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Full-Service Catering

Let our team handle it from start to finish. Our trained, reliable staff arrives on-site, sets up a beautiful buffet table, and manages the entire service so you can relax and enjoy your event.

4 Hours of Service Included (1 setup, 2 service, 1 breakdown) \$200+ 22% Service Fee Minimum Order: \$500

1-2 Table Attendants Included depending on the size of your event Additional Table Attendant/Extended Time: \$75/1 hour

Drop-Off Delivery

We'll bring everything right to you and head out so you can get the celebration started.

Delivery: \$50 within 10 miles of 16066 Please Inquire for Delivery >10 miles

Pick-Up

Choose what you'd like, tell us your pickup time, and we'll have it ready to go—fresh, packed, and easy to transport.

BY THE PLATTER/TRAY MENU

Half Pan = 10-15 people Full Pan = 30 people Small Platters = 15-20 people Large Platter = 30-35 people

Numbers are approximate and vary depending on the appetite of your party & if other food will be served

APPETIZERS

PEPPERONI ROLL PLATTER - \$50/\$90

Pepperoni w/ choice of Cheddar, Mozz/Prov mix, or Wine Cheese - Served with Sauce

ITALIAN ROLL PLATTER - \$50/\$90

Salami / Mortadella / Prosciutto Cotto /
Mozzarella / Provolone - Served with Sauce

ASSORTED CHEESE PLATTER - \$85/\$110

Selection of Domestic & Imported Cheeses served with bread

CHEESE & FRUIT PLATTER - \$65/\$90

Selection of Domestic & Imported Cheeses / Seasonal Fresh Fruit & Crackers

WHIPPED RICOTTA - \$40/\$80

Seasoned Whipped Ricotta topped with Fire-Roasted Cherry Tomatoes & basil, served with Focaccia Bread

VITALIA SALAD - \$50/\$100

Romaine & Spring mix topped with cucumbers, cherry tomatoes, shaved cheeses & croutons

CAESAR SALAD - \$50/\$100

Romaine Lettuce, shaved cheeses, croutons & Caesar dressing

STRAWBERRY FETA (SEASONAL)- \$55/110

Spinach/Arugula mix, sliced strawberries, feta, red onions, toasted pecans, drizzled with balsamic glaze

ANTIPASTO PLATTER - \$150/\$300

Domestic & Imported Italian Meats & Cheeses, Peppers & Bread Large can feed ~75 guests if accompanied by other food)

CAPRESE SKEWERS - \$85: 50 PIECES

Cherry Tomatoes / Marinated Bocconcini / Basil/ Drizzled with Balsamic Glaze

BRUSCHETTA & BREAD PLATTER - \$45/\$85

Cherry Tomato Bruschetta served with freshly baked Focaccia Bread

VITALIA BUFFALO CHICKEN DIP - \$55/110

Our most loved Buffalo Chicken turned into a dip!

MARINATED BOCCONCINI - \$50/100

Fresh Mozzarella Balls marinated in an herb oil

MOZZARELLA BOMBOLINI - \$50/100

Fresh Mozzarella balls on a bed of Bruschetta, topped with shaved cheeses, basil, and balsamic glaze Small=12 large balls (can be cut in half) Large=24 balls (can be cut in half)



** Menu prices and menu items are subject to change without prior notice **

BY THE PLATTER/TRAY MENU

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Numbers are approximate and vary depending on the appetite of your party & if other food will be served

PASTA

PENNE W/ TOMATO SAUCE - \$40/\$60

Imported Pasta / Signature Tomato Sauce sprinkled with grated cheese

PENNE WITH VODKA SAUCE - \$50/\$75

Imported Pasta / Signature Vodka Sauce

PENNE W/ BOLOGNESE - \$50/\$90

Imported Pasta / Signature Bolognese Sauce/ garnished with Parsley

RIGATONI W/ BOLOGNESE - \$50/\$90

Imported Pasta / Signature Bolognese Sauce

PASTA AL FORNO - \$45/100

Imported Penne Pasta baked with Tomato Sauce, Ham, Hard Boiled Eggs, & Homemade Meatball pieces, topped with Mozzarella & Provolone

CHEESE LASAGNA - \$45/\$90

Imported Pasta / Seasoned Ricotta / Signature Tomato Sauce

BOLOGNESE LASAGNA - \$55/\$110

Imported Pasta / Seasoned Ricotta / Signature Bolognese Sauce

CALABRESE LASAGNA - \$60/\$120

Imported Lasagna Noodles layered with Tomato Sauce, Ham, Ricotta, Hard Boiled Egg, and Soppressata topped with Mozzarella & Provolone

CHICKEN

Full pans- 50 pieces Half Pans- 25 pieces

CHICKEN CUTLETS - \$80/150

Hand breaded & fried tenderloins

CHICKEN MARSALA - \$80/150

Pan-seared chicken in a deeply flavored Marsala wine sauce with mushrooms

CREAMY LEMON CHICKEN - \$80/150

Chicken cutlers in a lemon-cream and white wine sauce

CHICKEN PARMIGIANA - \$80/150

Hand breaded cutlets topped with sauce and melted mozzarella cheese

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BY THE DOZEN MENU

All prices below are per dozen unless noted

All items sold "by the dozen" require minimum order of <u>TWO</u> dozen

ANTIPASTO CUPS - \$96

Includes 3-5 different Cheeses, Salami, Fruit, & Crackers. Items vary by season

BRUSCHETTA CUPS - \$45

Fresh Bruschetta with a slice of Garlic & Herb Focaccia

FRUIT CUPS W/ FRUIT DIP - \$42

Strawberries & Blueberries Choice of Dip: Nutella, Amaretto or Strawberry

STUFFED MUSHROOMS

Cream Cheese & Bacon - \$36 Crab - \$50

MEATBALLS - \$24/DZ

Qty: 50 - \$100 Qty: 100- \$150

CAPRESE SHOOTERS - \$45

Pesto / Imported Tortellini / Cherry Tomatoes / Fresh Mozzarella

VEGGIE CUPS W/ RANCH - \$42

Mix of raw, bite-sized vegetables w/ Ranch



DESSERTS

MINI CANNOLI- \$18/DZ

Filled w/ our Signature Cannoli Cream add \$6/dz to garnish ends

CANNOLI DIP/CHIPS - \$30/50

Cannoli Cream surround by cannoli pieces

TIRAMISU TRAY - \$45

Filled w/ our Signature Cannoli Cream

FRUIT PLATTER - \$30/\$50

A colorful assortment of Fresh, Seasonal Fruit, sliced and ready to enjoy

FRUIT SALAD BOWL - \$50/\$100

A refreshing mix of Hand-Cut Seasonal Fruits

CHOCOLATE CHIP COOKIES - \$15/DZ

Homemade Chocolate Chip Cookies with milk chocolate chips

NUTELLA STUFFED SUGAR COOKIES - \$15/DZ

Homemade Sugar Cookie stuffed w/ Nutella

FRUIT DIP - \$8/PINT

Nutella, Amaretto or Strawberry





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