

LARIELE

WOOD FIRED SQUARE
pie

PRIVATE EVENTS & CATERING MENU



Weddings
Micro Weddings
Rehearsal Dinners
Showers
Anniversaries
Bar Mitzvahs
Birthdays
Corporate Events
Luncheons
Happy Hour Groups
Holiday Parties
Family Celebrations
and Much More...

BRUNCH BUFFET

\$28.50 PER PERSON



FRUIT DISPLAY

Seasonal fruit display served with whipped cream.

ASSORTED BAGELS & SPREADS

Add smoked salmon & capers |
Additional charge of \$5 p/p

SWEETS

Assorted muffins and pastries

BREAKFAST STATION

Caramel banana french toast,
eggs Benedict, scrambled eggs,
applewood smoked bacon,
maple and sage sausage links,
home fries.

SALAD STATION

CHOICE OF 1

CAESAR SALAD

Fresh cut romaine lettuce, garlic
croutons, shaved locatelli,
parmesan Homemade
Caesar dressing.

BABY SPINACH SALAD

Sliced granny smith apples,
candied walnuts, cranberries,
crumbled Gorgonzola, red onion,
and Champagne vinaigrette.

LUNCH STATION

CHOICE OF 2

PETITE SANDWICHES

- Chicken salad with grapes and walnuts on a croissant.
- Turkey and swiss panini, sliced tomato and honey mustard.
- Grilled vegetable with fresh mozzarella.

PASTA STATION

CHOICE OF 1

- Rigatoni Alfredo: Baby spinach, fresh basil, creamy parmesan Alfredo sauce.
- Penne Ala Vodka: English peas, Prosciutto and vodka blush sauce.



BRUNCH

ADD ON OPTIONS

OMELETTE STATION | \$7.5 p/p

Fresh omelets made to order!
Including baby spinach, tomato, mushrooms, sausage, ham, bacon, cheddar, American and Goat Cheese

CARVING STATION

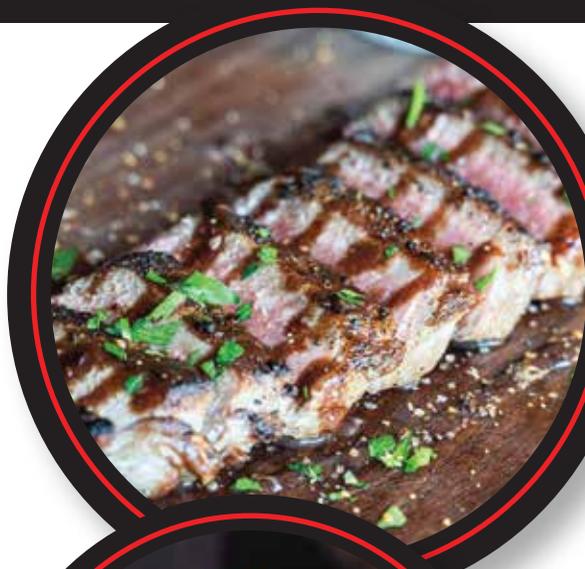
- Herb crusted beef tenderloin
\$19.95 p/p
- Prime rib slow roasted
\$19.95 p/p
- Honey dijon crusted turkey breast
\$12.95 p/p
- Whole porchetta Italian style or BBQ roasted pig \$15.95 p/p (30 person minimum)
- Hickory smoked BBQ brisket
\$14.95
- Cherry smoked ham
\$7.95 p/p

DESSERT

STATION OPTIONS

SWEET TRAYS | \$4.5 P/P

- Brownies: Blondie, Rocky Road, Chocolate Chip
- House Baked Cookies: Chocolate chip, Oatmeal raisin and butter
- Italian Cannoli: Mini Cannoli shell stuffed with chocolate chip ricotta filling



GOLD LUNCHEON

IN HOUSE SIT-DOWN | \$22.95 PLUS TAX + GRATUITY

SOUP OR SALAD

CHOICE OF 1

TOMATO BISQUE

With melted cheddar crostini garnish.

