

APPETIZERS

1/2 PAN FULL PAN

MEATBALLS RIGANATO

Huge (1/2 LB.) Homemade Ricotta Stuffed-Meatball. W/House Marinara
1/2 PAN=10, FULL PAN=20

\$50 \$100

CHAR-GRILLED OCTOPUS

W/ Arugula, Balsamic Vinaigrette.

\$80 \$160

FRIED CALAMARI

Fresh, Lightly Breaded, Served with a Tangy Cocktail Sauce

\$60 \$120

NICK'S CALAMARI

Lightly Breaded, Pan-fried w/Garlic, Lemon & Pepperchinis. W/Cocktail Sauce

\$60 \$120

BAKED FETA & TOMATO

Baked Imported Feta and Ripe Tomatoes with Fresh Herbs. Balsamic Vinn.

\$45 \$90

4" GARLIC BREAD

Fresh Garlic, Olive Oil, Cheese, Herbs,
1/2 PAN=10 FULL PAN=20

\$25 \$50

MEDITERRANEAN SPREADS

Tzatziki, Hummus and Whipped Feta.
Served with Toasted Pita Triangles.
1/2 PAN= 10oz EACH
FULL PAN= 20oz EACH

\$35 \$70

FRESH ROASTED BEETS

Marinated w/ Garlic, Virgin Olive Oil,
Balsamic Vinegar, Red Onion & Herbs

\$35 \$70

SALADS

1/2 PAN FULL PAN

DRESSING COMES ON THE SIDE

CHOPPED SALAD

Spring Greens, Tom, Onion, Chick Peas,
Feta, Kalamata Olives, House Vinaigrette.

\$35 \$70

CAESAR SALAD

Romaine, Parmesan Cheese, Garlic
Croutons and our Caesar Dressing.

\$35 \$70

SPINACH & BLEU CHEESE

Toasted Almonds, Dried Cranberries and
Our House Poppy Seed Dressing

\$40 \$80

ARUGULA & MOZZARELLA

Artichokes, Tomatoes, Pesto Vinaigrette

\$40 \$80

ROASTED BEET & WALNUT

Fresh Goat Cheese, Red Onion, Spring
Mix of Baby Lettuces, House Vinaigrette

\$45 \$90

MINI KEBOBS

1/2 PAN FULL PAN

CHAR-BROILED WITH ONIONS, RED & GREEN
PEPPERS. WITH TOASTED PITAS AND
TZATZIKI ON SIDE
1/2 PAN=10 KEBOBS
FULL PAN=20 KEBOBS

LEMON OREGANO CHICKEN \$50 \$100

SPICY MORROCCAN CHICKEN \$50 \$100

BLACK ANGUS RIBEYE \$70 \$140

SUMMER VEGGIES \$35 \$70

MINI SANDWICHES

ALL SANDWICHES SERVED WITH A
4 INCH ITALIAN ROLL PER PERSON
1/2 PAN=10 4" SANDWICHES
FULL PAN=20 4" SANDWICHES

1/2 PAN FULL PAN

MEATBALL SANDWICH \$55 \$110

One Giant 1/2 Pound Meatball, With
Parmesan and Sauce.

ITALIAN SAUSAGE \$50 \$100

With Sautted Onions and Green Peppers
and Natural Au Jus.

ITALIAN BEEF \$50 \$100

Slow Roasted, Side Giadenera Peppers and
our House Au Jus.

SIDES

1/2 PAN FULL PAN

1/2 PAN= 10-12 People
FULL PAN=20-25 People

LEMON OREGANO POTATOES \$30 \$60

HERB ROASTED VEGITABLES \$30 \$60

SMASHED BABY REDS \$30 \$60

BRAISED SWEET PEAS \$30 \$60

RICE PILAF \$30 \$60

STEAMED BROCCOLI \$30 \$60

LOAF FRESH BAKED BREAD \$4
(PRICE PER LOAF)

CATERING

MENU

(10-300 PEOPLE)

1/2 PAN = 10-12 PEOPLE

FULL = 20-24 PEOPLE

POPULAR PACKAGES

SUBSTITUTIONS FOR
SIMILAIR PRICED ITEMS
ALLOWED
PACKAGES ARE PRICED PER
PERSON, PLEASE ONLY IN
MULTIPLES OF 5.

