



CATERED EVENTS

"making corporate meetings more palatable"

DROP-OFF CATERING GUIDE

DELIVERY

Please order a minimum of \$150 with at least 24 hour notice. If you can't, call us and we'll figure it out together. A delivery fee will be added based on location and please allow us a 20 minute window for deliveries during the hours of 10:30am – 12:00pm.

CANCELLATION OR CHANGE POLICY

We may not be able to accommodate cancellation requests made with less than 24 hour notice. If we didn't buy it or make it, of course we won't charge you.

PAYMENT OPTIONS

- Payment arrangements must be pre-arranged prior to delivery
- We accept all Major Credits Cards, Wires, Corporate Checks and Cash

OUR SERVICES INCLUDE

Plates, utensils and napkins. Professional and courteous set up.



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BREAKFASTS

CONTINENTAL CORPORATE BREAKFAST | \$9.99 PER PERSON

*Minimum 15 people

Fresh Baked Assorted Muffins, Fresh Baked Scones, Danish, Assorted Bagels, Cream Cheese & Butter Spreads

ASSORTED HOT BREAKFAST SANDWICHES | \$7.50 each - Make it a burrito +\$1.50

*Minimum 15 people

Cheese Bacon, Sausage, Taylor Ham, Turkey Sausage, Turkey Bacon, Chipotle Tofu & Black Bean Scramble. Served on Rolls and/or Wraps. Make it a Platter and Add Home Fries or Fresh Chunked Fruit w/ Your Sandwich | \$1.50 extra

ASSORTED BAKES & CASSEROLES

	Half Tray (feeds 10)	Full Tray (feeds 20)
House Made Red Bliss Home Fries (gf, nf, v).....	\$35	\$65
Hash Brown Casserole (gf, nf, v).....	\$45	\$65
French Toast Bake (nf, v).....	\$45	\$75
French Toast (nf, v).....	\$40	\$70
Scrambled Eggs (df, nf).....	\$35	\$60
Egg Whites (df, nf).....	\$45	\$75
Bacon/Turkey Bacon (df, nf).....	\$45	\$75
Sausage Links (df, nf).....	\$45	\$75
Turkey Sausage Links (df, nf).....	\$45	\$75
Vegan Sausage Links (df, nf, v+).....	\$50	\$80
Steak & Mozzarella Frittata (gf, nf).....	\$50	\$90
Blueberry Pancake Soufflés (nf).....	\$45	\$85
Sweet Potato Hash (gf, nf, v).....	\$35	\$65



3" INDIVIDUAL GOURMET CRUSTLESS BREAKFAST QUICHES

By the dozen (select 2) \$36

Turkey, Cheddar, Roasted Red Peppers & Scallions (gf, nf)	Mediterranean - Spinach, Feta, Olives (gf, nf, v)
Bacon, Cheddar and Hash Brown (gf, nf)	Ham, Broccoli & Mozzarella (gf, nf)
Bacon & Brie (gf, nf)	Vegetable (no peppers) (gf, nf, v)
Bacon and Cheddar (gf, nf)	Broccoli and Swiss (gf, nf)
Ham & American (gf, nf)	Peppers, Onions & Potatoes (gf, nf, v)
Spinach, Feta & Mushroom (gf, nf, v)	



A LA CARTE

	Half Dozen	Dozen
Sliced and Chunked Fresh Fruit Platter - feeds 12 (df, gf, nf, v+).....	\$48	
Individual Fresh Fruit Cups (df, gf, nf, v+).....	\$18	\$36
Fresh Berry Overnight Oats (v).....	\$18	\$36
Individual Yogurt and Granola Parfaits (v).....	\$18	\$36
Individual Greek Yogurts (gf, nf, v).....	\$18	\$36
Hard Boiled Eggs (df, gf, nf, v).....	\$9	\$18
Assorted Mini Danishes or Mini Muffins - by the dozen (v).....	\$36	
Honey Glazed Donuts - by the dozen (v).....	\$48	
Bagels by the Dozen with CC, Jelly and Butter	\$48	



