

2008-2009 Menu



Feasts from the Pantry 

Catering To-Go

"A celebration of Food, Family, and Friends."

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*Banquet menu includes full catering service. A 20% gratuity will apply to all catered events.
To-go Prices do not include personnel and equipment.
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Feasts from the Pantry

A celebration of food, family and friends.

Catering and catering to go. For special events and for every day.

Specializing in Italian Cuisine.

**Menus customized to your needs and preferences.
All ingredients highest quality home made from scratch.
Prepared by an experienced and talented professional**

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Complete Fancy Party Trays

(All trays Feed 1 ½ Sandwiches per Person)

<u>Persons</u>	<u>Deluxe</u>	<u>Italian*</u>
10.....	\$45.00	\$ 52.00
15.....	\$52.00	\$ 57.00
20.....	\$59.00	\$ 69.00
25.....	\$69.00	\$ 79.00
30.....	\$79.00	\$ 89.00
35.....	\$89.00	\$ 99.00
40.....	\$99.00	\$ 109.00

Deluxe Tray Meat Choices

Honey Ham – Roast Beef
 Corned Beef – Pastrami
 Roast Turkey Breast – Hot Ham

Deluxe Tray Cheese Choices

Baby Swiss – American
 Hot Pepper – Colby – Monterey Jack
 Cheddar - Provolone – Muenster

Deluxe trays include your choice of 4 meats and 2 cheeses or 3 meats and 3 cheeses,
 Rolls mayonnaise and mustard included

Italian Tray Meat Choices*

Genoa Salami - Prosciutto Ham
 Mortadella – Capicola
 Sandwich Pepperoni – Italian Roast Beef

Italian Tray Cheese Choices*

Provolone – Mozzarella – Swiss
 Aged Provolone – Fontinella
 Asiago – Hot Pepper

*Italian trays include your choice of either 4 meats and 2 cheeses or 3 meats and 3 cheeses.
 Rolls included.

Anti-Pasto Platter*

Genoa Salami- Capicola- Mortadella- Pepperoni- Provolone
 Marinated Artichoke Hearts- Marinated Mushrooms
 With an assortment of Italian Olives and Peppers. \$2.75 per person

Centers for Italian Trays

Assorted Olives – Pepperoncini
 Roasted Peppers – Artichoke Salad – Mushroom Salad

Condiment Trays

15 – 25 Persons _____ 4 choices _____ \$35.00
 30 – 40 Persons _____ 4 choices _____ \$45.00

Additional choices \$3.75 each

Condiment Tray Choices

Sliced Tomatoes-Sliced Onions-Sweet Pickles-Shredded Lettuce
 Bread & Butter Chips-Roasted Peppers- Mild or Hot Pepper Rings
 Mustard-Ketchup-Mayonnaise-Horseradish-Hot Spicy Mustard

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Cheese Trays

<u>Persons</u>		<u>Price</u>	<u>Cheese Choices</u>
10 – 20	4 Cheeses	\$79.00	Colby – Co jack – Hot Pepper – Provolone
20 – 30	5 Cheeses	\$89.00	Mozzarella – Swiss – Baby Swiss – Cheddar
30 – 40	6 Cheeses	\$99.00	American – Muenster

Note: All cheese trays include center of grapes or honey mustard dip.

Vegetable Trays

<u>Persons</u>		<u>Price</u>	<u>Vegetable Choices</u>
10 – 20	6 Items	\$69.00	Carrots – Celery – Broccoli – Cauliflower
20 – 30	6 Items	\$79.00	Cucumbers – Green Peppers – Mushrooms
30 – 40	6 items	\$89.00	Cherry Tomatoes – Green Onions

Note: All vegetable trays include dill dip or ranch dip center.

Fruit Trays

<u>Persons</u>	<u>Price</u>	<u>Fruit Choices*</u>
10 – 20	\$ 69.00	Watermelon – Cantaloupe
20 – 30	\$ 89.00	Honey Dew Melon – Pineapple
30 – 40	\$110.00	Strawberries – Apples – Grapes

Note: All fruit trays include fruit dip.

