

CATERING MENU

Catering Menu Guidelines

Before placing your order, please inform us if a person in your party has a food allergy.*

*Denotes food items are cooked to order or are served raw. Consuming raw or undercooked animal products may increase your risk of foodborne illness.

A credit card and 50% deposit is required on all orders of \$500.00 or more. Cancellations must have a 72 hour notice minimum. Any last minute cancellations will not receive a refund.

There is a \$200.00 charge per attendant if needed for the first 3 hours. There will be an additional charge of \$50.00 per attendant for every hour after.

Chafing Dish Rentals are available for \$25 per dish.

MA Meals Tax is not included in the Price. Prices are subject to change due to inflation.

Payments accepted: Cash, VISA, MasterCard, American Express, and Discover.

APPETIZERS

CHARCUTERIE MENU

The Dirty Antipasto

This board is filled with imported meats and gourmet cheeses. Your board will come with additional marinated goods such as stuffed peppers, grilled artichokes, seasoned mushrooms, mini pickles, crackers, honey or jam, chocolate, olives, and nuts.

Small \$50 | Medium \$80 | Large \$150 | XL \$200

The Mediterranean

The Mediterranean board is filled with fresh vegetables, hummus, olives, feta cheese, naan bread, pita chips, tabouli, tzatziki, grape leaves, baked kibbeh, and spanakopita.

Large \$150 | XL \$200

The Gourmet Italian

This board is a favorite filled with imported meats and cheeses. In addition to the meats and cheeses - your board will come with crackers, seasonal fruits (fresh & dried), honey or jam, chocolate, olives, and nuts.

Small \$50 | Medium \$80 | Large \$150 | XL \$200

Wine Boxes

Snack serving box that hangs off a wine bottle. **\$5 each**

Snack Box | Charcuterie Cups

Single serving box/cup. Minimum order of 5. **\$10 each**

HORS D'OEUVRES

(Priced per dozen - 2 dozen minimum)

Artichoke Francaise	\$19.99
Beer Battered Coconut Shrimp	\$19.99
Chicken Cones	\$24.99
Fried Mozzarella Sticks	\$18.99
Buffalo Chicken Bites	\$18.99
Mac and Cheese Bites	\$12.99
Mini Crab Cakes	\$24.99
Stuffed Dates	\$15.99
Brie Bites	\$15.99
Garlic Knots	\$15.99
Spinach and Cheese Fillo	\$16.99
Sausage Stuffed Mushrooms.....	\$16.99

Store Breads

House Focaccia Bread	\$15.99
Garlic Bread	\$3.99 each

COLD & HOT LUNCHEONS

All luncheons are based on a 25 person minimum

COLD LUNCHEONS

Grazing Tables

Disposable Graze

Includes bamboo disposable trays, tongs, toothpicks & greenery
\$30 per person

Full Graze*

Includes bamboo disposable trays, tongs, toothpicks, plates, utensils, and cups.

\$40 per person

* Combine multiple grazing table options, email for details.

Super Deluxe Platter

This platter is made with all of your favorites and will satisfy the largest of appetites. Genoa Salami, Capicola, Imported Ham, Soppressata, Turkey, Roast Beef, Provolone & American Cheese. Comes with rolls to build your own sandwich.

10 person	\$90.00
15 person	\$98.00
20 person	\$106.00
25 person	\$114.00
30 person	\$122.00

Party Size Five Foot Grinder

Feeds 20-25 people

Available Options: Italian, Turkey, Roast Beef, or Ham. Comes with Lettuce, Tomatoes, and Provolone Cheese

\$300

Box Lunch

Lunches come with your choice of the following sandwiches topped with Lettuce, Tomato, and Cheese. Turkey, Roast Beef, Chicken Salad, Tuna Salad, Cold Cut, Vegetarian.

All box lunches include a beverage, pasta salad, potato chips, cookie, utensils, and condiments.

\$19.99 each (minimum of 10)

HOT LUNCHEONS

Executive Luncheon

Choice of one:

Chicken Parmesan
Chicken Francaise
Eggplant Parmesan

Chicken Marsala
Baked Lasagna
Chicken, Ziti, & Broccoli

Choice of one:

Roasted Potatoes
Ziti Marinara

Grilled Vegetables
Rice Pilaf

Comes with: Tossed Salad, Rolls, Butter, Assorted Beverages, Plates, and Utensils..... **\$22.99 per person**

The Complete Buffet

A large garnished tray of Italian Meats, Cheeses, and Marinated Goods.

Choice of Two:

Meatballs
Eggplant Parmesan
Baked Lasagna
Stuffed Shells

Creamy Pesto Pasta
Sausage & Peppers
Ziti & Broccoli
Chicken Ala Frigo

Choice of Two:

Tossed Salad
Tortellini Pasta Salad
Red Bliss Potato Salad

Mediterranean Pasta Salad
Caesar Salad
Caprese Salad

Comes with: Rolls, Butter, Plates, Utensils **\$25.99 per person**

The Tuscan Buffet

A large garnished tray of Italian Meats, Cheeses, and Marinated Goods.

