

CORPORATE  
**CATERING**  
CONCIERGE

If you do not receive a phone or email confirmation within 15 minutes,  
please call C3 at 866.677.3493 to confirm receipt of your order.

Please call for delivery time availability on same day orders.

## FAX COVER

FAX TO: 713.758.0125

To: Corporate Catering Concierge Date: \_\_\_\_\_

Fax: 713.758.0125 Pages: \_\_\_\_\_ with cover

Company Name: \_\_\_\_\_

Delivery Address: \_\_\_\_\_ Floor/ Suite: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Email Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Ext.: \_\_\_\_\_

Cell Number: \_\_\_\_\_

Number of people you will be serving: \_\_\_\_\_

Payment By: Check AMEX Visa MCard

Time Requested: \_\_\_\_\_

Date Requested: \_\_\_\_\_

Card Number: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

CVV: \_\_\_\_\_ Billing Zip Code: \_\_\_\_\_

Comments: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## Palazzos Trattoria

### SERVICE LEVELS

\_\_\_\_\_ **Set Up Service** **\$50**

Our staff will set-up with real chafing dishes, table linens, all serving pieces and have everything ready to enjoy at your required start time. Then our staff person will return the same day to pi

\_\_\_\_\_ **Split Pan Fee** **\$2.5**

\*\*\*REQUIRED IF ENTREE REQUIRES PASTA IN A SEPARATE PAN\*\*\*

\_\_\_\_\_ **Table Cloth** **\$10**

(6' banquet table) ONLY AVAILABLE FOR FULL SERVICE STAFFED EVENTS

\_\_\_\_\_ **\*\*SPECIAL DIETARY ITEM\*\*** **\$17**

Any food allergies or dietary restrictions should be noted here to ensure your meal is handled with care. The chef will prepare a meal accordingly or you can describe in detail what you would like

### JUST FOR YOU

\_\_\_\_\_ **Ordering \$150 Or More? Get A Free Lunch!** **\$0**

Place an order of \$150.00 or more (total food cost no including tax or delivery charges) and receive a complimentary lunch (value cannot exceed \$15). Your lunch will be packaged separately, with yo

### PLATES AND UTENSILS

\_\_\_\_\_ **Complimentary Plates, Napkins, Utensils & Serving Utensils**

Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal **\$0**

## **APPETIZERS**

\_\_\_\_\_ **Antipasti Platter** **\$75**

**\*\*24 HOURS NOTICE\*\*** (Serves 20-25) Prosciutto, capicola, and sopressata served with fresh mozzarella, feta, artichoke hearts, olives, and roasted peppers.

\_\_\_\_\_ **Cheese & Fruit Platter** **\$75**

**\*\*24 HOURS NOTICE\*\*** (Serves 20-25) Brie, mozzarella, cheddar, Havarti, seasonal berries, and grapes, served with mini toast.

\_\_\_\_\_ **Goat Cheese Tort** **\$46**

**\*\*24 HOURS NOTICE\*\*** (Serves 20-25) Goat cheese with sun dried tomatoes and basil pesto, served with baguette crisps.

\_\_\_\_\_ **Tomato & Mozzarella Bruschetta (2 Dozen)** **\$20**

**\*\*24 HOURS NOTICE\*\***

\_\_\_\_\_ **Spinach Artichoke Dip (Quart)** **\$19**

Served with baguette chips.

\_\_\_\_\_ **Spinach Artichoke Dip (Pint)** **\$12**

Served with baguette chips.

\_\_\_\_\_ **Prosciutto Asparagus Straws (Dozen)** **\$30**

Prosciutto and Romano cheese crusted asparagus.

