

Genuine Package - 38 per guest

APPETIZER (choice of one)

ITALIAN SALAD

romaine, red pepper, celery, tomatoes, Kalamata olives, lemon vinaigrette

PASTA

mushrooms, peas, prosciutto, parmesan cheese served over penne

ENTREE (choice of one)

CHICKEN VOLDESTANA

fresh tomato, prosciutto, swiss cheese, overall escarole and white beans, fresh tomato, mushroom gravy sauce

GRILLED HANGER STEAK

hanger steak, garlic mashed potato, asparagus

BLACKENED SNAPPER

pan seared skin-on snap- per, white Spanish rice, mango puree, homemade yucca chips

VEGETABLE NAPOLEON

grilled eggplant, yellow squash, bell peppers, carrots, onions, balsamic reduction, served with homemade yucca chips

DESSERT (choice of one)

QUATROLECHE

ICECREAM

Coffee, Tea and Soda

Elite Package - 55 per guest

Chef selected Hors d'oeuvres passed

FIRST COURSE (choice of one Salad)

GARDEN CAESAR

hearts of romaine lettuce, homemade Caesar dressing, anchovies, parmesan cheese flakes, focaccia homemade croutons

CHAMPAGNE

baby spinach, candied walnuts, gorgonzola cheese, Asian apple, champagne mustard vinaigrette

BABY ARUGULA

baby arugula, cherry tomatoes, cherry mozzarella, parmesan flakes, balsamic glaze

SECOND COURSE (choice of one Pasta)

PENNE ALLA VODKA

mushrooms, peas, prosciutto, parmesan cheese served over penne

MARINARA

tomato sauce with fresh basil over penne pasta

AL PESTO

fresh linguini tossed in pesto cream sauce, cherry tomatoes

Lemon Sherbet

ENTREE (choice of one)

FILET MIGNON

CHICKEN TAGLIATO

HANGER STEAK

PORK TENDERLOIN

FRESH SALMON

VEGETABLE NAPOLEON

DESSERT (choice of one)

chef's choice CHEESECAKE

HOMEMADE CANNOLI

CREME BRULEE

Coffee, Tea and Soda

Divine Package - 47 per guest

Chef selected Hors d'oeuvres passed

FIRST COURSE

choice of one Salad

GARDEN CAESAR

hearts of romaine lettuce, homemade Caesar dressing, anchovies, parmesan cheese flakes, focaccia homemade croutons

CHAMPAGNE

baby spinach, candied walnuts, gorgonzola cheese, Asian apple, champagne mustard vinaigrette

SECOND COURSE

choice of one

PENNE ALLA VODKA

mushrooms, peas, prosciutto, parmesan cheese served over penne

MARINARA

tomato sauce with fresh basil over penne pasta

ENTREE

choice of one

CHICKEN PARMESAN

crispy breaded chicken breast, melted mozzarella, parmesan cheese, marinara sauce over penne pasta

CHICKEN VOLDESTANA

fresh tomato, prosciutto, swiss cheese, overall escarole and white beans, fresh tomato, mushroom gravy sauce

HANGER STEAK

hanger steak, garlic mashed potato, asparagus

PORK TENDERLOIN

mashed sweet potatoes, broccolini, onion jam

STUFFED SOLE

crabmeat stuffing, spinach, lemon butter sauce, mixed vegetables

TILAPIA

pan seared tilapia, lemon, capers, roasted cherry tomatoes, mixed vegetables

VEGETABLE NAPOLEON

grilled eggplant, yellow squash, bell peppers, carrots, onions, balsamic reduction, served with homemade yucca chips

DESSERT

choice of one

QUATROLECHE

ICECREAM

Coffee, Tea and Soda

Open Bar Choices

OPEN BAR

choice of one

WINE AND BEER (+18 per guest)

PREMIUM BAR, WINE AND BEER (+32 Guest)

We strive to exceed your expectation and building custom menus based on our customer's request.

We would love to accomodate your needs beyond this catering menu.

We welcome any request and question you may have.

Genuine Package - 36 per guest

APPETIZER

choice of one
SALAD
or
PASTA

ENTREE (Pick 4)

CHICKEN
STEAK
VEGETARIAN
PORK
FISH

DESSERT

choice of one
Home Made Dessert
or
Coffee, Tea and Soda

Elite Package - 55 per guest

Chef selected Hors d'oeuvres passed

FIRST COURSE

SALAD
hearts of romaine lettuce, homemade Caesar dressing,
anchovies, parmesan cheese flakes, focaccia homemade
croutons

SECOND COURSE (pick 2)

PENNE ALLA VODKA
mushrooms, pees, prosciutto, parmesan cheese served over
penne
MARINARA
tomato sauce with fresh basil over penne pasta
AL PESTO
fresh linguini tossed in pesto cream sauce, cherry tomatoe

Lemon Sherbet

ENTREE (pick 4)

FILET MIGNON
grilled filet, red wine demi-glace, roasted vegetables, garlic
mashed potato
CHICKEN
crispy breaded chicken breast, melted mozzarella, parmesan
cheese, marinana sauce over penne pasta
STEAK
hanger steak, garlic mashed potato, asparagus
PORK TENDERLOIN
sserved with mashed sweet potatoes, broccolini, onion jam
FRESH SALMON
grilled fresh salmon, fingerling potatoes, baby carrots with
orchid sherry wine sauce
VEGETARIAN
grilled eggplant, yellow squash, bell peppers, carrots, onions,
balsamic reduction, served with homemade yucca chips

DESSERT (pick 2)

chef's choice CHEESECAKE
HOMEMADE CANNOLI
CREME BRULEE
Coffee, Tea and Soda

Divine Package - 45 per guest

Chef selected Hors d'oeuvres passed

FIRST COURSE

ITALIAN SALAD
romaine, red pepper, celery, tomatoes, Kalamata olives, lemon
vinaigrette

SECOND COURSE

PASTA
mushrooms, pees, prosciutto, parmesan cheese served over
penne

ENTREE (pick 4)

CHICKEN PARMESAN
crispy breaded chicken breast, melted mozzarella, parmesan
cheese, marinana sauce over penne pasta
HANGER STEAK
hanger steak, garlic mashed potato, asparagus
PORK TENDERLOIN
mashed sweet potatoes, broccolini, onion jam
TILAPIA
pan seared tilapia, lemon, capers, roasted cherry tomatoes,
mixed vegetables
VEGETABLE NAPOLEON
grilled eggplant, yellow squash, bell peppers, carrots, onions,
balsamic reduction, served with homemade yucca chips

DESSERT (Pick 2)

QUATROLECHE
ICECREAM
Coffee, Tea and Soda

Catering Menu Choices

OPEN BAR

choice of one
WINE AND BEER (+18 per guest)
PREMIUM BAR, WINE AND BEER (+30 per guest)

We strive to exceed your expectations,
We would love to accomodate your needs beyond this
catering menu.
We welcome any request and questions you may have.

