

Hot Luncheon & Dinner Menu

Includes catering grade paperware and silverware
10 guest minimum



Italian Entrées

PASTA FIESTA

Choice of One Pasta: Penne, Angel Hair, Fettuccine, Spaghetti, Linguine

Home Cooked Meatballs served in Tomato Gravy

Choice of Garden Salad or Caesar Salad

Freshly Baked Rolls with Whipped Butter 13.99 per guest

THE ITALIAN FEAST

Choose One of the Following Pastas:

Cheese Lasagna, Vegetarian Lasagna, Baked Ziti, Stuffed Shells, Eggplant Rollatini, Penne Tomato Vodka, Cheese Ravioli

Home Cooked Meatballs served with Tomato Gravy & Rolls

Choice of Garden Salad or Caesar Salad

Freshly Baked Rolls with Whipped Butter 15.99 per guest

CLASSIC FAVORITE

Chicken Marsala with Fresh Mushrooms in a Marsala Wine Sauce

Penne Tomato Vodka

Home Cooked Meatballs served with Tomato Gravy & Rolls

Garden Salad with Assorted Dressings

Freshly Baked Rolls with Whipped Butter 17.25 per guest

À La Carte

Includes freshly baked rolls with whipped butter
10 person minimum

POULTRY

Chicken Cacciatore - Roasted peppers, black olives and mushrooms in a marinara sauce

Chicken Parmesan - Lightly breaded and fried to golden perfection. Topped with melted mozzarella cheese and marinara sauce

Chicken Marsala - Served with fresh mushrooms in a Marsala wine sauce

Chicken Francaise - Lightly dipped in egg batter. Topped with lemon and white wine sauce

Chicken Piccata - Served with capers and mushrooms in a white wine, lemon butter sauce

Oven Roasted Turkey Breast - Served with homestyle gravy (add 2.00 per guest)

BEEF & PORK

Wafer Thin Slices of Roast Beef - Served with gravy, rolls and horseradish aioli

Pepper Steak - Served with fluffy white rice

Maggio's House-Made Meatloaf - Served with mushroom gravy

Home Cooked Meatballs - In tomato gravy with rolls

Sausage, Peppers & Onions - Served with gravy and rolls

Pulled Pork - Served with barbecue sauce and rolls (add 6.00 per guest)

Barbecue Baby Back Ribs (add 6.00 per guest)

PASTA/VEGETARIAN

Triple Layer Oven-Baked Lasagna - Your choice of vegetarian or beef

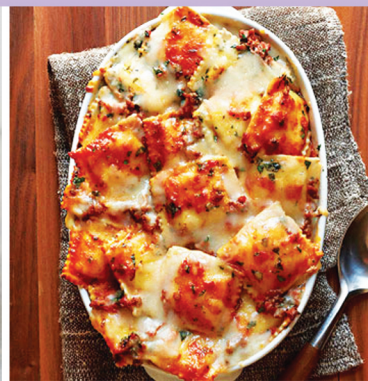
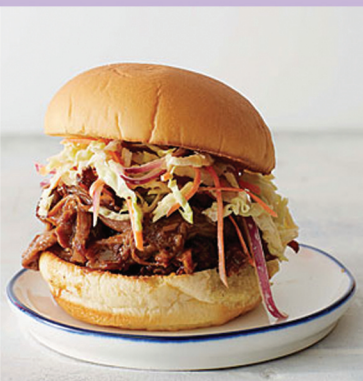
Penne Romanique - Penne pasta, sauteed with olive oil, fresh garlic, parmesan cheese, fresh herbs & spices, in our homemade marinara sauce. Topped with mozzarella, then oven-baked

Penne, Tomato & Vodka - A blend of onions, butter, vodka, cream and a dash of Tabasco

Stuffed Shells - Stuffed with mozzarella and ricotta, topped with marinara and mozzarella, then oven-baked

Farfalle Simpatico - Bowtie pasta, sauteed in a simple but elegant blend of butter, parmesan and Romano cheeses, fresh herbs and spices

Eggplant Rollatini - Fresh eggplant stuffed with ricotta, mozzarella, herbs & spices. Served in our house-made marinara sauce



Sides

Oven Roasted Red Bliss Potatoes

Whipped Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Classic Herb Stuffing

Penne Marinara

Macaroni & Cheese

Grilled Vegetable Medley

Fresh Green Beans

Glazed Carrots with Raisins

Mashed Cauliflower

Ratatouille

Salads

FRESH GARDEN SALAD

Served with assorted dressings

CLASSIC CAESAR SALAD

Served with home-baked garlic and herb croutons

SPINACH SALAD

Fresh spinach, crispy bacon, white mushrooms, roasted peppers, red onions, seasoned croutons and chopped egg. Served with hot bacon dressing

PRIMAVERA PASTA SALAD

DIJON POTATO SALAD

ROASTED CORN & BASMATI RICE SALAD

GREEK ORZO SALAD

Marinated artichoke hearts, red onions, cucumber, roma tomatoes, black olives and crumbled feta cheese

BLACK BEAN SALAD

Served with corn, tomatoes and red peppers



One Entree, Two Sides, One Salad.....17.25 per guest

Each Additional Entrée.....6.00 per guest

Each Additional Side.....4.00 per guest

Each Additional Salad.....3.00 per guest

Gourmet Hot Luncheon/ Dinner Menu

Includes your choice of two sides, one salad, freshly baked rolls with whipped butter
10 person minimum

market price (Ask your coordinator about these amazing dishes)