CAESAR SALAD

Fresh shaved Locatelli, homemade Caesar dressing, toasted garlic croutons.

ICEBERG WEDGE

Tomato, Bacon, Bleu Cheese or Russian dressing

BABY SPINACH SALAD

Walnuts, dried cranberries, granny smith apples, Gorgonzola cheese, red onion, and Champagne vinaigrette.

DESSERT

INCLUDED

Italian Vanilla Ice Cream or Assorted Cookie Tray

FAMILY STYLE HORS D'OEUVRES

ADD \$5.95 P/P CHOICE OF 3

- Parmesan Crusted Fried Ravioli
- Spanakopita
- Tomato Basil Bruschetta

- Chicken cordon bleu croquette
- Prime Rib egg rolls
- Chicken Quesadillas

ENTREES

CHOICE OF 3

- **Hand carved Prime Rib Sandwich** – Caramelized onions, horseradish mayo, Provolone cheese, Italian roll and house cut fries.
- **Classic Turkey Club** – Smoked turkey breast, aged cheddar, lettuce, tomato, bacon, chipotle mayo, sourdough bread and house cut fries.
- **Grilled Chicken Pesto Wrap** – Fresh mozzarella, roasted red peppers, basil, house pesto and house cut fries.
- **Rigatoni Alfredo** – Baby spinach, fresh basil, creamy parmesan Alfredo sauce. (Vegan Dish)
- **Penne Ala Vodka** – Fresh peas, Prosciutto, Vodka blush sauce.
- **3 Cheese Ravioli** – Made with fresh ricotta, mozzarella & parmesan cheese served in Aurora sauce. (Vegan Dish)

SPECIALTY ENTREES

(ADD \$4.95 P/P PER ADDITIONAL ORDER)



(NON-PASTA ENTREES INCLUDE ROASTED RED BLISS POTATOES & SAUTÉED SEASONAL VEGETABLE)

- **Wild Pacific Tilapia** – White wine tomato basil sauce
- **Chicken Parmesan** – Home made breaded chicken cutlet topped with provolone cheese in marinara sauce served with spaghetti.
- **Short Rib Bolognese** – Pork sausage, slow braised short rib, tomato ragout, penne pasta.
- **Scottish Salmon** – White wine tomato basil sauce.
- **Chicken Marsala** – Pan seared chicken breast with sautéed wild mushrooms in a rich Marsala wine sauce.
- **Farmers Stir Fry** – Wild rice, farmers choice, ginger, wasabi cucumber dressing. (Vegan dish)
- **Herb Roasted Chicken** – Topped with baby spinach, roasted peppers and melted provolone in a garlic white wine sauce.

SPECIALTY DESSERTS

(ADD \$5.5 P/P PER ADDITIONAL ORDER)

- **New York Cheesecake** – with whipped cream and fresh berries.
- **Blackout** – Fudge layered Cake with chocolate mousse & chocolate ganache.
- **Tiramisu** – Layers of vanilla cake soaked with coffee liquor, topped with mascarpone butter cream and dusted with cocoa powder

All specialty Entrees will be charged per final head count unless the quantity is specified for each of the upgrades.

PRIVATE EVENT SPACE MINIMUMS APPLY – PLEASE INQUIRE



PLATINUM DINNER

IN HOUSE SIT-DOWN | \$31.95 PLUS TAX + GRATUITY



SOUP OR SALAD

CHOICE OF 1

TOMATO BISQUE

With melted cheddar crostini garnish.

CAESAR SALAD

Fresh shaved Locatelli, homemade Caesar dressing, toasted garlic croutons.

ICEBERG WEDGE

Tomato, Bacon, Bleu Cheese or Russian dressing

BABY SPINACH SALAD

Walnuts, dried cranberries, granny smith apples, Gorgonzola cheese, red onion, and Champagne vinaigrette.

