

Catering and Carry out Menu

Breakfast Items

Continental Breakfast Menu

Fresh baked muffins, assorted breakfast breads, assorted variety of fresh bagels with cream cheese, butter & jellies assorted fruit juices freshly brewed coffee with cream and sugar.

\$6.95

Special Hot Breakfast Buffet Menu

Minimum of fifteen people

Includes all continental breakfast items plus your choice of one hot buffet entree

Baked Egg and Cheese Casserole Souffle

Baked Egg mixture with layers of cheddar, spinach, potatoes, ricotta cheese and cream

Vegetable and Cheese Strada

Strips of fresh vegetables, cheese and cubed Italian bread baked with fresh eggs

Roll Your Own Breakfast Wrap

Scrambled eggs with fresh peppers, green onions, and tomatoes served with flour tortillas and salsa

Organic Scrambled Eggs

Plain or Denver style

\$11.95 per guest

Salad Bowls

Lorenzo Salad

Field greens, radicchio, tossed pine nuts, dried cranberries, focaccia croutons, skim milk mozzarella & house made dressing

Pecan Apple Salad

Crispy field greens, seasonal chopped apples, candied pecans & apple cider vinaigrette

Napolina Chopped Salad

Tossed field greens, bacon, blue cheese, tomato, pasta & creamy Italian dressing

Mediterranean Salad

Crisp romaine lettuce, feta cheese, kalamata olives, tomato, cucumbers & olive oil vinaigrette

Small \$36.00 (Serves 8-10) With Chicken \$45

Large \$70 (Serves 16-20) With Chicken \$83

Pastas

Half trays approximately 8 -10 guests
Full tray approximately 15 – 20 guests

Penne Reggiano

Al dente pasta, grilled chicken, reggiano, cheese, spinach & spicy tomato cream sauce
Half pan \$56.00 Full pan \$112.00

All Fresh Deep Dish Lasagna

Fresh noodles, mozzarella, parmesan and ricotta cheese baked in marinara sauce
Half pan \$56.00 Full pan \$112.00
Add meat \$1.99

Ricotta Gnocchi

A family secrete with fresh tomato, cream & romano cheese
Half pan \$56.00 Full pan \$112.00

Rigatoni with Vodka Cream Sauce

Rigatoni pasta with crushed tomatoes, heavy cream, reduced vodka and fresh basil with a vodka tomato cream sauce
Half pan \$56.00 Full pan \$112.00

Entrees

EggplantParmesan

Layered with marinara sauce and fresh mozzarella
Half pan \$56.00 (Serves 8-10) Full pan \$112.00 (Serves 16-18)

Chicken Piccata

Skinless boneless breast of chicken sautéed in a light lemon, white wine caper sauce
Half pan \$ 69.00 (Serves 12) Full pan \$132.00 (Serves 24)

Chicken Vesuvio

Skinless boneless breast of chicken sautéed with fresh herbs, olive oil, rosemary garlic and white wine sauce, served with roasted potatoes
Half pan \$69.00 (Serves 12) Full pan \$132.00 (Serves 24)

Chicken Marsala

Skinless boneless breast of chicken sautéed with mushrooms & shallots in a marsala wine sauce
Half pan \$69.00 (Serves 12) Full pan \$132.00 (Serves 24)

Boursin Chicken Breast

Boneless breast with drummette stuffed with Boursin cheese, served in a natural broth with a medley of vegetables.
Half pan \$69.00 (Serves 12) Full pan \$132.00 (Serves 24)

Italian Beef

Tender juicy thinly sliced, garlic infused Italian beef
\$9.75 per pound (Serves 3)

Roast Salmon Filet

Atlantic salmon roasted and glassed in a white wine sauce
Half pan \$72.00 (Serves 12) Full pan \$145.00 (Serves 24)

Platters

Fresh Vegetable Crudite

A selection of fresh seasonal vegetables with spinach and artichoke dip

\$3.25

Grilled Vegetable Platter

Grilled vegetables to include zucchini, peppers, eggplant, roasted garlic and asparagus, seasoned with olive oil and herbs

\$4.25 per guest

International Cheese Tray

Imported and domestic cheese with crackers, grapes, and strawberries

\$4.25 per guest

Sliced Fresh Fruit Platter

Mound of cantaloupe, honeydew, watermelon, pineapple, grapes, and strawberries

\$3.75 per guest

Smoke Salmon Platter

Sliced salmon with capers, eggs, red onions, lemons, and rye tartines

Minimum of 10 guests

\$5.95

Tuscan Antipasto Platter

Italian meats and cheese, marinated grilled vegetables, olives, artichokes, and focaccia

\$4.95 per guest

Mini Croissant Sandwiches

A variety of cranberry chicken salad, egg salad, and albacore tuna salad

12 guest minimum minimum 2 per guest

\$5.95 per guest

Mini Caprese Sandwiches

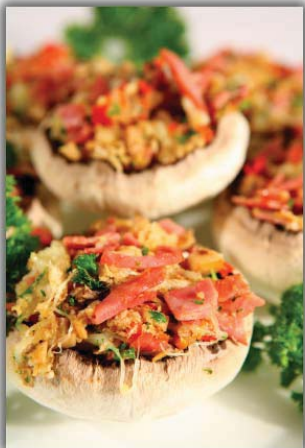
Traditional Italian combination of tomato, fresh mozzarella, fresh basil, sliced kalamata olives and olive oil on focaccia

Mini Sandwiches on Fresh Rolls

To include beef and cheddar, smoke turkey and Boursin cheese, cured ham with swiss and appropriate condiments

12 guest minimum minimum 2 per guest

\$5.95 per guest



Assorted Mini Wrap Tray

Buffalo chicken wrap Grilled chicken wrap
Grilled vegetable wrap Turkey and swiss
Beef and cheddar wrap Italian deli

Your choice of 3 different wraps

Minimum of 24 wraps per tray

\$36.00

Sandwiches

Oven roasted turkey on Artisan baguette
Ham & cheese on Artisan baguette
Italian classic on Artisan baguette
Roast beef on Artisan baguette
Tomato mozzarella on Artisan baguette
All sandwiches \$6.99

The Box Lunch

Good anyplace, anywhere & anytime, includes a sandwich, chips, & a cookie
\$9.50

Sweet Tray

A delicious medley of our fresh baked cookies, cheesecake brownies, chocolate brownies, and bars
Small tray \$44.00 (Serves 10-12) Large tray \$55.00 (Serves 15-20)

Cookie Tray

A decadent assortment of homemade chocolate chip, oatmeal raisin, sugar & seasonal cookies
Small tray \$39.00 (Serves 10-12) Large tray \$64.00 (Serves 15-20)

Brownies and Fruit Bar Tray

An assortment of bite size brownies and bars to include, lemon, and raspberry bars
Small tray \$38.00 (Serves 10-12) Large tray \$69.00 (Serves 15-20)



Daily Specials from Our Bakery Table

Cancellation of orders requires 36-hour notice. If you notify us at least 36 hours in advance, there is no charge. If you notify us between 24 & 36 hours in advance, there is a 50% charge. We are unable to accept cancellations with less than 24 hour notice at less than full price.

