

PLATTER MENU

HALF PLATTER FULL PLATTER
10-12 PEOPLE 15-20 PEOPLE

SALAD

MIXED GREENS MIXED GREENS, MUSHROOMS, EGG, CHEESE, TOMATOES, ONIONS	\$25	\$40
CAESAR ROMAINE LETTUCE, CAESAR DRESSING, HOMEMADE CROUTONS, PARMESAN CHEESE	\$25	\$40
SPINACH FRESH SPINACH, MUSHROOMS, TOMATOES, BACON, ONION, PARMESAN CHEESE	\$35	\$65
ANTIPASTO HAM, SALAMI, PEPPERONI, PROVOLONE, MIXED GREENS, BLACK OLIVES, BANANA PEPPERS, MUSHROOMS, TOMATOES, ONIONS, GREEN PEPPERS	\$45	\$80

PASTA SERVED WITH GARLIC BREAD

FRIED RAVIOLI HAND BATTERED & DEEP FRIED CHEESE RAVIOLI SERVED WITH PESTO CREAM SAUCE	\$35	\$60
TORTELLINI CHEESE STUFFED TORTELLINI WITH MARINARA	\$35	\$60
MANICOTTI MANICOTTI NOODLES WITH A THREE CHEESE STUFFING	\$35	\$60
LASAGNA PASTA LAYERED WITH CHEESE & MEAT SAUCE	\$40	\$70
BAKED ZITI HOMEMADE MARINARA WITH ZITI & THREE CHEESE BLEND	\$30	\$50
PENNE W/VODKA CREAM SAUCE PENNE TOSSED WITH A PINK CREAM SAUCE	\$40	\$70

*ALL PLATTERS CAN BE MIXED

<u>HALF PLATTER</u>	<u>FULL PLATTER</u>
10-12 PEOPLE	15-20 PEOPLE

CHICKEN SERVED OVER PASTA

PARMESAN HAND BREADED & FRIED CHICKEN BREAST TOPPED WITH HOMEMADE MARINARA & MOZZARELLA	\$40	\$70
MARSALA SAUTÉED CHICKEN BREAST WITH BUTTER & MUSHROOMS IN A MARSALA WINE SAUCE	\$50	\$85
PICCATA SAUTÉED CHICKEN BREAST WITH WHITE WINE, LEMON & CAPER SAUCE	\$50	\$85
CACCIATORE SAUTÉED CHICKEN BREAST WITH MUSHROOMS, ONIONS & PEPPERS IN SPICY MARINARA SAUCE	\$50	\$85

SIDES

STEAMED VEGETABLES FRESH STEAMED GARDEN VEGETABLES	\$20	\$35
RICE STEAMED WHITE RICE	\$20	\$35
GARLIC MASHED POTATOES HOMEMADE GARLICKY MASHED POTATOES	\$25	\$40
NEW POTATOES W/SEASONAL VEGETABLE CHOICE OF OVEN ROASTED OR BOILED NEW POTATOES WITH IN-SEASON VEGETABLES	\$25	\$40
NEW POTATOES W/GARLIC OVEN ROASTED NEW POTATOES WITH GARLIC OIL SAUCE	\$25	\$40

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