



# Catering Menu

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## Starters and Small Plates

### **Fruit Platter-\$4.00 per person**

Assorted fresh seasonal fruits served with a greek yogurt and honey dip

### **Crudite Platter-\$3.00 per person**

Assorted fresh vegetables cut for dipping and served with ranch

### **Cheese and Cracker Tray-\$4.00 per person**

Sliced sharp cheddar, pepper jack, and swiss served with butter and multigrain crackers

### **Cheese and Fruit Board-\$6.00 per person**

Brie, smoked gouda, aged cheddar, and danish blue served with local honey, sliced pears, grapes, strawberries and fresh baguette

### **Insalata Caprese-\$3.00 per person**

Skewered perline mozzarella and cherry tomatoes drizzled with balsamic vinaigrette and fresh basil

### **Flatbreads-\$5.00 per person**

Thin pizza dough topped with an assortment of fresh vegetables, cheeses, and herbs

### **Hummus-\$4.00 per person**

With fresh pita bread, vegetables, and olives for dipping

### **Salsa Trio- \$3.00**

Three fresh made salsa: pico de gallo, roasted pineapple habanero salsa, and mild charred tomato salsa, served with tortilla chips

### **Spinach Artichoke Dip- \$4.00**

Fresh made, served hot with sliced baguettes

## Prie Fix Menus

### **Buona Sera-\$23.00**

Start with the insalata caprese, assorted flatbreads, and a cheese tray. Select two entrees: chicken parmesan or toscano style, meat or vegetable lasagna, or steak cacciatore, along with sauteed aglio broccoli, pasta alfredo, parmesan risotto, caesar salad, and garlic bread.

### **Southern Hospitality-\$24.00**

Start with crudite and fruit platters. Choose two entrees from barbecued pork ribs, pulled pork, beef brisket and grilled chicken, all served with carolina vinegar sauce and sweet BBQ sauce, coleslaw, potato salad, southern style green beans, mac n' cheese, grilled corn on the cob, cornbread and butter rolls.

### **Pasta Bar-\$15.00**

Start with the Spinach Artichoke Dip and Insalata Caprese. Choose any three pastas and three sauces along with one vegetable, caesar salad, and garlic bread. Add grilled chicken for \$3, seared sirloin for \$4 or sauteed shrimp for \$5.

Penne \* Capellini \* Fettucine \* Linguine \* Cavatappi \* Shells \* Meat or Cheese Tortellini \* Meat, Cheese, or Mushroom Ravioli

Pomodoro \* Bolognese \* Red or White Clam \* Four Cheese \* Alfredo \* Shrimp & Lobster \* Roasted Vegetable \* Vodka

### **South of the Border-\$20.00**

Start with the salsa trio, fresh guacamole and tortilla chips. Choose up to three meats: shredded chicken, barbacoa, carnitas, or grilled ancho lime skirt steak, along with cilantro lime rice, seasoned black beans, roasted corn, shredded cheese, sour cream, and fresh made corn tortillas.

### **Summer Luau-\$25.00**

Start with fresh poke and a tropical fruit platter, choose teriyaki beef or baked mahi mahi then fill up on oven roasted kalua pork, mochiko chicken, lomi lomi salmon, steamed rice, potato salad, and green salad.

**Kid's Corner- \$8.00**

For the young or the young at heart, choose breaded or grilled chicken along with mac n' cheese, fresh fruit, and sauteed broccoli.

**Completely Custom- \$28.00**

Select any two starters along with three entrees, four sides and one bread.