Choice of Two:

Sirloin Beef Tips Marsala
Spicy Shrimp Fettuccine
Baked Scrod
Eggplant Rollatini

Chicken Gabrielle
Wild Mushroom Pasta
Chicken Napoli
Roma Pasta

Choice of Two:

Tossed Salad
Seafood Pasta Salad
Red Bliss Potato Salad
Roasted Potatoes

Mediterranean Pasta Salad
Arugula Salad
Caprese Salad
String Bean Almondine (seasonal)

Comes with: Rolls, Butter, Plates, Utensils **\$34.99 per person**

SALADS

SALADS

Mediterranean Salad

Arugula, Red Onion, Feta, Sun Dried Tomatoes, Cucumber, Kalamata Olives, Roasted Chickpeas, and Stuffed Grape Leaves with a Lemon Vinaigrette.

Small (serves 8-10) \$35.00

Medium (serves 15-20) \$55.00

Large (serves 25-30) \$75.00

Caesar Salad

Baby Kale, Spinach, Homemade Croutons, Shaved Parmesan Cheese, and Cheese Crisps with Caesar Dressing.

\$6.99 per serving

Chopped Italian Salad

Chopped Romaine Lettuce, Red Onion, Banana Peppers, Black Olives, Cherry Tomatoes, Cucumber, Genoa Salami, Baked Ham, and Provolone Cheese with Italian Dressing.

Small (serves 8-10) \$35.00

Medium (serves 15-20) \$55.00

Large (serves 25-30) \$75.00

Cucumber Salad

Diced Cucumber, Cherry Tomatoes, Red Onion, Marinated Chickpeas with Creamy Dill Dressing.

\$9.99 per pound

Panzanella Salad

Fresh Mozzarella, Sliced Heirloom Tomatoes, Fresh Basil, Panzanella Croutons, Cucumbers, Red Onion, and Roasted Red Peppers with EVOO & Balsamic Glaze.

\$11.99 per pound

PASTA SALAD

Tortellini Pasta Salad

Cheese tortellini prepared with roasted red peppers, zucchini, and fresh grated cheese.

\$9.99 per pound

Seafood Pasta Salad

Special blend of herbs and spices with fresh shrimp, celery, red onion, and light mayonnaise dressing.

\$11.99 per pound

BLT Pasta Salad

Bacon, Lettuce, and Cherry Tomatoes in a Parmesan Peppercorn dressing.

\$9.99 per pound

Fusilli Pasta Salad

Fresh Mozzarella, Roasted Red Peppers, Basil, Red Onion, and Kalamata Olives in a EVOO dressing.

\$9.99 per pound

Mediterranean Pasta Salad

Cherry Tomatoes, Black Olives, Zucchini, Arugula, and Feta Cheese in a light Pesto dressing.

\$9.99 per pound

THE DIRTY ITALIAN

GOURMET FOODS

ENTREES

Entrees Available with Rice or Ziti Marinara
for an extra \$3.00 per portion.

Salmon Filet

8 ounce Salmon Filet prepared in a Bourbon or Dill Sauce

\$14.99 per portion

Portabella Mushroom Towers

Portabella Mushroom topped with Eggplant, Chicken, Mascarpone Cheese and drizzled with Pesto.

\$10.99 per portion

Chicken Saltimbocca

Boneless Chicken Breast stuffed with Prosciutto, Provolone, and Spinach sauteed with Lemon and White Wine.

\$13.99 per portion

Chicken Francaise

Boneless Chicken Breast smothered in a fresh Lemon Broth topped with Prosciutto

\$12.99 per portion

Chicken Marsala

Boneless Chicken Breast topped with Mushrooms, sauteed in a Marsala Wine Sauce

\$12.99 per portion

Chicken Parmesan

Boneless Chicken Breast topped with Homemade Marinara Sauce and Melted Mozzarella.

\$12.99 per portion

Chicken Gabrielle

Boneless Chicken Breast topped with Prosciutto, Mushrooms, Provolone, Mozzarella and Spinach sauteed in a Marsala Wine Sauce.

\$13.99 per portion

HOT PANS

Large Feeds 6-8 • XL Feeds 20-25

DISH	LARGE	EXTRA LARGE
Meat Ravioli	\$50	\$90
Cheese Ravioli	\$45	\$85
Meat Lasagna	\$50	\$90
Cheese Lasagna	\$45	\$85
Vegetable Lasagna	\$50	\$90
Eggplant Parmesan	\$50	\$90
Pasta Primavera	\$40	\$80
Stuffed Shells	\$40	\$80
Chicken, Ziti, & Broccoli	\$50	\$90
Chicken, Shrimp, Ziti & Broccoli	\$65	\$110
Chicken Ala Frigo (Alfredo Sauce, contains mushrooms)	\$55	\$100
Mac & Cheese	\$40	\$80
Buffalo Chicken Mac & Cheese	\$50	\$100
BBQ Pulled Pork Mac & Cheese	\$50	\$100
Lobster Mac & Cheese	\$75	\$150
Ziti Marinara	\$35	\$65
Sausage & Peppers	\$50	\$90
Meatballs	\$45	\$85
Baked Stuffed Scrod	\$70	\$135
Beef Tips Marsala or Bourbon	\$90	\$175
Wild Mushroom Pasta	\$50	\$90
Roma Pasta	\$50	\$90
Grilled Vegetables	\$45	\$85
Roasted Cauliflower Parmesan	\$45	\$85
String Bean Almondine	\$45	\$85
Roasted Garlic Asparagus	\$45	\$85
Roasted Butternut Squash	\$45	\$85
Roasted Potatoes	\$45	\$85
Rice Pilaf	\$40	\$80
Eggplant Rollatini	\$4.99 each	