

LUNCH AND DINNER CATERING OPTIONS

(Pricing does not include taxes.)

GOURMET BOX LUNCHES: \$18 per box

MEXICAN FOOD \$28 per person

#1 Carne Asada & Carnitas
or # 2 Beef & Chicken Fajitas
or # 3 Shredded Beef & Shredded Chicken

Each of the 3 above items comes with the following: Rice & Beans, Flour & Corn Tortillas, Onions, Cilantro, Salsa Ranchera, Hot Carrots, Cheese, Sour Cream, Salsa Espesa, Guacamole, El Indio Chips .

Minimum of 10 persons

PARTY PLATTER

Veggie Platter (Serves 16-18)	\$34.00
Includes: Veggies, carrots, broccoli florettes, asparagus spears, red peppers, yellow peppers, peppercorn ranch dip	
Turkey Rollers (Serves 18-24 guests)	\$52.00
Includes: Turkey and Swiss, lettuce, tomato, cranberry cream cheese wrapped in pita bread	
Smoked salmon with onions, capers & crackers	\$12.00 per person
Mediterranean Grilled Vegetables (Serves 25-35 guests)	\$115.00
Make your own Sandwich (Serves 16-18 guests)	\$56.00
Roast Beef, ham, turkey, cheddar cheese, imported Swiss and provolone cheese, Dijon cracked mustard and bread	
Caesar salad (Serves 8-12 guests)	\$28.00
Fruit salad (Serves 8-12 guest)	\$20.00
Assorted fresh fruit and cheese platter	\$7.00 per person
Shrimp Cocktail (Serves 18-24 guests)	\$80.00
Shrimp, cooked, lemon wedges and red cocktail sauce	
7 Layer Bean Dip (Serves 10-15)	\$70.00
Red Pepper Hummus Tray with Pita (Serves 10-15)	\$70.00
Roasted Artichoke & Spinach Souffle (Serves 25-35)	\$125.00
Tender Tortellini Pasta (Serves 25-35)	\$125.00
Baked Brie En Croute (Serves 25-35)	\$135.00
French Double Crème, Topped with Sauteed Apples & Chutney, Wrapped 9" Wheel	

ITALIAN BUFFET Price per person (Min. 5 orders per item)

Starters

Calamaretti Fritti baby squid lightly floured, served with marinara	\$ 14.50
Insalata al Balsamico Mixed wild greens; balsamic vinaigrette	\$ 11.00
Insalata del Fornaio Mixed greens, garlic croutons and shaved parmesan; house vinaigrette	\$ 11.25
Insalata di Spinaci	\$ 11.50
Spinach salad with aged ricotta, red onions, applewood smoked bacon, champignon mushrooms and toasted walnuts ; warm vinaigrette	

Main Course

Conchiglie al Pollo	\$ 19.00
Shell pasta, chicken breast, broccoli, sun-dried tomatoes, pecorino, roasted garlic, trebbiano wine	
Lasagna Ferrarese	\$ 22.00
Housemade spinach pasta, meat ragu, porcini mushrooms, parmesan & bechamel, baked in the wood-fired oven	

Ravioli alla Lucana	\$ 21.50
Fresh ravioli filled with Italian sausage, ricotta, parmesan, fennel; fresh tomato sauce with imported peperoncino, pecorino pepato and basil	
Penne alla Bolognese	\$ 17.50
Penne pasta, traditional meat ragu	
Penne Pomodoro	\$ 17.50
Tomato sauce fresh basil	
Penne Alfredo	\$ 17.50
Cream and parmesan sauce	
Pollo Toscano	\$ 22.00
Wood-fired rotisserie chicken, with rosemary; seasonal vegetables and mashed potatoes	
Petto di Pollo al Peperoncino	\$ 23.50
Mesquite-grilled double chicken breast marinated with sage, rosemary thyme, crushed red pepper, white wine, Dijon mustard; served with sautéed vegetables and roasted potatoes	
Scaloppine Marsala	\$ 29.00
Sautéed veal scaloppini with Portobello and Marsala wine sauce' served with mashed potatoes and sautéed spinach	
Taghiata Chianina-Beef Tenderloin/Peppercorn	\$ 34.00
Sauce, spinach, roasted Yukon potatoes and beans	

Desserts

Tiramisu Cake \$ 9.00

Cookies & Brownies \$ 2.00 per person