

# **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 |  |

| 60 Guests   | 26 items         |  |
|---|------------------|--|
| <b>V</b> = Vegetarian <b>G</b> = Gluten Free <b>VV</b> = Vegan          |                  |  |
| 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 <b>VV G</b>   | \$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)  | γ <del>τ</del> σ |  |
| 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             |  |
| <u>Salads</u><br>Served in large bowls, each bowl serves ~ 10-12 guests |                  |  |
| Spinach Salad <b>G</b>  | \$46             |  |
| Caesar Salad  | \$46             |  |
| House Salad <b>V G</b>  | \$46             |  |

# **Pastas**

Caprese Salad V G

Mediterranean Salad V G

Served in large bowls, each bowl serves ~ 10-12 guests \$50 Penne Bolognese \$50 Penne & Feta V Chicken & Broccoli \$63 Quattro Formaggio V \$53 Sausage Penne \$63 Penne Pomodoro VV \$50 Penne Primavera V \$63

\$48

\$50

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)

### Pizzas

medium is 12" (8 slices) / large is 16" (12 or 16 slices) Santa Cruz med \$23 / Ig \$29 Main Street med \$23 / lg \$29 Oak Meadow med \$23 / Ig \$29 med \$23 / Ig \$29 Carnivore Billy Jones V med \$23 / Ig \$29 med \$23 / Ig \$29 Luigi Margherita V med \$23 / Ig \$29 The Cats med \$23 / Ig \$29 Morelli med \$23 / Ig \$29 **BBQ** Chicken med \$23 / Ig \$29 Just Cheese V med \$17 / lg \$22 Pepperoni med \$17 / lg \$22 12" - Substitute for \$4 more Gluten Free Cauliflower Crust

Substitute Vegan Cheese on a regular pizza 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 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.



# **Add-on Menu Descriptons**

Compo di Bocce of Los Gatos, Ca

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

#### **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

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

THE LUIGI- pepperoni, italian sausage, black olives, mushrooms

SANTA CRUZ - shrimp with a pesto sauce(contains pine nuts) and mozzarella cheese

 $\textbf{OAK MEADOW} \ - \ prosciutto, \ mozzarella \ \& \ gorgonzola \ cheese, \ topped \ with \ fresh \ tomatoes$ 

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 (cauliflower crust contains dairy)

### **SIDES**

SAUTEED VEGETABLES - seasonal vegetables sauteed in olive oil VV G DF

ROASTED RED POTATOES - red potatoes baked with rosemary, salt, pepper VV G DF

ROASTED BRUSSELS SPROUTS - pan roasted and baked with pancetta & reduced balsamic vinegar G DF