Catering Menu

For all Occasions

Special

Penne Vodka









The Penne are 100 % Italian Durum semolina and the Vodka our Homemade recipe
A small tray serves 10



Regular Price 45.00



$22.00 with $200.00 or more catering order

Full Service Catering

Custom Menus At your Home

WELCOME TO OUR MENU

For 4 Generations we've been serving our customers with the same excellence that everyone has come to expect when they shop at Cafasso's. Chef Michael Cafasso coordinates the enormous kitchen operations with the same attention and love as you would find in your kitchen at home. Great pride is taken in preparing all of the food for your party . It's prepared exclusively for you with the same attention, freshness and quality that goes into everything we do. This menu offers a variety of favorite specialties which go well at parties where the food is to be served in Chafer style warming dishes. Our staff aims to please , special requests are a specialty of ours. We also can refer Servers for your party to assist in setup, serving and cleanup. You will notice reference on the cover to Our Cafasso's "A Casa" Service. This is our in your home catering service. We plan, coordinate and create a complete party in your home or at a venue of your choice. This service has size limitations and minimums you Must call us for this service

WHAT YOU NEED TO KNOW TO ORDER

- *For our customers who feel more comfortable talking to us , Our Catering Phones are open from 10 am—5pm Monday through Friday*
- *You Can order Online at www.Cafasso's.com*
- *You Can view Photos at Instagram, Facebook or #cfmktfood*
- *We take Orders for Pickup everyday of the week including Sundays*
- *We deliver everyday of the week . Minimum Delivery order on Sunday is $300.00*
- *We need 48 hours to prepare your order. Late Order Fee is 25.00*
- *We Can do Funerals and emergency Lunches but no later than 24 hours*
- *You can email us at catering@cafassosfairwaymkt.com*
- *If you wish to cancel please give us 24 hours notice*
- *Prices do not include NJ sales Tax*
- *Service Staff is Available*
- *Delivery Service and setup Service is Available*
- *Serving Equipment is available with a deposit*
- *Service Utensils are not included and must be ordered separately*
- *Serving size is only an approximation. Keep in mind the more items you order the less you need of each selection*
- *Curbside Pickup is available at Door # 3 in the Parking Lot by requesting and completing a payment link and dialing 201-224-7900 *818*

Special Dietary Concerns

Our Dishes are all custom made for your Party. Requirements like Gluten Free, Vegan, Paleo or Allergen Free can all be discussed and arranged for at no extra cost.

Appetizers, Hors'doeuvres and Specialties

HAND MADE ARANCINI



Chef Mike Cafasso traveled and was amazed on how popular and uniquely different they are from region to region. He created 5 regional recipes
all prepared using Italian Arborio rice , parmigiano cheese and fresh mozzarella stuffed in the center. They're excellent as a side dish or appetizer.
Small Tray serves 8. Approx. 16 pc **39.00**
Large Tray serves 20. Approx 32 pc **72.00**

Bolognese prepared with a Bolognese Tomato sauce

Campagna prepared with chicken stock, porcini mushroom and peas

Romano prepared with ground beef and sausage

Piedmontese prepared with mushrooms and truffles

Parma prepared Parma Prosciutto ,Mozzarella, lemon zest

OLIVES ASCOLANA



Fried Ascolana olives are a cherished dish of the Italian March region. There are many variations of this great family style appetizer. Our version is stuffed with ricotta and seasoned with lemon and thyme before being coated with a batter and pan fried .
Small Serves 8people **79.00**
Large Serves 16people **135.00**

EGGPLANT ROLLATINI POMODORO

This elegant dish is one of Italy's most famous conform dishes. Our Delicious version of the Italian Eggplant Rollatini. Fresh ricotta and our home-made pomodoro tomato sauce.
Small 12 pc **59.00** Large 25 pc **99.00**



HOT HORS D' OUVRES

Handmade presented in aluminum trays ready for you to heat up. Medium Trays alone serve approx. 7-8 Large Trays alone serve 15-20 (the piece count slisted are approximate No dipping sauces included unless otherwise noted

Crispy Pork Belly Skewers 18/ 36 pc	39.00	72.00
Firecracker Boneless Chicken 3lb / 6lb tray	45.00	79.00
Handmade Big Beef Franks N Blanket jumbo franks hand rolled w honey mustard 24pc Hlvs /48 pcs Hlvs	45.00	65.00
Chicken Franks In Blanket 24pc Hlvs /48 pcs Hlvs Jumbo franks hand rolled w honey mustard	35.00	65.00
Cocktail Beef Franks n Blanket 50 pc/100pc Honey mustard Dip	49.00	95.00
Bacon Nuggets 50pc/ 100 pc	45.00	85.00
Roasted Bone Marrow long Bone 6pc / 12 pc	49.00	89.00
Bacon Roasted Dates. Mustard Dip 30/60 pc	49.00	92.00
Breaded Cheese Ravioli 50 / 100 pc	45.00	85.00
Bacon Wrapped Short Rib Skewers 30 / 60 pc	49.00	92.00
Shitake Leek Spring Rolls 36 /72 pc	49.00	92.00
Mini Croque Monsieur (Ham & Cheese) 24/ 48 pc	45.00	85.00
Clams Oreganato 30 /60 pc	49.00	92.00
Pancetta Sea Scallop Skewers 12/ 24 pc	69.00	125.00
Firecracker Shrimp 3lb / 6lb tray 60/ 120 pc	69.00	125.00
Tempura Battered Shrimp 40 / 80 pc	65.00	119.00
Coconut Shrimp 3lb / 6lb 60/ 120 pcs	59.00	115.00
Fried Calamari (tomato dipping sauce) 2lb / 4lb	49.00	92.00
Fried Calamari (thai chili dipping sauce) 2lb / 4lb	4900	92.00
Lasagna Bites (béchamel meatless) 24pc / 48pc	49.00	89.00
Mini Vegetable Egg Rolls 30 pc / 60 pc	45.00	85.00
Potato Skins Cheddar & Bacon 12 pc / 24 pc	30.00	65.00
Beef Empanadas Mini 25 pc / 50 pc	45.00	85.00









Chicken Parm Bites 24 pc / 48 pc	49.00	92.00
Stuffed Mushroom w /Sausage 20 pc / 48 pc	45.00	85.00
Stuffed Mushroom w/Spinach 20 pc / 48 pc	45.00	85.00
Mozzarella Mini Spedini Sandwiches 24 pc /48 pc	39.00	69.00
Mozzarella Sticks 50 pcs/ 100pc	39.00	72.00
Sausage Stuffed Peppadews 36 pcs/ 72 pcs	69.00	125.00
Mini Potato Croquette 25 pc/ 50 pc	39.00	85.00
Vegetable Dumpling (w/ dipping sauce) 50 pc / 100 pc	45.00	75.00
Mini Quiche Assorted 25pc / 50 pc	42.00	78.00
Chicken Dumplings (w/ dipping sauce) 50 pc / 100 pc	39.00	75.00
Stuffed Cheddar Jalapeno 30 pc / 60 pc	35.00	65.00
Buffalo Cauliflower Bites 3lb tray / 6lb	39.00	69.00
Mini Spanikopita 20pc / 40pc	45.00	85.00
Stuffed Zucchini Blossoms 12 pc / 24	45.00	75.00
Roman Fried Artichokes 32b / 4lb tray 20/ 40 pc	45.00	85.00





Lolli Pop Style Grilled Lamb Chops

Its our specialty marinated Balsamic, honey and fresh herbs before being grilled . These chops will for sure be the hit of your party. Your Choice of Colorado lamb or Australian Lamb

Small 12 Chops Colorado	99.00
Large 25 Chops Colorado	189.00
Small 12 Chops Australian	85.00
Large 25 Chops Australian	159.00

SKEWERED HOT HORS D'OUVRES



Asian Chicken Skewer 12pc / 24pc	49.00	92.00
Marinated Skirt Steak Skewers 12pc / 24pc	69.00	130.00
Beef Satay Skewer 12pc / 24pc	59.00	105.00
Asian Shrimp Skewers 12pc / 24pc	49.00	92.00

SEAFOOD HORS D 'OUVRES



Hand Made Mini Crab Cakes Prepared with premium fresh jumbo lump crab 1 oz	65.00 35pc	135.00 75pc
Hand Made Premium Large Crab Cakes Prepared with premium fresh jumbo lump crab 3 oz	8.99 pc	

ITALIAN HOT ANTIPASTO



A delicious Assortment ready to heat and enjoy. Eggplant Rollatini, Stuffed Mushroom, Clams Oreganato, Stuffed Peppers, Meatballs, Mozzarella in Carozza
LargeTray serves 10 people **149.00**

BLISTERED SHISITO PEPPERS ROULETTE



Definitely the most interesting Item of the past Year. Tiny Japanese variety peppers simply prepared blistered and seasoned with sea salt. The unique greatness of these delicious peppers is that one in every 10 is said to be hot while the rest are mild. The lucky one who picks the hot one need to scream it out for Good luck is coming their way. Small Serves 8- 10 **45.00** Large Serves 24 **85.00**

COLD HORS D 'OUVRES

The cold Horsdourves you select will be presented on a platter



Antipasto Skewers Salami, Mozzarella, Parmigiano, Mortadella,	**49.00** 12pc	**85.00** 24 pc
Mozzarella Caprese Skewers 2 bite Mozzarella, Cherry Tomatoes, basil	**45.00** 20 pc	**75.00** 40 pc

TOMATO OLIVE BRUSCHETTE



Italian Thin sliced Toasted crostini toasts arranged on platter. Tomato Topping is created from a combination of sweet diced tomato, fresh basil and our best olive oil. Along with a fresh olive tapenade. The bruschetta toasts tends to get soggy with the topping on it. The toasts and topping come to you separate.. Shortly before serving time you can combine them or have your guests create them . Tray serves 8 people . **45.00**

CROSTINI TOASTS





CAPONATA Our delicious Sicilian style all Vegetable appetizer from our family recipe featuring Peppers and eggplants simmered together with olives , capers , celery , tomatoes and more. It's a an all natural and a spoon full on our homemade Garlic toasts makes for a wonderful appetizer.
Small Tray serves 8 **45.00** Large Tray serves 20 **85.00**

FILET MIGNON Thinly sliced Filet with fresh Watercress our special truffle essence sauce drizzled over the top with a small drop of horseradish aioli It's a an all natural and a spoon full on our homemade Garlic toasts makes for a wonderful appetizer.
Small Tray serves 6 16 pc **59.00** Large Tray serves 12 32pc **115.00** Large Tray 24 64 pc **215.00**

Grilled Artichokes



Seasoned , steamed and then grilled . A delicious dish served with a mustard Worcestershire remoulade. Great appetizer
8 halves Tray serves 8 **55.00**

VEGETABLE CRUDITE



Crispy Exciting Raw Veggies .Beans, Fennel, Snap peas, Carrots, Celery, Asparagus, baby peppers, baby Broccoli, Jicama, cucumber chips, Daikon radish, and baby Tomatoes
Small serves 6 **35.00** Medium serves 15 **62.00**
Large serves 30 **99.00**

Your choice of dip, Hummus, * Olive Tapenade * Guacamole ,* Tuscan White Bean spread *Garlic herb dip.