***Some Fruit trays may be seasonal.**

Hot Wings

Hot n' Spicy chicken wings. Choice of Bleu Cheese, Ranch or BBQ sauce.

Small	\$39.95	Large	\$49.95
Serves	6 to 8	Serves	10 to 15

Homemade Fancy Side Salads

1. Italian Pasta Salad	\$4.99 lb
2. Potato/Egg Salad & Red Skin Potatoes	\$4.99 lb
3. Macaroni Salad	\$4.99 lb
4. Tortellini Salad	\$5.99 lb
5. Creamy Cole Slaw	\$4.49 lb
6. Boston Baked Beans	\$4.99 lb
7. White Meat Chicken Salad	\$6.99 lb
8. Tossed Salad/Dressing – serves 20-30	\$30.00 pan
9. Spring Mix Salad/ Dressing –serves 20-30	\$40.00 pan

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Hot Appetizers

*On Hot and Cold Hors D'oeuvres, we suggest a guide of 6-8 pieces total per person
Prices are per 100 pieces, or as otherwise stated.*

	<u>Price</u>
1. Jalapeño Poppers	\$69.00
2. Italian Sausage/Pepper – mild or hot sausage with peppers/onions	\$95.00
3. Cocktail Meatballs – Italian Marinara, Swedish, BBQ, Sweet & Sour	\$89.00
4. Southwestern Quiche – filled with ham, bacon, sausage, peppers & cheese (serves 10-12)	\$35.00
5. Sausage and Mozzarella stuffed Mushroom Caps	\$89.00
6. Water Chestnuts Wrapped in Bacon	\$59.00
7. Scallops Wrapped in Bacon (serves 18-20)	\$99.00
8. Pigs in a Blanket Wieners wrapped in pastry	\$59.00
10. Cajun style pork ribs (serves 18-20)	\$99.00
11. Min-Spring Rolls- Cocktail Oriental Egg Rolls	\$79.00

Cold Appetizer

1. Assorted Finger Sandwiches- ham/chicken/tuna/egg salad, 100ct	\$125.00
2. Shrimp Cocktail Tray – 160 Extra Large Shrimp, serves 30-40 people	\$149.00
3. Savory Taco Cheese Cake/corn chips serves 16-20	\$ 35.00
4. Deviled Eggs, per 100	\$ 89.00
5. Fresh Mozzarella and Tomato Tray, serves 30-40	\$ 99.00
6. Beef Tenderloin on crostini with creamed Horseradish (35 pieces)	\$165.00
7. Grape and Blue Cheese Truffles	\$ 60.00
8. Prosciutto Wrapped Pineapple (50 count)	\$ 59.00
9. Mini Croissant sandwiches-filled/ Chicken or Egg salad, deli meat & cheese	\$ 2.25 each

Additional appetizers available upon request.

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Homemade Italian Meat Entrees – by the Pan

Beef

1. Italian Stuffed Peppers in Marinara sauce (serves 15).....\$ 89.00
2. Italian Meatballs in Marinara sauce
80-piece pan.....\$ 69.00
40-piece pan.....\$ 35.00
3. Italian Roasted Beef. Seasoned top round steak with au jus (serves 40-50)
Full pan..... \$ 195.00
Half pan.....\$ 105.00
4. Steak Milanese: Breaded sirloin cutlets/lemon butter serves 20.....\$ 99.00

Pork

1. Italian Sausage and Peppers in Marinara sauce (serves 20-30) Full pan.....\$ 99.00
Half pan..... \$ 50.00
2. Italian Seasoned Tenderloin with pancetta (serves 15-20)..... \$105.00

