



CATERING PLATTERS



48-HOUR MINIMUM NOTICE

PRICES ARE FOR PERSON, 8 PEOPLE MINIMUM

- TAGLIERE #1: DOMESTIC CHARCUTERIE** {D,G,P,N}* 11.00

{Your Choice of 4 Domestic Cold Cuts and 4 Domestic Cheeses, Paired with Olives, Crackers, Fresh Fruit, Nuts, Spreads or Jams, Marinated Vegetables, Seasonal Garnishes}
- TAGLIERE #2: DOMESTIC & IMPORTED CHARCUTERIE** {D,G,P,N}* 12.00

{Your Choice of 2 Domestic Cold Cuts and Cheeses and 2 Imported Cold Cuts and Cheeses, Paired with Olives, Crackers, Fresh Fruit, Nuts, Spreads or Jams, Marinated Vegetables, Seasonal Garnishes}
- TAGLIERE #3: IMPORTED CHARCUTERIE** {D,G,P,N}* 13.00

{Your Choice of 4 Italian Cold Cuts and 4 Italian Cheeses, Paired with Olives, Crackers, Fresh Fruit, Nuts, Spreads or Jams, Marinated Vegetables, Seasonal Garnishes}
- TAGLIERE DI FORMAGGI** {D,G,N}* 9.00

{Your Choice of 6 Imported and Domestic Cheeses, Paired with Olives, Crackers, Fresh Fruit, Nuts, Spreads or Jams, Marinated Vegetables, Seasonal Garnishes}
- SANDWICHES ASSORTMENT** {D,G,P,N}* 11.00

{Assortment of 4" Bites selected from our most popular Sandwich options}
- CAPRESE PLATTER** {D}* 5.00

{Mozzarella, Fresh Basil, Tomatoes, EVOO, Balsamic Vinegar}
- VEGETABLE PLATTER** {D}* 5.00

{Fresh Raw Veggie platter served with Hummus, OR Tzatziki OR Ranch Spread}

PRICES BELOW ARE PER TRAY

- LASAGNA TRAY** (*Gluten Free Option Available*) {D, G, E, N}* (Serves 6-10) (Serves 12-20)

{Beef- Turkey- Pesto-Grilled Veggies-Spinach}	HALF 60	FULL 120
{Cheese and Marinara Lasagna}	HALF 55	FULL 110
- PARMIGIANA TRAY** {D, G, E}* HALF 65 FULL 130

{Fried Eggplants, Mozzarella, Parmigiano, Homemade Marinara}

*{Allergens: D=DAIRY, G=GLUTEN, E= EGGS, N=NUTS, P= PORK}

FOR MORE OPTIONS CHECK OUT OUR CATERING WEBSITE
OR CALL US AT 805-449-8733