



## CATERING MENU

Catering Orders: [enrigocary@gmail.com](mailto:enrigocary@gmail.com)

### Appetizers

	Per piece/ serving	Half Tray	Full Tray
<b>Bruschetta</b> Toasted Bread, Olive Oil & Garlic Marinated Tomatoes	\$1.25/Piece		
<b>Caprese Minis (Cocktail Picks)</b> Cherry Tomato, Ciliegine Mozzarella & Basil	\$1.25/Piece		
<b>Caprese (full size)</b> Sliced Tomato, Mozzarella & Basil (6 pieces each)	\$12.00		
<b>Prosciutto &amp; Mozzarella (Cocktail Picks)</b>	\$1.50/Piece		
<b>Meatballs Marinara</b> Marinara Sauce		\$55 (45 pieces)	\$110 (90 pieces)
<b>Meatballs Pesto</b> Pesto Sauce		\$70 (45 pieces)	\$140 (90 pieces)

### Salads

*Half Trays (Serves up to 15 people as side)*

*Full Trays (Serves up to 30 people as side)*

	Individual boxed serving	Half Tray	Full Tray
<b>Mixed Greens Side Salad (Vegetarian)</b> Mixed Lettuces, Tomato. Choice Of Dressing: Italian, Ranch, Caesar, Gorgonzola	\$5	\$20	\$40
<b>Mixed Greens Salad With Chicken</b> Mixed Lettuces, Tomato, Grilled Chicken. Choice Of Dressing: Italian, Ranch, Caesar, Gorgonzola	\$8	\$35	\$70
<b>Caesar Salad</b> Romaine, Croutons, Fresh-Made Caesar Dressing	\$6	\$30	\$60
<b>Caesar Salad With Chicken</b> Romaine, Croutons, Grilled Chicken, Fresh-Made Caesar Dressing	\$9	\$45	\$90
<b>Mediterranean Salad</b> Mixed Greens, Tomato, Olives, Capers, Red Onion, Feta Cheese, Italian Vinaigrette	\$7	\$35	\$70
<b>Mediterranean Salad With Chicken</b> Mixed Greens, Tomato, Olives, Capers, Red Onion, Feta Cheese, Grilled Chicken, Italian Vinaigrette	\$10	\$50	\$100

## Pastas

**Half Trays:** Serve 5+ People As Main Dish / 15+ People As Side Dish

**Full Trays:** Serve 10+ People As Main Dish / 30+ People As Side Dish

\*Gluten-Free Pasta substitution available by request where indicated

◆ Substitute for Hand-made Tagliatelle Pasta - Add \$10/half tray, Add \$20/full tray

	Half Tray	Full Tray
<b>Cavatelli al Baffo</b> Short Hand-Made Pasta in a Creamy Tomato Sauce Topped With Arugula	\$55	\$110
- With Vegetables	\$60	\$120
- With Chicken	\$65	\$130
- With Shrimp	\$75	\$150
- With Meatballs	\$75	\$150
<b>Penne Bolognese*◆</b> (Meat Sauce) Short Pasta in a Beef, Pork, Red Wine & Tomato sauce	\$60	\$120
<b>Penne Marinara*◆</b> (Tomato Sauce)	\$40	\$80
<b>Penne Vodka*◆</b> (Creamy Tomato Sauce)		
- With Vegetables	\$45	\$90
- With Chicken	\$50	\$100
- With Shrimp	\$60	\$120
- With Meatballs	\$60	\$120
<b>Penne Alfredo*◆</b> Butter, Cream, Parmesan Cheese	\$45	\$90
- With Vegetables	\$50	\$100
- With Chicken	\$55	\$110
- With Shrimp	\$65	\$130
- With Meatballs	\$65	\$130
<b>Penne Pesto*◆</b> Basil, Pine Nuts, Garlic, Olive Oil, Parmesan & Pecorino	\$50	\$100
- With Vegetables	\$55	\$110
- With Chicken	\$60	\$120
- With Shrimp	\$70	\$140
- With Meatballs	\$70	\$140
<b>Ravioli with Marinara Sauce</b> (Tomato Sauce) Ravioli filled With Spinach & Ricotta Cheese in a fresh Tomato Sauce	\$65	\$130
<b>Ravioli with Bolognese Sauce</b> (Meat Sauce) Ravioli filled With Spinach & Ricotta Cheese in a Beef, Pork, Red Wine & Tomato sauce	\$75	\$150

## Entrées

	Half Tray	Full Tray
<b>Lasagna Al Ragu</b> Hand-Made Pasta Layered With Bolognese Meat Sauce & Béchamel Cream <i>Half Trays: Serves 8+ People As Main Dish</i> <i>Full Trays: Serves 18+ People As Main Dish</i>	\$80	\$160
<b>Eggplant Parmesan</b> Breaded Eggplant Baked With Tomatoes, Basil, Parmesan & Mozzarella <i>Half Trays: Serves 8+ People As Main Dish</i> <i>Full Trays: Serves 18+ People As Main Dish</i> *Vegetarian / Gluten-free available by request	\$80	\$160
<i>Half Trays: Serve 5+ People As Main Dish / 15+ People As Side Dish</i> <i>Full Trays: Serve 10+ People As Main Dish / 30+ People As Side Dish</i>		
	Half Tray	Full Tray
<b>Shrimp &amp; Vegetables</b> Sautéed w/ Olive Oil & White Wine *Gluten-free Available	\$70	\$140
<b>Tuscan Sausage</b> Sautéed w/ Bell Peppers & Onions	\$75	\$150