\_\_\_\_\_ **Asparagus Straws (Dozen)** **\$26**

**\*\*24 HOURS NOTICE\*\*** Romano cheese crusted asparagus.

\_\_\_\_\_ **Mini Crab Cakes (Dozen)**

**\*\*24 HOURS NOTICE\*\*** (2 dozen minimum) Bite size crab cakes served with remoulade sauce. **\$38**

## **SOUPS**

\_\_\_\_\_ **Tomato Basil Soup (Pint)** **\$8.5**

**\*\*GLUTEN FREE\*\***

\_\_\_\_\_ **Tomato Basil Soup (Quart)** **\$14**

**\*\*GLUTEN FREE\*\***

\_\_\_\_\_ **Chicken Noodle Soup (Quart)** **\$14**

\_\_\_\_\_ **Chicken Noodle Soup (Pint)** **\$8.5**

## **SALAD ENTREES**

\_\_\_\_\_ **Tomato Caprese (Entree)** **\$13.5**

**\*\*GLUTEN FREE\*\*** Fresh mozzarella and roma tomatoes with basil, balsamic vinegar, and extra virgin olive oil.

\_\_\_\_\_ **Palazzos Chopped Salad (Entree)** **\$16.95**

**\*\*GLUTEN FREE\*\*** Romaine lettuce, diced chicken, bacon, avocado, tomatoes, blue cheese, and Dijon vinaigrette.

\_\_\_\_\_ **House Salad (Entree)** **\$12.5**

**\*\*GLUTEN FREE\*\*** Romaine with tomatoes, cucumbers, feta and our balsamic vinaigrette

\_\_\_\_\_ **Chicken Caesar Salad (Entree)** **\$17**

**\*\*Gluten Free Available Upon Request\*\*** Grilled chicken and crisp romaine lettuce tossed with classic Caesar dressing and topped with croutons.

\_\_\_\_\_ **Caesar Salad (Entree)**

**\*\*Gluten Free Available Upon Request\*\*** Crisp romaine lettuce tossed with classic Caesar dressing and topped with croutons. **\$12.5**

**\_\_\_\_\_ Farfalle Salad (Entree)** **\$12.5**

Bowtie pasta with sun dried tomatoes, artichokes, roasted red peppers, mushrooms, kalamata olives, and pine nuts tossed in light basil pesto over romaine lettuce.

**\_\_\_\_\_ 1996 Salad (Entree)** **\$16.95**

Romaine, iceberg, soppressata salami, ham, havarti cheese, olives, artichoke hearts, and pecorino romano cheese in red wine vinaigrette.

## **SALAD PANS**

**\_\_\_\_\_ House Salad (Party Pan)** **\$49**

(SERVES 10 SIDE SALADS OR 5 ENTREES) **\*\*GLUTEN FREE\*\*** Romaine with tomatoes, cucumbers, onion, feta and our balsamic vinaigrette.

**\_\_\_\_\_ House Salad (Petite Pan)** **\$29**

**\*\*GLUTEN FREE\*\*** (SERVES 5 SIDE SALADS OR 2-3 ENTREES) Romaine with tomatoes, cucumbers, onion, feta and our balsamic vinaigrette.

**\_\_\_\_\_ Caesar Salad (Party Pan)** **\$49**

**\*\*Gluten Free Available Upon Request\*\*** (SERVES 10 SIDE SALADS OR 5 ENTREES) Crisp romaine lettuce tossed with classic Caesar dressing and topped with croutons.

**\_\_\_\_\_ Caesar Salad (Petite Pan)** **\$29**

**\*\*Gluten Free Available Upon Request\*\*** (SERVES 5 SIDE SALADS OR 2-3 ENTREES) Crisp romaine lettuce tossed with classic Caesar dressing and topped with croutons.

**\_\_\_\_\_ Tomato Caprese (Party Pan)**

**\*\*GLUTEN FREE\*\* (SERVES 10 SIDE SALADS OR 5 ENTREES)** Fresh mozzarella, Roma tomatoes, fresh basil, olive oil, and balsamic vinegar. **\$52**

**\_\_\_\_\_ Tomato Caprese (Petite Pan)** **\$34**

**\*\*GLUTEN FREE\*\* (SERVES 5 SIDE SALADS OR 2-3 ENTREES)** Fresh mozzarella, Roma tomatoes, fresh basil, olive oil, and balsamic vinegar.