BEVERAGES Serves 8

Fresh Brewed Coffee Package.....	\$30
(Served in Disposable Insulated Container, Including Creamers, Sweeteners, Cups, Stirrers)	
Tropicana Orange Juice ½ Gallon.....	\$10
Individual Premium Orange Juice.....	\$16



LUNCHES

DELICIOUS | \$15.99 per person

*Minimum 15 people

Select 4 varieties of sandwiches or wraps / Choice of 1 good for you green salad / Choice of 1 side salad or grains salad

MORE DELICIOUS | \$17.99 per person

*Minimum 15 people

Select 5 varieties of sandwiches or wraps / Choice of 1 good for you green salad
Choice of 1 side salad / Choice of 1 grains salad

MOST DELICIOUS | \$23.99 per person

*Minimum 15 people

Select 3 varieties of sandwiches or wraps / Select 3 varieties of paninis
Choice of 1 good for you green salad / Choice of 1 side salad
Choice of 1 grains salad / Includes homemade cookies, brownies and kettle chips

LUNCH IN A BOX

*Minimum 10 people

Standard (select from signature sandwich/wrap)\$16.50
Add on: Side Salad Cup.....\$2
Each boxed lunch includes choice of 2: bag of chips, hand fruit or cookie
All include condiments, napkin, hand wipe & bottle of water



A LA CARTE

*Feeds 12 people

Platter of Signature Sandwiches and Wraps (select 4)\$95
Good for You Green Salads\$30
Salads Add Ons - feeds 6 (all are df, gf, nf)
Grilled Chicken \$32 / Flank Steak \$36 / Grilled Shrimp \$34 / Grilled Salmon \$40

Gourmet Sides\$36
House Made Cape Cod Chips\$18
Assorted Individual Bags of Chips and Pretzels\$28
Assorted Kind Bars by the dozen \$42

BEVERAGES

*6 pack

Bottled Spring Water 16.9oz\$9
Assorted Can Soda\$12
Assorted Iced Teas\$16.50

DESSERTS

*by the dozen

Fresh Baked Chocolate Chip Cookies (vegan avail.).....\$18
Double Fudge Brownies (vegan available).....\$24
Blondies\$24
Cookie Cup Trio (chocolate chip, s'mores, red velvet)\$24
Mini Brûlé Cheesecakes\$42



COLOSSAL PANINI -SERVES 12

Served On Sourdough Focaccia

Butcher Block (nf).....\$95

Turkey, roast beef, ham, swiss, lettuce, tomato, red onion

Calabrese (nf).....\$95

Prosciutto, Salami, Sopressata, Provolone, sundried peppers, arugula, balsamic glaze

Jersey Sweetheart (nf, v).....\$95

Jersey tomatoes, fresh mozz, sundry peppers, balsamic glaze, chili honey, EVOO



SANDWICHES & PANINIS

Served On Hearty Italian Bread, Semolina or 7-Grain

POULTRY

Amalfi (nf)

Grilled chicken, provolone, roasted red peppers, baby spinach, balsamic vinaigrette

Swiss Club (nf)

Oven roasted turkey, Swiss, tomato and bacon topped with honey dijon

Smokin' Turkey (nf)

Oven roasted turkey, pepper jack, red onions, chili honey, avocado

Triple C (nf)

Chicken cutlet, shaved parm, romaine lettuce, chipotle Caesar dressing.

Chicken Salad (nf)

Chicken, celery salt, pepper and mayo

Chicken Pesto

Grilled chicken, fresh mozzarella, roasted peppers, arugula, pesto

Chicken BLT (df, nf)

Grilled chicken, bacon, lettuce, tomato

In Thyme (dr, nf)

Grilled chicken, tomatoes, cucumbers, red onions, a squeeze of lemon

Maria's Famous (nf)

Chicken cutlet, shaved parm, banana peppers, romaine lettuce, tomato and chipotle mayo

MEAT

Brooklyn Beef (nf)

Roast beef, provolone, red onions, roasted red peppers, garlic aioli

Hammer Thyme (nf)

Ham, bacon, Swiss, tomato, honey Dijon

Signature Roast Beef (nf)

Roast beef, pepper jack, arugula, horseradish mayo

Italian Combo (nf)

Ham, salami, provolone, lettuce, tomato, red onion, evoo, red wine vinegar. A must have on every menu!

