## COURT PARTY MENU

| Suggested Quantities Based on Number of Guests |  |
| :---: | :---: |
| 12 Guests | 6 items |
| 20 Guests | 10 items |
| 30 Guests | 14 items |
| 40 Guests | 18 items |
| 50 Guests | 22 items |
| 60 Guests | 26 items |


| $\mathbf{V}=$ Vegetarian G = Gluten Free VV = Vegan |
| :---: | :---: |
| Appetizer Platters |
| () = number of pieces, platters serve ~10 people each |
| Calamari |

## Salads

Served in large bowls, each bowl serves $\sim 10-12$ guests

| Spinach Salad G | $\$ 46$ |
| :---: | :---: |
| Caesar Salad | $\$ 46$ |
| House Salad V G | $\$ 46$ |
| Caprese Salad V G | $\$ 48$ |
| Mediterranean Salad V G | $\$ 50$ |

Pastas
Served in large bowls, each bowl serves ~10-12 guests
Penne Bolognese $\quad \$ 50$

Penne \& Feta V \$50
Chicken \& Broccoli \$63
Quattro Formaggio V \$53
Sausage Penne \$63
Penne Pomodoro VV \$50
Penne Primavera V \$63
Sub Gluten Free Rice Penne for \$5 extra per bowl


Campo di Bocce
of Los Gatos, Ca

## Beverages

YOU DO NOT NEED TO PRE ORDER SPECIFIC BEVERAGES
There are a few different ways to set up a tab. No package pricing.

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                                    Beverages Tab Options
                    Open tab - All drinks added to the bill
            NAB tab - Only non-alcoholic beverages added to the bill
            No tab - guests are on their own for ALL drinks
Drink tickets - you set the value to the drink ticket and how many per person
            Limit the tab - Pay for drinks up to a certain amount
                (You can also set a maximum per glass price)
                    Pizzas
            medium is 12" (8 slices)/ large is 16"(12 or 16 slices)
Santa Cruz med \(\$ 23 / \lg \$ 29\)
Main Street med \(\$ 23 / \lg \$ 29\)
        Oak Meadow med $23/lg $29
            Carnivore med $23/lg$29
            Billy Jones V med $23/lg $29
            Luigi med $23/lg $29
            Margherita V med $23/lg $29
            The Cats
                                    med $23/lg $29
                                    med $23/lg $29
                    med $23/lg $29
                    med $17/lg $22
                    med $17/lg $22
Gluten Free Cauliflower Crust 12" - Substitute for $4 more
                                    Substitute Vegan Cheese on a regular pizza VV
                                    Desserts
                                    Prices are per person, minimum order is 12 slices
        Tiramisu V $9 pp
        Chocolate Torte V G $8 pp
            Cheesecake V $8 pp
Assortment of all 3 above V $7 pp
                                    DESSERT FEE INFORMATION
You are more than welcome to bring in your own dessert, however you will be charged a \(\$ 1\) per person dessert fee. This includes, but is not limited to: cakes, cupcakes, brownies, cookies, biscotti, etc.
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## Court Party Menu Descriptons

of Los Gatos, Ca

| G = Gluten Free | $\mathbf{V}=$ Vegetarian | VV = Vegan | DF = Dairy Free |
| :--- | :--- | :--- | :--- |
| APPETIZERS | ()$=$ number of pieces per platter |  |  |
| ANTIPASTO - prosciutto, pepperoni, salami, parmesan, \& provolone G |  |  |  |
| CHEESY GARLIC BREAD - served with a side of marinara $\mathbf{V}$ |  |  |  |

CALAMARI - fried, served with cocktail \& remoulade sauces
NEW ZEALAND LAMB LOLLIPOPS (20) - marinated in garlic, mint, \& drizzled with balsamic vinegar glaze G DF

MEATBALL SLIDERS (20) - meatball on a sweet hawaiian roll with red sauce, arugula \& gorgonzola cheese
BRUSCHETTA (20) - crostini with sonoma chevre, roma tomatoes, garlic, fresh basil, \& parmesan V
CHIPS \& SALSA - corn tortillas with salsa on the side V V GF, not celiac safe

