CATERING MENU



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Includes Rolls and Butter

Tossed Salad

Caesar Salad

With Assorted Dressing

With our Homemade Dressing

MEAT OR FISH OPTIONS

*Only available in Full Tray Servings

Braised Beef

*Served with Mashed Potatoes *As per Chef's Recommendation

Brisket

Slow roasted beef brisket

Grilled Salmon

With choice of White Wine Lemon Butter Sauce or Teriyaki Glaze

Slow Roasted Beef

Thinly sliced beef served with Au Jus

Crusted Tilapia

Baked Dijon Pretzel Crusted Tilapia

*Pulled BBQ Chicken or Pork Sliders

Choice of BBQ Pulled Chicken, or Pulled Pork (available plain or BBQ) served with slider buns *Available in Half or Full Tray Servings

POULTRY OPTIONS

*Available in Half Tray or Full Tray Servings

Chicken Piccata

Sauteed chicken breast with a zesty lemon-caper sauce

Chicken Marsala

With Fresh Mushrooms and Marsala Sauce

Chicken Française

Egg Battered Chicken Baked in a White Wine Lemon Sauce

Chicken Parmesan

Breaded Chicken Breast Baked and topped with Marinara Sauce and Parmesan Cheese

PASTA OPTIONS

*Available in Half Tray or Full Tray Servings

Penne ala Vodka

Penne pasta served with our signature homemade Vodka Sauce

Pasta Primavera

With Fresh Vegetables, Garlic and Olive Oil

*Baked Shells Marinara

Baked Stuffed Shells with Ricotta Cheese and Marinara Sauce
*Available in Full Tray Servings Only

VEGETABLES

*Available in Half Tray or Full Tray Servings

·Seasonal Vegetable Medley

•Roasted Garlic Mashed Potatoes

String Bean Almondine

Roasted Red Bliss Potatoes

DESSERT

Assorted Cookies & Brownies

*Caterings over 100 guests get an assorted tray for an additional \$20

All catering events are subject to a 30% catering fee and 6% PA. sales tax

*All prices are subject to change.