**\_\_\_\_\_ Palazzos Chopped Salad (Party Pan)** **\$59**

**\*\*GLUTEN FREE\*\* (SERVES 10 SIDE SALADS OR 5 ENTREES)** Romaine lettuce, diced chicken, bacon, avocado, tomatoes, blue cheese, chives, and Dijon vinaigrette.

**\_\_\_\_\_ Palazzos Chopped Salad (Petite Pan)** **\$37**

**\*\*GLUTEN FREE\*\* (SERVES 5 SIDE SALADS OR 2-3 ENTREES)** Romaine lettuce, diced chicken, bacon, avocado, tomatoes, blue cheese, chives, and Dijon vinaigrette.

**\_\_\_\_\_ Farfalle Salad (Party Pan)** **\$52**

(SERVES 10 SIDE SALADS OR 5 ENTREES) Bowtie pasta with sun dried tomatoes, artichokes, roasted red peppers, mushrooms, kalamata olives, and pine nuts tossed in light basil pesto over romaine lettuce

**\_\_\_\_\_ Farfalle Salad (Petite Pan)** **\$34**

(SERVES 5 SIDE SALADS OR 2-3 ENTREES) Bowtie pasta with sun dried tomatoes, artichokes, roasted red peppers, mushrooms, kalamata olives, and pine nuts tossed in light basil pesto over romaine lettuce

**\_\_\_\_\_ 1996 Salad (Party Pan)** **\$59**

(SERVES 5 SIDE SALADS OR 2-3 ENTREES) Romaine, iceberg, soppressata salami, ham, havarti cheese, olives, artichoke hearts, and pecorino romano cheese in red wine vinaigrette.

\_\_\_\_\_ **1996 Salad (Petite Pan)** **\$37**  
(SERVES 5 SIDE SALADS OR 2-3 ENTREES) Romaine, iceberg, soppressata salami, ham, havarti cheese, olives, artichoke hearts, and pecorino romano cheese in red wine vinaigrette.

\_\_\_\_\_ **Palazzos Signature Salad Dressing (12 oz. Bottle)** **\$7.95**

## **PASTA ENTREES**

\_\_\_\_\_ **Pasta Palazzo (Entree)** **\$19**  
Client Favorite! Farfalle with chicken, artichokes, sun dried tomatoes, spinach, and capers in a lemon .chardonnay sauce. Served with a small house salad and focaccia bread.

\_\_\_\_\_ **Spaghetti Marinara (Entree)** **\$17.5**  
Served with a small house salad and focaccia bread.

\_\_\_\_\_ **Spaghetti with Meat (Entree)** **\$17.5**  
Served with your choice of meat sauce or meatballs, a small house salad, and focaccia bread.

\_\_\_\_\_ **Fettuccine Alfredo with Chicken (Entree)** **\$20**  
Traditional fettuccini alfredo with chicken and mushrooms. Served with a small house salad and focaccia bread.

\_\_\_\_\_ **Lite Pasta (Entree)** **\$20**  
Grilled chicken, spinach, broccoli, tomatoes, garlic, and chicken broth with capellini. Served with a small house salad and focaccia bread.

\_\_\_\_\_ **Penne Stefano (Entree)** **\$18**  
Client Favorite! Penne pasta with Italian sausage in a creamy tomato basil sauce. Served with a small house salad and focaccia bread.

\_\_\_\_\_ **Shrimp Scampi (Entree)** **\$20**

Spinach, sun dried tomatoes, mushrooms, garlic and lemon butter over capellini. Served with a small house salad and focaccia bread.

\_\_\_\_\_ **Grilled Chicken & Sausage Cacciatore (Entree)** **\$17.5**

Farfalle with grilled chicken, Italian sausage, mushrooms, onions, bell peppers, kalamata olives, tomatoes, white wine, and fresh basil. Served with a small house salad and focaccia bread.