STUFFED BREADS

Our stuffed Breads are Handmade then sliced into portion size serving and presented in an aluminum tray ready for you to serve..



Small **49.00**
Serves 8

Large **85.00**
Serves 16

Truffle Stromboli stuffed with Truffle Mortadella & Mozzarella

Salumi Stromboli stuffed with assorted mixed salumi and cheese

Sausage Bread stuffed with sweet sausage

Spinach Bread stuffed with Asiago Spinach Artichoke

Gucamole & Nachos



Our Own Homemade all Natural Guacamole and yes our own Toasted Corn Tortilla Chips
Small Tray serves 8 **39.00** Large Tray serves 20 **69.00**

Pita & Hummus Dip Platter

We present for your dipping enjoyment our Fresh Zahtar Pita Chips with a chunky garlic Cilantro hummus and Plain Hummus . A real favorite at outdoor party's
Small Tray serves 8 **45.00** Large Tray serves 20 **69.00**



MEZE PLATTER

The main attraction here is the deliciously flavored Zahtar Pita chips that we make ourselves. The chips are then accompanied by Hummus, a seasoned Olive oil labne, baba ghanoush, assorted olives, stuffed grape leaves, , dry apricots, Fresh cucumber chips, dates, spicy almonds .
Small Tray serves 8 **69.00** Large Tray serves 20 **125.00**

PALEO PLATTER



If Carbs and Sugar are on your NO List , this platter is will present itself with some delicious treats . Featuring Grilled Chicken, Paleo Bacon, Farm Fresh Blue Eggs, Radishes, Avocado, Olives, cucumber chips, steamed asparagus, cherry tomatoes, and pickled Onions serves 8 **49.00**

SLIDERS

Prepared on brioche slider style rolls. Presented in aluminum trays with top buns separate , Minimal Heating procedure Needed
1 dozen to a tray



Pastrami & Gruyere	**49.00**	Corn Beef and Munster	**45.00**
Pulled Pork	**45.00**	Angus Bacon Cheddar Burger	**45.00**
Sausage & Pepper	**45.00**	Meatball	**45.00**
Prime Rib & Mozzarella	**55.00**	Crispy Chicken	**45.00**
Smoked Brisket Sliders	**55.00**	Kobe Burger	**49.00**
Chicken Cilantro Lime	**45.00**	Chicken Parm	**45.00**

Lobster Rolls



Prepared on brioche rolls. Presented in aluminum trays with top buns separate buttered and ready to toast if you wish ,or enjoy as is

Hot Dog Style Brioche Bun
Small Tray 8 Mini (1/2 roll) sandwiches **79.00**
Large Tray 16 Mini (1/2) Sandwiches **199.00**

Mini Brioche Slider Bun 69.00 dozen

BABY BACK RIBS



Ribs Done up so they fall off the bone.
A fabulous finger food for the game.
Your choice

2 lb tray	**23.00**
4 lb tray	**39.00**
6 lb tray	**59.00**

Barbeque Style smoked honey barbeque sauce

Asian Style sesame ginger soy

ST. LOUIS SPARE RIBS



It's The way the love them in Missouri and Kansas. Big meaty full flavored ribs

3 lb tray	**49.00**
6 lb tray	**89.00**

Barbeque Style smoked honey barbeque sauce

FINGERS & WINGS BY THE TRAY

You Can Have a Wing party. Variety Galore in just wings and sauces. Includes Your Choice of one style Dipping sauce per tray. Weights and

Sauces

Honey Mustard Sweet N Sour

Blue Cheese Dressing Barbeque

Battered Wings

Honey Dipt

Zesty Honey Dipt

Sml	2lb	20pc	**26.00**
Med	3.5lb	36 pc	**39.00**
Lrg	7lb	72 pc	**75.00**



Wings

Buffalo

Teriyaki

Grilled Mesquite BBQ

Assorted All 3

Sml	3lb	20pc	**30.00**
Med	5lb	36 pc	**45.00**
Lrg	10lb	72 pc	**89.00**



Boneless

Boneless Buffalo Wings

Chicken Nuggets

Chicken Fingers (Breast)

Sml	2-3lb	**25.00**
Med	4-5lb	**45.00**
Lrg	7-8lb	**69.00**



Mini Cheese Steaks

Shaved Rib eye steak, cheese and Onions on soft 4"Brioche rolls. Requires minimal Heating

1 Doz **49.00** 2 doz **89.00**



EMPANADAS

Beef	Cheese	10 pc tray	**35.00**
Chorizo	Chicken	20 pc tray	**65.00**

Our own dough the size is perfect approx 5"



PULLED PORK

The good Old southern Favorite slow cooked and served with a smokey BBQ Sauce. Rolls not inc.

3 lb tray **35.00** 6 lb tray **59.00**



CHEESE PHYLLOS (Cheese Boregs)

You can ask Why? The reason is they're delicious. A simple unique appetizer featuring flaky phyllo dough filled with a mild trio of cheese. Just heat and enjoy

Small 15pc Tray **39.00** Large 30pc Tray **69.00**



BRIE EN CROUTE



Stuffed with a French brie together with a cherry compote, chopped pecans and honey. Kept frozen and ready for you to bake at home until the crust is golden brown

1 lb Brie **29.95** 2 lb Brie **55.00**

OLD FASHIONED DELI PARTY PLATTER

Pick Up to 4 meats and 2 cheeses per platter

Small Serves 8	5 Selections	**79.00**
Medium Serves 15	6 selections	**129.00**
Large serves 25	6 selections	**215.00**

Roast Beef	Black Forest ham	Mortadella	Provolone
Turkey	Ham	Jarlsberg	Munster
Honey Turkey	Pepperoni	Swiss	
Smoked Turkey	Genoa Salami	American	



RELISH PLATTER

Lettuce, tomato, pickles, mustard, mayo

Serves 8 **19.00**

OLD FASHIONED DELI SALADS



Potato Salad Macaroni German Potato Salad

Regular Serves 8 3lb **13.00** Large serves 12 5lb **20.00**

Cole Slaw

Regular Serves 8 2lb **15.00** Large serves 12 3lb **23.00**

SEAFOOD COCKTAIL PLATTER



A real show piece of deliciousness . Includes Cocktail Shrimp, Snow Crab Legs , and Lobster Tails. Accompanied by our delicious seafood cocktail sauce and truffle clarified butter. Small Serves 5 people **179.00**
Serves 12 people **355.00**

SMOKED SALMON PLATTER



Premium Smoked Norwegian Salmon accompanied by sour cream , dill onions,, tomatoes, peppers , Briny Capers ,cucumbers ,cream cheese , crisps and brown bread Small serves 4 1lb tray **55.00**
Medium Serves 9 2lb tray **99.00** Large Serves 20 4lb tray **179.00**

RAW SEAFOOD BAR



Our best pacific and Atlantic oyster together with Long island Clams opened and served on the half shell served with fresh lemon, a chipotle sauce and a Horseradish sauce .Serves 8 people **149.00**

POACHED SALMON PLATTER



A side of Premium Farmed Scottish Salmon Poached and presented whole with Cucumbers, aspic glaze and a delicious dill sauce
Half Side serves 5 **89.00** Whole Side serves 10 **169.00**

SHRIMP PLATTER

A perfect addition to any party. We have a platter for every budget. Every platter is arranged and includes plenty of lemon and tangy cocktail sauce



Colossal Our Biggest and best *Whites. Firm Sweet nutty flavor. 7 to lb size*

small Tray	10 people	2-1/4 LB	approx 17 pc	**$109.00**
large Tray	20 people	4-1/2 LB	approx 30 pc	**$199.00**

Jumbo *Whites. Firm Sweet nutty flavor. 10 to lb size*

small Tray	10 people	2-1/4 LB	approx 25 pc	**$79.00**
large Tray	20 people	4-1/2 LB	approx 50 pc	**$149.00**

Large *Asian Black Tigers.. 20 to lb size*

small Tray	10 people	2-1/4 LB	approx 55pc	**$45.00**
large Tray	20 people	4-1/2 LB	approx 110 pc	**$85.00**

CRISPY AHI SESAME TUNA PLATTER



Genuine Yellow tail seared on the outside red medium rare on the inside. Included is a delicious ginger sesame Asian dressing and a wasabi Aoili

small Tray	6 people	**$55.00**
large Tray	15 people	**$105.00**

FRUIT & CHEESE

This arrangement created featuring seasonally selected fruits and selected cheeses cut into bite size wedges. The Moderate selection has a more moderate selection of cheeses the fruit is the same. Our catering rep can go over the selections





As Shown above

Deluxe Serves 35 **259.00**

Small Serves 10 **89.00**

Large Serves 15 **149.00**

Charcuterie Boards

Deluxe serves 45	**295.00**	Large Serves 12	**179.00**
Medium Serves 25	**115.00**	Small Serves 10	**85.00**





Charcuterie Platter Have become very popular. These platters and Boards will keep everyone hgappy before the main dinner , or it could be just this the whole event. Featuring salumi, proscuitti, Nuts, olives, crackers, fruits, cheeses , pickles ,mostardi, Honey ,grain mustard , dips, glazes and crostini. Of course if what something specific let us know but these boards have it all. Everyone is a custom creation. They're also a great gift Giving Idea.

