Are you having the family over for the holidays? An office party or visiting friends?

OFF PREMISE CATERING MENU

All Half trays feed approximately 10-12 people
All Full trays feed approximately 20-25 people
Of course, depending on portion size – please ask and we can suggest the right portions that you may need

if you do not see what you are looking for, please ask!

DELIVERY

Depending on the size of the order and the distance we will be happy to accommodate

We request that you give us a minimum of 48 hours for larger orders However, some dishes can be prepared in just 45 minutes

CHIC	CKEN		PASTA		
На	alf Tray	Full Tray		Half Tray Full Tray	
Francese 5	55	90	Penne Vodka	45 80	
Marsala 5	55	90	Rigatoni Primavera	50 90	
Paella 5	55	90	Cheese Lasagna	45 85	
Bar-B-Q 5	55	90	Meat Lasagna	50 95	
Giambotta 5	55	90	Vegetable Lasagna	50 95	
Piccata 5	55	90	Cheese Ravioli	45 85	
Murphy 5	55	90	Meat Ravioli	50 95	
Fried Wings 5	55	90	Baked Ziti	50 95	
Parmigiana 5	55	90	Brielle's Spaghetti	45 85	
Buffalo Wings 55 90			Brylee's Scafatoons	60 110	
PORK			Fussili Agromonte	60 110	
	Half Tray	y Full Tray	Fussili TJ	55 100	
Sausage & Pepp	ers 50	90	Linguini Aglio	50 95	
Glazed Virginia Ham 50		90	Linguini Primavera	50 90	
Pork Loin Giambotta 50		90	90 Lobster Ravioli		
Pork Loin Marsala 50		90	Orecchiette Becky	90 160	
Pork Loin Forest	tiera 50	90	Orecchiette Nicholas	65 125	
VEAL			Rigatoni Arrabiata	45 80	
1	Half Tray	Full Tray	Rigatoni Bolognese	50 95	
Francese	85	160	Rigatoni Michelangelo	60 110	
Parmigiana	<i>7</i> 5	145	Spaghetti e Carne	70 125	
Saltimbocca	90	175	EGGPLANT		
Veal & Peppers	& Peppers 80 155		Half Tra		
Pizzaiola	85	160	Brody 55	100	
Piccata	85	160	Parmigiana 50	95	
Spezantini	80	155	Rollatini 55	100	

BEEF			FISH / SEAFOOD				
	Half Tray	Full Tray	Ha	lf Tray	Full Tray		
Italian Meatballs	55	100	Clams & Mussels	50	85		
Swedish Meatballs	55	100	Shrimp Francese	65	125		
Roast Beef	65	140	Shrimp Marinara	65	125		
Tenderloins Milanese	65	140	Shrimp Parmigiana	65	125		
Pepper Steak	80	150	Shrimp Scampi	65	125		
Steak Giambotta	80	155	Broiled Salmon	65	125		
Braciola	100	185	Salmon al Cognac	65	125		
VEGETARIAN / OTHER			Seafood Paella	65	125		
	Half Tray	Full Tray	Cod Marechiara	65	125		
Rice and Beans	45	75	Cod Francese	65	125		
Spanish Rice	45	75	Lemon Sole Francese	65	125		
Broccoli	35	60	Lemon Sole Bella Vita	80	150		
Broccoli Rabe	40	7 5	Blackened Salmon	65	125		
Escarole	40	7 5	Fresh Clams	45	85		
Spinach	40	<i>7</i> 5	COLD DISHES				
Cauliflower	35	60	A VARIETY OF COLD DISHES CAN BE				
Vegetable Paella	45	80	CREATED, YOU CAN REFER TO OUR COLD BUFFET ON THE BANQUET MENU				
Stuffed Mushrooms	35	65	OR DISCUSS OPTIONS WITH US				
Mozzarella in Carozza	40	70	SALADS				
Spiedini	45	75		Half Tray	Full Tray		
Artichokes Francese	35	60	Garden	35	60		
Long Hot Peppers	45	80	Caesar	45	<i>7</i> 5		
Rapini Special	60	95	Al Fresco	45	75		
CREA'	TE		Brianna's Chopped	55	85		
Your options are	e endless.	If you	DESSERTS				
are looking for a		-	YES, we do have options				
us create it!			Specialty Cakes, Pastries, Cookies,				

Specialty Cakes, Pastries, Cookies, Specialty Ice Cream Pies