FRIED RAVIOLI (20) - fried cheese ravioli \& marinara sauce on the side V
ITALIAN SAUSAGE - 12 sausages sliced into bite size pieces, served with mustard on the side G DF
PANCETTA WRAPPED SHRIMP(20) -shrimp wrapped in pancetta, served atop marinara G
VEGGIE PLATTER - varies by season, fresh vegetables such as broccoli, jicama, tomatoes, carrots, bell peppers served w/ ranch, option to add hummus(\$5) VV G DF

FRUIT PLATTER - (may vary) sliced fresh fruit such as watermelon, pineapple, cantaloupe, honeydew, grapes. VV G DF
CRAB CAKES (20) - blue Lump Wild Philippines Crab, topped with mayonnaise/garlic aioli
CHICKEN DRUMETTES (20) - with a chili and garlic parmesan glaze \& a side of ranch
MEATBALLS (20) - served with a side of marinara, contains pork and beef
PIZZAS
MARGHERITA - roma tomatoes, extra virgin olive oil, fresh mozzarella \& basil V
MAIN STREET - italian sausage, salami, mushrooms, onions, \& fresh tomatoes
CARNIVORE- salami, italian sausage, pepperoni, prosciutto
THE BILLY JONES- red onion, olives, red \& green bell peppers, \& mozzarella cheese, fresh spinach on top V
THE LUIGI- pepperoni, italian sausage, black olives, mushrooms
SANTA CRUZ - shrimp with a pesto sauce(contains pine nuts) and mozzarella cheese
OAK MEADOW - prosciutto, mozzarella \& gorgonzola cheese, topped with fresh tomatoes
THE CATS - prosciutto topped with fresh arugula
THE MORELLI - ground sausage, mushroom, jalapeno, \& black olives - Remove the sausage to make it V
BBQ CHICKEN - breaded chicken, red onions, bbq sauce, and cilantro
Our regular pizza dough is vegan and we can substitute vegan cheese to make the pizza VV
Substitute a cauliflower crust to make it gluten free (gluten free crust contains dairy/egg - cannot be vegan)

## SALADS

HOUSE SALAD - lettuce blend tossed with tomatoes, red onion, gorgonzola cheese, \& Italian vinaigrette V G
(VV with cheese on the side)

CAESAR SALAD- romaine lettuce topped with rustic croutons and aged parmesan cheese

SPINACH SALAD - baby spinach with white balsamic Dijon vinaigrette, crisp pancetta, hard cooked egg, \& orange segments G

MEDITERRANEAN SALAD - onions, cucumber, tomatoes, basil, feta cheese, kalamata olives, in a lemon \& olive oil dressing V G
(VV with cheese on the side)

CAPRESE SALAD- roma tomato, fresh mozzarella, olive oil, balsamic vinaigrette, basil on top V G

## PASTAS

PENNE BOLOGNESE - penne pasta with red meat sauce
PENNE \& FETA - penne pasta with white cream sauce, sun-dried tomatoes, \& feta cheese V
QUATTRO FORMAGGIO- penne pasta, marinara sauce, baked with four cheeses V
CHICKEN \& BROCCOLI - penne pasta with sauteed chicken \& broccoli, red pepper flakes, \& light cream sauce
PENNE POMODORO- penne pasta with chopped tomatoes, garlic, \& basil tossed in olive oil VV
PENNE PRIMAVERA - penne pasta with broccoli, bell pepper, onion, spinach, tomatoes, \& olive oil VV
SAUSAGE PENNE - penne pasta with italian sausage, bell peppers, broccoli, parmesan, \& spinach tossed in olive oil

## DESSERTS

TIRAMISU - mascarpone cheese, espresso, heavy cream, brandy, lady fingers, powdered sugar, chocolate powder V

CHOCOLATE TORTE - dark chocolate, coffee, butter, eggs, milk chocolate, heavy cream VG

NY STYLE CHEESECAKE- cream cheese, ricotta cheese, vanilla sugar, sour cream, lemon juice, eggs V
COMBO PLATTER - assortment of the 3 above desserts, priced and ordered per person / per slice
As an example: if you order 15 pieces of the Combo platter, you will receive $\sim 5$ pieces of each type of dessert