Charcuterie Table



Elevate your next gathering with our signature 6-Foot Charcuterie Table, a stunning, grazing-style feast designed to impress. Perfectly curated and beautifully styled, this grand display is packed with an abundant selection of crowd favorites that will keep your guests coming back for more. Salumi, cheeses, Dried fruits and nuts, accompaniments , condiments and spreads. The table creates a fabulous cocktail hour for 100 guests, We work with you to customize the entire spread to feature your absolute favorites, accommodate dietary restrictions, or match the specific theme of your celebration. Serves 100 **999.00**

PROSCIUTTO E PARMIGIANO

Thin slices of our Best Prosciutto di Parma & Speck Prosciutto together with grainy chunks of 3 year DOP Parmigiano and finished with some marinated sundried dried tomatoes , fruit Mostarda and spicy Fennel Tarralli.

Small Serves 6 **89.00** Large Serves 15 **189.00**



SALUMI MISTI



Salumi sounds like salami but it means assorted Cured Meats in Italian. This Plate of Assorted Italian meats is extremely popular before dinner. We've created a very special plate of artisan style meats for you to enjoy. Accompanied by fennel tarralli

Small Serves 8 **125.00** Large Serves 15 **239.00**

Parma Prosciutto aged 18 months

Speck Prosciutto smoked

Finnochiona Fennel Pollen Salami

Fra Mani Nostrano Salami (Berkshire Pork)

Pick Salami smoked

Truffle Mortadella

Cappicolla Heritage Pork

Salami Calabrese spicy



CHEESE BOARDS



Popular Selection

A selection of the more popular Cheeses presented on a platter and accompanied by crackers and fun stuff of the season

Small Serves 8 **59.00** Medium Serves 15 **99.00**
Large Serves 30. **175.00**

Jarlsberg

Parrano Dutch made Gouda style Cheese with a hinting of Parmesan Flavor

Local Sharp Cheddar

Danish Blue Cheese

French Double Crème Brie

Grana Padano



Artisan Selection

A special selection of our worldly Artisan cheeses, crackers and fun stuff of the season

Small Serves 8 **89.00** Medium Serves 15 **155.00** Large Serves 30. **299.00**

Umbriacone

Reggiano Parmigiano

Delice de Bourgogne

Sottocenere

Aged Manchego



OUR FRESH MOZZARELLA

In The 70's the American culinary definition of Mozzarella was a hard brick like rubbery cheese grated and used to melt on dishes like pizza and pasta. In 1972 we started to make fresh hand made mozzarella. We've been making it the same way ever since. Today Fresh Mozzarella with its soft tender texture and oozy delicious flavor is something that gets everyone excited. We 're artisans making this delightful cheese all day long. In our store you'll probably still find it's still warm only minutes away from just being made.





MOZZARELLA CAPRESE PLATTER

Our Caprese Platter contains thick handmade slices of mozzarella accompanied by Fresh sliced tomato, sun dried tomato strips and our delicious Basil or Olive pesto sauce.
Truffle Salt Add 3.00
Your Choice :
Sliced Style
Chunk Style (with serving Picks)

Sm	Serves 8	**32.00**
Med	Serves 12	**59.00**
Lrg	Serves 25	**89.00**

HEIRLOOM MOZZARELLA CAPRESE PLATTER

Our Heirloom Platter is something a little extra special and dazzling. Thick slices of our same handmade Mozzarella this time layered with Organic Heirloom multi Colored Tomato Slices and our delicious Basil Pesto or Olive Pesto
Truffle Salt Add 3.00
Your Choice :
Sliced Style
Chunk Style (with serving Picks)

Heirloom Tomato

Sm	Serves 8	**49.00**
Med	Serves 12	**69.00**
Lrg	Serves 25	**125.00**



Mozzarella Antipasto Salad

A combination of specialties ,Our fresh Mozzarella, Italian Imported Bufula mozzarella, and our handmade rotini mozzarella ,together with Taralli, crackers and sundried tomato pesto dip

Small Serves 6 **75.00**



Mozzarella Rotini Platter

Our Rotini Platter Fresh Mozzarella rolled with salumi. Some of all three will be on your platter Prosciutto, sopressata , Sundried Tomato and basil

Sm Serves 8 **39.00**

Med Serves 15 **69.00**

Lrg Serves 25 **105.00**





BOCCONCINI MOZZARELLA

Bocconcini in Italian means One Bite worth. And that's exactly what these small size fresh Mozzarella are. They're perfect for an appetizer course or just to pick on before the big meal starts. We make them fresh by hand just like we do all our mozzarella. Mozzarella is best enjoyed the same day. We pack these in water and the next day all you need to do is change the cold water to a room temp ered water and the mozzarella will be very close to it's original state. Includes 3 of our homemade pesto, olive, tomato, & basil for dipping serves 8 **45.00**

MOZZARELLA CAPRESE SKEWERS

Tiny Bite Size Fresh Mozzarella skewered together with sweet Cherry Tomatoes drizzled with Balsamic Crema. A wonderful Cold Appetizer 20pc **49.00**





Mozzarella Prosciutto Involtini

An Elegant Italian inspired appetizer featuring bite size roasted pieces of fresh mozzarella warpped in Smoked prosciutto and drizzled with hot honey 25pc **59.00**



MOZZARELLA FARRO SALAD

Tiny Bite Size Fresh Mozzarella together with Sliced Confetti Grape Tomatoes and Sesaoned with Garlic, Sweet peppers, Black pepper and Italian Dry Oregano . [illegible] outdoor e

Sml Serves 8 **39.00**

Lrg Serves 20 **79.00**

MOZZARELLA CAPRESE SALAD

Tiny Bite Size Fresh Mozzarella together with Sliced Confetti Grape Tomatoes and Sesaoned with Garlic, Sweet peppers, Black pepper and Italian Dry Oregano . Served Like a salad great for outdoor events

Sml Serves 8 **39.00**

Lrg Serves 20 **79.00**

SANDWICH BASKETS

We invite you to select from our list of favorites. The sandwiches are presented finger style , so everyone can enjoy the different delicious combinations. Sandwiches available with Gluten free options

Gluten Free Options Available

Small Serves 8	Pick 7 Sandwiches 4 selections (min Selection 2 of ea	**99.00**
Large serves 15	Pick 13Sandwiches 5 selections (min Selection 2 of ea	**179.00**
Jumbo Serves 24	Pick 20 sandwiches 5 selections (min Selection 2 of ea	**269.00**



Sandwiches

Sandwiches available with Gluten free option.

For Individually Packed add 1.00 per person

Italian Sandwiches

PMZ	Prosciutto Mozzarella	Sullivan Street Stecco Bread	Arugula, fig and Balsamic
MMZ	Mortadella Reginella	Flat Focaccia Bread	Mortadella , Stracciatella, crushed Pistachios
TUS	Italian Tuscan	Soft Sesame Roll	Salami, Mortadella, , Pepperoni, Provolone, roasted peppers, arugula, Italian Dressing
HSP	Honey Speck Prosciutto	Flat Foccacia	Smoked Proscuitto, mozzarella, hot honey, arugula
TH	Parma Cotto Ham	Brioche Roll	Parma Ham, Dijon Mustard,olive oil, shaved Parmigiano Arugula, Balsamic
PN	Porchetta Norcino	Soft Italian Roll	Porchetta, Salsa Verde, Pickled red onions, shaved parmigiano , arugula
CM	Chicken Milanese	Soft Italian Roll	Chicken Milanese, arugula , mozzarella Balsamic , olive oil shaved Parmigiano
GS	Gabagool Sandwich	Soft Sesame Roll	Italian Capicola, Calabrian Chili Paste, Olive oil, oregano, Provolone, arugula
JB	Jambon Buerre (Ham & Cheese)	Sullivan Street Stecco Bread	French Bistro Ham, gruyere, spicy mustard, European butter
GC	Grilled Chicken	Multi grain Roll	Grilled chicken, Olive Oil, Black pepper, tomato , red onion lettuce

BH	Bistro Ham	Croissant	Bistro Ham, Brie, Raspberry Jam, watercress
HT	Honey Turkey	Whole Wheat Roll	Honey Turkey, Munster, Turkey Bacon ,Mustard
CT	Cafasso's Turkey	Sullivan St Stecco Bread	Hand Carved Fresh Turkey, olive oil and Watercress
RUB	Rueben	Rye Bread	Corn beef, gruyere Swiss, sauerkraut, thousand island dressing
PAS	Pastrami	Brioche Roll	Pastrami, caramelized onion, olive oil
RBH	Roast Beef	Brioche Roll	Roast Beef, Watercress, horseradish sauce
RBO	Roast Beef & Onion	Brioche Roll	Roast beef , Caramelized Onion seasoned sauce
GV	Grilled Vegetable	Multi Grain Roll	Assorted Grilled Vegetable, extra virgin Olive oil, Cilantro Lime sauce,
MC	Mozzarella Caprese	Sullivan St Stecco Bread	Fresh Mozzarella, Tomato, Sundried Tomato Pesto, Fresh Basil Olive oil
PM	Portobello / Pepper Mushroom	Focaccia bread	Sliced Portobello,roasted pepper, Arugula, Balsamic smoked mozzarella
EGP	Eggplant/ Pepper	Stecco Bread	Fried Eggplant, Cuban-l Pepper, Mozzarella & Balsamic

