

# PREPARED FOODS MENU

650 OAKLAWN AVE. 944-4555

**\*PLEASE NOTE:** Orders should be placed at least 3 to 5 days in advance. Certain items (i.e. roasts) may require at least a one-week notice.

In order to better serve you, we ask that orders not be placed during lunch or dinner hours. The staff will take orders from 9am to Noon and after 2pm until 5pm. Thank you.

## Breads Baked Fresh Daily

Lg Italian Bread (serves 12-15)	\$4.00
Hot Pepper or Cheese (serves 12-15)	\$5.00
Fresh Basil Bread (serves 12-15)	\$6.00

## Grilled Pizzas

Plum Tomato, cheese & basil	\$8.00
Mashed Potatoes, sweet red pepper, scallions, cheddar & Romano cheeses	\$9.00
Arugula,, sweet potato, Balsamic, Cheese	\$9.00
Chicken, Broccoli & cheese	\$11.00
Chili, Cheddar, Scallion	\$11.00
Rabe, provolone, olives & Romano	\$12.00

(10" pie, sold cold, just heat, cut & serve)

## Salads, Fruits, & Cold Appetizers

(All salads feed 6 to 8 people: 1 large bowl with dressing)

Caesar Salad	\$18
Balsamic Tossed Salad	\$18
Field Greens	\$19

(Mesclun, Dried Fruits & Nuts with Honey Balsamic Dressing)

Grilled Chicken Platter	\$3.50/order
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(4oz. Grilled Breasts to Accompany Salads)

Gemelli Pasta Salad	\$26
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(Gemelli Pasta tossed with Fresh Plum Tomato, Basil, Garlic, Cracked Pepper & Olive oil)

Fresh Fruit Platter 16"	\$45
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(Strawberries, Pineapple, Cantaloupe, Honeydew & Kiwi Fruit)

Grilled Vegetable Platter 12"	\$30
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(Zucchini, Egg plant, Carrots, Peppers, & Onions)

Arugula & Mozzarella with Crostini	\$40
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(Fresh Mozzarella, Arugula & Olive Oil with cracked pepper & 2 doz. Garlic toasts)

Cheese, Fruit, & Crudite 16"	\$55
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(Cheddar, Carrot & Celery sticks, Creamy dip & Crackers with Fresh Fruits)

Dried Italian Sausage Antipasto	\$70
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(Abruzesse, Fresh Mozzarella, Roasted Peppers, Frittata, Oven-Dried Tomatoes, Provolone, Hot peppers)

Jumbo Shrimp Cocktail with Classic Sauce & Lemon	\$2.50 each
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## Pastas

Pasta with Plum Tomato Sauce	\$18
Pasta with Tomato Cream Sauce	\$20
Gemelli Pasta, Grilled Vegetables, Plum Tomato & Four Cheeses	\$25
Penne Pasta with Spinach & Mushrooms In a Rich Cream Sauce	\$25
Gemelli Pasta with Grilled Chicken, Broccoli & Black Olives Aglio e Olio	\$30

(1/2 hotel pans: feeds about 8 to 10 people)

## Chicken

Sautéed Boneless Chicken & Sauce	\$5.00/order
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(Three 2oz. pieces, with Choice of Sauce)

Francese / Brandy-Dijon Glaze	
Orange-Carrot Ginger / Marsala	

## Pork

Pan-Seared Pork Tenderloin with Sauce	\$70
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## Veal

Veal Spezzatto, peppers & mushrooms	\$70
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## Side Dishes

(Each Item Serves 8 to 10 People)

Creamy Mashed Potatoes	\$20
Risotto	\$25
Broccoli Au Gratin	\$30
Roasted Sweet Potatoes	\$30
Green Beans with Garlic & Oil	\$30

## Egg Frittatas

Honey Ham, Bell Pepper & Cheese	\$18
Fresh Spinach & Cheese	\$18
Bacon, Sautéed Onion & Cheese	\$18

(10" Round - Oven Baked - 16 Pieces Each)

## Cold Meat Platters

Sesame Breaded Chicken Fingers with Honey Mustard Dip	\$45
Roast Turkey Breast (5#Av.) Sliced Thin with Cranberry Mayonnaise	\$45
Honey Ham (5#Av.) Sliced Thin with Romaine, Slice Tomato & Hot peppers	\$45
Roast Tenderloin of Beef (5# Av.) Cooked Medium Rare Sliced Thin	\$120
Pork Tenderloins (5# Av.) Sliced Thin	\$70

\*\*All prices are subject to change.