\_\_\_\_\_ **Veal Ragu (Entree)** **\$19**

Slow cooked veal, tomatoes, white wine and fresh pappardelle pasta. Served with a small house salad and focaccia bread.

\_\_\_\_\_ **Chicken Cannelloni (Entree)** **\$18**

A blend of chicken, spinach, mushrooms, and ricotta with marinara. Served with a small house salad and focaccia bread.

## **PASTA PANS**

\_\_\_\_\_ **Pasta Palazzo (Party Pan)** **\$79**

(Serves 8-10) Client Favorite! Farfalle with chicken, artichokes, sun dried tomatoes, spinach, and capers in lemon chardonnay sauce.

\_\_\_\_\_ **Pasta Palazzo (Petite Pan)** **\$54**

(Serves 4-5) Client Favorite! Farfalle with chicken, artichokes, sun dried tomatoes, spinach, and capers in lemon chardonnay sauce.

\_\_\_\_\_ **Spaghetti with Meat (Party Pan)** **\$78**

(Serves 8-10) Spaghetti served with your choice of meat sauce or 12 - 3 oz. meatballs.

\_\_\_\_\_ **Spaghetti with Meat (Petite Pan)**



(Serves 4-5) Spaghetti served with your choice of meat sauce or 8 - 3 oz. meatballs.	<b>\$52</b>
<b>_____ Spaghetti Marinara (Party Pan)</b> (Serves 8-10)	<b>\$60</b>
<b>_____ Spaghetti Marinara (Petite Pan)</b> (Serves 4-5)	<b>\$42</b>
<b>_____ Fettuccine Alfredo with Chicken (Party Pan)</b> (Serves 8-10) Traditional fettuccini alfredo with chicken.	<b>\$80</b>
<b>_____ Fettuccine Alfredo with Chicken (Petite Pan)</b> (Serves 4-5) Traditional fettuccini alfredo with chicken.	<b>\$54</b>
<b>_____ Grilled Chicken &amp; Sausage Cacciatore (Party Pan)</b> (Serves 8-10) Farfalle with grilled chicken, Italian sausage, mushrooms, onions, bell peppers, kalamata olives, tomatoes, white wine and fresh basil.	<b>\$78</b>
<b>_____ Grilled Chicken &amp; Sausage Cacciatore (Petite Pan)</b> (Serves 4-5) Farfalle with grilled chicken, Italian sausage, mushrooms, onions, bell peppers, kalamata olives, tomatoes, white wine and fresh basil.	<b>\$54</b>
<b>_____ Penne Stefano (Party Pan)</b> (Serves 8-10) Client Favorite! Penne pasta with crumbled Italian sausage in a creamy tomato basil sauce.	<b>\$78</b>
<b>_____ Penne Stefano (Petite Pan)</b> (Serves 4-5) Client Favorite! Penne pasta with crumbled Italian sausage in a creamy tomato basil sauce.	<b>\$52</b>
<b>_____ Lite Pasta (Party Pan)</b> (Serves 8-10) Grilled chicken, spinach, broccoli, tomatoes, garlic, and chicken consomme with penne pasta.	<b>\$78</b>

\_\_\_\_\_ **Lite Pasta (Petite Pan)** **\$52**

(Serves 4-5) Grilled chicken, spinach, broccoli, tomatoes, garlic, and chicken consomme with penne pasta.

\_\_\_\_\_ **Shrimp Scampi (Party Pan)** **\$88**

(Serves 8-10) Farfalle with shrimp, spinach, sun-dried tomatoes, mushrooms, garlic and lemon butter.

\_\_\_\_\_ **Shrimp Scampi (Petite Pan)** **\$60**

(Serves 4-5) Farfalle with shrimp, spinach, sun-dried tomatoes, mushrooms, garlic and lemon butter.