Wraps

CCW	Chicken Caesar Wrap	White Tortilla Wrap	Grilled Cutlet, Romaine, bacon, Caesar dressing
KCW	Crisp Chicken Wrap	Red Tortilla Wrap	Milanese Cutlet, romaine, honey mustard
IW	Italian Wrap	Red Tortilla Wrap	Mortadella, ham, salami, pepperoni, provolone, arugula, balsamic glaze
HTW	Honey Turkey Wrap	Multi Grain Wrap	Honey turkey, smoked jarlsberg,,mustard
GVW	Grilled Vegetable Wrap	Green wrap	Assorted Vegetables, balsamic, garlic hummus
CGY	Chicken Gyro	Gyro Pitas	Grilled lemon Chicken, red onion, tomato olive oil, oregano, parsley, Tzatziki
ACW	Asian Chicken Wrap	White Tortilla Wrap	Chicken Sesame soy, red cabbage, matchstick carrots, mandarin oranges, scallion, orange ginger dressing

MINI BRIOCHE SANDWICHES **45.00 per dozen**



Fresh Soft Mini two Bite brioche rolls excellent appetizer.
Minimum 1 dozen per selection

BRRV Roasted Vegetables, Mozzarella, Pesto

BRGC Grilled Chicken, Avocado, S/Dry Tomato Pesto

BRTU Tuna salad

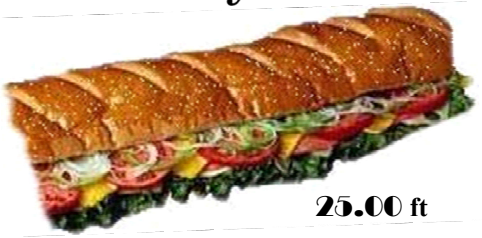
BRRB Roast Beef Horseradish Sauce

BRHC Honey Ham Swiss Cheese

BRTKY Turkey Truffle Oil , Watercress

BRPRO Prosciutto Mozz, Arugula, Balsamic

Heros By the Foot



25.00 ft

From 3 ft to 6ft each foot serves approx. 5 guests.
Presented in your choice
On a board left whole - On a board cut up– Cut up on Platter

Selections

- **Black Forest Ham & Swiss, Lettuce & Tomato (Must & Mayo on side)**
- **Honey Turkey & Dill Havarti Lettuce & Tomato (Must & Mayo on side)**
- **Italian Combo w Balsamic**
- **Roast Beef ,Mozzarella & Gravy**
- **Chicken Cutlet, Mozzarella, Tomato , Arugula, Balsamic**

FOCACCIA SANDWICHES

These sandwiches are all about the bread. Our Home baked Tomato Olive focaccia and our Rosemary focaccia used to create small bite size sandwiches for your guests.

small Serves 8	approx 12pc	**69.00**
Medium serves 15	approx 25 pc	**125.00**

Prosciutto Mozzarella , Arugula -Rosemary Focaccia

Mortadella ,Mozzarella—Tomato Olive Focaccia

Framani Salami, Mozzarella—Rosemary Focaccia



MeatBalls

Some With Meat, some without ,some traditional and some not but all handmade and delicious



Small Serves	Large Serves
8-10	18-22
Regular size approx 12 pc	Regular size approx 24 pc
Mini size aprrox 40 pc	Mini size aprrox 40 pc

Grandma's Meatballs The favorite of course Grandma's recipe so very soft and delicious . Full size made with Beef ,Veal and Pork .	**59.00**	**99.00**
Mini Grandma Meatballs Medium size meatball handmade using Beef, Veal and Pork with our traditional Tomato Pomodoro sauce	**59.00**	**99.00**
Crispy Lamb & Olive Meatballs Small sized Delicious Greek style meatball featuring fresh ground lamb and olives and a drizzle of Balsamic crema	**69.00**	**119.00**
Mini Veal Meatballs Genovese Small sized Meatball handmade using veal and our delicious Naples Style Tomato Genovese Sauce	**65.00**	**119.00**
Camapgna Meatballs These full sized meatballs have a some Sweet Italian sausage mixed in making them a little bit more robust	**59.00**	**99.00**
Sweedish Meatballs Small size Beef Meatballs with the traditional creamy spiced beef sauce	**59.00**	**99.00**
Vegetarian Zucchini Meatballs No meat at all Zucchini and quinoa….Pomodoro Sauce	**59.00**	**99.00**
Vegetarian Eggplant Meatballs No meat at all …. Eggplant and quinoa ….Pomodoro Sauce	**59.00**	**99.00**
Mini Hawaiian Meatballs Beef & Pork mini meatballs prepared in sweet soy pineapple sauce with chunks of pineapple included	**59.00**	**99.00**

LA PARMIGIANA

Our Eggplant Parmigiano is another one of Mrs Cafasso's Old Recipes that she takes great pride in. Using only the finest ingredients and real Reggiano Parmigiano. She creates a Parmigiano that is not only delicious but also elegant

Small Tray serves 10 people **69.00**

Large Tray serves 20 people **99.00**



PIZZA NAPOLETANA

Our Pizza are made using Italian Caputo Flour. The dough is worked by hand into a rustic crust. The toppings … well there first of all interesting, some are traditional and some our own creation.



12.95 ea

Pesto Cherry Tomato

Margarita (Tomato Mozzarella)

13.95 ea

Pancetta Caramelized Onion

Calabrese sausage & olive

Sundry Tomato pesto Arugula

Prosciutto Fig

Pistachio Truffle Mortadella

PIZZA ROMANA

Well known style in and around Rome. A thicker very flavorful pizza usually sold by the familiar square slice . This pizza reheats up perfectly . We are making 2 different versions . Each one serves at least 6.



Pomodoro San Marzano Tomato, fresh Mozzarella and Basil

Sundried Tomato & Olive & Sausage San Marzano Tomato, Fresh Mozzarella,

Spicy Calabrese Hot calabrese Salami, San Marzano Tomato, Fresh Mozzarella, spicy Honey

29.00 Half Sheet

49.00 Full Sheet

PARTY SALADS

		Small serves 6	Med serves 15	Large serves 25
Waldorf Brussel Salad	cranberries, carrots, apples, walnuts, honey, apple cider vinegar	39.00	59.00	75.00
Sunflower Vegetable Crunch	Chopped crunchy vegetables, delicious slaw dressing	39.00	59.00	75.00
Couscous Primavera	Finely chopped vegetables , olives , and a basil olive oil dressing	39.00	59.00	75.00
Greek Salad (No Lettuce)	Assortment of Mediterranean Vegetables	39.00	59.00	75.00
Eetch (Wheat Salad)	Bulgar Wheat, Tomato, diced peppers, alleppo pepper	39.00	59.00	75.00
Lentil Salad	3 Different Lentil, caramelized Onions	39.00	59.00	75.00
Baby Confetti Potato Salad	Multi Colored Marble Size Potatoes , olive oil, herbs, mustard	39.00	59.00	75.00
Grilled Potato Salad	Yukon potatoes, garlic , olive oil , oregano, scallions, lemon, mustard	39.00	59.00	75.00
Red Yellow Beet Salad	Red onion, cilantro and rice Wine vinegar	39.00	59.00	75.00
Mango Beet Salad	Red Beets, Tropical fresh mango, Raspberry Vinaigrette	39.00	59.00	75.00

		Small serves 8	Med serves 15	Large serves 25
Mozzarella Caprese Salad	Baby Grape Tomatoes , Mozzarella, Basil , baby Arugula Herbs, olive oil	45.00	59.00	75.00
Campagna Pasta Salad	**Regular or Gluten Free**. Penne Pasta ,cherry tomatoes, Fresh Basil,Olives	39.00	59.00	75.00
Tortellini Pasta Salad	Blistered Cherry Tomatoes, Soppressata, black olives, Italian Dressing	39.00	59.00	75.00
Vegetable Health Salad	Cabbage , Kale,Carrots, Peppers, Cucumbers . Oil; Vinegar dressing	39.00	59.00	75.00
Ancient Grain Taboule	Parsley, onion. Tomatoes, Bulgar wheat, olive oil, lemon	39.00	59.00	75.00
Asian Grilled Chicken Salad	Boneless Chicken seasoned with Asian spice and Vegetables	39.00	59.00	75.00
Vegetable Noodles	Noodle Style Julienne Vegetables seasoned with olive oil & garlic	39.00	59.00	75.00
Sheppard's Salad	Diced Cucumber , Parsely, mint, garlic, Alleppo pepper Olive oil	39.00	59.00	75.00
Wild Rice Salad	Cranberries, orange peel ,pecans, scallions, apple cider vinegar	39.00	59.00	75.00
Mediterranean Couscous	Pearl size couscous ,herbs, spices, lemon, almonds, cranberries	39.00	59.00	75.00
Fregola Lentil Salad	Sardinian Pasta with a trio of lentils seasoned with caramelized onion	39.00	59.00	75.00
Lemon Almond Pasta Salad	Orecchiette with toasted almond Lemon zest and Olive oil	39.00	59.00	75.00

GREEN SALADS

Our selection of cold salads are presented to you in plastic oval serving bowls. Each bowls serves 8—10 with dressing on the side to be added at dinner Time



Shaved fennel salad



		Small serves 8	Med serves 15	Large serves 25
Raspberry Walnut Salad	Romaine, radicchio, endive, Raspberries, Caramelized walnuts, Orange sections, Raspberry Vinaigrette	39.00	59.00	89.00
Caesar Salad	Traditional Romaine based salad with a classic Caesar dressing	39.00	59.00	89.00
Arugula Watermelon	Baby Arugula, radishes, Marcona Almond, White Truffle Balsamic Glaze.	39.00	59.00	89.00
Shaved Fennel Salad	A delicious unique tasting crispy salad featuring thinly sliced fennel, fennel seed, truffle oil thyme lemon juice, shaved parmigiano, orange sections	49.00	69.00	99.00
Chopped Italiano Salad	Chopped Romaine and iceberg together with finely diced sweet peppers, cucumbers, and cherry tomatoes. Served with a robust Italian Dressing	39.00	59.00	89.00
Mixed Greens Salad	Mesclun, Romaine ,Tomatoes, Cucumbers,. Oil and Vinegar dressing	39.00	59.00	89.00
Greek Salad	Prepared with all the traditional Mediterranean vegetables , feta and avocadoes. With a Kalamata Olive dressing	45.00	69.00	99.00

Salad Proteins

Add protein to your salads or just heat and serve.