Chicken

1. Chicken Breast parmingiano with marinara and Cheese. (Serves 12)..... \$ 79.00
2. Chicken Tetrazzini with pasta and vegetables-Alfredo Style (serves 20-25).....\$ 99.00
3. Chicken Cacciatore with tomatoes, mushrooms and black olives. (Serves 14-16)) \$ 99.00
4. Baked Chicken Breast Cutlets with light Italian Breading (serves 15)..... \$ 79.00
5. Italian Roasted Chicken – Per piece dark meat..... \$1.19
Per piece white meat..... \$2.25

Homemade Soups

Suggested servings 8-10oz. per person – prices are per gallon (12-16 servings)

- | | <u>Price</u> |
|--|--------------|
| 1. Traditional Italian Wedding Soup – rich chicken broth/ meatballs/egg drops/greens | \$19.95 |
| 2. Minestrone Soup – rich beef broth with chunky vegetable/beans/pasta | 19.95 |
| 3. New England Clam Chowder – rich cream stock/ bacon/potatoes/clams | 29.95 |
| 4. Hearty Chili – spiced sauce with ground meat/beans/onions | 25.00 |
| 5. Chicken Vegetable Noodle – rich chicken broth/chunks of vegetables/.chicken/noodles | 19.95 |
| 6. Vegetable Beef – rich beef broth/chunks of beef/vegetables | 19.95 |
| 7. Bean Soup – thick ham broth/chunks of ham/beans/onions | 19.95 |

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Homemade Italian Entrees Pasta's – by the Pan

1. Sharon's Famous Deep Dish Baked Lasagna/3cheese, Sausage and Meatballs	serves 20-24, Full pan.... \$109.00	½ pan... \$60.00
2. Hearty Vegetarian Lasagna	serves 20-24, Full pan.... \$109.00	½ pan... \$60.00
2. Baked Cheese Manicotti	serves 12-15, (30 pcs)... \$69.00pan	½ pan... \$35.00
3. Baked Meat Manicotti	serves 12-15 (30 pcs).... \$79.00pan	½ pan....\$40.00
4. Jumbo Cheese Ravioli	serves 12-15 (30 pcs).... \$69.00pan	½ pan....\$35.00
5. Wild Mushroom Ravioli In Cream Sauce	serves 12-15, (30pcs)... \$79.00pan	½ pan... \$40.00
6. Lobster Ravioli In lemon pepper cream sauce.	serves 12-15, (30pcs)..... \$99.00pan	½ pan... \$50.00
7. Penne/Rigatoni/ Marinara sauce	serves 25-30, Full Pan.... \$59.00	½ pan... \$30.00
8. Spaghetti and Meatballs	serves 25-30, Full Pan.... \$99.00	½ pan... \$50.00
9. Eggplant Parmesan	serves 20-24, Full Pan.... \$89.00	½ pan... \$49.00
10. Stuffed Shells with Cheese	serves 12-15 (30pcs)..... \$79.00	½ pan... \$40.00
11. Cheese Tortellini (Marinara or Alfredo)	serves 20-25, Full pan.. \$89.00	½ pan... \$49.00
12. Cavatelli/Gnocchi	serves 20-25, Full pan... \$79.00	½ pan... \$40.00
13. Fettuccine Carbonara	serves 20-25, Full pan... \$79.00	½ pan...\$45.00
14. Baked Ziti With meat and cheese	serves 20-25, Full pan... \$89.00	½ pan... \$49.00

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Italian Grinders

Served in a fresh baked 8" Roll

*Hot Grinders**

Minimum order of 3

Italian Sausage & Peppers

Robust Italian Sausage (hot or mild), smothered in sautéed sweet red and green peppers, onions and diced tomatoes with just the right seasonings. Topped with provolone and mozzarella cheese. \$7.25 each

Meatball

Our famous Italian meatballs now available in a meatball grinder, topped with our own marinara sauce provolone and mozzarella cheese. \$7.25 each

The Big Frank

Can't make up your mind! Let the Big Frank do it for you! A combo of both Italian sausage and meatballs in our own marinara sauce topped with provolone and mozzarella cheese. \$8.25 each