FAMILY STYLE HORS D'OEUVRES

ADD \$5.95 P/P CHOICE OF 3

- Parmesan Crusted Fried Ravioli
- Spanakopita
- Tomato Basil Bruschetta
- Chicken cordon bleu croquette
- Prime Rib Egg Rolls
- Chicken Quesadillas

ENTREES

CHOICE OF 3

- **Penne** – Sausage, broccoli rabe, roasted tomatoes in a garlic white wine sauce with shaved parmesan.
- **Scottish Salmon** – With Parmesan risotto, seasonal vegetable in a white wine tomato basil sauce.
- **Tilapia** – With Parmesan risotto, seasonal vegetable in a white wine tomato basil sauce.
- **Farmers Stir Fry** – Wild rice, Farmers choice vegetables, ginger, wasabi cucumber dressing. (Vegan)
- **Herb Roasted Chicken** – Topped with baby spinach, roasted peppers and melted provolone in a garlic white wine sauce with whipped potatoes.
- **Chicken Marsala** – Pan seared chicken breast with sautéed wild mushrooms in a rich Marsala wine sauce with whipped potatoes.
- **Chicken Parmesan** – Homemade breaded chicken cutlet topped with provolone cheese in a marinara sauce served with pasta.
- **Rigatoni Bolognese** – Slow braised short ribs, creamy tomato sauce, Rigatoni pasta.

PLATINUM DINNER ADDITIONS

SPECIALTY ENTREES

(ADD \$4.95 P/P
PER ADDITIONAL ORDER)

LUMP CRAB STUFFED SALMON

With parmesan risotto and white wine tomato basil sauce.

CHESAPEAKE BAY CRAB CAKE

With parmesan risotto, lobster cream sauce.

LARIELE CHICKEN

With Gulf shrimp and crabmeat in a Grand Marnier cream sauce with whipped potatoes.

PRIME ENTREES

(ADD \$12.95 P/P
PER ADDITIONAL ORDER)

CHILEAN SEA BASS

Parmesan risotto, seasonal vegetable, white wine tomato basil sauce.

RED WINE BRAISED SHORT RIB

Whipped potatoes, wild mushrooms.

CENTER CUT FILET MIGNON

Whipped potatoes, seasonal vegetable, red wine jus.

SPECIALTY DESSERTS

(ADD \$5.5 P/P
PER ADDITIONAL ORDER)

- **New York Cheesecake** – With whipped cream and fresh berries.
- **Blackout** – Fudge layered cake with chocolate mousse & chocolate ganache.
- **Tiramisu** – Layers of vanilla cake soaked with coffee liquor, topped with mascarpone butter cream and dusted with cocoa powder.

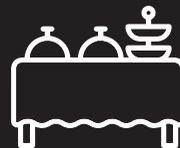
All entrees served with roasted potatoes and sautéed vegetables. Each meal is accompanied with homemade bread, seasoned olive oil, Freshly brewed coffee and tea. Our chef can substitute any of your favorite dishes for this menu upon request.

All specialty Entrees will be charged per final head count unless the quantity is specified for each of the upgrades.



LARIELE BUFFET

\$32.95 PLUS TAX & GRATUITY



SALADS

CHOICE OF 1

CAESAR SALAD

Fresh shaved Locatelli, homemade Caesar dressing.

ICEBERG WEDGE

With cherry tomato, red Onion, Bacon, Bleu Cheese or Russian dressing.

BABY SPINACH SALAD

Walnuts, dried cranberries, granny smith apples, Gorgonzola cheese, champagne vinaigrette.

ITALIAN PASTA

CHOICE OF 1

RIGATONI ALFREDO

Baby spinach, fresh basil, creamy parmesan Alfredo sauce. (Vegan)

PENNE ALA VODKA

Fresh peas, prosciutto, Vodka Blush sauce.

3 CHEESE RAVIOLI

Made with ricotta, mozzarella and parmesan cheese served in Aurora sauce. (Vegan)

SIDES

CHOICE OF 2

- Garlic Mashed Potatoes
- Roasted Red Bliss Potatoes
- Rice Pilaf
- Vegetable Medley
- Garlic Green Beans

ENTREES

CHOICE OF 3

CHICKEN MARSALA

Pan seared chicken breast with Sautéed wild mushrooms in a rich Marsala wine sauce.