\_\_\_\_\_ **Baked Penne (Party Pan)** **\$70**

(Serves 8-10) Mushrooms, kalamata olives, tomatoes, marinara, ricotta and mozzarella cheese.

\_\_\_\_\_ **Baked Penne (Petite Pan)** **\$50**

(Serves 4-5) Mushrooms, kalamata olives, tomatoes, marinara, ricotta and mozzarella cheese.

## **LASAGNA**

\_\_\_\_\_ **Beef Lasagna (Party Pan)** **\$79**

**\*\*24 HOURS NOTICE\*\*** (Serves 8-10) Homemade meat sauce layered with ricotta and mozzarella cheese. Served with a quart of marinara.

\_\_\_\_\_ **Beef Lasagna (Petite Pan)** **\$54**

**\*\*24 HOURS NOTICE\*\*** (Serves 4-5) Homemade meat sauce layered with ricotta and mozzarella cheese.

\_\_\_\_\_ **Beef Lasagna (Entree)** **\$19.5**

**\*\*24 HOURS NOTICE\*\*** Homemade meat sauce layered with ricotta and mozzarella cheese. Served with a small house salad and focaccia bread.

**Southwest Chicken Lasagna (Party Pan)** **\$79**

**\*\*24 HOURS NOTICE\*\*** (Serves 8-10) Chicken, black beans, poblano peppers, cheddar and mozzarella cheese in jalapeno cilantro pasta. Served with a quart of sugarosa sauce.

           **Southwest Chicken Lasagna (Petite Pan)** **\$54**

**\*\*24 HOURS NOTICE\*\*** (Serves 4-5) Chicken, black beans, poblano peppers, cheddar and mozzarella cheese in jalapeno cilantro pasta.

           **Southwest Chicken Lasagna (Entree)** **\$18.5**

**\*\*24 HOURS NOTICE\*\*** Chicken, black beans, poblano peppers, cheddar and mozzarella cheese in jalapeno cilantro pasta with sugarosa sauce. Served with a small house salad and focaccia bread.

## **ENTREES**

           **Grilled Vegetable Plate (Entree)** **\$18**

**\*\*GLUTEN FREE\*\*** Sauteed red peppers, zucchini, squash, and broccoli. Served with a small house salad and focaccia bread.

           **Chicken Piccata (Entree)** **\$19**

Grilled chicken with artichokes hearts and capers in a white wine lemon butter sauce. Served with capellini aglio olio, a small house salad and focaccia bread.

           **Chicken Marsala (Entree)** **\$19**

Grilled chicken with sauteed mushrooms in Marsala wine sauce. Served with spaghetti marinara, a small house salad and focaccia bread.

           **Chicken Parmigiana (Entree)** **\$22**

Breaded chicken breast topped with marinara and melted mozzarella. Served with fettuccine alfredo, a small house salad and focaccia bread.

<b>_____ Veal Picatta (Entree)</b>	<b>\$26</b>
Veal with artichoke hearts and capers in a white wine lemon butter sauce with capellini.	
<b>_____ Filet Mignon (Entree)</b>	<b>\$39</b>
Tender filet mignon with black peppercorns in brandy shallot demi-glaze. Served with Parmesan mashed potatoes and spinach.	
<b>_____ Simply Grilled Rainbow Trout (Entree)</b>	<b>\$23</b>
<b>**GLUTEN FREE**</b> Delicious grilled rainbow trout with a sauce of olive oil, lemon and garlic. Served with grilled vegetables, a small house salad and focaccia bread.	
<b>_____ Pollo JJ (Entree)</b>	<b>\$19</b>
<b>**GLUTEN FREE**</b> Grilled chicken breast topped with sauteed mushrooms. Served with grilled vegetables, a small house salad and focaccia bread.	
<b>_____ Grilled Red Snapper Sofia (Entree)</b>	<b>\$27</b>
Grilled red snapper with asparagus, roasted red peppers, Dijon beurre blanc, grilled zucchini and squash. Served with farfalle pomodoro, a small house salad and focaccia bread.	
<b>_____ Grilled Salmon Limone (Entree)</b>	<b>\$24</b>
Pan seared salmon with artichokes, tomatoes, capers, lemon Chardonnay sauce and asparagus. Served with capellini aglio olio, a small house salad and focaccia bread.	
<b>_____ Fruitti Di Mare (Entree)</b>	<b>\$28</b>
Shrimp, scallops, redfish, crab claws, mussels and tomatoes over linguine aglio olio.	
<b>_____ Veal Marsala (Entree)</b>	<b>\$26</b>
Veal with mushrooms and marsala wine sauce, served with spaghetti marinara.	