Eggplant Parmigianino

Our famous eggplant Parmigianino prepared fresh now available in an eggplant grinder with our own marinara sauce and topped with provolone and mozzarella cheese. A vegetarian delight. \$7.25 each

Chicken Parmigianino

Breaded breast of chicken fried to a golden brown. Topped with our own marinara sauce, provolone and mozzarella cheese. \$7.25 each

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Cold Grinders*

Served on a fresh baked 8" Roll

Minimum order of 3

Authentic Italian Grinder

Genoa Salami, Capicola, ham, mortadella, provolone, lettuce, tomato herbed olive oil. \$7.25 each

Grilled Vegetarian

Marinated grilled squash with zucchini, roasted peppers and garlic basil mayo on focaccia bread. \$6.99 each

Chicken Salad

Fresh made. Family recipe combining herb with celery and grated onion. With lettuce and tomato. \$7.25 each

Tuna Salad

Prepared with diced celery, grated sweet onion and relish, lettuce and tomato. \$7.25 each

The Feast from the Pantry Party Grinder

24" Loaf of Italian bread. Serves 10

Genoa salami, pepperoni, prosciutto, roast beef, pastrami, mortadella, mozzarella cheese, provolone cheese, tomato, lettuce, onion, green olives, fresh black pepper, garlic powder, parmesan cheese crushed red pepper (optional) Herbed olive oil dressing. \$40.00

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Traditional Dinner Entrees – by the Pan

1. Oven roasted Top Round/ au jus	Serves 25-30, full Pan.....	\$195.00
	Half pan.....	\$ 99.00
2. Oven roasted Beef Tenderloin/au jus	Serves 20-25, Full pan.....	\$ 225.00
	Half Pan.....	\$ 125.00
3. Beef Tips Stroganoff/noodles	Serves 30-40.....	\$ 119.00
	Half pan.....	\$ 60.00
4. Barbecued Spare Ribs (8oz portion)	Serves 15-20.....	\$ 119.00
5. Glazed Baked Ham brown sugar pineapple glaze	Serves 40-50.....	\$ 119.00
	Half Pan.....	\$ 60.00
6. Roasted Boneless Pork loin/Gravy	Serves (20-25).....	\$ 119.00
7. Boneless stuffed Chicken Breast With Apple Celery Dressing	Serves 12.....	\$ 79.00
8. Oven Roasted Chicken (Italian or Barbeque)	By the piece.....	\$1.19
	All White.....	\$ 2.25 a piece
9. Barbecued Beef Brisket	Serves 25-30.....	\$ 119.00
10. Oven Roasted Turkey Breast (With gravy)	Serves 30-35 Full Pan.....	\$ 99.00
	Half pan.....	.\$ 50.00
11. Homemade Cabbage Rolls With Beef, Pork and rice	Serves 30-35, Full Pan.....	\$109.00
	Half Pan.....	\$ 55.00
12. German Sauerkraut with choice of Roast Pork, Kielbasa, or Bratwurst.	Serves 30-35, Full Pan.....	\$ 119.00
	Half Pan.....	\$ 60.00

Kabobs

2 Kabobs per person serving

Beef Kabobs/vegetables	\$12.50
Chicken/vegetables	\$12.50
Scallop or Shrimp/vegetables	\$13.95
Vegetable	\$4.50
Fruit	\$4.50

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Traditional Side Dishes- by the Pan