American Combo (nf)

Roast beef, Turkey American cheese, LTO

SIMPLE CLASSICS

(ALL SERVED W/ LTO)

Turkey & Swiss (nf)

Turkey & American (nf)

Ham & American (nf)

Ham & Swiss (nf)

Roast Beef & Provolone (nf)

Roast Beef & American (nf)

VEGETARIAN & FISH

Breaded Eggplant (nf, v)

Breaded eggplant and fresh mozzarella, balsamic glaze

Spicy Mushroom (nf, v)

Sauteed spicy mushrooms, fresh mozzarella, arugula, sundried tomato tapenade

Green Market (df, nf, v)

Grilled vegetables, roasted red peppers, fresh mozzarella & basil, balsamic vinaigrette

Caprese (nf, v)

Fresh mozzarella, beefsteak tomatoes and fresh basil, balsamic glaze, viva Italia

Egg Salad (nf, v)

Hard boiled eggs, mayo, salt, pepper, that's it!

Grilled Veggie (df, nf, v+)

Grilled eggplant, grilled zucchini, grilled squash, red onions, roasted red peppers, kalamata olives

Tuna (nf)

White albacore tuna, celery salt, pepper and mayonnaise, simple is better with good tuna!

WRAPS

Served On Plain, Whole Wheat and Spinach Wraps

POULTRY

Buffalo Chicken (nf)

Breaded chicken cutlet tossed in our Signature buffalo bleu sauce, lettuce, tomato, shredded cheddar

Chicken Caesar (nf)

Grilled chicken, romaine lettuce, grated parmesan cheese, creamy caesar

California (df, nf)

Grilled chicken, tomato, avocado, roasted red pepper, ranch dressing

Mediterranean (nf)

Grilled chicken, baby spinach, roasted red peppers, tomatoes, black olives, feta cheese, balsamic vinaigrette

Turkey Brie (nf)

Oven roasted turkey, brie, cranberry sauce and baby spinach

Turkey Club (nf)

Oven roasted turkey, bacon, lettuce and tomato, Russian dressing

Avocado Rancher (nf)

Grilled chicken, avocado, mozzarella, a drizzle of ranch dressing

MEAT

Italian (nf)

Ham, salami, provolone, lettuce, tomato, red onion. Paisan to its sandwich cousin!

Southwestern Roast Beef (nf)

Roast beef, roasted red peppers, onions and cheddar cheese, green chili aioli

Sloppy Joe Wrap (nf)

Roast beef, turkey, Swiss, coleslaw and Russian dressing



VEGETARIAN/FISH

Fresh Mozzarella (nf, v)

Fresh mozzarella, roasted red peppers, arugula, creamy balsamic vinaigrette

Veggie (df, nf, v+)

Grilled yellow squash, grilled zucchini, grilled eggplant, roasted red peppers, tomatoes, black olives, baby spinach and feta cheese, balsamic vinaigrette

Tuna (nf)

White Meat Tuna, celery and mayonnaise

Mykonos (nf, v+)

Romaine lettuce, tomatoes, cucumber, red onions, green peppers, kalamata olives, feta cheese, hummus

Falafel (nf, v)

Tzatziki, hummus, lettuce, tomato, onion

GOURMET SIDES

Red Bliss Potato Salad (nf)

Made classically simple

Lemon Herb Potatoes (nf)

No mayo to be kept on the lighter side

Macaroni (nf)

Mayo, salt, pepper, onion, trio of diced peppers

Coleslaw (nf)

Made classically simple

Sesame Thai Salad (df, v)