## Chicken Entrées

*Half Trays: Serve 5+ People As Main Dish / 15+ People As Side Dish*  
*Full Trays: Serve 10+ People As Main Dish / 30+ People As Side Dish*  
 \*All available Gluten-Free by request

	Half Tray	Full Tray
<b>Chicken Marsala</b> Floured & Sautéed w/ Mushrooms & Marsala Wine	\$60	\$120
<b>Chicken Piccata</b> Floured & Sautéed w/ Mushrooms & Marsala Wine	\$60	\$120
<b>Chicken Mediterranean</b> Bell Peppers, Onions, Capers & EVOO	\$65	\$130
<b>Chicken Toscano</b> Spinach, Sun-Dried Tomato, Touch Of Cream	\$65	\$130
<b>Chicken Parmesan</b> Breaded, Baked w/ Tomato, Basil, Parmesan & Mozzarella	\$70	\$140
<b>Chicken Portofino</b> Pesto, Cherry Tomato	\$70	\$140
<b>Chicken Rosa</b> Mascarpone Cheese, Touch of Tomato Sauce, Pink Pepper	\$70	\$140
<b>Chicken Saltimbocca</b> Fontina Cheese, Sage & Prosciutto di Parma	\$75	\$150

## Gnocchi

Hand-Made Potato Dumplings

**Half Trays:** Serve 5+ People As Main Dish / 15+ People As Side Dish

**Full Trays:** Serve 10+ People As Main Dish / 30+ People As Side Dish

	Half Tray	Full Tray
<b>Gnocchi Marinara</b> - Tomato Sauce	\$65	\$130
<b>Gnocchi Pesto</b> - Basil, Pine Nuts, Garlic, Olive Oil, Parmesan, Pecorino	\$70	\$140
<b>Gnocchi Bolognese</b> - Meat Sauce	\$75	\$150
<b>Gnocchi Alfredo with Sausage</b>	\$80	\$160

## Panini Sandwiches

Boxed Ciabatta Bread Sandwiches

<b>Chicken Milanese</b> Breaded & Fried Chicken, Lettuce, Tomato, Mayo, Fontina Cheese	\$9
<b>Chicken Pesto</b> Chicken, Basil & Pine Nut Pesto Sauce, Sun-Dried Tomato	\$9
<b>Meatball</b> Angus Beef Meatballs, Mozzarella Cheese, Tomato Sauce	\$9
<b>Vegetarian</b> Zucchini, Red Bell Peppers, Onion, Tomato, Arugula, Fontina Cheese	\$8
<b>Caprese</b> Sliced Mozzarella, Tomato, Basil, Olive Oil	\$9
<b>Prosciutto &amp; Mozzarella</b> Prosciutto Di Parma, Bocconcini Mozzarella, Arugula, Tomato, Olive Oil	\$10

## Sides

**Half Trays:** Serves up to 15 people

**Full Trays:** Serves up to 15 people

	Half Tray	Full Tray
<b>Sautéed Mixed Vegetables</b>	\$25	\$50
<b>Meatballs in Marinara Sauce</b>	\$50	\$100
<b>Arborio Rice, Plain</b>	\$25	\$50
<b>Arborio Rice, With Onions, Garlic &amp; Parmesan Cheese</b>	\$30	\$60
<b>Roasted Potatoes, Diced</b>	\$30	\$60
<b>Parmesan Mashed Potatoes</b>	\$45	\$90
<b>Ciabatta Bread, Sliced</b> \$4 per Loaf / Recommend 1 Loaf per 6 Guests	\$4 / loaf	

## ***Desserts***

	Individual
<b>Cannoli Minis</b> Cinnamon Chocolate Pastry Shell Filled With Whipped Ricotta & Shaved Chocolate	<b>\$2 Each</b>
<b>Vanilla Panna Cotta</b> (Individual Portions) Cooked Italian-Style Custard, Fresh Fruit Puree	<b>\$3.50 Each</b>
<b>Tiramisu</b> (Individual Portions) Ladyfingers Soaked In Espresso, Whipped Mascarpone Cheese	<b>\$3.50 Each</b>
<b>Strawberry Tiramisu</b> (Individual Portions) Ladyfingers Soaked In Strawberry Puree, Whipped Mascarpone Cheese	<b>\$3.50 Each</b>

## ***Drinks***

<b>Bottled Water</b>	<b>\$1.25/bottle</b>
<b>Sweet Tea</b>	<b>\$1.75/bottle</b>

## ***Disposables***

<b>Disposable Dining Sets</b> Plastic Plates, Plastic Cutlery, Paper napkins	<b>\$2 Each</b>
<b>Upgraded Disposable Dining Sets</b> Sturdy Ceramic-like Plastic Plates, Upgraded Plastic Cutlery, and Upgraded Paper napkins	<b>\$1.75 Each</b>
<b>Full Tray Chafing Stand + fuel</b>	<b>\$10.00/Set</b>
<b>Half Tray Chafing Stand + fuel</b>	<b>\$7.00/Set</b>