



Catering Menu

*If you love our shared plates, we offer
select items for outside events
Available for pick up or
delivery during normal business hours*

Appetizer Platters

(each accommodates 10-15 people)

Vegetable Crudités with Herb Aioli \$45

Assorted Cheese & Crackers \$50

Grilled Vegetables \$50

Shrimp Cocktail \$75

Tater Tots with Truffle Ketchup \$45

Fried Pickles with Sweet Red Bell Pepper Aioli \$45

Hand Cut Fries with Truffle Ketchup \$45

Sweet and Spicy Chicken Wings \$55

Goat Cheese Arancini Bites \$90

risotto stuffed with roasted sweet bell peppers / goat cheese / caramelized onions

Italian Meatballs \$60

shaved parmesan / fresh basil

Buffalo Chicken Meatballs with Bleu Cheese Sauce \$90

stuffed with bleu cheese / caramelized onions

Goat Cheese Stuffed Portabella Mushrooms \$75

with rosemary olive oil

Flatbreads

Crispy Pancetta \$14

caramelized onion / mozzarella / garlic puree

Roasted Portabella Mushroom \$14
goat cheese / caramelized leeks / sundried tomato pesto

Margarita \$14
fresh tomatoes / fresh mozzarella / fresh basil

Short Rib \$14
braised short rib / garlic mozzarella / baby arugula / horseradish aioli

Salads

(each accommodates 10- 12 people)

Tomato and Mozzarella \$50
seasonal tomatoes / fresh mozzarella / balsamic

Mesclun Greens \$35
sliced cucumber / red onion /cherry tomato / balsamic

Arugula and Goat Cheese \$40
grilled aspararagus / goat cheese / lemon vinaigrette

Greek \$40
sliced cucumber / red onion /cherry tomato / feta cheese / Greek dressing

Pasta

(each accommodates 10- 12 people)

Truffled Macaroni and Cheese \$50
four cheese sauce / truffle oil / chives

Homemade Basil Gnocchi \$50
wild mushroom / torn basil / truffle oil

Eggplant Parmesan \$50
roasted tomato sauce / ricotta / mozzarella / micro basil

Pasta Primavera \$50
seasonal vegetable / wine sauce