Grilled Chicken Breast	Herb dusted and presented Sliced	2lb	**19.00**
Grilled Sliced Steak	Herb grilled and presented sliced	2lb	**39.00**
Poached Salmon	Delicately poached and sliced	2lb	**35.00**

SEAFOOD SALADS



Small Bowl (serves 8) **59.00** Med Bowl (serves 15) **75.00** Large Bowl (serves 24) **119.00**

Calamari salad Grilled Octopus Tuna Salad Mediterranean Seafood

RICE DISHES

		Small serves 8-10	Large serves 20
Seafood Paella		**55.00**	**99.00**
Yellow Rice & Chorizo	Chorizo Sausage	**35.00**	**65.00**
Vegetable Rice Pilaf		**32.00**	**59.00**
Risotto Milanese		**39.00**	**75.00**
Porcini Asparagus	Mushrooms , Porcini & Asparagus	**39.00**	**75.00**
Butternut Risotto		**39.00**	**75.00**





Farrotto

Farotto is is Risotto made with the ancient grain of Farro instead of Arborio rice. Slowly cooked and stirred as you add the liquid. Farro provides the nutritional dietary fiber and positive benefits of healthy eating



		Small serves 8-10	Large serves 20
Seafood Farro Paella	Scallops, mussels, shrimp, clams and lobster adorn the delicious Italian Farro grain	**55.00**	**99.00**
Farrotto Porcini Olives	The Magic of Italian porcini and the flavor of Italian olives	**45.00**	**85.00**

SPECIALTY PASTA DISHES

Regional Authentic Italian Dishes using imported Italian Made Pasta

Our Pasta selections are all prepared , fully cooked presented in aluminum trays, ready for you to heat.

A few dishes below can be prepared using Hi fiber Pasta or Gluten Free pasta



Small tray serves 6 –7	Large tray serves 14 –15	Small	Large
Pasta Limone Italian pasta Dish prepared by tossing penne pasta in a delicious bright pasta sauce featuring fresh lemon, olive oil, and cheese		49.00	89.00
Cavatelli & Broccoli traditionally chewy rolled basta together with garlic sautéed broccoli florets		49.00	89.00
Ziti Genovese a very Unique tasting pasta sauce featuring the sweet essence of onions slowly cooked in a veal ragout. You'll love this .		49.00	89.00
Orrechiette & Broccoli Rabe and Sausage Hat shaped pasta served with Broccoli Rabe and hot chorizo sausage		49.00	89.00
Trofie Pesto A traditional Ligurian favorite. Our pesto is prepared from fresh basil, authentic parmigiano, pignoli and extra virgin olive served over Trofie style pasta		49.00	89.00
Pasta e Lenticche Rigatoni pasta and French green lentils together with roasted grape tomatoes . Delicious Old style dish		39.00	75.00
Pasta Amatricana Traditional big Pasta served with a robust tomato sauce featuring onions and Guanciale pancetta style bacon		49.00	89.00
Toasted Almond Orecchiette Traditional Bari Hat Shaped orecchiette with toasted almond and lemon zest		49.00	89.00
Spaghetti Carbonara prepared in true Roman tradition. Pancetta, onions and egg. We don't dare use cream.		49.00	89.00
Gnocchi Pomodoro Fresca Potat dumpling pasta prepared with a fresh sweet Cherry Tomato sauce		49.00	89.00
Gnocchi Bolognese Potato dumpling pasta prepared with a Traditional Bolognese Meat sauce		49.00	89.00
Spaghetti Aglio & Olio Our Best olive oil with sautéed Garlic,, Blistered Cherry tomatoes and Shisito peppers		39.00	75.00
Pasta Nerrano A traditional Campagna region pasta dish featuring penne pasta , thin sliced fried zucchini and creamy Provola cheese		49.00	89.00
Sunday Pasta Dinner Just like it used to be every Sunday rigatoni. Meatballs, Brasciole , sausage. Authentic Tomato Ragout sauce		69.00	129.00
Macaroni & Cheese Kids favorite		35.00	65.00









CREAMY POLENTA

A staple of Northern Italian cuisine ,Polenta is Made from coarse ground corn meal and plenty of stirring. Our polenta is prepared with Parmigiano Reggiano cheese and in two variations. Half Tray serves 8



Bolognese	Prepared with robust Ground Meat & Tomato sauce	**39.00**
Truffle & Mushroom	Prepared with Assorted Roasted Mushrooms and Truffle oil	**39.00**

PASTA

CREATE YOUR OWN PASTA DISH

Choose your Pasta and the Sauce you wish to have

Small tray serves 5-6 Large tray serves 10 –12



Small	Large
45.00	**82.00**

PASTA

Spaghetti

Rigatoni

Penne (gluten free available)

Farfalle (Bow Tie)



SAUCES

Pomodoro	San Marzano Tomatoes , onions, basil
Pomodorino	Sweet baby Cherry Tomatoes . Onions, Basil
Vodka	Pureed tomatoes, herbs, cream, vodka
Spicy Vodka	Pureed tomatoes, herbs, cream, vodka
Bolognese	Richly Flavored slow cooked tomato sauce with ground Meat
Sunday Ragu	Slow Cooked Meat Flavored Tomato Sauce
Vegan Bolognese	Fresh Tomato, Vegetables, with a sweet red pepper Garlic & Olive Oil sauce and lemon zest

BAKED PASTA DISHES



Small tray serves 8 –10 Large tray serves 20	Small	Large
Lasagna Bechamel. Traditionally layered preparation using a delicious béchamel sauce and a fresh pomodoro (no meat) sauce	59.00	99.00
Lasagna Bolognese Our specialty, prepared using just the right blend of pasta to béchamel and served with our Homemade Bolognese sauce	59.00	99.00
Pesto Lasagna Polenta layered with fresh homemade pesto, béchamel, mascarpone, and Parmigiano cheese	55.00	95.00
Vegetable Lasagna Lasagna Noodles layered with broccoli, asparagus, zucchini, spinach and tomatoes. Served with tomato and béchamel sauce	55.00	95.00
Baked Ziti Italian made ziti pasta together with fresh hand ladled ricotta and our home made Pomodoro sauce	45.00	82.00
Manicotti Lasagna Noodles layered with broccoli, asparagus, zucchini, spinach and tomatoes. Served with tomato and béchamel sauce	49.00	89.00



RAVIOLI-TORTELLINI



Small tray serves 6 –7 Large tray serves 14 –15	Small	Large
Ravioli Pomodoro	49.00	89.00
Ravioli Bolognese	49.00	89.00
Ravioli Sage & Butter ricotta cheese ravioli with a fresh sage and Butter sauce	55.00	95.00
Butternut Squash Ravioli Sage & Butter filled with butternut squash and seasoned with olive oil and sage	49.00	89.00
Tortellini Carbonara cheese filled tortellini , Bacon, onions, and peas	49.00	89.00



VEGETABLE SIDES

Vegetable side dishes have always been part of the great tradition. Our Vegetable sides are all prepared , fully cooked and presented in aluminum trays,

Small tray serves 7 –8 Large tray serves 14 –16	Small	Large
Sautéed Baby Spinach with Shitake Wilted and seasoned with sautéed Garlic and our best Olive Oil and Shitake Mushrooms	49.00	89.00
Creamed Spinach Just a touch of cream ,Parmigiano sformato, marsacpone and spice for a perfectly balanced dish	49.00	89.00
Vegetable Minestre Minestre is a blanket name in Italian for a first course of mixed vegetables. Sometimes it's confused with minestrone but unlike minestrone soup this dish.is dense. It's is a regional specialty created using seasonal vegetables, all simmered together into a fabulously dense and flavorful , almost stew like vegetable side dish. It's a real Favorite in our House	45.00	79.00
Roasted Beets Peeled Beets roasted and seasoned caramelized red onion, rice-wine vinegar and honey	45.00	79.00
Roasted Forest Mushrooms All the Favorites shitake, cremeni, Portobello and regular whites roasted together creating a delicious mélange	45.00	79.00
Roasted Carrots Sliced carrots. Roasted and seasoned with hot honey, thyme, rosemary and Olive oil	49.00	69.00
Honey Balsamic Brussel Sprouts high heat caramelizes the edges we then spark up the flavor with onions ,	49.00	85.00
Steamed Asparagus simple yet so very elegant. Seasoned with a delicious light au gratin crumb	59.00	85.00
Mashed Cauliflower. Mashed Potatoes without the potatoes. It's delicious , low in carbs seasoned with roasted garlic and Parmigiano cheese	59.00	89.00
Crackling Cauliflower Bite size florets of cauliflower seasoned with hers and a touch of Cayenne pepper to make it interesting	59.00	79.00
Sesame String Beans prepared with toasted sesame ,Garlic and Olive oil.	49.00	89.00
Haricot Verts thin French Beans seasoned with roasted garlic and toasted almonds	45.00	79.00
String Beans Pomodoro (fasoulya) fresh String beans stewed with san Marzano tomatoes, onions and herbs	49.00	79.00
Broccoli Rabe a real specialty steamed to perfect tenderness and flavor. Seasoned with our best extra virgin olive oil and roasted garlic	49.00	79.00
Wheat Couscous a risotto style dish using instead bulgur wheat. Seasoned with caramelized onions, tomato sauce and a a touch of red pepper making it interesting (middle eastern eetch)	39.00	69.00
Lentil Couscous A fabulous Vegetable side dish featuring 3 varieties of lentils with caramelized onions. Italian version of Middle eastern ,Mujadar	39.00	69.00
Roasted Plum Tomatoes seasoned with minced garlic, and balsamic vinegar before being oven roasted	49.00	89.00











