



POULTRY

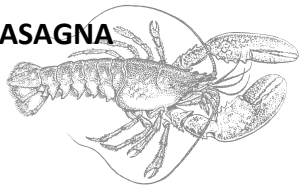
	<i><u>Half Tray</u></i> Serves 8 to 10	<i><u>Full Tray</u></i> Serves 15 to 20
CHICKEN FRANCAISE Egg battered chicken breast sautéed with lemon in a white wine sauce.	\$65.00	\$100.00
CHICKEN MADIERA Pan sautéed chicken, grilled asparagus, and Swiss cheese in a Madeira wine sauce.	\$65.00	\$120.00
CHICKEN ROLLATINI Prosciutto, mozzarella, and sundried tomatoes in a pesto cream sauce.	\$75.00	\$145.00
HAWAIIAN CHICKEN Batter dipped chicken strips tossed with mandarin oranges, pineapples, and vegetables in a tangy sweet and sour sauce.	\$65.00	\$125.00
CURRIED CHICKEN	\$65.00	\$120.00
CHICKEN PARMIGIANA Fresh thinly sliced chicken cutlets in our own tomato sauce topped with mozzarella.	\$65.00	\$120.00
CHICKEN FINGERS Classic children's favorite.	\$65.00	\$120.00
CHICKEN CUTLETS IN FRESH BASIL SAUCE	\$65.00	\$120.00

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	<u>Half Tray</u> Serves 8 to 10	<u>Full Tray</u> Serves 15 to 20
CHICKEN CORDON BLEU Rolled chicken cutlet with ham, imported Swiss cheese and a light brown sauce.	\$75.00	\$145.00
CHICKEN MARSALA Sautéed with mushrooms in a Marsala wine sauce.	\$65.00	\$120.00
CHICKEN WINGS Traditional, Texas chipotle or Teriyaki	\$65.00	120.00
BBQ CHICKEN PIECES	\$55.00- 30 Pieces \$99.00-60 Pieces	
FRIED SOUTHERN CHICKEN PIECES	\$45.00- 30 Pieces \$89.00- 60 Pieces	
ROASTED TURKEY BREAST Country Turkey Gravy & Cranberry Relish	\$75.00	\$120.00
GRILLED or FRIED CHICKEN CUTLETS Confetti Tomato Bruschetta & balsamic glaze	\$75.00	\$125.00
CHICKEN SORRENTINO Prosciutto, eggplant, mozzarella, diced tomatoes and basil in a sherry pink sauce	\$75.00	\$145.00
LEMON ARTICHOKE CHICKEN Capers a lemon wine sauce	\$65.00	\$120.00
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<u>ITALIAN /PASTA'S</u>	<u>Half Tray</u> Serves 8 to 10	<u>Full Tray</u> Serves 15 to 20
BAKED ZITI Ricotta, Romano, and mozzarella in a tomato basil sauce.	\$65.00	\$100.00
PENNE ALLA VODKA Penne pasta tossed in a rich vodka sauce with fresh parmesan cheese.	\$55.00	\$95.00
LASAGNA BOLOGNASE	\$65.00	\$120.00
VEGETABLE LASAGNA	\$65.00	\$120.00
PENNE OR MINI SHELLS WITH BROCCOLI, GARLIC & OIL	\$55.00	\$105.00

