

Standard 3 Course Meal:

Dinner Salad

Mixed greens, cucumbers tomatoes, cheese, House Italian dressing

Wood Fired Breads

Pepperoni & spinach bread

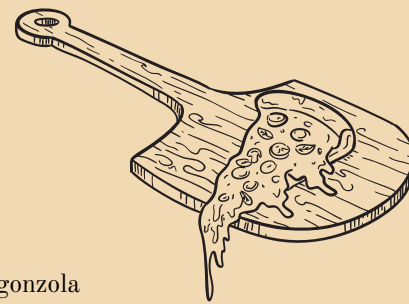
Wood fired Pizza

Sauces: tomato sauce, BBQ, olive oil and garlic

Cheeses: mozzarella/provolone blend, fresh mozzarella, feta, gorgonzola

Vegetables: roasted red peppers green peppers, onions, mushrooms, black olives, fresh tomatoes, fresh Basil, caramelized onions, arugula, spinach and eggplant

Protein: pepperoni, sausage, meatballs



Preferred 5 Course Meal:

Perfect for weddings

Dinner Salad

Mixed greens, cucumbers tomatoes, cheese, House Italian dressing

Wood Fired Breads

Pepperoni & spinach bread

Wood fired Pizza

Sauces: tomato sauce, BBQ, olive oil and garlic

Cheeses: mozzarella/provolone blend, fresh mozzarella, feta, gorgonzola

Vegetables: roasted red peppers green peppers, onions, mushrooms, black olives, fresh tomatoes, fresh Basil, caramelized onions, arugula, spinach and eggplant

Protein: pepperoni, sausage, meatballs



Antipasto Table

Prosciutto, Capocollo, Morte Della, soppressata, salami, artichoke hearts, Blended olives, roasted red peppers, Fresh Mozzarella, Aribella, Asiago, Italian Blend, Goat cheese, Fontenella and Cristiani Bread

Fruit Display

Assorted seasonal fruits

Gourmet 6 Course Meal

Dinner Salad

Mixed greens, cucumbers tomatoes, cheese, House Italian dressing

Wood Fired Breads

Pepperoni & spinach bread

Wood fired Pizza

Sauces: tomato sauce, BBQ, olive oil and garlic

Cheeses: mozzarella/provolone blend, fresh mozzarella, feta, gorgonzola

Vegetables: roasted red peppers green peppers, onions, mushrooms, black olives, fresh tomatoes, fresh Basil, caramelized onions, arugula, spinach and eggplant

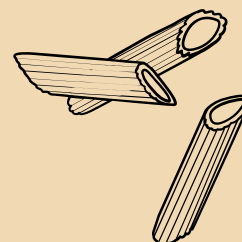
Protein: pepperoni, sausage, meatballs

Antipasto Table

Prosciutto, Capocollo, Morte Della, soppressata, salami, artichoke hearts, Blended olives, roasted red peppers, Fresh Mozzarella, Aribella, Asiago, Italian Blend, Goat cheese, Fontenella and Cristiani Bread

Fruit Display

Assorted seasonal fruits



Penne Marinara Pasta

Penne Pasta in our delicious House made Marinara sauce

Burger Bar: \$18/Person

Buns:

Sesame, Brioche, Pretzle,

Condiments:

Ketchup, Mustard, Mayo, Relish, Ball Park Mustard, Spicy
Chipotle, Jalapeno Mayo

Toppings:

Lettuce, Tomato, Pickles, Jalapenos, Red Onions, Fried
Eggs, Bacon, Giardiniera, Caramelized Onions, Sauteed
Mushrooms

Cheeses:

American, Colby Jack, Provolone, Fresh Mozzarella,
Gorgonzola, Vegan American Cheese

Pattys:

Beef & Vegan Impossible burger

Pasta Bars: \$8-14/Person

Pasta:

Penne, Cavatelli, Gnocchi, Ravioli, Sacchetti

Sauce:

Marinara, Romano, Pesto, Alfredo

Red Meat: \$14/Person

Beef TenderLoin, Lamb Pops , Whole Lamb

Chicken: \$11/Person

Chicken Piccata, Chicken Limone, Chicken Parmesan,
Roasted Chicken Breast & Thighs

Pork: \$12/Person

Pork Belly