



# Catering Menu 2022

## antipasti

<b>Whipped Ricotta</b>		<b>\$40</b>
1 Quart, with honey, herbs & 24 slices of filoni toast		
<b>Aunt Josie's Meatballs</b>	<b>per dozen</b>	<b>\$48</b>
Sunday sauce		
<b>Antipasto Platter</b>		<b>\$120</b>
1 qt. fire roasted peppers, 1 qt. artichokes, 2 artisan cheeses, 1 pt. spicy Soppressata, 1 pt. pepperoni, 1 qt. marinated olives, 1 qt. mozzarella balls, & breadsticks		

## insalata

(all dressings on the side)

	small	large
	8-10 people	15-20 people
<b>Caesar Salad</b>	<b>40\$</b>	<b>75\$</b>
House made Caesar dressing, shaved Grana Padano cheese, & croutons		
<b>Baby Lettuces</b>	<b>40\$</b>	<b>75\$</b>
Shaved celery, radish, & white balsamic vinaigrette		
<b>Kale Salad</b>	<b>40\$</b>	<b>75\$</b>
Crispy bacon, garlic croutons, red onion, & creamy goat cheese "Caesar" dressing		
<b>Tosceno Salad</b>	<b>45\$</b>	<b>85\$</b>
Romaine, fresh mozzarella bocconcini, olives, artichoke hearts, green beans, tomato, polenta croutons, & balsamic dressing		

<b>Boston Bibb</b>	<b>40\$</b>	<b>75\$</b>
Red onion, cucumber, sundried tomatoes, almonds, gorgonzola, & lemon vinaigrette		
<i><u>pasta</u></i>		
	small	<u>large</u>
	8-10 people	15-20 people
<b>Penne a la Vodka</b>	<b>65\$</b>	<b>120\$</b>
Sundried tomatoes, basil, & tomato cream		
<b>with roasted chicken</b>	<b>75\$</b>	<b>140\$</b>
<b>Rigatoni Bolognese</b>	<b>65\$</b>	<b>120\$</b>
Classic meat sauce with whipped ricotta on the side		
<b>Baked Rigatoni</b>	<b>75\$</b>	<b>140\$</b>
Hot sausage, peas, tomato cream sauce, & mozzarella		
<b>Penne Marinara</b>	<b>40\$</b>	<b>75\$</b>

**Gluten Free Options Are Available**

<i><u>entrees</u></i>		
	small	<u>large</u>
	8-10 people	15-20 people
<b>Chicken Picatta</b>	<b>75\$</b>	<b>140\$</b>
Flour & egg washed chicken breast & lemon caper sauce		
<b>Chicken Marsala</b>	<b>75\$</b>	<b>140\$</b>
sautéed chicken breast, wild mushrooms, & a rich marsala sauce		
<b>Chicken Parmesan</b>	<b>90\$</b>	<b>170\$</b>
lightly breaded chicken breast, Aunt Josies' Sunday sauce, Grana Padano, shred mozzarella		
<b>Roasted Bell &amp; Evans Free Range Chicken</b>		<b>140\$</b>
4 whole chickens quartered, semi boned, 32 pieces, served with salsa verde & grilled lemon		
<b>Eggplant Parmesan (special order, 48 hours required)</b>		<b>130\$</b>

**Roasted Cedar Plank Black Pearl Salmon w/ Honey Glaze** 150\$  
12- 4oz portions

**Lasagna Bolognese** (special order, 48 hours required) 130\$  
Ricotta, grana Padano, shredded mozzarella, classic Bolognese meat sauce

*sides*

	small 8-10 people	<u>large</u> 15-20 people
<b>Roasted Broccoli, Garlic, Extra Virgin</b>	45\$	75\$
<b>Braised Green Beans and Leeks</b>	45\$	75\$
<b>Seasoned Roasted Golden Potatoes</b>	45\$	75\$
<b>Mediterranean Farro Salad</b>	45\$	75\$
Cucumbers, sundried tomatoes, green olives, Kalamata olives, capers Golden raisins, tomatoes, lemon & oregano vinaigrette		

*extras*

<b>Sauces</b>	<u><i>pint</i></u>	<u><i>quart</i></u>
Bolognese sauce	10\$	20\$
Vodka sauce	10\$	20\$
Tomato Basil Marinara	8\$	16\$
Aunt Josie's Sugo Napolitana	10\$	20\$

**Nutella Pie** (special order, 48 hours) 50\$

**Focaccia Bread** 15\$

**½ tray Tiramisu** (special order, 48 hours) 75\$

Thank you for considering us for your special occasion.

We greatly appreciate your business and if you have any questions or concerns, please don't hesitate to contact us at your nearest location.

**“EAT & LIVE  
WELL  
ALWAYS”  
-BG**