CHICKEN PARMESAN

Home made breaded chicken cutlet topped with provolone cheese.

SAUSAGE & PEPPERS

Sweet Italian pork sausage, cooked with onions and bell peppers.

MEATBALLS

Made with pork, beef and veal in our home made marinara, served with rolls.

ROAST BEEF

Slowly cooked round top beef thinly sliced in Au Jus, served with rolls.

EGG PLANT PARMESAN

Breaded eggplant layered with Mariana sauce, fresh basil and provolone. (Vegan)

FARMERS STIR FRY

White rice, Farmers choice vegetables, ginger, wasabi cucumber dressing. (Vegan)

ROASTED ATLANTIC SALMON

With lemon white wine tomato butter sauce.

LARIELE BUFFET

ADD ON CARVING STATION

- Herb Crusted Beef Tenderloin
\$19.95 p/p
- Prime Rib Slow Roasted
\$19.95 p/p
- Honey Dijon Crusted Turkey Breast
\$12.95 p/p
- Whole Porchetta Italian Style or
BBQ Roasted Pig
\$15.95 p/p (30 person minimum)
- Hickory Smoked BBQ Brisket
\$14.95 p/p
- Cherry Smoked Ham
\$7.95 p/p

Private Event Space
Minimums Apply -
Please Inquire



CORPORATE HAPPY HOUR PACKAGE

\$25 pp | 30 PERSON MINIMUM

APPETIZERS

CHOICE OF 3
STATIONED OR BUTLERED

PRIME RIB EGG ROLLS

Spicy horseradish cream sauce

FRIED PARMESAN RICOTTA RAVIOLI

Spicy Marinara, Olive Oil, Shaved
Locatelli and Toasted Bread Crumbs

SPANAKOPITA

Spinach, feta cheese, pastry

CHICKEN CORDON BLEU BITES

Sweet and spicy mustard

SMOKED CHICKEN QUESADILLA

Caramelized onion, poblano peppers,
chipotle crema.

VEGETABLE SPRING ROLL

Spicy mustard aioli, Thai chile
dipping sauce.

TOMATO BASIL BRUSCHETTA

Tomato tossed with imported
extra virgin olive oil and basil
served on a parmesan crostini.

UPGRADES

STATIONED OR BUTLERED

- Shrimp Lejon: Shrimp wrapped in bacon with spicy horseradish sauce. \$4.00 p/p
- Coconut shrimp: Sweet chili sauce \$4.00 p/p
- Shrimp Cocktail: Chilled jumbo shrimp served with citron cocktail sauce. \$4.00 p/p
- Crab Stuffed Mushrooms: Stuffed with lump crab meat and Monterey jack cheese. \$4.00 p/p
- Filet Mignon Horseradish Crostini: Thinly sliced filet mignon with horseradish cream. \$4.00 p/p



CORPORATE HAPPY HOUR PACKAGE

COLD STATIONS

CHOICE OF 2

ROASTED PEPPER HUMMUS

Served with toasted pita chips

GRILLED VEGETABLE & HUMMUS

Eggplant, red onion, zucchini, squash and mushrooms served with roasted pepper hummus.

VEGETABLE CRUDITÉ & SPINACH DIP

Broccoli florets, green beans, asparagus, bell peppers, celery sticks, carrots, button mushrooms, cherry tomatoes.

PEPPERONI & CHEESE

Imported pepperoni, cubed cheddar, Swiss, mild and sharp provolone and fresh grapes.

FRESH FRUIT TRAY

Seasonal Fruit

CAESAR

Traditional Caesar salad with housemade dressing and shaved Locatelli cheese.

BABY SPINACH

Dried cranberries, apples, crumbled Gorgonzola, candied walnuts, red onions, and Champagne vinaigrette.

COLD STATION UPGRADES

ANTIPASTO DISPLAY

All the Italian favorites!

