

Build Your Own Menu
Large take-out or Catering

Trays available:

Small- 5-8 people

Medium- 8-12 people

Large- 12-15

Hors D'ouvres

Per Piece Pricing

Prosciutto and Melon
per piece-1.50

Brie and Fig Tart
per piece-2

Mini Beef Wellington
per piece-3

Stuffed Mushroom Caps w/Herbed Goat Cheese and topped with Roasted Pepper
per piece-3

Arancini- Choice of stuffing- Wild Mushroom, Mozzarella, Spicy Sausage
per piece-3

Mini Meatballs w/ Marinera Sauce
per piece-2

Shrimp Cocktail
per piece-3

Oysters-East Coast
per piece-2.25

Bacon Wrapped Scallop
per piece-3.50

Mini Crabcake
per piece-3

Fresh Tomato Bruschetta w/ Garlic Crostini
per piece-1

Mac and Cheese Fritters
per piece-2

Tomato Caprese on a stick
per piece-1.25

Vegetable Springrolls
Per piece-2

Antipasto (Prosciutto, salami, lonza with mixed olives, parmesan, pecorino and pickles)
per person- 6

Salads

Caesar - romaine tossed with creamy garlic dressing topped with croutons, bacon and parmesan
per person-6

S-35

M-45

L-60

Garden- Mixed greens with balsamic vinaigrette topped with cherry tomato, cucumber and pecans

Per person-6

S-35

M-45

L-60

Caprese- Thinly Sliced Vine ripe Tomato layered with buffalo mozzarella topped with black olives and fresh basil, with a drizzle of olive oil and balsamic reduction

per person-9

S-45

M-60

L- 80

Poached Pear and blue Cheese- mixed greens tossed with balsamic vinaigrette, topped with pears, blue cheese and walnuts

Per person-7

S-45

M-55

L- 65

Roasted Butternut Squash- Mix of Arugula, kale and spring mix with squash, beetroot, pickled red onion, tomato, roasted walnuts, reddish, dried cranberries and herbed goat cheese.

dressed with orange and lemon vinaigrette.

per person-7

S-45

M-55

L-65

Arugula salad- wild baby arugula with fresh tomato and shaved parmesan, dressed with olive oil, salt and black pepper, with fresh lemon.

per person-

S-45

M-55

L- 65

Protein

Chicken Supreme

Half(4oz)-10

Full(8oz)-16

Parmesan-16

Beef Tenderloin

6oz-20

8oz-22

New York Strip

8oz-18

10oz-20

Veal

12oz Chop-25

Osso Buco-25

Veal Cutlet

per piece-6

Veal Scaloppine 6oz

Limone-18

Mushroom Marsala-18

Saltimbocca-18

Milanese-16

Parmesan-18

Pork

10oz Chop-14

6oz Snitzel-14

Game

Duck

Breast-TBD

Confit-TBD

Lamb

Rack-30

Chop-15 for 2

Shank-20

Venison

Loin-TBD

From the Sea

Atlantic Salmon

4oz-8

8oz-16

Wild Halibut

4oz-TBD

8oz-TBD

Trout

4oz-8

8oz-16

Arctic Char

4oz-8

8oz-16

Chilean Sea-bass

4oz-TBD

8oz-TBD

Branzino

Fillet- TBD

Full-TBD

Lobster Tail(Garlic Butter Poached or Grilled)

Half-TBD

Full-TBD

Grilled Tiger Shrimp

per piece-3.50

Pan Seared Sea Scallops

per piece-7

Calamari

Fried 8 oz-12

Sides

Potatoes

Roasted-3.50

Mashed-3.50

Scallop-4.50

Fries-4

Rice

Risotto-4.50

Pilaf-4

Vegetables

Rapini-6

Steamed Broccoli-4.50

Seasonal Vegetable Medley-4.50

Sautéed Wild Mushrooms-5

Special Request- Ask For Details

Sauces (Choice of 1 with Proteins)

Beurre Blanc

Sun-dried tomato and roasted pepper Salsa(Vegan)

Fire Roasted Tomato Salsa(Vegan)

Mango Salsa (Vegan)

Mushroom Marsala

Brandy Peppercorn

Natural Jus

Wild Berry Jus

Caramelized onion, apple, Double Smoked Bacon Jus

Arrabiata Sauce

Coconut Mango Curry(Vegan)

Pasta Trays Choice of Penne, Rigatoni, Spaghetti and Fettuccine

Tomato or Alfredo or Rose

S-30

M-45

L-55

Grilled Chicken with wild mushrooms, sundried tomato and cream sauce

S-40

M-55

L-65

Diavola(spicy marinara with sausage crumble and peppers)

S-40

M-55

L-65

Wild Mushroom and Sweet Pea Risotto

S-45

M-60

L-75

Bolognese

S-40

M-55

L-65

Vodka Rose

S-35

M-45

L-55

Agilo e Olio with wild mushrooms

S-40

M-55

L-65

Butternut Squash Ravioli with choice of Tomato sauce or Rose
Per person 3 pieces- 9

Vegetarian Options

- Wild Mushroom Risotto-14
- Gnocchi-(Tomato or Alfredo or Rose)14
- Wild Rice and Mushroom Stuffed Pepper (Vegan)14
- Vegetable Curry (Vegan)14
- Pan-Fried Tofu Steaks with Roasted Potato and Vegetables,
with port wine mushroom sauce (Vegan)14

Desserts

Tiramisu-5

New York Cheese Cake-5

Coconut Cream Pie with whip cream-5

Cannoli-4

Fruit Cup -4

Gelato- Ask About Our Flavours -3 per scoop