Shredded cabbage, carrots, cilantro, radishes, cucumber tossed in sesame ginger dressing topped w/ sunflower seeds

Mediterranean Pasta (nf, v)

Penne, feta, assorted olives, cucumber, cherry tomato, mixed peppers, balsamic dressing

Penne Pasta (v)

Perline Mozzarella, grape tomato, basil & balsamic

Crunchy Veg Salad (gf, v+)

Broccoli, carrots, cauliflower, raisins, sun-dried cranberry, red onion, sunflower seeds, cider mayo vinaigrette

Porcini Ravioli Salad (nf, v)

Balsamic mushrooms, baby spinach, EVOO, sundry peppers

Mediterranean Quinoa (gf, nf, v)

Tomato, spinach, parsley, feta, garlic vinaigrette

Mediterranean Orzo Salad (nf, v)

Peppers, onions, tomato, kalamata olives, chickpeas, parsley, feta

Israeli Couscous (df, v)

Slivered almonds, raisins, honey cider vinaigrette

VEGGIE OPTIONS:

Thyme Roasted Potatoes (df, gf, nf, v+)

Blackened Cauliflower, Parmesan Sprinkle (gf, nf, v)

Haricot Vert, Slivered Almonds, Garlic and Oil (df, gf, v+)

Grilled Zucchini & Eggplant (df, gf, nf, v+)

Roasted Corn & Black Beans (df, gf, nf, v+)

Chickpea Salad (df, gf, nf, v+)

Char Roasted Broccoli Topped w/ Parmesan Breadcrumbs (nf, v)

Grilled Vegetables (df, gf, nf, v+)

GOOD FOR YOU GREENS

Antipasto (gf, nf)

Ham, salami, provolone, romaine lettuce, tomatoes, cucumbers, red onions, green olives, pepperoncini, evoo and red vinegar

Arugula (gf, v)

Arugula, goat cheese, walnuts, sliced apples, raspberry walnut vinaigrette

Asian Sesame (df, gf, nf, v)

Romaine lettuce, mandarin orange, sesame seeds, red onions, Asian sesame dressing

Bistro (gf, v)

A delicious combination of mixed field greens and romaine lettuce with walnuts, fresh strawberries, feta cheese, raspberry walnut vinaigrette

Caesar (nf, v)

Romaine lettuce, grated parmesan, croutons, classic Caesar dressing

Classic (nf, v)

Prepared with an assortment of mixed greens, topped with tomatoes, cucumbers, red onions, cheddar, croutons and creamy balsamic vinaigrette

Cobb (gf, nf, v)

Romaine lettuce, tomato, cucumber, red onion, hard-boiled egg, cheddar cheese, avocado, bacon, bleu cheese dressing

Garden (df, gf, nf, v)

Romaine lettuce, red cabbage, tomatoes, cucumbers, red onions, carrots, black and green olives, and lemon basil vinaigrette

Greek (gf, nf, v)

This Mediterranean classic is prepared with mixed green lettuce, tomatoes, cucumber, red onions, green peppers, kalamata olives, feta cheese, stuffed grape leaves, lemon basil vinaigrette

Cranberry Almond (gf, v)

Romaine lettuce, cranberries, sliced almonds, feta cheese, creamy balsamic vinaigrette

Southwestern (gf, nf, v)

Romaine lettuce, tomatoes, red onions, black beans, corn, red peppers, cheddar cheese, cilantro, tortilla chips, chipotle ranch dressing

Shaved Brussel & Bacon (gf)

Bacon, shaved parm, red onion, honey dijon dressing



CHEF'S SIGNATURE FUSION BUFFETS

\$35/pp

Chef Julio Mercado presents his signature fusion buffet packages telling a story of travel, tradition, and imagination. Each dish blends culinary cultures, presented with modern and old-world styles—an experience as beautiful as it is delicious.

“The Nikkei Bar”

Bold in spirit, Nikkei cuisine is where Peru's vibrant flavors meet Japan's refined craft—a story written in citrus, fire, and umami. Our buffet celebrates this union: coastal freshness, market-born ingredients, and soulful technique.

