

APPETIZERS

JUMBO SHRIMP & COCKTAIL SAUCE - \$50 (GF)(NF)(DF)
HOUSEMADE MOZZARELLA, ROASTED PEPPERS, BASIL & OLIVE OIL - \$45 (VEG)(NF)
VEGETABLE CRUDITE. CHEESES. OLIVES. HUMMUS & FLATBREADS -\$45 (VEG)(NF)

BREADS

ARTISAN ROLLS, BREADS & WHIPPED BUTTER - \$12 (NF)

ENTREES

CHICKEN PARMESAN & BASIL MARINARA - \$60
CHICKEN FRANCAISE LEMON HERB WHITE WINE - \$60
HONEY BAKED BROWN SUGAR HAM \$65
BRAISED SHORT RIBS & C'ABERNET THYME SAUCE - \$125
ROAST FILET MIGNON & BORDELAISE SAUCE - \$175
ROASTED SALMON & DILL MUSTARD CREAM - \$85
CRAB CAKES & REMOULADE SAUCE - \$90

SIDES

BROWN RICE PILAF - \$18 COUSCOUS PRIMAVERA - \$18 ROASTED ROSEMARY POTATOES - \$22 GRILLED ASPARAGUS - \$24 STRING BEANS & ALMONDS - \$24 VEGETABLE MEDLEY - \$24

DESSERTS

COOKIES & BROWNIES - \$45 CUPCAKE ASSORTMENT - \$45 CHEESECAKE - \$65 ITALIAN PASTRIES - \$45 FRESH FRUIT SLICED - \$35

SALADS

CLASSIC CAESAR SALAD & HOUSE CAESAR DRESSING - \$35 (VEG) (GF) (NF)
MIXED FIELD GREENS & LEMON HERB OLIVE OIL - \$35 (VEG) (GF) (NF)

PASTAS

BEEF LASAGNA MARINARA - \$35 (NF)
VEGETABLE LASAGNA VODKA SAUCE - \$35 (VEG)(NF)
LOBSTER RAVIOLI & CREAMY PARMESAN TOMATO SAUCE - \$85
PENNE & PINK BASIL SAUCE - \$30 (VEG)(NF)
BAKED PASTA IL FORNO- PASTA, RICOTTA, MOZZARELLA & BASIL MARINARA - \$35

BRUNCH MENU - \$125

BAKERY ASSORTMENT OF CROISSANTS & ASSORTED DANISH BREAKFAST FRITATTA & BROCCOLI CHEDDAR QUICHE GREEK YOGURT PARFAIT & FRESH FRUITS

LIGHT LUNCH MENU - \$225

ORGANIC GARDEN GREEN SALAD & LEMON HERB DRESSING
VEGETABLE CRUDITE, CHEESES, OLIVES, HUMMUS & FLATBREADS
GRILLED SPRING VEGETABLES, FRESH MOZZARELLA & PESTO ON CIABATTA BREAD
SMOKED TURKEY, DILL HAVARTI, MANGO, ARUGULA & ORANGE JAM ON
MULTI-GRAIN ROLL
MANICOTTI MARINARA (HOUSEMARE)

MANICOTTI MARINARA (HOUSEMADE) DESSERT (CHOICE OF 1) APPLE PIE, BLUEBERRY CRUMB PIE, BLACK & WHITE COOKIES OR FRESH FRUIT

V = VECAN VEC = VECETARIAN CF = CLUTEN-FREE DF = DIARY-FREE NF = NUT-FREE

No-Contact Deliveries: Saturday 05/9 (\$25) and Sunday 05/10 (\$45)

We are exceeding all CDC guidelines for sanitation within our food production areas, warehouse & vehicles.

All Items Serve 4-6 Portions (Left over food can be stored 3 days refrigerated & 30 days frozen)



OPTION 2 MENU

SERVICE OPTIONS

PREPARED - COOKED - DELIVERED

PREPARED - NOT COOKED - DELIVERED

CHICKEN CHICKEN - \$225

- 2 WHOLE CHICKENS & HERBS (READY TO ROAST) -
- TRI-COLOR POTATOES, ROSEMARY, SEASONING & OLIVE OIL -
 - FRESH BABY SPINACH -
- ORGANIC FIELD GREENS, CARROTS, RADISH, CUCUMBERS, OLIVES, TOMATO, CRUMBLED CORGONZOLA & WALNUTS
 - DRESSING OF OLIVE OIL, LEMON, HERBS & DIJON -
 - FRESH BREADS & WHIPPED BUTTER -
 - TIRAMISU PARFAIT (READY FOR YOU TO MAKE) -

SURF AND TURF - \$325

- 4 BONELESS SIRLOIN, CHIMICHURRI SAUCE & STEAK SAUCE -
- 4 JUMBO SHRIMP SKEWERS (MANGO & PINEAPPLE) ARUGULA PESTO -
 - 4 BAKED POTATO, SOUR CREAM & CHIVES -
 - VEGETABLE MEDLEY -
- ORGANIC FIELD GREENS, CARROTS, RADISH, CUCUMBERS, OLIVES, TOMATO, CRUMBLED CORGONZOLA & WALNUTS
 - DRESSING OF OLIVE OIL, LEMON, HERBS & DIJON -
 - ONION BREAD & WHIPPED BUTTER -
 - CHEESECAKE & FRESH FRUIT -

SEAFOOD LOVER - \$325

- 4 SALMON FILETS & DILL CREAM FRAICHE (HERBS & OLIVE OIL) -
 - 4 CRAB CAKES & REMOULADE SAUCE -
 - COUSCOUS PILAF -
 - VEGETABLE MEDLEY -
- ORGANIC FIELD GREENS, CARROTS, RADISH, CUCUMBERS, OLIVES, TOMATO, CRUMBLED CORGONZOLA & WALNUTS
 - DRESSING OF OLIVE OIL, LEMON, HERBS & DIJON -
 - ARTISAN BREADS & WHIPPED BUTTER -
 - CHEESECAKE & BERRY PARFAIT (READY FOR YOU TO MAKE) -

ITALIAN NIGHT - \$225

- 2LBS FETTUCCINI PASTA -
- WHOLE PEELED PLUM TOMATO, SWEET ONION, CARLIC, BASIL & OLIVE OIL -
 - 2LBS SWEET SAUSAGE -
 - 6 HOUSEMADE MEATBALLS -
- CAESAR SALAD, HERB CROUTONS, GRATED CHEESE & HOUSEMADE CAESAR -
 - FOCACCIA BREAD & OLIVE OIL -
 - CANNOLI CREAM & SHELLS (READY TO PIPE) -