



Off-Premise Buffet Catering Packages

Catering Package #1

\$399 & serves 20-25 people*

Includes 4ft. Hero (gourmet add \$20 per Hero), three hot large tray entrees, one large House or Caesar salad, bread & butter

Catering Package #2

\$599 & serves 30-45 people*

5 ft. Hero (gourmet add \$20 per Hero), four hot large tray entrees, two large House or Caesar salads, bread & butter

Catering Package #3

\$699 & serves 45-60 people*

5 ft. Hero (gourmet add \$20 per Hero), five hot large tray entrees, two large House or Caesar salads, bread & butter

Catering Package #4

\$799 & serves 60 -75 people*

5 ft. Hero (gourmet add \$20 per Hero), five hot large tray entrees, two half-tray entrees, three large House or Caesar salads, bread & butter

*Approximation only. Does not include tax & gratuity

Upgrades

Add a Dessert Platter for \$60

Feeds 20 -25

Choose between assorted cookies or cookies & brownies
Choose mini chocolate ooze cake or chocolate parfaits for just **\$20** more

Add Hors-d'Oeuvres for \$75

Feeds 20 -25

Choose 3 from list

Stuffed Mushrooms – with Oreganatta crumbs, parmesan cheese, parsley, lemon
Sesame Crusted Teriyaki Chicken Fingers
Mini Spinach Pies – spinach and feta cheese wrapped in crispy phyllo dough
Assorted Mini Quiches
Mamas' Mini Rice Balls – served with marinara sauce for dipping
Cold Antipasto Skewers – fresh mozzarella, tomatoes, roasted peppers and marinated olives
with balsamic vinegar
Mini Beef Empanadas – with cilantro lime sour cream
Herb Focaccia with Balsamic Roasted Tomatoes
Asian Vegetable Spring Rolls – with citrus soy dipping sauce
Pigs in the Blankets – served with spicy dijon mustard
Thai Chicken Spring Rolls – served with peanut dipping sauce
Parmesan Artichokes – wrapped with prosciutto, mozzarella, breaded and served with tomato
sauce

OR choose from the list below for an additional \$15 per item

Maryland Lump Crab Cakes – with a garlic cilantro aioli
Sweet & Sour Baby Shrimp – sweet and sour dipping sauce
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Coconut Shrimp Skewers served with a Margarita Marmalade
Grilled chilled Shrimp with a Caribbean salsa

OR choose from the list below for an additional \$25 per item

Black Pepper Seared Yellowfin Tuna – with a citrus soy glaze and wasabi aioli
Scallops Wrapped in Bacon
Baby Lamb Chops marinated with garlic and rosemary then
grilled medium and served with a red wine demi-glace

INDIVIDUAL ITEMS

Hero

\$15 per foot Serves 4-5 people per ft.

Italian or American Served on bakery fresh bread with dressing on the side

Gourmet Heros

\$20 per foot Serves 4-5 people per ft.

Butterfields Chicken

(grilled or breaded) With mozzarella, roasted peppers, romaine lettuce and balsamic vinaigrette

Grilled Vegetable

Roasted peppers, portabella mushrooms, fresh mozzarella and balsamic vinaigrette

Buffalo Chicken

Sliced cucumber, romaine lettuce and bleu cheese dressing

BBQ Chicken

(grilled or breaded) Smoked bacon, cheddar, onion and romaine lettuce

Entrée Selection

Pasta Selection

- Lasagna** – with or without meatballs and crumbled sausage
Stuffed Shells – with herbed ricotta cheese and topped with marinara and melted mozzarella
Fresh fettuccini with chicken, fire roasted vegetables, fresh tomatoes & aged goat cheese in a pesto cream
Penne ala vodka (with or without prosciutto)
Rigatoni Bolognese with fresh mozzarella
Herb Rigatoni vegetable primavera in a pesto cream sauce

Or add **Lobster Ravioli** with lemon dill Chardonnay cream for an additional \$25

Chicken Selection

- Sauteed Chicken** – with artichoke hearts & sun-dried tomatoes in a lemon dill Chardonnay sauce
Chicken Parmigiana – topped with a crushed plum tomato sauce and melted mozzarella
Chicken Sorrentino – with eggplant and melted mozzarella
Chicken Marsala – in a savory Marsala wine sauce
Chicken Piccata – sautéed with lemon and capers
Sesame Chicken – wonton crisps over rice
Chicken Franchise – in a lemon butter sauce

Or add for an additional \$25

- Chicken Scarpariello** – on the bone or scaloppini style, peppers, onions, sausage, garlic in white wine demi
Chicken Cordon Blue – stuffed with Swiss cheese & Ardennes ham

Seafood Selection

- Mussels** (any style below)
Provencale – Roma tomato, toasted garlic, fresh herbs and white wine
Oreganatta – lemon zest, white wine, garlic, seasoned breadcrumbs and natural broth
Fra diavolo – garden fresh spicy marinara
Salmon – Bourbon BBQ / lemon champagne dill / grilled with lobster sauce / Calamata olive rubbed – topped with eggplant componata & pecorino chards
Shrimp Scampi – over rice in a white wine lemon scampi cream

Or add for an additional \$50

- Seafood Paella** – littleneck clams, mussels, baby shrimp, bay scallops, over saffron rice
Frutti de Mare Fra Diavolo – littleneck clams, mussels, baby shrimp, bay scallops, crushed plum tomato, red pepper
Sole Franchise – In a lemon butter sauce

Pork / Beef / Eggplant

Bourbon BBQ Sliced Roast Pork

Beef Burgundy with mushrooms

Sicilian Eggplant

Eggplant Rollatini

Eggplant Parmigiana

Mini Meatballs (marinara, teriyaki or Swedish)

Sausage and Peppers

Or add for an additional \$75

Roast Loin of Pork with shallot pan gravy

Roast Beef Au Jus

Sesame Beef & Broccoli (Wonton crisps over rice)

Sliced Flank Steak in a sweet soy glaze

Sliced Skirt Steak smothered with mushrooms and onions