\$8.95 per person

Imported Genoa Salami, Prosciutto Di Parma, Sharp Provolone, Hot pepper shooters, marinated mushrooms, Sicilian olives, roasted red peppers, long hot peppers, Broccoli Rabe and Artichokes. Assorted breads & crostini.
(30 per person minimum)

CHEESE DISPLAY

All the Italian favorites!

\$8.95 per person

Aged Cheddar, Whipped Brie, Gorgonzola, served with assorted crackers, fresh fruit, candied walnuts, seasonal jam, honey.
(30 per person minimum)



CORPORATE HAPPY HOUR PACKAGE

HOT STATIONS

CHOICE OF 2

ITALIAN ROAST BEEF

Marinated slow roasted, sliced thin, Sharp provolone, served in Au jus. Served with Potato Rolls.

HICKORY SMOKED PULLED PORK

Slow smoked and tossed with sweet, Sharp provolone, spicy BBQ. Served with Potato Rolls.

SWEET SAUSAGE AND PEPPERS

Sharp provolone, basil marinara, hot peppers. Served with Potato Rolls.

FARMERS STIR FRY

White rice, Farmers choice vegetables, ginger, wasabi & cucumber dressing. (Vegan)

PENNE ALA VODKA

Penne pasta tossed with peas and Prosciutto, served in blush sauce with fresh herbs.

RIGATONI ALFREDO

Rigatoni pasta tossed with fresh spinach in a creamy Alfredo sauce.

CHICKEN TENDER

Honey mustard, BBQ dipping sauces.

DESSERT INCLUDED

Cookie Tray Chocolate Chip, Oatmeal Raisin.

HOT STATION UPGRADES

SLIDERS

- Black Angus cheese burger: with cheddar. \$3.75 p/p
- Hickory Smoked Beef Brisket: with spicy BBQ Sauce. \$4.5 p/p
- Chicken Salad: mayo, onion, celery, and fresh herbs. \$3.50 p/p
- Pulled Pork: with Provolone \$4.25 p/p
- Grilled Mediterranean Vegetable: Grilled peppers, mushrooms, onions, squash, sun dried tomatoes and fresh herbs. \$3.50 p/p

WING SAMPLER | \$4.5 p/p

- Our signature jumbo wings! A mix of 3 side sauces - Buffalo, signature Larielle and sweet & spicy BBQ.

TACO BAR | 10.5 p/p

- Pulled chicken, beef brisket, pulled pork served with shaved lettuce, pico, pineapple salsa, corn and black bean salsa, cheddar cheese and sour cream.

BBQ EXPERIENCES



ULTIMATE BBQ EXPERIENCE

\$200.00

Have our 16 ft long BBQ pit on site burning all local sweet fruit woods and hickory filling the air with the wonderful aroma of smoked meat! (Smoker off site only)

Pit Master | \$20 per hour
(Minimum of 2 Pit Masters)

THE WHOLE HOG

ITALIAN STYLE

Includes: Provolone Cheese, Long Hot Peppers. Served with Rolls. (Minimum 30 People)

\$15 p/p

BBQ STYLE

Includes Potato Rolls, Coleslaw, BBQ Sauce. Served with Rolls.

(Minimum 30 people)

\$15 p/p

MEAT TRAYS

Seasoned with our award winning BBQ Dry Rub.

All trays feed 20 people.

- Pulled Pork | 7 lbs
\$110
- Pulled Chicken | 7 lbs
\$105
- Beef Brisket | 7 lbs
\$135
- Sausage | 7 lbs
\$110
- Sliced Pit Beef | 7 lbs
\$105
- BBQ Chicken: Breast, Legs, Thighs | 24 pc
\$95
- St. Louis Pork Spare Ribs | 7 pk
\$155



BBQ EXPERIENCES



HOT TRAYS

All trays feed 20 people.

- Grilled Vegetables | \$40
- Baked Beans | \$40
- Corn on the Cob | \$50
- Baked Mac & Cheese | \$40
- Roasted Potatoes | \$50
- Steak Fries | \$50
- Baked Apples | \$155

COLD TRAYS

All trays feed 20 people.

