

## OP CATERING MENU PRICES

Half trays 10-12 people

Full trays 20-25 people

<b>APPS</b>	<b>HALF</b>	<b>FULL</b>
Assorted Antipasto	48	99
Roasted red peppers, sundried tomatoes, mixed olives, grana & pecorino cheeses, prosciutto, sopressata, salami, artichoke hearts		
Salumi	40	85
Prosciutto, salami, sopressata, coppa with your choice of ciabatta OR 7grain whole wheat bread pieces		
Meatballs	80	175
Bruschetta (traditional)	30	75
Assorted Bruschetta	45	75
Octopus	85	175
Prosciutto Rollatini	65	130

<b>SALADS</b>	<b>HALF</b>	<b>FULL</b>
Basic garden	30	55
Caesar	35	70
With chicken	55	85
Mela Noce, La Pera, Fragola	40	85
Beet	40	80
Caprese	50	90
Bufala Caprese	60	100
Greco	40	75
Contadino	48	90
<b>PANINO'S &amp; PIADINA'S</b>	<b>10 sandwiches</b>	<b>20 sandwiches</b>

Assorted	120	210
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**PIZZAS**—same as our regular menu or build your own

**DESSERTS**

Tiramisu	40	75
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Cannoli	45 (25pc.)	85 (50pc.)
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Inquire at the location you will be ordering from for any special occasion cakes, cheesecakes, mini pastries, etc.

**\*\*Catering orders need a minimum of 2 days' notice & special desserts a 4 day minimum as our desserts are made to order & off premises**

**\*\*Special menu requests can be made if product is available. Vegetarian & vegan friendly**

**\*\*Free delivery for orders over \$150**

**\*\*Bottled beverages available with notice**

**\*\*Serving spoons are provided. Plastic ware, napkins, & plates can be provided at a small extra charge**

**\*\*Credit card is needed at time of order to secure the order**