**Chicken**

Blackened \* Roasted Half with Garlic or BBQ Sauce \* Parmigiana \* Picatta \* Cacciatore \* Breaded Breast \* Chipotle Brick \* Pesto \* Monterey \* Marsala \* Sausage

**Pork**

Italian Sausage \* Baby Back Ribs \* Roasted Loin \* Breaded Center Cut Chop \* Spinach & Mushroom Stuffed Tenderloin \* Baked Virginia Ham

**Beef**

Chargrilled Sirloin \* Smoked Brisket \* Roasted Top Round \* Grilled Flank \* Italian Meatballs and italian sausage

**Seafood**

Atlantic Baked Cod \* Glazed Salmon \* Asian seared ahi tuna \* Char Broiled Mahi Mahi

**Vegetarian**

Stuffed Portabella Caps \* Spicy Black Bean Burgers \* Roasted Spaghetti Squash \* Miso Ginger Tofu \* Ricotta & Spinach Ravioli \* Vegetable Coconut Curry \* Falafel Sliders

**Prime Choice - add \$3/person**

Chargrilled Ribeye \* Roasted Whole Tenderloin \* Rack of Lamb \* Slow Roasted Prime Rib \* Shrimp & Crab Cakes \* Lime Grilled Shrimp \* Bacon Wrapped Scallops

**Vegetables**

Aglia Broccoli \* Fresh Sauteed Medley \* Southern Green Beans \* Squash Casserole \* Stir Fry \* Italian Medley \* Roasted Carrots \* Vegetable Casserole \* Grilled Corn on the Cob (seasonal) \* Cauliflower with Cheese Sauce \* Grilled Asparagus \* Mashed Cauliflower

### **Starches**

Baked Mac n' Cheese \* Garlic Mashed Potatoes \* Chargrilled Potatoes \* Sweet Potato Hash \* Five Cheese Potatoes \* Creamy Orzo \* Vegetable Fried Rice \* Southwest Cilantro Lime Rice \* Roasted Redskin Potatoes \* Parmesan Risotto \* Garlic Herb Roasted Yukons \* Vegetable Rice Pilaf \* Fettucine Alfredo \* Penne Pomodoro

### **Breads and Rolls**

Sweet Cornbread \* Southern Cornbread \* Garlic Bread \* Butter Rolls \* Ciabatta \* Soft Bread Sticks \* Sourdough \* Amadama

# Something Sweet

## **Cupcakes & Cakes \$2\***

### Cakes

Vanilla \* Dark Chocolate \* Yellow Butter Nut \* Red Velvet \* Milk Chocolate \*  
Carrot \* White Chocolate Chip \* Cinnamon Spice \* Guava Chiffon

### Icings

Italian Buttercream \* French Buttercream \* American Buttercream \* Ermine Icing  
\* Cream Cheese Frosting \* Dark Chocolate Buttercream \* Mocha Buttercream \*  
White Chocolate Buttercream \* Whipped Cream \* Poured Ganache \* Whipped  
Ganache

### Fillings

Strawberry Mousse \* Lemon Curd \* Raspberry Mousse \* Triple Citrus Pastry  
Cream \* Peanut Butter Mousse \* Berries n' Cream \* Coconut Mousse

\*Pricing per each frosted cupcakes and per serving for sheet or single tier round cakes.  
Additional pricing required for gumpaste or fondant decorations and wedding or  
specialty cakes.

## **Individual Tarts \$3**

Key Lime \* Chocolate Haupia \* Fresh Fruit & Custard \* French Creme  
\* Frangipane & Pear \* Chocolate Raspberry Ganache \* Lemon Meringue \* Rustic  
Cinnamon Apple

## **Cookies and Mignardise \$2**

Chocolate Chip \* Peanut Butter \* Oatmeal Raisin \* Trail Mix \* Snickerdoodle \*  
Rum Raisin \* Italian Wedding \* Triple Chocolate Brownies \* Pecan Diamonds \*  
Biscotti \* Lemon Bars \* Eclairs & Cream Puffs \* Florentine Squares \* French  
Macaroons

## **Chocolates \$2**

Classic Ganache \* White Tea Caramel \* Coffee Caramel \* Dark and Stormy \*  
Mint Meltaways \* Peanut Butter Cups \* Orange Creamsicle \* Spiced Chai \*  
Mexican Hot Chocolate \* Nougat Montelimar \* Gingerbread \* Amaretto \* Salted  
Buttercrunch \* Cinnamon \* Wildflower Honey \* Pear \* Lavender  
Gift boxes \$10/box of 4, \$26/box of 12