\_\_\_\_\_ **Almond Crusted Red Snapper (Entree)** **\$30**

Almond crusted red snapper with artichokes, tomatoes, and lemon Chardonnay sauce. Served with greens beans and linguine aglio olio.

\_\_\_\_\_ **Veal Parmigiana (Entree)** **\$28**

Veal with marinara and mozzarella. Served with fettuccine Alfredo.

## **ENTREE PANS**

\_\_\_\_\_ **Pollo JJ (Pan)** **\$85**

(Serves 5-10) **\*\*GLUTEN FREE\*\*** Five 8oz grilled chicken breasts topped with sauteed mushrooms and grilled vegetables.

\_\_\_\_\_ **Chicken Parmigiana (Pan)** **\$89**

(Serves 5-10) Five breaded chicken breasts topped with marinara and melted mozzarella, served with penne marinara.

\_\_\_\_\_ **Chicken Piccata (Pan)** **\$84**

(Serves 5-10) Ten 3 oz. pieces of chicken with artichokes hearts and capers in a white wine lemon butter sauce. Served over farfalle pasta.

\_\_\_\_\_ **Chicken Marsala (Pan)** **\$84**

(Serves 5-10) Ten 3 oz. pieces of chicken with sauteed mushrooms in Marsala wine sauce. Served with farfalle pasta.

\_\_\_\_\_ **Grilled Salmon Limone (Pan)** **\$95**

(Serves 5-10) 5 - 6 oz. filets with artichokes, tomatoes, capers, and lemon Chardonnay sauce. Served over farfalle pasta.

\_\_\_\_\_ **Grilled Beef Tenderloin (Pan)** **\$195**

(Serves 8-10) Beef tenderloin (4 lbs. after cooking) cooked medium, unless otherwise directed. Served with your choice of sauce.(Cannot split pans!)

\_\_\_\_\_ **Lump Crab Cakes (Dozen)** **\$89**  
(Serves 5-6) Served with your choice of sauce.

## **DINNER ENTREES**

\_\_\_\_\_ **Pasta Palazzo (Entree)** **\$21**  
Client Favorite! Farfalle with chicken, artichokes, sun dried tomatoes, spinach, and capers in a lemon chardonnay sauce.

\_\_\_\_\_ **Penne Stefano (Entree)** **\$20**  
Client Favorite! Penne pasta with Italian sausage in a creamy tomato basil sauce.

\_\_\_\_\_ **Chicken Marsala (Entree)** **\$23**  
Grilled chicken with sauteed mushrooms in Marsala wine sauce. Served with spaghetti marinara.

\_\_\_\_\_ **Chicken Piccata (Entree)** **\$23**  
Grilled chicken with artichokes hearts and capers in a white wine lemon butter sauce. Served with capellini aglio olio.

\_\_\_\_\_ **Chicken Parmigiana (Entree)** **\$24.5**  
Breaded chicken breast topped with marinara and melted mozzarella. Served with fettuccine alfredo.

\_\_\_\_\_ **Pollo JJ (Entree)** **\$23**  
**\*\*GLUTEN FREE\*\*** Grilled chicken breast topped with sauteed mushrooms. Served with grilled vegetables.

