



## **CATERING MENU**

### **Trays**

**Full Tray \$175 (30 people)**

**Half Tray \$95 (15 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 seeds and scallions.*

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

*6oz. Chicken breast, sliced pork loin or haddock filets topped with artichoke hearts, sun dried tomatoes, Kalamatta olives, garlic, basil and sopresetta and finished 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.



## CATERING MENU

### Trays

**Full Tray \$165 (30 people)**

**Half Tray \$85 (15 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.*

#### **Oven Roasted Bone-In Chicken**

*Bone-in chicken legs, thighs, breast and wings seasoned with our house rub and baked to crispy-skin doneness.*

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

*Mild Italian sausage baked with bell peppers, 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 shallots.

**Oreganata** - Filet of haddock crusted with Parmesan-Oregano toasted 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.*



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### Trays

**Full Tray \$85 (30 people)**

**Half Tray \$45 (15 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.*

#### **AntiPasta Salad**

*A blend of Romaine and field greens topped with ham, turkey, sopresetta, cappicola, olives, pepperocini, tomatoes, onions, artichoke hearts, grana padano cheese, balsamic dressing, and basil oil.*



## CATERING MENU

### **Trays**

**Full Tray \$65 (30 people)**

**Half Tray \$35 (15 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.*

#### **Mashed or Roasted Sweet Potatoes**

*Sweet potatoes mashed or roasted and served with cinnamon-pecan butter.*

#### **Greek Vegetable Salad**

*Tomatoes, cucumber, red onion, bell pepper, Kalamatta 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.*



## **CATERING MENU**

### **Trays**

**Full Tray \$55 (30 people)**

**Half Tray \$30 (15 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 butte.*

#### **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.*



## CATERING MENU

### **Manned Stations: +\$50 per Station Attendant**

#### **Antipasto Station(+\$/head):**

*Chopped romaine and spring mix, cucumber, onion, tomato, pepperoncini, Kalamatta olives, feta cheese, provolone, cured meats, roasted red peppers.*

#### **Salad Bar(+\$/head):**

*Spring mix (lettuce), tomato, cucumber, onion, carrot ribbons, feta, Parmesan, chopped bacon, olives, crostini (croutons), chickpeas.*

#### **Taco Station(+\$/head):**

*Corn tortilla, flour tortilla, grilled chicken, ground beef, braised pork, shredded cheese, shredded lettuce, diced tomato, diced onion, rice, black beans, taco sauce, sour cream, cilantro.*

#### **Raw Bar(+10\$/head):**

- Oysters + Clams (priced per piece): red wine mignonette, cocktail sauce, lemon wedges, hot sauce
- Steamed Clams: drawn butter, lemon wedges
- Shrimp Cocktail



## **CATERING MENU**

### **Carving Stations (Required to be Manned)**

**(all carving stations accompanied by sliced rolls and butter)**

**+\$5/head:**

*Turkey: gravy, cranberry mayonnaise.*

*Roast Beef: Au Jus, horseradish cream.*

*Ham: orange-pineapple glaze, roasted-garlic dijon.*

*Roasted Pork Loin: pork gravy, cranberry.*

**+\$7/head:**

*Prime Rib: Au Jus, horseradish cream.*

*Beef Tenderloin: red wine demi glacé, horseradish cream.*

**Loaded Potato Bar (+\$5/head):**

*Baked potatoes (halved), whipped potato, shredded cheese, chives, bacon, sour cream, crispy onions, horseradish, diced tomato, gravy.*

**Omelette Station (+\$5/head)**

**(Required to-be-Manned) :**

*Shredded mozzarella, Swiss, American, ham, bacon, spinach, tomatoes, onions, peppers, mushrooms.*

### **Dessert Bars:**

**Bananas Foster (+\$5/head) (required to-be-manned)**

*Bananas sautéed in butter and cinnamon sugar, flambéed, served over ice cream and shortcake.*

**Cherry Jubilee (+\$5/head) (required to-be-manned)**

*Cherries sautéed with cherry cordial and served over ice cream and short cake.*

**Shortcake Bar (+\$3.50/head):**

*Sweet sponge cake with assorted fruit toppings.*

**Cheesecake Bar (\$5/head)**

*Assorted toppings.*

**Cupcake Bar (\$3.50/head)**

*Assorted toppings.*