1. Pasta with Marinara Sauce (Penne, Rigatoni, or Spaghetti)	Serves 30-35, Full Pan.....\$ 69.00 ½ pan.....\$ 35.00
2. Seasoned Green Beans (Bacon, Onion, Garlic Butter)	Serves 30-35, Full Pan.....\$ 69.00 ½ pan.....\$ 35.00
3. Italian Style Broccoli	Serves 30-35, Full pan.....\$69.00 ½ pan.....\$35.00
4. Baked Stuffed Eggplant with Seasoned Beef, Marinara opt.	Serves 20-25, Full Pan..... \$ 99.00 ½ pan.....\$ 50.00
5. 3 Cheese Mac & Cheese	Serves 30-35, Full Pan.....\$ 69.00 ½ pan..... \$ 35.00
6. Garlic Roasted Mashed Potatoes (With Gravy)	Serves 30-35, Full Pan.....\$ 69.00 ½ pan..... \$ 35.00
7. Roasted Red Skin Potatoes (Olive Oil and Rosemary)	Serves 30-35, Full Pan..... \$ 69.00 ½ pan..... \$ 35.00
8. Buttered Corn	Serves 30-35, Full Pan..... \$ 69.00 ½ pan..... \$ 35.00
9. Roasted Garlic Bread w/ Cheese and Herbs.	Price per Loaf 10-12 pieces..... \$10.00
10. Sautéed Spinach Italian Style with olive oil, garlic And Pancetta	Serves 30-35, Full Pan.....\$ 69.00 ½ pan..... \$ 35.00
11. Rice Pilaf	Serves 30-35, Full pan..... \$ 69.00 ½ pan..... \$ 35.00
12. Red Beans and Rice	Serves 30-35, Full pan.....\$ 69.00 ½ pan..... \$ 35.00
13. Parsley and Buttered Carrots or Candied Carrots	Serves 30-35, Full Pan..... \$ 69.00 ½ pan.....\$ 35.00
14. Candied Sweet Potatoes	Serves 30-35, Full Pan..... \$ 69.00 ½ pan..... \$ 35.00
15. Dressing/Stuffing Sausage Apple & celery	Serves 30-35.....\$ 69.00 ½ pan..... \$ 35.00
16. Rolls and butter	\$4.75 dozen

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Savory Breads

1. Pepperoni Bread.....\$12.00 loaf
2. Broccoli Bread.....\$10.00 loaf
3. Spinach Bread.....\$10.00 loaf

Sweet Breads

1. Pumpkin Bread.....\$9.00 loaf
2. Cranberry Bread.....\$9.00 loaf
3. Gingerbread.....\$9.00 loaf
4. Zucchini Bread.....\$9.00 loaf
5. Glazed Triple
Chocolate Bread.....\$9.00 loaf

Breakfast

Continental

Orange and Grapefruit Juice
Brewed Coffee/Decaffeinated
Assorted Mini Danish, Muffins and Croissants
\$8.50 person

Home style

Scrambled eggs – Sausage Links or Patties
Hash Browns – Biscuits and Gravy
Brewed Coffee – Orange or Cranberry
\$11.50 person
With assorted Danish, muffins and croissants - \$12.50 per person

Brunch

Quiche

Spinach & Cheddar, Lorraine, Mushroom, Four Cheese, Southwestern
10 inch \$18.00
Individual \$5.00

Egg Strata

Layers of bread, egg, custard and cheese. Either bake or reheat. Also available with sausage.
\$29.00 / pan (serves 8-10)

Potato Casserole

Cheesy potato bake – ready to reheat. \$25.00 / pan (serves 8-10)

Bacon & Egg Salad on a Mini Bagel

Delicious breakfast sandwich. \$25.00 / dozen

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Dessert Menu

***All desserts are made from Scratch**

Homemade Assorted Fancy Cakes

(Serves 10-12)

- | | | | |
|--------------------------------------|---------|-----------------------------|---------|
| 1. New York Style Cheesecake | \$45.00 | 7. Sheet Cakes..... | \$45.00 |
| 2. Chocolate Cheesecake | \$45.00 | 8. Double Chocolate Cake | \$35.00 |
| 3. Peanut Butter Cup Cheesecake..... | \$45.00 | 9. Pistachio Cake..... | \$35.00 |
| 4. 3 Layer Carrot Cake/Cream Cheese | \$40.00 | 10. Tiramisu..... | \$55.00 |
| 5. Peanut Butter Fudge Cake..... | \$35.00 | 11. Italian Cream Cake..... | \$55.00 |
| 6. Yellow Cake/Butter Cream Frosting | \$35.00 | 12. Pavlova..... | \$55.00 |

*Note: Other fancy cakes and sheet cakes available by special order.