Signature Proteins Selections

Choose 2. Add 3rd for \$6/pp

Lomo Saltado Beef or Chicken

Soy marinade stir-fried w/ tomatoes, onions, cilantro & ginger

Togarashi Adobo Pork

Ancient 7 spice blend dry rubbed & slow roasted

Tofutaki Saltado

Wild mushroom & tofu blend w/ togarashi & soy-lime marinade

Signature Side Selections

Choose 2. Add 3rd for \$4/pp

Chaufa Fried Rice topped w/ Crispy Egg Noodles

Crispy Traditional Lomo Fries

Roasted Sweet Potatoes w/ Amarillo Infused Honey Drizzle

Chili Crunch Green Beans

Flamed Soy Ginger Broccoli

“Island & Vine”

Where the island breeze meets the old-world vine. Dominican soul and Italian tradition come together in bold herbs, slow-simmered sauces, and sun-kissed ingredients—comfort and celebration on every plate.

Signature Proteins Selections

Choose 2. Add 3rd for \$6/pp

Lemon Butter Salmon Criollo

White wine & toasted caper sauce, scallion & red pepper sofrito

Pollo Guisado Lasagna

braised chicken in tomato broth, roasted root veggies, layered semolina noodles, melted ricotta & mozzarella

Chimichurri Meatballs

beef blend, sofrito served w/ mojo aioli

Signature Side Selections

Choose 2. Add 3rd for \$4/pp

Truffle Parm Roasted Yuka

Garlic Marinated Zucchini

cilantro pesto & pickled onions

Truffle Parm Mangu

mashed yucca, black truffle salt, grated parm

Eggplant Pastelon

Layerd crispy eggplant, mashed plantain, lentil bolognese, melted mozzarella

Arroz Fagioli

Arborio steamed rice topped w/ sofrito braised red beans

TASTE OF THE WORLD

Complete themed meal, served buffet style. 20 person minimum, +10 increments.

TASTE OF ITALY

\$26 per person

Rosemary Chicken Francese (nf)
Add Salmon Piccata +\$6
Sautéed Broccoli (df, gf, nf, v+)
Penne Pomodoro (df, nf, v+)
Caprese Salad (gf, nf, v)

TASTE OF MEXICO

\$26 per person

Adobo Chicken (df, gf, nf)
Chipotle Grilled Flank Steak (df, gf, nf)
Cilantro Lime Rice & Beans (df, gf, nf, v+)
Chips & Salsa (df, nf, gf, v)
Flour Tortillas (df, nf, v+)
Grilled Corn & Tomato Salad (df, gf, nf, v+)
Add Guac +\$4

TASTE OF THE SOUTH

\$32 per person

Choice of two:
Pulled Pork (df, gf, nf)
BBQ Brisket (df, gf, nf)
BBQ Chicken (df, gf, nf)
Glazed Cauliflower Steak (df, gf, nf, v)
Choice of three sides:
mac n cheese (nf, v)
glazed carrots (nf, v)
mashed potatoes (nf, v)
blackened cauliflower (df, gf, nf, v+)
baked beans (df, gf, nf, v)
coleslaw (gf, nf, v)
mac salad (nf, v)
potato salad (gf, nf, v)
served w/ dinner rolls & butter (nf, v)

TASTE OF ASIA

\$32 per person

Cashew Bourbon Chicken (df, gf)
Bang Bang Shrimp or Salmon (nf)
Kimchi Fried Rice (df, gf, nf, v)
Edamame Dumplings w/ Ponzu (df, nf, v+)
Garlic Sesame Broccoli (df, gf, nf, v+)

TASTE OF FRANCE

\$28 per person

Mustard Chicken Breast (nf)
Seared Salmon with Capers & Tomato (df, gf, nf)
Haricot Vert (df, gf, nf, v+)
Roasted Potatoes (df, gf, nf, v+)
White Bean and Lentil Cassoulet (gf, v+)

TASTE OF GREECE

\$26 per person + \$5 per person for Salmon or Shrimp

Chicken Kebabs (df, gf, nf)
Falafel (df, gf, nf, v+)
Orzo Salad (nf, v)
Grilled Zucchini & Eggplant (df, gf, nf, v+)
Fresh Pita (nf, v)
Tzatziki & Hummus (gf, nf, v)



INDIVIDUAL ENTREES

\$16.50 EACH

(minimum 12, max selection of 3 bowl types per order)

Bowls come with fork, knife, napkin & bottled water.