- BBQ Sauce (qt) | \$12
- Cole Slaw | \$35
- Potato Salad | \$38
- Macaroni Salad | \$38
- Pasta Salad | \$36
- Tomato-Cucumber Salad | \$40

BREAD

All trays feed 20 people.

- Corn Bread Rolls | \$1.5 each
- Potato Rolls | \$6 dz
- Club Rolls | \$8 dz
- Le Bus Rolls | \$10 dz



OFF SITE CATERING MENU OPTIONS

LET US HELP YOU PLAN YOUR NEXT OFF SITE EVENT!

COCKTAIL MENU

A LA CARTE BY THE DOZEN

GRAND ANTIPASTO DISPLAY

All the Italian favorites! –

\$8.95 per person

Imported Genoa salami, prosciutto Di Parma, sharp Provolone, Hot pepper shooters, marinated mushrooms, Sicilian olives, roasted red peppers, long hot peppers, broccoli rabe and artichokes.

Assorted breads & crostini.

(25 person minimum)

- Prime Rib Egg Rolls:
Spicy horseradish cream sauce.
\$29.50 dz
- Chicken Cordon Bleu Croquette:
Roasted Garlic Ranch Aioli
\$22.50 dz
- Shrimp Lejon:
Shrimp wrapped in bacon with spicy horseradish sauce.
\$32.75 dz
- Crab Stuffed Mushrooms:
Stuffed with lump crab meat and jack cheese.
\$33.75 dz
- Rare Ahi Tuna: Wakame seaweed salad, soy glaze and wasabi.
\$25.75 dz
- Parmesan Crusted Fried Ravioli:
Served with marinara.
\$23.50 dz
- Bruschetta: Tomato tossed with imported extra virgin olive oil and basil served on a parmesan crostini.
\$22.95 dz
- Filet Mignon Horseradish Crostini:
Thinly sliced filet mignon with horseradish cream.
\$39.50 dz
- Chicken Quesadillas: Cilantro, lime Crema, and Pico del Gallo.
\$19.95 dz
- Oysters on the Half Shell: Variety of Mignonette & cocktail sauce.
\$26.50 dz
- Shrimp Cocktail: Chilled jumbo shrimp served with citron cocktail sauce.
\$32.50 dz
- Coconut shrimp: with Sweet Tai chili sauce.
\$32.50 dz
- Vegetable Spring Rolls:
with Sweet Tai chili sauce.
\$19.95 dz
- Spanakopita: Crispy layers of phyllo dough filled with spinach and Feta cheese.
\$23.95 dz

OFF SITE CATERING MENU OPTIONS

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CHEESE

Grand cheese displays accompanied by assorted mustards, honey, nuts, grapes, crackers and olives.

WISCONSIN CHEESE BOARD

\$425

Serves 50-70 guests

MEZZALUNA FONTINA

Inspired by an Italian Alpine favorite, this washed-rind Fontina bears rich, creamy texture and a mild, earthy flavor with hints of yeast and wild mushrooms.

GRAND CRU RESERVE

This washed-rind Alpine-style cheese is months on wooden boards Earthy and robust with undertones of fruit and nuts.

RED SPRUCE 4-YEAR CHEDDAR

A Wisconsin tradition, hand-selected for additional aging to create rich, beefy and "sharp" Cheddar notes.

(Vintag)

VAN GOGH

Artfully crafted from fresh full-cream milk and aged a minimum of six months to create a rich flavor with undertones of caramel and coffee.

BUTTERMILK BLUE AFFI NEE

Cured a minimum of six months, this creamy raw milk blue cheese has a tangy flavor that's piquant and peppery, yet never overpowering. Raw cow's milk.



OFF SITE CATERING MENU OPTIONS

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COLD TRAYS

TOMATO BASIL BRUSCHETTA

Fresh tomato tossed with imported extra virgin olive oil and basil served on a parmesan crostini 24 pieces.

Feeds 10-12 p | \$34.95

JUMBO SHRIMP COCKTAIL

Chilled jumbo shrimp served with Citron cocktail sauce 24 pieces.

