

## 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

\$55 \$110

### **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. Balsmaic Vinn.

\$50 \$100

### **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

**GREEK STYLE PORK TEND.** \$50 \$100

**SUMMER VEGGIES** \$40 \$80

## 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 Sauteed 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 (PRICE PER LOAF)** \$4

## 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, TORTELLINNI ALLA PANNA, CHOPPED SALAD \$17 Per Person**

**MEATBALLS, CHICKEN RIGANATO, POTATOES, CAPELLINI AL PESTO, CAESAR SALAD \$17 Per Person**

**MED SPREADS, FRESH BEETS, CHICKEN BREAST RIGANATO, POTATOES, JALAPENO GNOCCHI \$17 Per Person**

**CHOPPED SALAD, CHICKEN KEBOBS, MEATBALLS, RIGATONI PRIMAVERA \$17 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

\$55 \$110

### **CHICKEN BREAST RIGANATO**

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

\$55 \$110

### **CHICKEN PICCADA**

Chicken Breast Sauteed with Butter, Lemon, Wine and Capers. With Angel Hair.

\$60 \$120

### **CHICKEN MARSALA**

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

\$60 \$120

### **CHICKEN PARMESAN**

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

\$60 \$120

### **LAMB CHOPS**

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

\$80 \$160

### **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. Sauteed 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

\$80 \$160

### **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.

\$50 \$100

### **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

\$5

### **BEVERAGES**

Selection of Soda and Bottled Water

.50

### **DESSERTS (EACH)**

Selection of Individual Pastries  
\*\*\*Minimum 20 Desserts\*\*\*

\$3