Small tray serves 7 –8 Large tray serves 14 –16	Small	Large
Cilantro Lime Chipotle Corn Niblets Fresh corn on the cob grilled and cut off the cob before being seasoned with three fabulous flavors.	49.00	89.00
Roasted Confetti Vegetables Zucchini , peppers, eggplant, toamtoes and onions all lightly seasoned with herbs before being roasted and served together	59.00	89.00
Grilled Vegetables A dazzling array of vegetables , seasoned lightly and drizzled with a little balsamic glaze	59.00	89.00
Baby Broccoli Broccolini steamed and roasted until tender. Seasoned with Olive oil and roasted Garlic	49.00	89.00
Broccoli Au Gratin Steamed Broccoli sprinkled with a cheese & garlic flavored bread crumb	59.00	79.00
Blistered Eggplant ,Tomato and olives diced eggplant , cherry tomatoes and assorted olives blistered and seasoned with olive oil and herbs	45.00	79.00
Escarole and Beans A favorite from the old country still rocks our kitchen. Both red and white beans	45.00	79.00
Roasted Butternut Squash cubed fall season Squash and red bell peppers roasted and seasoned with fresh rosemary	45.00	79.00
Charred Romano Beans big wide Holland grown fresh beans charred and served with a zesty lemon chili garlic , hot honey dressing	49.00	89.00
Zucchini Fritters Shredded Summer zucchini ,seasoned with parmesan cheese , scallions and egg . Pan fried in olive oil	49.00	89.00
Broccoli Fritters Chopped Broccoli ,seasoned with parmesan cheese , scallions and egg . Pan fried in olive oil	59.00	89.00
Spaghetti Squash Looks like pasta but it's actually a winter squash. The spaghetti like squash is seasoned with a touch of butter and fresh sage.	45.00	79.00
Peas & Onions Baby peas sautéed with onions and speck prosciutto	39.00	69.00







PEPPER DISHES

	Small serves 6	Large serves 15
Roasted Peppers served Room Temp flavored with olive oil and Garlic	39.00	75.00
Blistered Hot Finger Peppers pan seared serve room temp or heated seasoned with salt	35.00	65.00
Blistered Italian Sweet Mini Peppers pan seared serve room temp or heated seasoned with salt	35.00	65.00





STUFFED VEGETABLES

		Small serves 8	Large serves 20
Stuffed Hot Finger Peppers	Finger hot peppers stuffed with parmesan garlic bread crumb	**35.00**	**65.00**
Stuffed Peppers	Sweet Red peppers stuffed with prosciutto and a parmesan fonduta. Cut in Half if you wish	**39.00**	**75.00**
Stuffed Mushrooms	Amazing Jumbo sized Mushrooms stuffed with Sausage, spinach and fresh mozzarella	**39.00**	**75.00**

STUFFED ARTICHOKE



Let Us do all the work. Holiday favorite with our prepared using our family recipes Mrs. Cafasso makes each and every one of these. With over 65 years experience at making them she's an expert at it . Order as many as you wish. We can cut them in half for you **8.99 ea**

Italian Bread Crumb Or Sausage bread crumb stuffing

PEPPERONATA



A delicious traditional Italian pepper stew from the campagna region featuring the the slow simmer of peppers with garlic, white wine and vinegar

Small serves 7-8 **45.00** Large serves 10-12 **89.00**

Zucchini Scarpece



a traditional Southern Italian side dish from Naples made with fried zucchini marinated in vinegar, garlic, and fresh mint.

Small serves 7-8 **45.00** Large serves 15-16 **89.00**

CAPONATA



A Sicilian favorite featuring the slow simmering of eggplant, onion, pepper, olives , tomatoes, and capers.. Super delicious at room temp or heated

Small serves 7-8 **59.00** Large serves 14-16 **109.00**





POTATO SIDES



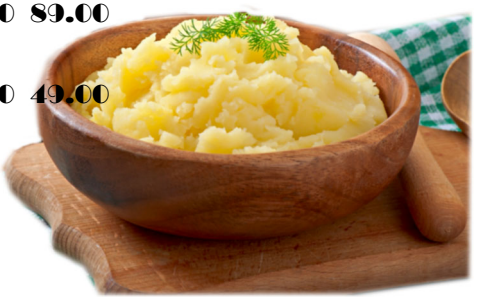
Our Potato sides are all prepared , fully cooked presented in aluminum trays, ready for you to heat.

Small tray serves 8-10 Large tray serves 16–20	Small	Large
Sweet Potato Cassarole Carolina yams whipped and seasoned with brown sugar, cinnamon , honey, and toasted marshmallows	42.00	75.00
Yukon Mashed Potatoes there's gold in them there Yukon's. Golden in color and rich flavor. Seasoned with a classic brown butter	45.00	75.00
Truffle Mashed Potato Yukon yellow fleshed European potatoes seasoned with truffle butter	45.00	79.00
Pan Roasted Confetti Marble Potatoes Tiny bite size multi colored potatoes seasoned & roasted with herbs and olive s	39.00	75.00
Roasted Smashed Potatoes yellow Potatoes twice roasted after being smashed and seasoned with salt , spice and olive oil	39.00	75.00
Potato Latkes (fritters) shredded Potato together with scallion ,egg and herbs . Pan seared in olive oil	39.00 12pc	75.00 24pc
Sweet Potato Latkes shredded sweet Potato together with scallion ,egg and herbs . Pan seared in olive oil	39.00	75.00
Potato Croquettes Campagna Yukon yellow fleshed potato stuffed with mozzarella and smoked ham	39.00 12 pc	75.00 24pc
Potato Croquettes Yukon yellow fleshed potato stuffed with mozzarella and truffle butter .rolled and breaded Large size croquette	35.00 12 pc	6500 24 pc
Junk Yard Cheese Fries Yukon yellow fleshed potato stuffed with mozzarella and truffle butter .rolled and breaded Mini Size	35.00 3lb	65.00 6lb
Oven Roasted Sweet Potatoes cubed sweet potatoes seasoned and roasted with olive oil, thyme and a touch of honey	35.00	69.00
Roasted Potato Skins roasted and seasoned with onions , garlic and bacon 12 pc	25.00	45.00
Potatoes au Gratin the ultimate comfort style traditional potato dish featuring thinly sliced yellow fleshed potatoes	49.00	89.00
Waffle Fries Crunchy edges and fluffy centers and most of all great for dipping	29.00	49.00









Dinner Centerpieces

Your choice of heat n serve (90% Cooked) or Oven Ready (you cook your centerpiece at Home)

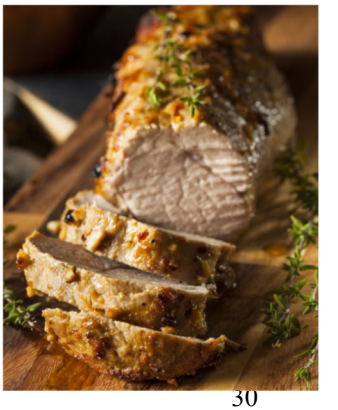
		Heat N Serve	Oven Ready
Boneless Prime Rib Small serves 5 Large serves 10	Seasoned and slow roasted. (MediumTemp) with a Savory Bordelaise Sauce	**199.00** **385.00**	**179.00** **355.00**
Filet Mignon Roast Half serves 4 Full Serves 9	Deliciously Seasoned and roasted (medium temp) with a Merlot horseradish sauce	**125.00** **239.00**	**109.00** **209.00**
Beef Wellington Roast Half serves 4 Full Serves 9	Traditional Filet Mignon wrapped in bacon Mushroom and pastry	**140.00** **260.00**	**120.00** **225.00**
Herb Roasted Turkey Organic Allow 3/4 lb per person.	Choice of Cornbread Sausage Stuffing or Wild Rice Stuffing and Gravy.	**7.99 lb** **8.99 lb**	**6.99 lb** **7.99 lb**
Carving Service Flat rate	Semi Carved The breast is sliced and put back on the frame Fully Carved deconstructed at the joints and the breast is carved	**15.00** **19.00**	
Stuffed Turkey Breast Serves 8– 10	Boneless breast roasted with a sausage Corn bread stuffing.	**115.00**	**85.00**
Hickory Smoked Apple Wood Spiral Ham Serves 12	Great smokehouse flavor. Fully cooked and ready to heat with clove & cider glaze	**75.00**	
Rack Of Lamb (American) Serves 4	A Great Christmas Roast racks seasoned with Balsamic and herbs. Easy to cut.	**79.00**	
Roast Pork Pernil Serves 8 people	A savory Latin Style Pork Roast ,tremendous flavor.	**89.00**	
Standing Heritage Pork Roast Small Serves 6 Large Serves 12	Berkshire Heritage Pork seasoned , spiced and slow roasted to a delicious tenderness	**79.00** **149.00**	**59.00** **109.00**
Stuffed Boneless Pork Loin Half Serves 6 Whole Serves 12	Center Cut Pork Loin on the bone stuffed with Cornbread chorizo sausage and herbs	**49.00** **85.00**	**39.00** **69.00**
Boneless Stuffed Veal Roast Serves 6	Stuffed with Spinach, Porcini mushrooms Mozzarella and fresh sage	**59.00**	**55.00**
Italian Porchetta Hlf Serves 6 Whl Serves 12	Boneless Pork Loin stuffed with spinach and cheese and surround by pork belly	**75.00** **135.00**	**65.00** **115.00**