Feeds 10-12 p | \$72

GRILLED VEGETABLE & HUMMUS

Eggplant, red onion, zucchini, squash and mushrooms served with roasted pepper hummus.

Feeds 20-25 p | \$70

FRESH FRUIT TRAY

Seasonal Fruit with Whipped Cream

Feeds 20-25 p | \$48.99

ROASTED PEPPER HUMMUS

Served with toasted pita chips

Feeds 20-25 p | \$45.99

We are a company of cooks who believe that quality food can be made in every setting!

VEGETABLE CRUDITÉ & SPINACH DIP

Broccoli florets, green beans, asparagus, bell peppers, celery sticks, carrots, button mushrooms, cherry tomatoes.

Feeds 20-25 p | \$85

PEPPERONI & CHEESE

Imported pepperoni, cubed cheddar, Swiss, mild and sharp provolone and fresh grapes.

Feeds 20-25 p | \$72



OFF SITE CATERING MENU OPTIONS

LET US HELP YOU PLAN YOUR NEXT OFF SITE EVENT!



HOT TRAYS

HOT APPETIZER SAMPLER

Shrimp Lejon (15 pc), Prime rib egg rolls (15 pc), Parmesan crusted fried ravioli. (15 pc)
45 pc | Feeds 12-15 p | \$120

CHICKEN TENDER

Honey mustard, BBQ dipping sauces
Feeds 12-15 p (24 pc) | \$55

JUMBO WINGS

Buffalo, Signature Larielle sauce or Chipotle BBQ.
Feeds 12-15 p (48 pc) | \$70

ITALIAN ROAST PORK OR BEEF

Marinated slow roasted, sliced thin and served in Au jus | 7 lb with 20 rolls | Feeds 20-22 p | \$95
Add provolone \$9.99 per lb.
(1 lb feeds 8-10 p)

SAUSAGE & PEPPERS

Mild Italian sausage with caramelized onions, garlic and peppers | 7 lb with 24 rolls.
Feeds 18-20 p | \$95

CHICKEN CUTLET PARMESAN

South Philly style bread, basil, parmesan, and mozzarella cheese.
12 cutlets with 12 rolls.
Feeds 10-12 p | \$75

SCILIAN WOOD FIRED WINGS

Grilled red onions, rosemary, roasted garlic, lemon, parmesan sauce.
Tray 48 pc | \$75

PENNE ALA VODKA

Penne pasta tossed with peas and Prosciutto, served in blush sauce with fresh herbs.
Feeds 20-22 p | \$55

FARMERS STIR FRY

White rice, Farmers choice vegetables, ginger, wasabi cucumber dressing.
Feeds 12-15 p | \$60.95 (Vegan)

3 CHEESE RAVIOLI

Fresh pasta stuffed with ricotta, parmesan, and Locatelli cheeses, served with marinara sauce.
36 pc | Feeds 12-15 | \$64.95

RIGATONI ALFREDO

Rigatoni pasta tossed with fresh spinach in a creamy Alfredo sauce.
Feeds 20-22 p | \$60.95

HERB GRILLED CHICKEN BREAST

Lemon garlic beurre blanc sauce.
15 pc | Feeds 12-15 p | \$72.95

PESTO ROASTED SALMON

Smoked tomato beurre blanc sauce
20 pc | Feeds 18-20 p | \$125.95

BROILED TILAPIA

Tomato basil beurre blanc sauce.
12 pc | Feeds 10-12 p | \$65.75

WOOD FIRED CHARRED BRUSSELS SPROUTS

Spicy pepper relish, apple, prosciutto lemon and parmesan.
Tray Serves 12-15 p | \$72.95

OFF SITE CATERING MENU OPTIONS

LET US HELP YOU PLAN YOUR NEXT OFF SITE EVENT!

