## **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	



#### **Appetizer Platters**

( ) = number of pieces, platters serve ~10 people each

Calamari	\$60	
Italian Sausage <b>G</b>	\$45	
Bruschetta (20) <b>V</b>	\$39	
Chips & Salsa VV G	\$37	
Add Guacamole VV G	\$17	
Antipasto <b>G</b>	\$65	
Lamb Lollipops(20) <b>G</b>	\$126	
Pancetta Wrapped Shrimp (20) <b>G</b>	\$82	
Veggie Platter w/ Ranch VV G	\$45	
Add hummus for \$5 (vegan)	<b>343</b>	
Fruit Platter <b>VV G</b>	\$45	
Crab Cakes (20)	\$82	
Fried Ravioli (20) <b>V</b>	\$48	
Meatball Sliders (20)	\$79	
Cheesy Garlic Bread <b>V</b>	\$37	
Chicken Drumettes (20)	\$53	
Meatballs (20)	\$58	

#### Salads

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

	-	
Spinach Salad <b>G</b>	\$	46
Caesar Salad	\$	46
House Salad <b>V G</b>	\$	46
Caprese Salad <b>V G</b>	\$	48
Mediterranean Salad <b>V G</b>	\$	50

#### <u>Pastas</u>

Served in large bowls, each bowl serves ~ 10-12 guests

Penne Bolognese	\$50
Penne & Feta <b>V</b>	\$50
Chicken & Broccoli	\$63
Quattro Formaggio <b>V</b>	\$53
Sausage Penne	\$63
Penne Pomodoro <b>VV</b>	\$50
Penne Primavera <b>V</b>	\$63

Sub Gluten Free Rice Penne for \$5 extra per bowl



#### **Beverages**

YOU DO NOT NEED TO PRE ORDER SPECIFIC BEVERAGES

There are a few different ways to set up a tab. No package pricing.

#### **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)

#### <u>Pizzas</u>

medium is 12" (8 slices) / large is 16" (12 or 16 slices)

medium is 12	(8 sinces) / lurge is 10	(12 01 10 311003)
Santa Cruz		med \$23 / Ig \$29
Main Street		med \$23 / Ig \$29
Oak Meadow		med \$23 / Ig \$29
Carnivore		med \$23 / Ig \$29
Billy Jones <b>V</b>		med \$23 / Ig \$29
Luigi		med \$23 / Ig \$29
Margherita <b>V</b>		med \$23 / Ig \$29
The Cats		med \$23 / Ig \$29
Morelli		med \$23 / lg \$29
BBQ Chicken		med \$23 / Ig \$29
Just Cheese <b>V</b>		med \$17 / lg \$22
Pepperoni		med \$17 / lg \$22
Gluten Free Cauliflower Crust	12" -	Substitute for \$4 more

Substitute Vegan Cheese on a regular pizza  ${f VV}$ 

#### Desserts

Prices are per person, minimum order is 12 slices

Tiramisu <b>V</b>	\$9 pp
Chocolate Torte <b>V G</b>	\$8 pp
Cheesecake <b>V</b>	\$8 pp
Assortment of all 3 above <b>V</b>	\$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.



# **Court Party Menu Descriptons**

G = Gluten Free 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 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

## <u>PIZZ</u>AS

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

 $\textbf{THE BILLY JONES-} \ \text{red onion, olives, red \& green bell peppers, \& mozzarella cheese, fresh spinach on top \textbf{V} \\$ 

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