

# Starters

Half and Full Trays

## Vegetable Crudite

28/42

## House Salad

25/35

## Caesar Salad

28/42

## Caprese

31/49

## Homemade Roasted Garlic Hummus

Fresh Vegetables. Toasted Pita

32/49

## Classic Wings

35/68

## Bangin Boneless Wings

33/65

## House Meatballs

30/58

## Hoagies and Wraps

5 Hoagies Sliced in Half

## Assorted Hoagies

Turkey. Classic Italian. Tuna.

35.

## Cheesesteaks

Chicken or Steak

38.

## Parmigiana Sandwich

Chicken or Eggplant

38.

CONTACT

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# **Traditional Italian**

Minimum of 4

## **First Course**

choice of one

### **Caesar Salad**

romaine. parmesan. house made croutons.

### **Pasta Fagioli**

rustic vegetables. cannellini beans. tomatoes. penne pasta.

## **Second Course**

choice of one

### **House Made Lasagna**

10. pp

### **Chicken Parmigiana**

12. pp

### **Eggplant Parmigiana**

11. pp

## **Serving Trays Half and Full Size**

### **Chicken Marsala**

52/91

### **Eggplant and Chicken Parmigiana**

49/84

additional 8. For Veal

### **Baked Ziti**

38/68

### **Sausage and Peppers**

43/70

### **Homemade Rolls**

1 pp.

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# House Smoked Meat

Minimum of 4

choice of one

## **S&P Brisket**

13.

## **Carolina Pulled Pork**

12.

## **Seasoned Wings**

11.

## **Smoked Meat Balls**

10.

choice of two

**Roasted Potatoes. Sweet Potatoes. Granny Apple Slaw**

**House Baked Beans. Corn Bread**

1. pp

# Serving Trays

4lb/8lb

## **Brisket**

36/72

## **Carolina Pulled Pork**

24/48

## **Seasoned Smoked Wings**

38/56

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# Desserts

Better Than NY Cheesecake

38.

Ho-HO Cake

40.

Tiramisu

Half tray

55.

Bread Pudding

Half Tray

35.

Cannoli

3. pp

~All Desserts Must Be Given 48 Hours~  
Specialty Desserts Available  
Upon Request and Seasonal Availability

CONTACT  
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