Suckling Roast Pig
20 –30 lb or 30—40 lb

If you really want to do it up. This is the ultimate . Different Sizes Available **Market**









STEAK ENTREES

small tray serves 4 Medium serves 8 Large tray serves 16



Grilled Skirt Steak Sliced Churasco Cafasso BBQ sauce	95.00	169.00	295.00
Grilled Hanger Steak Hanger Steak seasoned ,sliced and served London Broil style with hearty barbeque Sauce	69.00	129.00	245.00
Grilled Rib Steak Tagliata Fiorentino Tuscan style seasoned with Italian herbs and Olive oil grilled, sliced and served with arugula and shaved Parmigiano on the side	99.00	169.00	299.00
Grilled Flank Steak Teriyaki. Grilled sliced and served London broil style	65.00	129.00	239.00
Skillet Steak & Peppers flank steak seared and served with skillet seared peppers and onions	39.00	75.00	129.00
Steak Pizzaiola An Italian Campagna region dish featuring Boneless steak braised in fresh tomato onion and oregano	35.00	65.00	115.00







BEEF ENTREES

small tray serves 8 Large tray serves 15

Braised Boneless Short Ribs Slow cooked fork tender	119.00	229.00
Traditional Beef Bourgignon boneless chuck slow cooked with fresh vegetables. Crusty Bread on the side	79.00	149.00
Traditional Meatloaf Angus ground beef with vegetables and our Homemade gravy	49.00	85.00
Braised Sliced Brisket slow cooked in a fresh vegetable stock. Served sliced	89.00	175.00
BBQ Brisket Cooked Low and Slow with our Homemade smokey BBQ sauce	125.00	235.00
Pastrami Traditional slow cooked brisket using all the best pepper. Served sliced	89.00	175.00
Corned Beef Traditional slow cooked brisket with a perfect blend of spices . Served sliced	89.00	175.00





PORK ENTREES

Small serves 6 –7 Large serves 14 –15
unless otherwise noted

Sausage & Peppers Your choice of sweet or Hot or Both	**49.00**	**89.00**
Luganica Sausage Thin Parmigiano cheese pork sausage served with sauteed broccoli rable	**55.00**	**99.00**
Pork Cutlet Parmigiano Breaded pork cutlet layered with mozzarella and tomato sauce	**49.00**	**89.00**
Stuffed Pork Chops Valadstano. Slow Roasted Center cut bone in Pork chops stuffed with spinach, mozzarella and prosciutto	**75.00** 6 Chops	**135.00** 12 Chops



LAMB ENTREES

Small serves 6 –7 Large serves 14 –15
unless otherwise noted

Lamb Shanks braised to a delicious tenderness in a fresh vegetable stock	**79.00** 4 pc	**155.00** 8pc
Grilled Loin Lamb Chops Loin lamb chops seasoned and grilled with balsamic vinegar and herbs	**49.00** 10 pc	**95.00** 20pc
Stuffed Leg of lamb Roast Stuffed with Spinach, Porcini mushrooms Mozzarella and fresh sage	**69.00**	**135.00**
Boneless Lamb Shoulder Roast seasoned with Garlic Olive Oil and rosemary	**55.00**	**99.00**
Braised Lamb with Peas Chops seasoned with herbs and roasted with peas , onions and potatoes	**69.00**	**129.00**





VEAL ENTREES

Small serves 6 –7 Large serves 14 –15
unless otherwise noted

Veal Ossobucco slow cooked in a vegetable stock and served with Arborio rice	**125.00** 4 pc	**165.00** 8pc
Veal Parmigiano Thin sliced veal cutlets layered with Mozzarella and tomato	**59.00**	**110.00**
Veal Marsala Thin sliced veal cutlets in a classic Mushroom Wine sauce	**59.00**	**110.00**



CHICKEN ENTREES

	Small serves 8	Large serves 20
Chicken, Marsala Boneless breast prepared with mushrooms and reduced marsala wine sauce (Option boneless thighs)	65.00	119.00
Chicken, Francese Boneless chicken prepared in a white wine butter sauce	65.00	119.00
Chicken Milanese(Schnitzel) Parmesan crusted Boneless breast breaded with panko breadcrumb, herbs and parmigiana cheese (Option boneless thighs). Salad for thre top on the side	65.00	119.00
Grilled Chicken For this dish we recommend Boneless thighs Seasoned with garlic and herbs (Option boneless thighs or breast)	55.00	105.00
Chicken Parmigiano A traditional classic prepared using boneless breast	65.00	119.00
Wine Braised Chicken Coq Au Vin Legs and thighs slow roasted in white wine and whole grain mustard	65.00	119.00
Chicken Cordon Blue Boneless Chicken breast stuffed with Smoked Ham, and gruyere serves wit a mustard parmesan sauce .	89.00	119.00
Teriyaki Boneless Chicken Marinated and grilled	65.00	119.00
Asian Firecracker Chicken boneless chicken battered and served with a tangy sweet and sour sauce	65.00	119.00
Tequilla Lime Boneless Thighs a zesty delicious oven roasted chicken .	65.00	119.00
Grilled Chicken Kebobs boneless thighs seasoned with a host of Mediterranean spices	65.00	119.00
Mixed Grill Kebobs Chicken & Beef seasoned with a host of Mediterranean spices	75.00	145.00
Chicken Sausage & Peppers a spin on the traditional pork sausage dish homemade chicken sausage instead with sweet peppers and onions	55.00	99.00
Chicken Marbella delicious chicken on the bone dish roasted with Olives, Apricots , Dates and Herbs.	69.00	109.00
Balsamic Roasted Chicken T ender , Moist Chicken On the bone dish . Aged Balsamic vinegar, and Parmigiano Cheese	59.00	109.00
Chicken Scarpariello A savory on the bone dish prepared using both sweet and chorizo sausage, cherry peppers, & potatoes,	59.00	109.00
Tuscan Chicken Arrosto Chicken on the bone roasted in olive oil and Tuscan herbs	59.00	109.00











TRADITIONAL ITALIAN ENTREES

	Small serves 8	Large serves 20
Lasagna Bolognese Our specialty, prepared using just the right blend of pasta to béchamel and served with our Homemade Bolognese sauce	**55.00**	**95.00**
Lasagna Bechamel. Traditionally layered preparation using a delicious béchamel sauce and a fresh Pomodoro sauce **(no meat)**	**55.00**	**95.00**
La Parmigiana (Eggplant Parm) homemade with love and tradition in mind. Layered with ricotta and bechamel	**65.00**	**99.00**
Steak Pizzaiola An Italian Campagna region dish featuring Boneless steak braised in fresh tomato onion and oregano	**49.00**	**85.00**
Grandma's Meatballs Grandma's recipe so very soft and delicious . Beef ,veal and pork .	**59.00**	**99.00**
Sunday Pasta Dinner Just like it used to be every Sunday rigatoni. Meatballs, Brasciole , sausage. Authentic Tomato Ragout sauce. Great Party Theme	**79.00**	**129.00**
Pork Brasciole Pork cutlet stuffed with a parmesan bread-crumb and pignoli, rolled and slow braised in tomato sauce	**59.00**	**99.00**
Italian Hot Antipasto Assortment Eggplant Rollatini, Stuffed Mushroom, Clams Oreganato, Stuffed Peppers, meatballs, Mozzarella in Carozza	**125.00** Serves 10	
Battered Zucchini Blossom Squash Flowers stuffed with mozzarella battered and pan fried in olive oil	**39.00** 12 pc	**75.00** 24pc







SHRIMP ENTREES

	Small serves 8	Large serves 20
Roasted Garlic Shrimp seasoned with fresh herbs and Garlic	**89.00**	**155.00**
Shrimp Scampi Pan Seared in Garlic Butter, white wine and olive oil	**89.00**	**155.00**
Tequilla Cilantro Lime Shrimp Cilantro , Lime, Chipotle pepper	**89.00**	**155.00**
Firecracker Shrimp Battered Thai Style (Chili , Apricot)	**89.00**	**155.00**
Shrimp Oreganato seasoned with garlic, oregano, bread-crumb and olive oil	**89.00**	**155.00**



TURKEY

All Natural Turkey Breast . Seasoned at oven roasted in our ovens. Sliced and presented in Aluminum trays ready to Heat Small Tray serves 8 Large Tray serves 18



Herb Roasted **89.00** **169.00** Honey Roasted **89.00** **169.00**

LOBSTER

Broiled Lobster Tail 1 Tail	4 oz Lobster tails split and roasted . Accompanied by Drawn butter	**9.00 ea**
Steamed Whole Lobster	From 1.5 lb to 3lb Accompanied by Drawn butter	**Mkt Price**



LOBSTER CLAM BAKE

For each guest a 1 -1/2 lb Lobster, clams, peel & enjoy shrimp, pasta salad, potato salad, Lemon, drawn butter, soft dinner rolls and cocktail sauce. All the seafood is wrapped in a net ready fore you to steam at home. We can also steam it here for you if you wish **39.00 per person**



SEAFOOD ENTREES

	Small serves 8	Large serves 20
Poached Salmon Scottish Farmed King Salmon Seasoned Oven Poached . Cucumber Dill Dijon Cream Sauce.	**99.00**	**189.00**
Grilled Salmon Scottish Salmon grilled with a Teriyaki Honey Ginger marinade	**99.00**	**189.00**
Cedar Plank Roasted Herb Salmon oven roasted & dusted with fresh herbs	**99.00**	**189.00**
Roasted Mustard Crusted Salmon roasted with a whole grain mustard crust	**99.00**	**189.00**
Stuffed Flounder Filet Stuffed & Roasted with a real seasoned crabmeat stuffing	**99.00**	**189.00**
Flounder Francese Fresh flounder prepared in a lemon butter wine sauce	**99.00**	**189.00**
Seafood Paella dramatic in style and flavor. Assorted shellfish and chorizo together with yellow rice	**69.00**	**129.00**
Grilled Octopus & Potatoes	**69.00**	**125.00**
Roasted Halibut Filet east coast fresh halibut roasted with fresh herbs	**79.00** Serves 4	**145.00** Serves 8
Roasted Jumbo Branzino A mediterranean centerpiece perfect for 4 . Crisp on the outside tender on the inside . Lemon, Garlic & herbs	**79.00** Serves 4	
Roasted Jumbo Red Snapper An Impressive savory , sweet and Nutty flavored fish as a dinner for 4. prepared with an Herb lemon Butter	**79.00** Serves 4	









BREADS

Our Daily fresh Bread selection includes breads from some of the finest bakeries in New Jersey and NYC. 12 Different bakeries including Sullivan Street, Il Forno, Balthazar, Amy's, Eli's and more and more. All that bread is available fresh for you to select.