POULTRY

Chicken Divine - Medallions of chicken and broccoli in a creamy cheddar sauce with dijon and white wine

Chicken Fantasia - Olive oil, mushrooms, garlic, asparagus and artichokes. Topped with mozzarella cheese and marinara sauce

Stuffed Chicken with goat cheese, spinach and roasted red peppers

Pan Roasted Chicken served in a port wine sauce with gorgonzola

Pan Roasted Chicken with Maine lobster and lump crabmeat

Chicken Sinatra with shrimp and mushrooms in a peach schnapps cream sauce

Seared Duck Breast served with pinot noir sauce

BEEF & PORK

Beef Tenderloin served with tarragon butter

Wafer Thin Slices of London Broil topped with red wine sauce

Tenderloin Medallions with lemon and capers

Filet Mignon with a merlot cream sauce

Crab Stuffed Filet served with a whiskey peppercorn sauce

Sirloin Tips in wild mushroom sherry sauce

Stuffed Pork Chops with a balsamic reduction

Pecan Crusted Pork Tenderloin served in mushroom cream sauce

Veal Scallopini - Fresh mushrooms, onions and tomatoes. Served in our house-made marinara sauce

FROM THE SEA

Homemade Jumbo Lump Crab Cakes

Seafood Newburg

Herb Encrusted Salmon

Rosemary Seared Ahi Tuna with red wine shallot

Charred Salmon chardon glaze and Thai salsa

PASTA/VEGETARIAN

Includes your choice of salad, freshly baked rolls with whipped butter

Penne Arabiata - Black olives, hot peppers, anchovies, onions, bacon and capers sautéed with marinara sauce spiked with Tabasco

Lobster Ravioli served in a lobster cream sauce

Fettuccine with smoked salmon & asparagus

Pasta with portabella mushrooms, caramelized onions and goat cheese

Risotto with asparagus and shrimp

Farfalle with sun dried tomatoes, arugula and fresh herbs

Pappardelle served with lobster, leeks and white truffle oil

SIDE DISHES

Potato Gratin

Potato Lyonnaise

Basmati Rice with almonds

Potato & Baby Spinach Gratin

Sauteed Spinach with shallots & fresh garlic

Tiny Carrots, Petite Peas & Radicchio

Wild Rice with toasted pine nuts & cranberries

Broccoli Rabe

Glazed Carrots with raisins

Vegetable Jambalaya

Asparagus with roasted peppers and shallots

Wild Mushroom Risotto with gorgonzola

Goat Cheese Scalloped Potatoes with chive blossoms

SALADS

Classic Caesar with roasted peppers and asparagus

Frisee Salad with pears, bleu cheese and hazelnuts

Watercress and Arugula with Roquefort and crispy bacon

Spring Mix

Hearts of Palm

Wilted Spinach and Bacon

Create Your Own

20 person minimum

PASTA BAR 13.99 per guest

Includes Freshly Baked Rolled with Whipped Butter & Parmesan Cheese

Choice of Two Pastas, Two Sauces, Two Meats, 2 Vegetables.....

Pastas: Penne, Angel Hair, Fettuccine, Spaghetti, Linguine, Rigatoni

Sauces: Tomato Gravy, Marinara, Scampi, Pesto, Vodka

Meats: Sausage, Meatballs, Chicken

Vegetables: Green Peppers, Onions, Peas, Mushrooms, Zucchini, Squash

Dessert Suggestion: Tiramisu...4.99 per guest / Petite Cannoli...50.00 per dozen

MEXICAN BAR 14.99 per guest

Ground beef marinated in our Mexican blend of herbs and spices, shredded lettuce, blended cheeses, chopped tomatoes, minced jalapeños, chopped onions, salsa, sour cream, rice, tortillas (add guacamole...1.25 per guest)

Dessert Suggestion: House-made Rice Pudding...2.99 per guest

BAKED POTATO OR MASHED POTATO BAR 9.99 per guest

Idaho Baked Potato or Yukon Creamy Mashed Potatoes

Toppings Included: Chili, crumbled bacon, broccoli spears, roasted peppers, caramelized onions, cheddar cheese sauce, butter, sour cream and chives

Dessert Suggestion: Seasonal Fresh Fruit Salad...3.99 per guest

HOT DOG BAR 9.99 per guest

All beef Coney Island style hot dogs, hot dog buns, chili, chopped onions, cheddar cheese sauce, relish, mustard, ketchup, sauerkraut, baked beans & potato chips

Dessert Suggestion: Home-Baked Cookies & Chocolate Chunk Brownies...3.49 per guest

CHILI BAR 9.99 per guest

Chopped onions, shredded cheddar, jalapeño peppers, sour cream, tortilla chips, freshly baked corn bread

Dessert Suggestion: Sam's Homemade Chocolate Mousse...2.99 per guest

GYRO BAR 14.99 per guest

Marinated and Roasted Strips of Beef and Chicken

Toppings Included: Caramelized onions, chopped tomatoes, shredded lettuce, lightly grilled pita. Served with primavera pasta salad

Dessert Suggestion: Baklava...3.25 per guest

PHILLY CHEESESTEAK BAR 16.99 per guest

Steak and Chicken Steak Served on our Home-Baked French Baguette

Toppings Included: Tomato sauce, fried onions, cheese wiz, hot peppers. Served with pasta salad and potato chips

Dessert Suggestion: Tastykakes...4.99 per guest / Philly Soft Pretzels (with yellow mustard)

Tray of 25....40.00

Tray of 50....60.00

Tray of 100...90.00



Hot Luncheon & Dinner Menu

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