SLIDERS

20 SLIDERS PER TRAY
SERVES 10-12 PEOPLE

JUMBO LUMP CRAB CAKE
with chipotle Aioli | \$144.95

BLACK ANGUS CHEESE BURGER
with american cheese | \$58.95

HICKORY SMOKED BEEF BRISKET
with spicy BBQ Sauce | \$69.95

CHICKEN SALAD
Mayo, onion, celery, fresh herbs.
\$49.95

PVB MEATBALL PARMESAN
with Provolone | \$59.95

**GRILLED MEDITERRANEAN
VEGETABLE**
Grilled peppers, mushrooms,
onions, squash, sweet potato
with sun dried tomatoes
and fresh herbs. | \$59.95



OFF SITE CATERING MENU OPTIONS

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HOT SIDE TRAYS

GRILLED ASPARAGUS WITH ROASTED PEPPERS

Drizzled with olive oil and lemon.
3 lb | Tray Serves 10-12 p | \$39.95

GARLIC GREEN BEANS

Sautéed with butter, white wine and fresh herbs. 3 lb
Tray Serves 10-12 p | \$29.95

VEGETABLE RICE PILAF

English peas, corn, carrots and celery
5 lb | Tray Serves 10-12 p | \$34.95

SOUR CREAM & CHIVE MASHED POTATOES

Whipped with cream and butter
5 lb | Tray Serves 10-12 p | \$36.95

OLD BAY ROASTED POTATOES

Roasted until crisp and tender with green onions. 5 lb | Tray Serves 10-12 p
\$38.95



OFF SITE CATERING MENU OPTIONS

LET US HELP YOU PLAN YOUR NEXT OFF SITE EVENT!

SALAD TRAYS

SERVES 12-15 PEOPLE

CAESAR

Traditional Caesar salad with homemade Caesar dressing and shaved Locatelli cheese | \$55
Serves 12-15 p

BABY SPINACH

Dried cranberries, apples, crumbled Gorgonzola, candied walnuts, red onion & Champagne vinaigrette.
Serves 12-15 p | \$55

TOMATO, BASIL & FRESH MOZZARELLA

Over mixed greens drizzled with imported extra virgin olive oil and aged balsamic vinaigrette.
Serves 12-15 p | \$52

ICEBERG WEDGE

Topped with tomatoes, crispy bacon, Blue Cheese dressing and crumbled Gorgonzola
Serves 12-15 p | \$49.95

COBB SALAD

Grilled diced chicken, Romaine lettuce, cherry tomatoes, Smokey bacon, avocado, corn, Blue Cheese crumble, and Ranch dressing.
Serves 12-15 p | \$75

SPRING CAESAR PASTA SALAD

Penne pasta, Romaine lettuce, grilled chicken, cherry tomato, red onion, shaved parmesan, Caesar Vinaigrette.
Serves 12-15 p | \$75



OFF SITE CATERING MENU OPTIONS

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SIDE SALAD SAMPLER

SERVES 20-22 pp | \$85.95

3 LB RED BLISS POTATO SALAD

Celery, green onion in a creamy Dijon dressing.

3 LB ITALIAN PASTA SALAD

Provolone, pepperoni, roasted peppers, artichokes in a red wine Vinaigrette.

3 LB TOMATO MOZZARELLA SALAD

Fresh Mozzarella, cherry tomatoes, fresh basil.

5 LBS YUKON GOLD POTATO SALAD

Smokey bacon, celery, horseradish aioli. Serves 18-20 | \$55

5 LBS ITALIAN STYLE PAST SALAD

Sharp provolone, pepperoni, salami, artichokes, tomatoes, olives, roasted peppers, Balsamic Vinaigrette. Serves 18-20 | \$55

DESSERT TRAYS

SERVES 20-22 PEOPLE

MINI CANNOLI TRAY

Mini cannoli shell stuffed with chocolate chip ricotta filling. 45 pc | \$79.95

COOKIE TRAY

Chocolate Chip, Oatmeal Raisin 46 pc | \$54.95

ASSORTED BROWNIE TRAY

Milk Chocolate and Blondie 46 pc | \$70

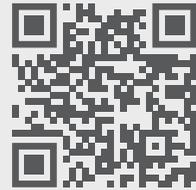
LOADED MINI PASTRY TRAY

(25 each of the above) 75 pc | \$94.95





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