Assorted 10" Homemade Pies (Serves 8-10)

- | | | | |
|------------------------------|---------|-----------------------|---------|
| 1. Apple Pie | \$18.00 | 6. Pumpkin Pie | \$18.00 |
| 2. Peach Pie | \$18.00 | 7. Pecan Pie | \$20.00 |
| 3. Lemon Pineapple Cream Pie | \$18.00 | 8. Cherry Pie | \$18.00 |
| 4. Chocolate Cream Pie | \$18.00 | 8. Boston Cream Pie | \$18.00 |
| 5. Sweet Potato Pie | \$18.00 | 10. Double Peanut Pie | \$20.00 |

Gourmet Cookie Trays

Assorted Home baked Cookies:

Oatmeal Raisin, Chocolate Chip, Peanut butter, Sugar Cookies, Snicker Doodle, M & M Cookies
Chocolate Caramel Thumbprints

- Small Tray – 2 doz.....\$18.00
Medium Tray – 5 doz.....\$45.00
Large Tray – 8 doz.....\$72.00

Fancy Cookie Trays

Assorted Extra Fancy Cookies:

Biscotti, Homemade Pizzelles and Assorted Varieties of Italian Cookies
Approximately 14-16 cookies per pound

- Small Tray – 2 ½ lbs. \$ 40.00
Medium Tray – 6 ½ lbs. \$100.00
Large Tray – 8 ½ lbs. \$ 130.00

Bar Cookie Trays

Assorted Bar Cookies: Lemon Squares, Chocolate Raspberry Crumb Bars, Strawberry Streusel Bars, Brownies, Chocolate Peanut Butter Bars, Seven Layer Magic Cookie Bars, Rice Crispy Marshmallow treats

- | | | |
|------------|-------------|------------|
| Small Tray | Medium Tray | Large Tray |
| 2 choices | 3 choices | 5 choices |
| (18 pcs) | (36 pcs) | (54 pcs) |
| \$29.50 | \$49.00 | \$65.00 |

Homemade Specialties

1. Large Cannoli..... \$ 2.75ea
2. Mini Cannoli..... \$ 1.75ea
3. Flavored Pizzelles.....\$ 4.49 dozen
4. Rice Pudding..... \$ 9.00 ½ pan
5. Cup Cakes lg..... \$ 2.50 each Asst. flavors and icing.
Yellow, chocolate, carrot, lemon, red velvet,
Brownie, peanut butter, tiramisu.

Addition charge to be put on trays.

Available by special order reduced fat sweetened with Splenda Desserts

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Dinners include Salad, Entrée, Seasonal Fresh Vegetable, Roll and Butter
Soup choice \$2.00 per person

SALADS (Select one)

Spinach Salad

Crisp Spinach Leaves with Cherry Tomatoes, Olives and Hard Boiled Eggs. Topped with mushrooms. Served with Delicious Raspberry Vinaigrette.

House Green Salad

Crisp blends of Romaine and Iceberg Lettuce with Cherry Tomatoes, Cucumbers, and Olives. Topped with shredded Carrots. Served with Creamy Ranch Dressing.

Fruit Salad

Fresh Sliced Seasonal Fruits and Berries. Topped with Honey Lime Dressing.

Caesar Salad

(Additional \$.50 per person)

Crisp Romaine Lettuce with Hard Boiled Eggs Crunchy Bacon, Cherry Tomatoes, Herbed Croutons and Asiago Cheese with a Zesty Caesar Dressing.

