$45 egg custard, pie crust, assorted fillings: cheese/ roasted vegetable/meat lovers served room temp 16 cuts

CHICKEN AND WAFFLES \$65 sweet potato waffle quarters, dry rubbed chicken, maple syrup

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BREAKFAST SANDWICH $10 each 2 eggs, meat, cheese, Portuguese muffin
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CUSTOMIZED OFFERINGS BUSINESS LUNCH & SANDWICHES

Minimum of 10 people <u>CLASSIC SANDWICHES</u> choice of classic sandwiches, homemade chips, pickles \$12 each

PRESSED AND WRAPPED SANDWICH PLATTER

choice of full size pressed and wrapped sandwiches. Served room temp on crusty breads with appropriate spreads, chips & pickles \$18 each

"ALL IN" EXECUTIVE COMBO

choice of full size pressed and wrapped sandwiches. Served with garden salad, pasta salad, chips, pickles, chocolate chip cookies, bottled water and needed paper goods. \$24 each 24 INCH FRENCH STICK SANDWICH'S

many diffent options to pick, served with chips and pickles \$26+

<u>Classic Sandwich Selection</u> Turkey, Ham, Roast Beef, Veggie Wrap <u>Pressed & Wrapped Selection</u> Cuban, Pulled Pork, Chicken Bacon Cheddar Ranch, Chicken Caesar Wrap, Veggie Wrap

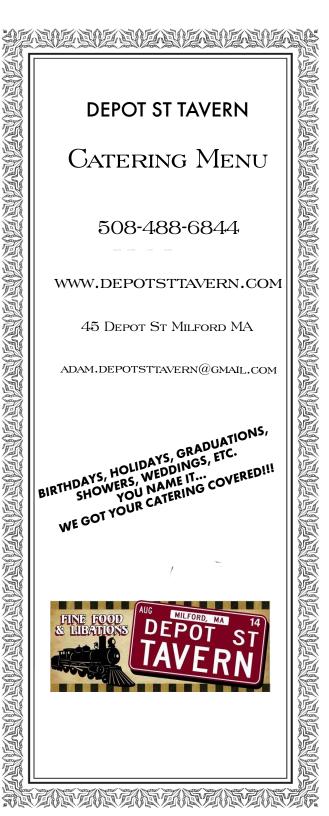
Non Food Items

FOAM PLACE SETTING 9 inch plate, fork, knife, napkin \$2.25 each WIRE CHAFFER SET UP rack, needed pans, and sterno \$20 each UPGRADED GOLD RIM PLACE SETTING 9 inch plate, fork, knife, napkin \$3.50+ each LOCAL DROP OFF DELIVERY \$100 PLASTIC SERVING SPOONS AND TONGS \$1.50 each

This menu is a sample of our offerings, please call us or email to discuss all other event options

All Catering Orders Subject to Administrative Fee

VERSION 10.0 FEBUARY 2025



COLD SALADS, PLATTERS

salads served in 2 inch deep 11x18 in pans. platters are16 in rounds. 4# minimum on some cold salads salad

GF SHRIMP COCKTAIL cocktail sauce, lemons. 16ct. per pound \$28

GF FRESH CRUDITE PLATTERS Sliced fresh fruits or vegetables . served with appropriate dip \$60

CLASSIC CHEESE PLATTER semi soft and creamy cheeses, assorted crackers.

garnished with berries \$75

CHARCUTERIE PLATTER semi soft and creamy cheeses, cured Italian meats, veggies, assorted crackers, garnished with berries \$95

GF GRILLED VEGETABLE PLATTER chilled with pesto sauce \$60 CLASSIC PASTA SALAD veggies, romano, red wine vinaigrette \$8.50 per pound BTL PASTA SALAD

bow tie pasta, cherry tomatoes, shredded lettuce, crispy bacon, creamy herb dressing \$9.25 per pound

GF TOMATO MOZZARELLA SALAD cherry tomatoes, cucumbers, fresh mozzarella, fresh basil, EVOO, sea salt \$11 per pound

CLASSIC SALADS chopped caesar or classic garden homemade dressing on the side \$42

GF BEET AND GOAT CHEESE SALAD mixed greens, house pickled beets, carrots, tomato, almonds goat cheese. lemon herb vinaigrette on the side \$55