Choice of mixed greens, quinoa & brown rice.

GRAIN BOWLS

Southwest Bowl (gf, nf)

Grilled chicken, brown rice, peppers & onions, shredded cheddar, roasted corn, tortilla strips, green chili aioli

Power Bowl (df, gf, nf)

Salmon, avocado, sweet potato, edamame drizzled w/ sweet onion vinaigrette

Chicken Cobb Bowl (gf, nf)

Grilled chicken, bacon, hard-boiled egg, tomato, avocado, red onion, brown rice & bleu cheese dressing

East Coast Shrimp Bowl (df, gf, nf)

Grilled shrimp, charred corn, crispy onions, bell peppers, roasted sweet potato, chili honey, chipotle ranch

Mediterranean Bowl (nf, v)

Falafel, cucumbers, grape tomatoes, feta cheese, garbanzos, olives, quinoa, and lemon basil dressing served w/ warm pita

FAMILY STYLE PLATTERS AND PACKAGES

Served room temperature with your choice of two gourmet sides. (see page 4)

Platters serves 12

	Package	Ala Carte
Marinated Grilled Chicken (df, gf, nf).....	\$115	\$60
Chicken Milanese (shaved parm, arugula) ((nf).....	\$125	\$70
Mediterranean Chicken Kababs (df, gf, nf).....	\$125	\$70
Grilled Flank Steak (df, gf, nf).....	\$155	\$100
Espresso Crusted Beef Tenderloin & Horseradish Aioli (df, gf, nf).....	\$225	\$175
Seared Salmon Teriyaki (df, nf).....	\$180	\$120
Lemon and Herb Roasted Salmon (df, gf, nf).....	\$180	\$120
Garlic Shrimp Skewers (df, gf, nf).....	\$155	\$100
Falafel Served w/ Pita & Hummus (df, gf, nf, v+).....	\$105	\$50

GRAZING BOARDS

Masterfully curated and presented. Serves 12.

DELIGHTFUL CONFECTIONS | \$75

Brownies, blondies, chocolate covered pretzels, french macaroons

CHARCUTERIE & CHEESE | \$85

Assorted meats, cheeses, crackers, hot honey

BERRIES & CHEESE | \$75

Seasonal berries, assorted cheeses

FRESH CRUDITES | \$65

Fancy cut seasonal veggies, spinach feta dip, hummus, beet & goat cheese labneh

NONNO'S ANTIPASTO | \$85

Hot & sweet soppressata, marinated olives, roasted red peppers, ciligiene mozzarella, foccacia squares, seasoned olive oil

CHIPS & DIPS | \$65

Guacamole, hummus, creamy roasted cauliflower jalapeno dip, tortilla chips & pita crisps

MEZZE | \$65

Grape leaves, Greek olives, caponata, crispy pitas, hummus, cucumber salad, marinated artichokes

HEALTHY BREAK | \$75

Assorted Healthy Packaged Snacks, Granola Bars, Energy Bars, Trail Mix, Assorted Nuts, Hand Fruits