MEATBALLS, CHICKEN RIGANATO, POTATOES,

**TORTELLINI ALLA
PANNA,**

CHOPPED SALAD
\$16 Per Person

MEATBALLS, CHICKEN RIGANATO, POTATOES, CAPELLINI AL

PESTO,

CAESAR SALAD
\$16 Per Person

**MED SPREADS,
FRESH BEETS,**

**CHICKEN BREAST
RIGANATO,**

**POTATOES,
JALAPENO GNOCCHI**

\$16 Per Person

**CHOPPED SALAD,
CHICKEN KEBOBS,**

**MEATBALLS,
RIGATONI PRIMAVERA**
\$16 Per Person

STEAKS, CHOPS & CHICKEN

1/2 PAN FULL PAN

CHICKEN RIGANATO

On The Bone, Slow Roasted w/ Olive Oil
Lemon, Oregano, Garlic. With Potatoes
1/2 PAN=20 Pieces, FULL PAN 40 Pieces

\$50 \$100

CHICKEN BREAST RIGANATO

Boneless, Skinless Chicken Breast Roasted W/
Garlic, Lemon, Olive Oil, Oregano. W/ Potatoes.

\$50 \$100

CHICKEN LIMONE

Chicken Breast Sautéed W/ Artichokes, Mush-
rooms, Basil Lemon & Wine. With Angel Hair.

\$55 \$110

CHICKEN MARSALA

Chicken Breast Sautéed W/ Fresh Mushrooms,
Marsala Wine, Herbs. Served with Angel Hair.

\$55 \$110

CHICKEN PARMESAN

Chicken Breast Topped with Fresh Mozzarella,
House Marinara, Parmesan Cheese.
Served with Angel Hair

\$55 \$110

LAMB CHOPS

Center-cut Colorado Chops, Char-Grilled
1/2 Pan=10 Chops, FULL Pan= 20 Chops

\$75 \$150

PORK TENDERLOIN

Sautéed with Capers, Mushrooms, Fresh Herbs
and a Lemon Wine Sauce.

\$60 \$120

SEAFOOD

1/2 PAN FULL PAN

SHRIMP AL AGLIO OLIO

Fresh Jumbo Shrimp. Sautted with E.V.O.O.,
Garlic, Lemon, Wine, Herbs.
1/2 PAN=20 SHRIMP, FULL PAN=40 SHRIMP

\$60 \$120

PAN-SEARED SHRIMP PEPATE

Sautéed with Garlic, Chives,
Hot & Sweet Peppers, Lemon Wine Sauce
1/2 PAN=20 SHRIMP, FULL PAN=40 SHRIMP

\$60 \$120

BROILED WHITEFISH

Broiled with E.V.O.O., Lemon,
Garlic and Fresh Herbs.
1/2 PAN=10 6oz, FULL PAN 20 6oz

\$75 \$150

CHAR-GRILLED WILD SALMON

With Fresh Ginger, Honey, Brown Sugar Glaze
1/2 PAN=10 4oz, FULL PAN 20 4oz

\$95 \$190

PASTA

1/2 PAN FULL PAN

CHOOSE A PASTA:

RIGANTONI, SPAGHETTI OR ANGEL HAIR

CHOOSE A HOUSE MADE SAUCE: \$35 \$70

MARINARA
VODKA SAUCE
ALFREDO
AGLIO E OLIO
PESTO

CAPELINNI AL PESTO

Angel Hair Pasta Tossed with Pesto, Artichokes,
Roasted Red Peppers, and Feta Cheese

\$50 \$100

TORTELLINI ALLA PANNA

Garlic and Cheese Stuffed Tortellini, with a
Fresh Grated Parmesan and Cream Sauce.

\$50 \$100

RIGATONI PRIMAVERA

Tossed with Spinach, Tomatoes, Garlic, Sweet
Red Peppers, Broccoli, Lemon, Wine, Parm.

\$45 \$90

RIGATONI AL SALSICCIA

Italian Sausage, Imported Baby Roasted Red
Peppers, Vodka Sauce, Fresh Parm

\$50 \$100

SAUSAGE RAVIOLI

With Choice of House Vodka Sauce or House
Marinara Sauce.
1/2 PAN=20, FULL PAN 40

\$50 \$100

JALAPENO GNOCCHI

Jalapeno and Manchego Stuffed Gnocchi w/
A Fresh Cilantro Walnut Pesto
1/2 PAN=60 FULL PAN 120

\$50 \$100

BUTTERNUT SQUASH GNOCCHI

Hand Rolled Stuffed Gnocchi with a Fresh Sage
Gorgonzola Cream Sauce
1/2 PAN=60, FULL PAN 120

\$50 \$100

LASAGNA

With House Made Pasta Sheets, Italian Sausage
& Beef, Herbs, Four Cheeses, House Marinara

\$50 \$100

MISC.

WARMING KIT (EACH)

Pan, Rack and 2 Canned Heat (Sterno)

\$6

UTENSILS (Per Ten People)

Plastic Forks, Knives, Spoons, Napkins, Plates

\$4

BEVERAGES

Selection of Soda and Bottled Water

.50

DESSERTS (EACH)

Selection of Individual Pastries
Minimum 30 Desserts

\$3