	Small serves 6 –7	Large serves 14 –15
Chef Mike's Focaccia Bread Basket Chef Mike bakes 3 varieties of this delicious ligurian style bread fresh daily He uses a unique Potato flour recipe to create your choice of Tomato–Olive, Rosemary .	49.00	89.00
Salumi Rolls These are fabulous . A delicious bread dough with diced assorted salumi s baked right into the bread	25.00	45.00
Garlic Crostini Thin sliced Double toasted crostini seasoned with extra virgin olive oil and garlic. Create your own Bruschette	19.00	35.00
Zahtar Pita Crisps Toasted Pita Bread seasoned with a delicious traditional blend of Spices and herbs called Zahtar Great with Olive tapenade or our yogurt cilantro olive oil dip.	19.00	35.00
Garlic Bread biting into warmed garlic bread is like being in Tuscany. Cut up into individual size pieces	19.00	35.00
Bread Basket assortment of our specialty breads and focaccia sliced and arranged in a basket. Dipping oil included	45.00	75.00
Dinner Rolls your choice of semolina, olive, brick oven, seven grain, corn bread, onion, brioche	12.00 dz	
Corn Bread Fully Baked smooth buttery cornbread made from yellow corn. Moist but not sticky.	18.00	27.00





QUICHES

Our Savory Open Crusted are prepared fresh using only natural ingredients and free Range eggs Heat and Enjoy. 8 " tender delicious crust Serves 8 **14.00**



Lorraine (Ham, Bacon, Onions)

Tuscan (Italian Salumi)

Broccoli

Spinach

Mixed Vegetable

FRITATTA

Italian Crustless Quiche so Its Gluten Free . Prepared with fresh Free Range Eggs and all natural ingredients. Just heat and Enjoy Serves 8 **14.00**



Lorraine (Ham, Bacon, Onions)

Tuscan (Italian Salumi)

Potato Leek

Asparagus& Sausage

Fruit Platter



Deluxe (as Shown) 50	**225.00**
Large serves 25	**125.00**
Medium serves 15	**79.00**
Small serves 7	**39.00**

It's what we do unlike the rest The fruit for your platter is all hand picked from our renowned Fruit and Vegetable section with only the best of seasonal selections. Artistically arranged with probably some guests just wanting to look.





Watermelon Boat Serves 15	Half a watermelon scooped and refilled with assorted melon, fruits & berries.	**35.00**
Fruit Bowls	2 sizes of assorted melons, fruits and berries. Small serves 8 large serves 12	**17.99** **26.99**
Macedonia Fruit Salad Small Serves 12 Large serves 25	Italian Style Fruit Salad featuring finely diced fruit marinated in Italian Liqueur	**49.00** **85.00**
Watermelon Dip Sm Serves 8 Lrg Serves 15	Fresh Watermelon skewers served with a honey mint dipping sauce	**39.00** **75.00**





CHOCOLATE DIPPED STRAWBERRIES

Hand Dipped in French Valrhona French Dark Chocolate. Your choice of Premium Long stem berries or Regular short Stems

Long Stems **1.60 ea** Short Stems **6.99 lb**

COOKIE PLATTER

An assortment of treats to finish off the perfect event .Chocolate chips, Rainbow, oatmeal, red velvet, smores, biscotti, apricot, peanut butter,



Small Serves 10 **39.00**

Large Serves 20 **75.00**

Mini Pastry Tray

An elegant delicious assortment of two bite desserts including some but not limited to; mini lobster tails, , mini eclairs, filled mousse cups, French tropeziennes, macaroons, mini tarts,

Small serves 6 **49.00**

Large 12_ **85.00**



DESSERT PLATTER

An assortment Featuring, Cream Puffs, Eclairs, Lobster tails, Brownies, Napoleon and more
Small Serves 8 people **69.00**
Large Serves 15 people **129.00**





Banana Pudding

Layers of vanilla flavored pudding fresh bananas and wafers Serves 8 **45.00**

Oreo Pudding

An Instant favorite
Serves 8 **45.00**

Zuppa Inglese Trifle

Berries ,cream, panetone, Blackberry Brandy
Serves 8 **49.00**

CAKES

Carrot cake
Chocolate Ice Box Cake
Serves 8 **25.00**



Fruit Pies

Apple Pie
Apple Crumb
Blueberry Pie
Pumpkin
Serves 8
16.00– 19.00



Creme Pies

Strawberry Shortcake
Key Lime
Lemon Meringue
Serves 8 **16.99**



Fruit Tart

French Tart
thin layer of
Bavarian cream
topped with
frest fruit
Serves 8 **25.00**



WILD BERRY TART

From the famous Italian Pastry company Bindi. It's a great cake. The assorted berries completely cover a rich thin layer of Chantilly cream in a short butter crust tart.
Small serves 6 **21.99**



BINDI DESSERTS

Individual serving Desserts from Italy. All delicious and presented in glass .
6.00 ea

Coppa Raspberry & Cream
Coppa Strawberry caramel
Crème brulee & Berries
Chocolate Mousse
Coppa Pistachio
Coppa Yogurt & Berries
Limoncello Flute
Mango Guava Flute
Hazelnut Chocolate Flute



CANNOLI DIP PLATTER



Traditional Cannoli transformed into chips and cream on the side. You do the dipping.
Small Bowl 5 **14.00**
Large Tray serves 15 **39.00**

LOBSTER TAIL SFOGLIATELLE



Crispy Naples style sfogliatelle hand filled with a delicious pastry cream
6 Pcs **22.95** 12Pcs **39.95**

TIRA MI SU

Chef Michael just had to create his own Tira Mi su recipe. Made with a whole lot of love for what he does this Tira Mi Su is simply outstanding. The Real Italian marscapone makes all the difference. Light airy and able to be enjoyed without that full feeling.
Tray serves 12 **49.00**
Bowl serves 6 **29.00**
Individual Cups **4.95 ea**







Tres Leches Cake
Tray serves 12 **49.00**

SPECIAL OCCASION CAKE



Cake: Chocolate, Yellow, Carrot
Filling: Chocolate, Custard, Strawberry, Whipped Cream, Cannoli Cream,
Frosting: Chocolate Or Vanilla Buttercream, Whipped Cream, Chocolate Fudge
Message:

Round serves 10– 12 59.00
Quarter Sheet 20 –25 79.00
Half Sheet 40–45 109.00
Full Sheet 60 –70 175.00

COFFEE SERVICE



Coffee Box 20 cups , Milk , sugar **35.00**

, Coffee , Milk , Sugar
1.50 Per person (return deposit required)

Beverages & Liquor

Water

San Pellegrino Sparkling Cans	1.25
Still Water Bottles	1.00

Fresh Juice

Fresh Squeezed Orange 64 oz	MKt
Fresh Squeezed Orange 64 oz	Mkt



Soda

2 Liter Bottles	2.50
Cans 12 pk	7.50

Fully Licensed for Your Festivities! As a retail liquor store licensee, we are fully equipped to supply all the beer, wine, and spirits your party needs. Let us stock your next event!



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Disposable Service Items

Emi Yoshi Plates (premium)

10 “	11.00	10 ct
7”	10.00	10 ct

Take Home Containers Pack up all the leftovers with these

10”	.60ea

Round Plates (Semi Rigid Plastic)

9 “	.10	ea
6”	.07	ea
6” bowls	.09	ea

Utensils (Silver Plastic)

Forks	.20	ea
Spoons	.20	ea
Knives	.20	ea

Utensils (White Plastic)

Forks	5.00	100 ct
Spoons	5.00	100 ct
Knives	5.00	100 ct

Serving Utensils (Black Plastic)

Spoons	.25	ea
Tongs	.60	ea
Spatula	.25	ea

Cups

12oz Clear	5.00	50ct
Coffee paper	3.00	50ct

Napkins

Dinner	3.00	150 ct
Cocktail	2.00	150 ct

Sterno

Rack	10.00 Deposit	ea
Water Pan	2.00	ea
Fuel 2 hr	1.00	ea

Linen Table Cloth Rental

Round or Rect	7.00 ct

Delivery & Setup

Delivery

Distance	Amount	Minimum	Sunday Minimum
5 miles	10.00	100.00	200.00
5– 10 miles	20.00	150.00	300.00
Uber Rates Variable	Call		

Setup Charge(includes setting up food on the buffet line)	30.00
Hot Box Deposit(refundable on return)	50.00

Service Staff Referral

Clean Up Staff & Servers (minimum 5hrs)	35.00 hr
Bartenders (minimum 5hrs)	50.00 hr
Chefs (minimum 5hrs)	70.00 hr



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A CASA CATERING

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