GREEK SALAD

romaine, cucumber, carrots, cherry tomatoes, red onions, herb marinated feta, kalamata olives, pepperoncini, crispy pita croutons, red wine vinaigrette on the side \$60

SOUTHWEST CHOPPED SALAD

romaine, roasted corn, black beans, shredded carrots, avocado, pickled jalapeños, pico, manchengo, crispy tortilla, ancho ranch dressing on the side \$60

GF CLASSIC ANTIPASTO SALAD cured and pickled veggies, Italian meats and cheeses, red wine vinaigrette dressing on side \$70

HOT STARTERS & MAINS

unless noted served in 9X11 pan and serves 8-10. some minimum's may apply.

WARM GARLIC AND PARMESAN PRETZELS homemade cheese sauce \$18 per dozen

GOAT CHEESE SPINACH ARTICHOKE DIP tortilla chips \$45

GF CHEDDAR BACON POTATO SKINS cilantro sour cream \$45 per dozen

BUFFALO CHICKEN EMPANADA'S ranch \$40 per dozen

GF BONE IN CRISPY JUMBO WINGS choice of: buffalo, chipotle BBQ, honey mustard, sweet chili, roasted garlic cajun, or dry rub \$55

BONELESS CHICKEN TENDERS choice of: buffalo, chipotle BBQ, honey mustard, sweet chili roasted garlic cajun or dry rub \$48

SOUTHWEST PULLED PORK EGGROLLS cheddar cheese, black beans, corn, cabbage. served room temp \$40 per dozen

CHICKEN LEMONGRASS POTSTICKER depot duck sauce. \$40 per 2 dozen

JUMBO STUFFED MUSHROOM italian sausage & parmesan stuffing \$32 per dozen

JUMBO SEA SCALLOPS AND BACON applewood bacon \$40 per dozen

WILD MUSHROOM RISOTTO BALLS red sauce \$36 per dozen

HOMEMADE RICOTTA MEATBALLS red sauce \$55

EGGPLANT ROLLATINI crispy eggplant, spinach & ricotta filling, tomato cream sauce \$50

CHORIZO STUFFED QUAHOG lemons and drawn butter \$6 each

GF RAW PORKETTA ROAST 6 pounds. oven ready tied on vegetables \$65

CLASSIC PENNE PASTA DISHES

choice of: classic red sauce, garlic, EVOO & romano, or pink vodka sauce \$40 \$50 BAKED MAC & CHEESE

Choice of: classic, buffalo chicken, or bacon 50 55 PASTA ADDISON

penne, prosciutto, san marzano tomato, basil, garlic, white wine, romano cheese \$50

BAKED STUFFED SHELLS

spinach & ricotta filling, red sauce, romano cheese \$50

BAKED ZITI

ricotta, bolognese sauce, melted cheese \$60 PENNE WITH GRILLED CHICKEN

evoo, roasted garlic, chicken stock, romano cheese and fresh broccoli. or a classic alfredo sauce \$58 \$68

TORTELLINI WITH GRILLED CHICKEN roasted red peppers, spinach, roasted garlic pesto

cream sauce \$65 HOMEMADE PARMESAN'S choice of: eggplant or chicken cutlets. with red sauce, fresh basil and plenty of cheese \$55 \$60

GF SEARED CHICKEN MADEIRA topped with, fresh mozzarella, asparagus, and mushroom madeira wine sauce \$65

GF CHICKEN PICCATA mushrooms, capers, lemon wine sauce \$60

GF GRILLED TERIYAKI TURKEY TIPS sautéed peppers & onions. side mango salsa \$60 GRILLED STEAK TIPS

sautéed peppers & onions \$85

GF BASIL AND BEER ROASTED PORKETTA sliced, cooked \$60

GRILLED ITALIAN SAUSAGE

sautéed peppers & onions \$60

GF BLACKENED SALMON mango salsa \$65 BAKED HADDOCK buttery ritz cracker crumbs. lemon. 3.5 pounds \$70

GF PARMESAN HERB RISOTTO parmesan cheese, butter, fresh herbs \$50 SIDE DISHES choice of and reacted patterners marked and

choice of : red roasted potatoes, mashed potatoes, wild rice or sautéed seasonal vegetables \$40