

## **HOUSE SPECIALTIES**

Trays feed 10-12 guests, 1 pound feeds ~3 guests

Penne with Broccoli, Garlic & Olive Oil - \$55/tray. . Add Chicken - \$75/tray

Baked Ziti - \$55/tray

Baked Macaroni and Cheese - \$60/tray

Penne with Vodka Sauce - \$50/tray

Lasagna: Choice of Cheese, Vegetable, Sausage and Mushroom - \$65/tray

Bolognese Lasagna - \$75/tray

Pasta Au Gratin with vegetables & cream sauce - \$65/tray... Add Chicken - \$85/tray

Tortellini Al Forno - \$65/tray

Polenta and Swiss Chard Casserole - \$60/tray (GF)

Meatballs and Sauce-ground sirloin and fresh bread crumbs - \$11.95/lb

House Made Sweet Italian Sausage and Peppers - \$60/tray (GF)

Beef Bourguinon - \$95/tray (48 hours notice, please)

Beef tips cooked slowly with whole button mushrooms and red wine

Chicken Milanese - \$16.25/lb

Boneless breasts dipped in fresh breadcrumbs with fresh herbs and parmesan cheese

Chicken Marbella - \$85/tray

Chunks of tender breast meat marinated with olives, capers, dried plums and lemon juice

Chicken Française - \$85/tray

Boneless breasts topped with a creamy lemon sauce and topped with artichoke hearts & tomatoes

Chicken Marsala - \$85/Tray

Boneless Breasts topped with a thick marsala wine and mushroom gravy

Chicken Picatta - \$85/tray

Sautéed lightly in white wine with capers and lemon

**CALL AHEAD 609-924-3623**