Summer Salad

(Additional \$.50 per person)

Tender young Spinach Leaves with Sweet Fresh Strawberries, Mandarin Oranges, Feta Cheese and Candied Walnuts. Served with a Refreshing Strawberry Poppy Seed Dressing.

Cranberry Ambrosia Salad

(Seasonal Nov-Jan)

Fresh Cranberries, pineapples miniature marshmallows blended in a fresh whipped cream dressing

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Beef Entrees

Roast Baron of Beef

A generous serving of tender, lean sliced beef, slow roasted to perfection. Served with home style mashed potatoes and rich home made beef gravy.

\$20.95

Prime Rib Au Jus

A slice of tender thick succulent prime rib fit for a King or Queen! Served with Baked Potato sour cream and butter.

\$23.95

Beef and Chicken

Beef tenderloin with rich mushroom gravy, served beside a marinated boneless chicken breast. This duet is sure to satisfy. It is served with baked potato, sour cream and butter

\$24.95

Meat Loaf

Moist rich seasoned like grandma's! Topped with an herbed tomato sauce. Served with mashed potatoes and gravy.

\$12.95

Chicken Entrees

Chicken Chez

Boneless Breast of Chicken baked in a rich cream sauce. Served with rice pilaf.

\$14.95

Feasts From The Pantry Chicken

A boneless chicken breast with an apple, celery, sausage stuffing. Served with a choice of rice pilaf or mashed potato.

\$16.95

Swiss Chicken

Tender breast of chicken, topped with Swiss cheese bread stuffing and a light cream sauce. Served with rice pilaf.

\$17.95

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Spring Chicken Nellie

Roasted Half Chicken in aromatic herbs. Served with Roasted Garlic Mashed Potatoes and Chicken Gravy.

\$20.95

Chicken Scampi Orsini

Sautéed Breast of Chicken. Topped with 3 large shrimp with Garlic and Herb Sauce. Served with Rice Pilaf or Fresh Herbed Capellini Pasta.

\$24.95

Cape Cod Chicken

Boneless Skinless Chicken Breast. Stuffed with Sautéed Ham, Spinach, Mushrooms, Red Pepper and Croutons. Served on a bed of Sautéed Spinach and Herbed Egg Noodles with a delicate Saffron Cream Sauce.

\$24.95

Roast Turkey Dinner

Thanksgiving Day any evening! Served with all the trimmings..... Yams, dressing, green beans, mashed potatoes and gravy. A real comfort meal.

\$16.95

Virginia Baked Ham

A delicious smoked ham topped with a Tangy Pineapple sauce...a real taste surprise. Served with creamy scalloped potatoes.

\$16.95

Pork Tenderloin

The finest cut of pork, slow roasted to perfection. Served with glazed baked apples home style mashed potatoes and gravy.

\$17.95

Seafood

Crab Stuffed Jumbo Shrimp

Sautéed crab meat stuffing placed on 3 jumbo shrimp with lemon thyme butter sauce. Served with rice pilaf. \$24.95

Broiled Stuffed Maine Lobster

Market Price

Old Fashion New England Clam Bake

Market Price

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Feasts From The Pantry Italian Banquet Menu

Dinners include Salad, Entrée, Seasonal Fresh Vegetable, Roll and Butter
Soup choice \$2.00 per person

Baked Lasagna

Our famous home made oven-baked lasagna, layered with ricotta, mozzarella, parmesan cheese tiny Italian seasoned meatballs and sausage. All in an Old Italian tomato sauce recipe. Is your mouth watering yet??!! 10 oz. serving.

\$15.95

Baked Manicotti or Ravioli

Cheese filled pockets baked in our light marinara sauce and topped with shredded mozzarella cheese. 2 manicotti or 4 ravioli per serving.

Meat filled additional .50 per serving

\$12.50

Penne or Rigatoni Pasta

Penne or Rigatoni cut pasta tossed in a hearty red marinara sauce.
Topped with grated cheese. 6oz. serving.