SALTY SNACK | \$65

Traditional & White Cheddar Popcorn, Pretzels, Potato Chips, Peanuts, Chex Mix



POULTRY

	HALF TRAY FEEDS 10	FULL TRAY FEEDS 20
Sofrito Bone In Roasted Chicken (df, gf, nf).....	\$80	\$150
Chicken Cordon Bleu (nf).....	\$80	\$150
Chicken Francese (nf).....	\$80	\$150
Chicken Marsala (nf).....	\$80	\$150
Chicken Piccata (nf).....	\$80	\$150
Chicken Parmigiana (nf).....	\$80	\$150
Chicken Scarpiello (df, gf, nf).....	\$80	\$150
BBQ Bone-In Chicken (df, gf, nf).....	\$80	\$150
Thai Chili Chicken (sweet & spicy, peppers, onions) (df, gf, nf).....	\$80	\$150
Pollo Guisado (stewed chicken) (nf).....	\$90	\$175
Mustard Chicken (nf).....	\$80	\$150
Cashew Bourbon Chicken (df, gf).....	\$80	\$150
Roasted Garlic Chicken (Ajillo) (df, gf, nf).....	\$80	\$150



PASTA

	HALF TRAY FEEDS 10	FULL TRAY FEEDS 20
Penne Vodka (nf).....	\$60	\$110
Cavatelli & Broccoli (nf, v).....	\$60	\$110
Cheese Lasagna (nf).....	\$60	\$110
Meat Lasagna (nf).....	\$80	\$150
Veggie Lasagna with Bechamel (nf, v).....	\$95	\$190
Lobster Ravioli (nf).....	\$95	\$190
Macaroni & Cheese (nf, v).....	\$50	\$90
Manicotti (nf, v).....	\$80	\$150
Penne with w/ Lemon Garlic Shrimp (df, nf).....	\$90	\$180
Rigatoni Bolognese (df, nf).....	\$80	\$150
Stuffed Shells (nf, v).....	\$80	\$150



MEAT

	HALF TRAY FEEDS 10	FULL TRAY FEEDS 20
BBQ Brisket (df, gf, nf).....	\$85	\$170
House Made Meatballs (nf).....	\$85	\$150
House Made Meatloaf (df, nf).....	\$95	\$175
Sausage & Peppers (df, gf, nf).....	\$85	\$150
Braised Short Rib (df, nf).....	\$125	\$225
Pork Sofrito w/ Pickled Onions (df, gf, nf).....	\$60	\$120
Pulled BBQ or Italian Pork (df, gf, nf).....	\$60	\$120
Stir Fry Beef & Broccoli (df, nf).....	\$85	\$170
Lomo Saltado (nf).....	\$85	\$170



VEGETABLES

	HALF TRAY FEEDS 10	FULL TRAY FEEDS 20
Eggplant Parmigiana (nf, v).....	\$45	\$85
Eggplant Rollatini (nf, v).....	\$45	\$85
Roasted Broccoli & Cauliflower (df, gf, nf, v).....	\$45	\$85
Roasted Brussel Sprouts (df, gf, nf, v).....	\$45	\$85
Roasted Potatoes (df, gf, nf, v).....	\$45	\$85
Roasted Corn w/ Parmesan & Chilis (nf, v).....	\$45	\$85
Spinach in Garlic & Oil (df, gf, nf, v).....	\$45	\$85
Stuffed Peppers (gf, nf, v+).....	\$45	\$85
Fried Eggplant Caprese Stack (nf, v).....	\$60	\$120
Garlic Mashed Potatoes (nf, v).....	\$50	\$100



BY THE TRAY

SEAFOOD

	HALF TRAY (FEEDS 10)	FULL TRAY (FEEDS 20)
Salmon Piccata (nf).....	\$90	\$180
Dijon Crusted Salmon (gf, nf).....	\$90	\$180
Teriyaki Salmon (df, nf).....	\$90	\$180
Crab Stuffed Flounder (nf).....	\$95	\$190
Shrimp Fra Diavlo (df, gf, nf).....	\$90	\$180
Shrimp Francese (nf).....	\$90	\$180
Shrimp Scampi (nf).....	\$90	\$180
Portuguese Shrimp & Chorizo (nf).....	\$90	\$180
Shrimp Parmigiana (nf).....	\$90	\$180
Mango Coconut Shrimp (df, nf).....	\$90	\$180
Garlic Shrimp & Broccoli (df, gf, nf).....	\$90	\$180