



## **Holiday Catering Trays - Full Tray: \$175 | Half Tray: \$95**

Full Tray Feeds Roughly 30 People

### **Veal, Chicken or Haddock Portofino**

Breaded and Fried Veal, Chicken or Haddock with Herbed Ricotta, Spinach, Artichoke Hearts and finished with a sherry Cream Sauce.

### **Soy-Glazed Salmon, Chicken or Pork Loin**

4oz. Salmon filet, 6oz. Chicken Breast, or sliced pork loin baked with sweet and salty soy glaze finished with sesame seed and scallion.

### **Tuscan Chicken, Pork or Haddock**

6oz. Chicken breast, sliced pork loin or haddock filets topped with artichoke hearts, sun dried tomatoes, kalamata olives, garlic, basil and sopresetta and finish in a light tomato cream sauce.

### **Tomato-Basil Haddock or Chicken**

Filet of Haddock or 6oz. Chicken Breast baked with white wine and garlic butter, topped with sliced tomato fresh basil and mozzarella cheese.

### **Chicken Florentino**

Francaise-style Chicken Breast with spinach feta and cherry tomatoes in a lemon and white wine sauce.

### **Beef Tenderloin Tips**

Hearty Chunks of beef tenderloin sautéed with garlic, onions, mushrooms in a red wine sauce.

### **Lemon-Dill Salmon**

4oz. Salmon Filet baked with white wine, garlic butter, lemon and dill.

### **Veal Marsala, Francaise, Parmigiana, Picatta**

Marsala - Thinly Pounded Veal sautéed with mushrooms and Marsala wine sauce

Francaise - Thinly pounded veal battered with egg, pan fried to golden-brown doneness and finished with a white wine and lemon sauce.

Parmigiana - Thinly Pounded Veal, breaded, fried, baked with pomodoro and mozzarella

Picatta - Thinly Pounded Veal sautéed with lemon, wine, capers and shallot.



## **Holiday Catering Trays - Full Tray: \$165 | Half Tray: \$85**

Full Tray Feeds Roughly 30 People

### **Herb-Grilled Chicken Breast**

6oz. Chicken breasts marinated in olive oil and fresh herbs and grilled with a touch of lemon.

### **Grilled Pork Loin with Apricot Chutney**

6oz. Grilled pork chops topped with house made apricot chutney.

### **Mild Sausage Peppers and Onions**

Mild Italian Sausage Baked with Bell Pepper, onions, garlic, herbs and tossed lightly in Pomodoro.

### **Chicken Riggies Portofino**

Chicken sautéed with sopresetta, garlic, cherry peppers, bell pepper, onion, mushrooms in a rich sauce of cream and pomodoro.

### **Chicken or Haddock Parmigiana, Francaise, Marsala, Picatta, Oreganata**

Parmigiana - 6oz. Chicken Breast pounded thin, or Filet of Haddock, breaded fried and baked with pomodoro and mozzarella

Francaise - 6oz. Chicken Breast pounded thin, or Filet of Haddock, dipped in egg and pan fried to golden-brown crispy doneness, finished in a white wine and lemon sauce.

Marsala - 6oz. Chicken Breast pounded thin and sautéed with onions garlic and mushrooms in a Marsala Wine Sauce.

Picatta - 6oz. Chicken Breast pounded thin, or Filet of Haddock, sautéed with lemon, wine, capers and shallot.

Oreganata - Filet of haddock crusted with Parmesan-Oregano Tasted Crumbs and baked with wine, lemon and garlic butter.

### **Lemon-Dill Haddock**

Haddock Filets baked with white wine, garlic butter, lemon and dill.

### **Meatballs in Sauce**

Meatballs in hearty marinara sauce baked with mozzarella, toasted crumbs and finished with basil oil.



## **Holiday Catering Trays - Full Tray: \$85 | Half Tray: \$45**

Full Tray Feeds Roughly 30 People

### **Baked Clams (45pc. Full / 24pc. Half)**

Littleneck Clams stuffed with buttered crumbs, pancetta, bell pepper, garlic and Asiago cheese.

### **Tortellini**

Tortellini sautéed with mushrooms and spinach in choice of sherry cream sauce or rich tomato herb sauce.

### **Osso Bucco Nachos**

Tender Braised pork, fried pasta chips, Alfredo, artichoke hearts, diced tomato, basil and Parmesan cheese

### **Penne Vodka (with sopresetta)**

Penne pasta tossed in a blush sauce made from pomodoro, cream, prosciutto, Parmesan and herbs.

### **Fried Mozzarella**

Mozzarella breaded and fried, served with pomodoro

### **Greens Portofino**

Our House Greens, escarole sautéed with sopresetta, garlic, shallot, cherry peppers, wine, chicken stock, Parmesan cheese, finished with toasted crumbs, topped with shredded mozzarella, bread crumbs and toasted.