\_\_\_\_\_ **Chicken Cannelloni (Entree)** **\$19**  
A blend of chicken, spinach, mushrooms, and ricotta with marinara.

\_\_\_\_\_ **Grilled Chicken & Sausage Cacciatore (Entree)**  
Farfalle with grilled chicken, Italian sausage, mushrooms, onions, bell peppers, kalamata olives, tomatoes, white wine,

and fresh basil. **\$19.5**

\_\_\_\_\_ **Fettuccine Alfredo (Entree)** **\$22**

Traditional fettuccini alfredo with chicken and mushrooms.

\_\_\_\_\_ **Lite Pasta (Entree)** **\$20**

Grilled chicken, spinach, broccoli, tomatoes, garlic, and chicken broth with capellini.

\_\_\_\_\_ **Southwest Chicken Lasagna (Entree)** **\$19.5**

**\*\*24 HOURS NOTICE\*\*** Chicken, black beans, poblano peppers, cheddar and mozzarella cheese in jalapeno cilantro pasta with sugarosa sauce.

\_\_\_\_\_ **Beef Lasagna (Entree)** **\$19.5**

**\*\*24 HOURS NOTICE\*\*** Homemade meat sauce layered with ricotta and mozzarella cheese.

\_\_\_\_\_ **Filet Mignon (Entree)** **\$39**

Tender filet mignon with black peppercorns in brandy shallot demi-glaze. Served with Parmesan mashed potatoes and spinach.

\_\_\_\_\_ **Spaghetti with Meat (Entree)** **\$19**

Served with your choice of meat sauce or meatballs.

\_\_\_\_\_ **Spaghetti & Marinara (Entree)** **\$19**

\_\_\_\_\_ **Veal Piccata (Entree)** **\$26**

Veal with artichoke hearts and capers in a white wine lemon butter sauce with capellini.

\_\_\_\_\_ **Veal Marsala (Entree)** **\$26**

Veal with mushrooms and marsala wine sauce, served with spaghetti marinara.

_____ <b>Veal Parmigiana (Entree)</b>	<b>\$28</b>
Veal with marinara and mozzarella. Served with fettuccine Alfredo.	
_____ <b>Veal Ragu (Entree)</b>	<b>\$21</b>
Slow cooked veal, tomatoes, white wine and fresh pappardelle pasta.	
_____ <b>Shrimp Scampi (Entree)</b>	<b>\$22</b>
Spinach, sun dried tomatoes, mushrooms, garlic and lemon butter over capellini.	
_____ <b>Fruitti Di Mare (Entree)</b>	<b>\$28</b>
Shrimp, scallops, redfish, crab claws, mussels and tomatoes over linguine aglio olio.	
_____ <b>Grilled Salmon Limone (Entree)</b>	<b>\$28</b>
Pan seared salmon with artichokes, tomatoes, capers, lemon Chardonnay sauce and asparagus. Served with capellini aglio olio.	
_____ <b>Almond Crusted Snapper (Entree)</b>	<b>\$30</b>
Almond crusted red snapper with artichokes, tomatoes, and lemon Chardonnay sauce. Served with greens beans and linguine aglio olio.	
_____ <b>Grilled Red Snapper Sofia (Entree)</b>	<b>\$30</b>
Grilled red snapper with asparagus, roasted red peppers, Dijon beurre blanc, grilled zucchini and squash. Served with farfalle pomodoro.	
_____ <b>Simply Grilled Rainbow Trout (Entree)</b>	<b>\$27</b>
**GLUTEN FREE** Delicious grilled rainbow trout with a sauce of olive oil, lemon and garlic. Served with grilled vegetables.	
_____ <b>Grilled Vegetable Plate (Entree)</b>	



**\*\*GLUTEN FREE\*\*** Sauteed red peppers, zucchini, squash, and broccoli. **\$19**

## **SIDES**

\_\_\_\_\_ **House Salad (Side)** **\$7.95**

**\*\*GLUTEN FREE\*\*** Romaine with tomatoes, cucumbers, feta, onions, and our balsamic vinaigrette.

\_\_\_\_\_ **Caesar Salad (Side)** **\$7.5**

**\*\*Gluten Free Available Upon Request\*\*** Crisp romaine lettuce tossed with classic Caesar dressing and topped with croutons.