2 meatballs additional \$1.00 per serving

\$12.50

Italian Roasted Chicken

Marinated chicken, oven roasted with olive oil, garlic and Italian Seasonings. Full quarter chicken.

\$12.95

White meat additional \$1.00 per serving

Chicken Parmigianino

Boneless breaded chicken breast, pan fried, topped with mozzarella and provolone cheese. Covered with a marinara sauce. 6oz. serving

\$13.95

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VEGETABLE SIDE CHOICE

Seasoned Green Beans
(Bacon, onion, garlic butter)

Fresh Herbed Broccoli
(Bacon, onion, garlic oil)

Corn with red bell pepper

Buttered Corn

Sautéed Spinach
(Olive oil, garlic and pancetta)

Parsley buttered Carrots

Candied Sweet Carrots

Candied Sweet Potatoes

Fresh Herbed Broccoli

Harvard Beets

Sweet Buttered Peas

SOUP CHOICE

Italian Wedding Soup

Minestrone

*Banquet menu includes full catering service. A 20% gratuity will apply to all catered events.
To-go Prices do not include personnel and equipment.
Prices are subject to change without notice..*

Luncheon Specials

Sandwich Trays

Small		Large	
Serves 12 to 15	\$79.00	Serves 20 to 25	\$125.00

Delicious fresh made sandwiches

Trays include: honey ham, roasted turkey breast, roast beef, vegetable cream cheese, cucumber and sprouts, yellow American cheese and Swiss.

Made on assorted fresh breads, rolls and wraps.

Accented with tomato, lettuce, mayonnaise and mustard

Boxed Lunch

Sandwich – Salad – Cookie or Brownie – Beverage \$12.95

Sandwich Choices

Ham and Cheese – Roast Beef and Cheese
Turkey and Cheese - Corned Beef and Cheese
Vegetable or cream cheese and vegetable

Salad Choices

Potato Salad – Macaroni Salad
Pasta Salad – Tossed Green Salad / Dressing

Beverage Choice

Regular or Diet Pepsi, Coke or Sprite
Spring Water

All sandwiches served on a large Kaiser or sub bun with lettuce and tomato, tableware and napkin. Request condiments for each sandwich upon ordering.

48 HOUR ADVANCED ORDER ON TRAYS AND BOX LUNCHES

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KID'S MENU

PLAYTIME LUNCHES

Includes your choice of Peanut Butter & Jelly, Turkey & Cheese
Or Ham & Cheese sandwich, whole fruit, yogurt pretzels and a
Fresh baked cookie.
\$4.50 each

KID'S PARTY PLATTER

Triangle tea sandwiches. No crust. Choose Peanut Butter & Jelly,
Ham & Cheese, Turkey & Cheese, Pimiento Cream Cheese or any
combination.

Small	(24 pieces) \$25.00
Large	(48 pieces) \$45.00

KID'S CUPCAKE CAKES

No knives, forks, or spoons needed. Castles, Fire Trucks and Princes slippers
Cupcake cakes are fun to eat. (Custom design also available)

Prices start at \$16.99

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ADDITIONAL DESSERTS

Cheesecakes \$45.00

Serves 10-12

Apple Danish
Chocolate Truffle
Cranberry
Peanut Butter
S'more Cheesecake
Tangy Lemon
Tropical
Pineapple
White Chocolate

Tortes \$35.00

Serves 16

Bavarian Apple Torte
Lemon Meringue Torte

Cakes \$35.00

Serves 10-12

Ambrosia Cake
Coconut Cake
Lemon Pudding Cake
Chocolate Chip Pound Cake
Poppy Seed Cake/Cream Cheese Frosting
Pecan Sour Cream Coffee Cake

Apple Brownies		\$12.00 dozen
Assorted Fruit Tarts	\$2.50 each	\$27.00 dozen
Cappuccino cupcakes With rich coffee frosting	\$2.50 each	\$25.00 dozen

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