



Catering Menu



Appetizers

Each appetizer feeds 15 people

Fruit Tray - Variety of fruits sliced. \$35

Vegetable Tray - Variety of cut vegetables. \$35

Antipasto Misto - Prosciutto, salami, provolone cheese, olives and Giuseppe's special touch. \$40

Calamari Fritti - Fried squid served with our homemade marinara sauce. \$40

Funghi Ripieni - Mushrooms stuffed with our crab meat mixture and parmesan cheese then baked. \$40

Bruschetta alla Siciliana - Toasted crostini brushed with olive oil and garlic served with Giuseppe's bruschetta sauce. \$30

Pizzetta (Personal Size) - 2 for \$15

Main Course, Starters and Dessert

\$27.50 per adult (Child's prices and menu vary)

Prices include choice of one from each category, coffee, tea, and soda.

Sides

House Salad with Homemade Italian Dressing

Caesar Salad

Cup of Soup of the Day

Entrees

Pick four for your guest to choose from.

Penne alla Putanesca - Spaghetti served with black olives, onions and in a spicy garlic marinara sauce. Add chicken at no extra cost.

Penne alla Matriciana - Penne and pancetta served in a marinara sauce. Add shrimp at no extra cost.

Fettuccine Alfredo (with chicken or shrimp) - Rich and creamy Alfredo sauce tossed with homemade fettuccine noodles.

Ravioli di Carne - Meat ravioli with homemade marinara sauce.

Tortellini Tre-Colori - Cheese filled tortellini in a creamy Alfredo sauce.

Lasagna in Bianca - Layers of pasta, ground chicken, spinach, mushrooms, mozzarella cheese and topped with a light cream sauce.

Filetti di pollo con Carciofini - Chicken breast cooked with artichoke hearts and sun dried tomatoes in a rose wine sauce, served with linguine.

Petto di Pollo alla Marsala - Chicken breast cooked with marsala wine and mushrooms, served with fettuccine.

Filetti di Pollo alla Siciliana - Chicken breast sautéed with roasted red peppers and sun dried tomatoes in a rose wine sauce, served with penne.

Lasagna alla Bolognese – Layered pasta, ricotta filled, ground beef, tomato sauce and Giuseppe's blend of herbs and spices.

Petto di Pollo alla Francese - Chicken breast sautéed with mushrooms, and a lemon white wine butter sauce, served with fettuccine.

Linguine con Vongole - Fresh little neck clams cooked with garlic and herbs, sautéed in a white wine sauce.

Gamerone Fra Diavolo - Jumbo shrimp sautéed in a spicy marinara sauce, served with fettuccine.

Gamberone alla Siciliana - Jumbo shrimp cooked with roasted red peppers and a creamy rose sauce, served with linguine.

Vitello alla Marsala - Tender veal medallions sautéed with mushrooms and marsala wine, served with fettuccine.

Vitello Salti in Bocca - Tender veal medallions served with eggplant, prociutto ham and topped with mozzarella cheese, served with fettuccine.

Desserts

Double Chocolate Mousse Cake

Coconut Cake

Chocolate Chip Cookies

Brownies

Cannoli's

Tiramisu



Other Services Available

Bartender (4 hours min) - \$25 per hour

DJ and Dance Floor – Depends on Size

Projector and Screen - \$150

* Other services are available upon request



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