\_\_\_\_\_ **Mashed Potatoes** **\$39**

(Serves 10) **\*\*GLUTEN FREE\*\***

\_\_\_\_\_ **Green Beans Aglio Olio** **\$40**

(Serves 10) Green beans with olive oil, lemon and garlic.

\_\_\_\_\_ **Sauteed Spinach** **\$42**

(Serves 10) **\*\*GLUTEN FREE\*\*** Fresh spinach sauteed with olive oil, lemon and garlic.

\_\_\_\_\_ **Steamed Asparagus** **\$42**

(30 Pieces) Served with butter.

\_\_\_\_\_ **Steamed Broccoli** **\$40**

(Serves 10) **\*\*GLUTEN FREE\*\*** Served with butter.

\_\_\_\_\_ **Grilled Vegetables** **\$42**

(Serves 10) **\*\*GLUTEN FREE\*\*** Grilled zucchini, squash, and red peppers.

\_\_\_\_\_ **Garlic Toast (Dozen)** **\$12**

\_\_\_\_\_ **Focaccia Bread (Half Pan)**

(Serves 10 / 20 pieces) **\$5.95**

\_\_\_\_\_ **Focaccia Bread (Full Pan)** **\$8.95**

(Serves 20 / 40 pieces)

\_\_\_\_\_ **Marinara Sauce (Quart)** **\$15**

(Serves 15-20)

\_\_\_\_\_ **Marinara Sauce (Pint)** **\$10**

(Serves 10)

\_\_\_\_\_ **Cheese (Cup)** **\$5**

(Serves 8-10)

## **DESSERTS**

\_\_\_\_\_ **Tiramisu (Pan)** **\$60**

**\*\*24 HOUR NOTICE REQUIRED\*\*** (Serves 12-16)

\_\_\_\_\_ **Chocolate Mousse Cake (Whole)** **\$56**

**\*\*24 HOUR NOTICE REQUIRED\*\*** (Serves 12-16)

\_\_\_\_\_ **Bread Pudding (Pan)** **\$56**

**\*\*24 HOUR NOTICE REQUIRED\*\*** (Serves 12-16)

\_\_\_\_\_ **Banana Carrot Cake (Whole)** **\$56**

**\*\*24 HOUR NOTICE REQUIRED\*\***

\_\_\_\_\_ **Individual Desserts (Each)** **\$8.5**

**\*\*24 HOUR NOTICE REQUIRED\*\***

\_\_\_\_\_ **Chocolate Chip Cookies (Dozen)** **\$29**

\_\_\_\_\_ **Chocolate Chip Cookie** **\$2.5**

_____	<b>Brownie</b>	<b>\$2.5</b>
_____	<b>Brownie (Dozen)</b>	<b>\$29</b>

## **BEVERAGES**

_____	<b>Ice Tea (Gallon)</b>	<b>\$12.95</b>
Served with 10 cups, straws, lemons, sweetener and ice.		
_____	<b>Lemonade (Gallon)</b>	<b>\$12.95</b>
Served with 10 cups, straws, and ice.		
_____	<b>Coke (12 oz. can)</b>	<b>\$1.75</b>
_____	<b>Diet Coke (12 oz. can)</b>	<b>\$1.75</b>
_____	<b>Sprite (12 oz. can)</b>	<b>\$1.75</b>
_____	<b>Dr. Pepper (12 oz. can)</b>	<b>\$1.75</b>
_____	<b>Bottled Water</b>	<b>\$1.75</b>
_____	<b>Cups (Each)</b>	<b>\$0.1</b>
_____	<b>Bag of Ice</b>	<b>\$1.5</b>