



Our Pastas Include:

Linguine, Fettucine, Penne, Farfalle & Rigatoni

Our Pasta Sauces

Filetto de Pomodoro - \$4.95 per guest

fresh tomatoes, basil, garlic & onion

Milano - \$4.95 per guest

mushrooms, garlic, olive oil, tomatoes, sour cream & herbs

Marinara - \$4.50 per guest

crushed tomatoes & herbs

Vodka Rigatoni - \$5.95 per guest

tomatoes, prosciutto, heavy cream, parmesan cheese & peas

Erico - \$5.95 per guest

tomatoes, portobello mushrooms, white wine & herbs

Alfredo - \$4.95 per guest

heavy cream, egg yolks, romano cheese & spices

Primavera - \$5.50 per guest

Alfredo sauce with fresh vegetables

Carbonara - \$5.95 per guest

Alfredo sauce with bacon, prosciutto, onion & spices

Ala Oleo - \$4.50 per guest

roasted garlic, basil & olive oil

Dimitri - \$8.95 per guest

shrimp, white wine, zucchini & herbs

Athenian - \$5.95 per guest

artichoke hearts, fresh basil, heavy cream, oregano & feta cheese

Baked Ziti - \$4.95 per guest

Florentine Ravioli - \$4.95 per guest

spinach, ricotta, mozzarella & spices

High Pasta - \$5.50 per guest

spinach, artichoke hearts, tomatoes, roasted garlic, browned butter, parmesan cheese & hazelnut garnish

Pasta Arrabbiatta - \$5.50 per guest

black olives, spaghetti, grilled zucchini, tomatoes, basil red peppers and ricotta

Our Chicken Sautees:

Santorini - \$5.95 per guest

plum sauce, lemon zest, medeira wine

Pagonia - \$5.95 per guest

fresh apples, portobello mushrooms, tarragon & shallots

Kontoyanni - \$5.95 per guest

portobello mushrooms, capers, olives, lemon, balsamic vinegar, herbs, & white wine

Vera Cruz - \$5.95 per guest

celery, onion, red peppers, tomatoes, capers, olives & herbs

Nicholas - \$5.95 per guest

wild rice blend and char cooked vegetables

Stodigaine - \$5.95 per guest

jalapeno peppers, potatoes & vegetables

Cacciatore - \$5.95 per guest

peppers, onion, mushroom marinara

Piccata - \$5.95 per guest

capers, lemon & white wine

Parmesan - \$5.95

breaded chicken, marinara, mozzarella & parmesan cheeses

Sicilian - \$5.95 per guest

Greek olives, mushrooms, scallions & white wine

Marsala - \$5.95 per guest

Marsala wine, mushrooms, onion & herbs

Piccante - \$5.95 per guest

garlic, lemon, mushrooms & herbs

Francaise - \$5.95 per guest

lemon, white wine and mushrooms

Balsamico - \$5.95 per guest

balsamic vinegar, white wine, julienne vegetables & herbs

Sesame - \$5.95 per guest

Dijon mustard & heavy cream

San Remo - \$5.95 per guest

lemon, fresh basil, roasted garlic & mushrooms

Marco Polo - \$8.95 per guest

fresh asparagus, roasted red peppers, crabmeat in a sherry cream sauce



Homemade Soups

We'll make your favorite soups, Just Ask!

**Veggie: Spicy Carrot w/ Sweet Pea Puree, Curried Vegetable, Oregon Beer Cheese, Grampa Don's Cream of Tomato, White Bean & Sundried tomato, Cream of Artichoke, Potato w/ Roasted Garlic*

**Meat: Guinness Beef Stew (w/ Biscuits), Brazilian Black Bean & Sausage, Seven Veggie Split Pea w/ Smoked Tukey, Chicken Fricassee, Mediterranean Beef Lentil, Chicken Corn Chowder, Peanut Chicken Spicy Sausage & Mushroom, Chicken Tortilla*

*Seafood: Clam/ Seafood/ or Salmon Chowders, Shrimp & Crab Bisque, Seafood Gumbo & Dirty Rice, Paella
Seafood Soup \$10.95 per guest*

Cup of Soup & Salad Luncheon \$8.95 per guest

Assorted Rolls & Butter

Paper & Plastic Included 1 Gallon Soup Minimum

Hot Office Luncheon

Select 1 item from the Pasta Menu & 1 item from the Chicken Menu
Salad of your choice. (*)

Includes Bread & Butter, Dessert & Bottled Water

All disposables & plasticware included.
Compostable!

Monday-Friday 11:00AM-3:00PM

\$14.95 per guest

Saturday & Sunday 11:00AM-3:00PM

19.95 per guest

Cold Lunch Buffet

Fancy Cold Cut Platter

Turkey Breast, Ham, Corned Beef & Roast Beef

Assorted Sliced Cheeses

Swiss, Cheddar, Pepper Jack & Provolone

Assorted Condiments

lettuce, tomato, red onion, pickles, mayo, mustard, pepperoncini

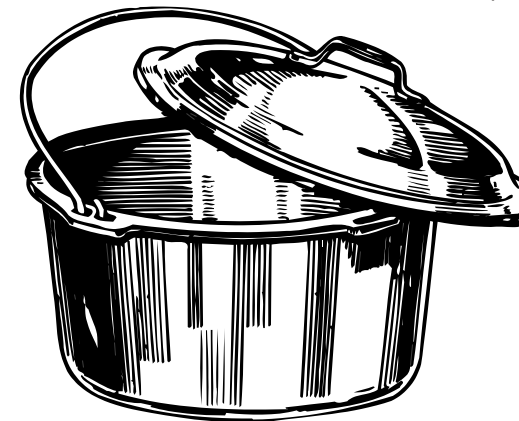
Potato Salad & Cole Slaw

Assorted Rolls

\$12.95 per guest

w/ Soda & Dessert \$12.50 per guest

Includes Disposables & Plasticware Compostable!



There is a \$20.00 delivery and a \$20.00 pick-up fee for all events using chafers.

Free delivery for all full service catering.

18% gratuity applies to the food total of all events.