### **AntiPasto Salad**

A blend of Romaine and Field Greens topped with ham, turkey, sopresetta, cappicola, olives, pepperoncini, tomatoes, onions, artichoke hearts, grana padano cheese, balsamic dressing and basil oil.



## **Holiday Catering Trays - Full Tray: \$65 | Half Tray: \$35**

Full Tray Feeds Roughly 30 People

### **Pasta:**

Penne, Orechetti, Rigatoni, Cappelini or Linguini tossed in choice of sauce, Pomodoro, Alfredo, Aglio, Basil Aglio, Hearty Marinara or butter.

### **Baked Macaroni and Cheese**

Cavatappi tossed in creamy cheese sauce, topped with shredded cheese and toasted bread crumbs.

### **Roasted Brussels Sprouts with Pancetta and Balsamic Glaze**

Brussels Sprouts, halved and roasted with extra virgin olive oil, salt and pepper and topped with pancetta and balsamic glaze.

### **Greek Vegetable Salad**

Tomatoes, Cucumber, Red Onion, Bell Pepper, Kalamata Olives, Feta Cheese, parsley, extra virgin olive oil and fresh squeezed lemon juice served over lettuce.

### **Caesar Salad**

Romaine lettuce chopped and served with creamy Caesar dressing, Asiago cheese, anchovies, crostini and lemon

### **Roasted Cauliflower and Kale**

Large wedges of Cauliflower and Leafy Kale roasted with Extra Virgin Olive Oil, Salt and Pepper to crispy golden-brown doneness and topped with a sweet and tangy pancetta and garlic sauce.

### **Arancini**

Risotto rolled, breaded, fried and served with pomodoro.

### **Risotto Milanese**

Arborio rice prepared in the risotto method with saffron and white wine and finished with garlic butter and cheese.

### **Tomato, Basil, Mozzarella**

Sliced tomato, mozzarella, basil leaves, balsamic reduction and basil oil



## **Holiday Catering Trays - Full Tray: \$55 | Half Tray: \$30**

Full Tray Feeds Roughly 30 People

### **Mashed or Roasted Potato**

Potatoes Roasted with garlic and herbs are mashed with garlic, cream and butter.

### **Broccoli Nona**

Broccoli steamed and finished with garlic, white wine, lemon, extra virgin olive oil and Parmesan cheese.

### **Honey-Glazed Carrots**

Carrots glazed with honey and butter.

### **Grilled Zucchini and Squash**

Zucchini and Summer Squash tossed in extra virgin olive oil, salt, pepper, herbs and grilled.

### **Cauliflower Vegetable Blend**

Cauliflower vegetable medley roasted and tossed in garlic butter.

### **Salad**

Romaine and Field Green Mixed Lettuce topped with carrot ribbons, cucumber slices, cherry tomato halves and a julienne of red onion served with house balsamic, or any choice of available dressing on the side.

### **Garlic Green Beans**

Green Beans, trimmed, blanched and sautéed with minced garlic, lemon, butter and herbs.

### **Roasted Corn**

Corn, Onion and Bell Pepper Fire-Roasted and finished with garlic-butter and spices.



## Holiday Desserts

### Cookie Platters

An assortment of Italian Cookies made in house and arranged on a platter.

Small (1doz.) - \$19    Medium (2doz.) - \$35    Large (3doz.) - \$49

### Classic Cannolis

Small (1doz.) - \$22    Medium (2doz.) - \$39    Large (3doz.) - \$55

### Flavored Cannolis

Chocolate, Pistachio, Cinnamon, Chocolate-Cherry, and Seasonal Flavored

Small (1doz.) - \$27    Medium (2doz.) - \$49    Large (3doz.) - \$75

### Macrons

Chocolate, Almond, Vanilla, Coffee, and other flavors upon request.

Small (1doz.) - \$29    Medium (2doz.) - \$55    Large (3doz.) - \$79

### Mascarpone Cheesecake (Plain) - \$85

12 Slices of House-made mascarpone cheesecake with toasted vanilla cookie crust, add a side of macerated berries, dark cherries, chocolate ganache or salted caramel for an additional fee:

Half Pint - \$9    Pint - \$15    Add a Quart of our Vanilla Whipped Cream for \$7

### Chocolate or Vanilla Layer Cake - \$65

12 Slices and Three tiers of chocolate or vanilla cake, with choice of chocolate or vanilla buttercream frosting. (Other flavors possible upon request, price may vary)

### Almond Praline Pound Cake - \$95

A sheet of Almond pound cake cut into 12 bars topped with salted Carmel, almond buttercream frosting, almond praline pieces, and almond macrons.

### Flourless Chocolate Cake - \$65

12 Slices of our light and 'cake-y' flourless chocolate cake, frosted with chocolate buttercream frosting and topped with mini chocolate chips.