ITALIAN /PASTA'S

	<i>Half Tray</i>	<i>Full Tray</i>
	<i>Serves</i>	<i>Serves</i>
	<i>8 to 10</i>	<i>15 to 20</i>
STUFFED SHELLS	\$65.00	\$120.00
EGGPLANT PARMIGIANA	\$65.00	\$120.00
EGGPLANT ROLLATINI	\$65.00	\$120.00
PENNE PASTA	\$70.00	\$130.00
With Grilled Chicken and Grilled Vegetables in a Tomato Basil Sauce		
PENNE PASTA	\$60.00	\$100.00
With Grilled Vegetables in a Cream Basil Sauce		
PLATINUM STUFFED SHELLS	\$50.00	\$90.00
Jumbo shells topped with Porcini Alfredo and mozzarella cheese		
PENNE PRIMAVERA	\$55.00	\$100.00
Penne pasta tossed with freshly grilled vegetables in garlic and oil		
TORTELLINI ALFREDO	\$65.00	\$110.00
Cheese filled tortellini in a parmesan cream sauce		
PENNE WITH PESTO AND GRILLED CHICKEN	\$70.00	\$130.00
Tossed with fresh basil, garlic and extra virgin olive oil, topped with fresh grated Romano cheese.		
PENNE CARBONARA	\$55.00	\$100.00
Penne pasta tossed with prosciutto, bacon and onions in a parmesan cream sauce.		
PENNE WITH FRESHLY SAUTÉED BROCCOLI	\$55.00	\$95.00
Tossed in garlic and oil with fresh parmesan cheese.		
LOBSTER LASAGNA	\$105.00	\$200.00



BEEF

	<i>Half Tray</i>	<i>Full Tray</i>
	<i>Serves</i>	<i>Serves</i>
	<i>8 to 10</i>	<i>15 to 20</i>
BEEF STROGANOFF	\$70.00	\$130.00
Onions, mushrooms, and brown sauce blended with sour cream		
BEEF BURGUNDY	\$70.00	\$130.00
Thinly sliced flank steak with mushrooms and onions in a rich Burgundy wine sauce.		

<u>BEEF</u>	<i>Half Tray</i> <i>Serves</i> <i>8 to 10</i>	<i>Full Tray</i> <i>Serves</i> <i>15 to 20</i>
BEEF & BROCCOLI BEEF AND MUSHROOMS IN A RICH BROWN	\$70.00	\$130.00
RITA'S GRAVY CORNED BEEF CABBAGE & POTATOES	\$70.00	\$130.00
STEAK TERIYAKI Thinly sliced marinated flank steak and broccoli in teriyaki sauce	\$80.00	\$150.00
SWEDISH MEATBALLS Rich brown sauce with sour cream	\$70.00	\$130.00
*MARINATED GRILLED FLANK STEAK	\$80.00	\$150.00
ITALIAN MEATBALLS Tomato basil sauce with fresh Romano cheese	\$55.00	\$100.00
PEPPER STEAK Tender flank steak, peppers, and onions in a rich brown sauce	\$80.00	\$150.00
*ROASTED FILET MIGNON Porcini Cream	\$190.00	\$380.00
BBQ BEEF BRISKET	\$80.00	\$190.00
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<u>PORK</u>	<i>Half Tray</i> <i>Serves</i> <i>8 to 10</i>	<i>Full Tray</i> <i>Serves</i> <i>15 to 20</i>
SAUSAGE & PEPPERS Homemade tomato basil sauce	\$65.00	\$120.00
SWEET & SOUR PORK	\$55.00	\$100.00
ROASTED PORK LOIN Madeira Sauce	\$55.00	\$100.00
ROAST PORK CHOW MEIN	\$55.00	\$100.00
STUFFED BONELESS PORK LOIN Apple and walnut stuffing in Pork Wine Demi	\$70.00	\$110.00
BONELESS BBQ PORK LOIN	\$60.00	\$110.00

<u>PORK</u>	<u>Half Tray</u> Serves 8 to 10	<u>Full Tray</u> Serves 15 to 20
Baked Applewood Smoked Ham Brown Sugar Honey glaze	\$60.00	\$110.00
BAKED VIRGINIA HAM Rum raisin pineapple sauce.	\$55.00	\$100.00
BBQ SPARERIBS Mouthwatering meat that falls off the bone.	\$70.00	\$130.00
SAUSAGE, PEPPERS AND POTATOES Sautéed in a light garlic and oil.	\$65.00	\$120.00
PULLED PORK BBQ pork pulled off the bone	\$65.00	\$120.00
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<u>VEAL</u>	<u>Half Tray</u> Serves 8 to 10	<u>Full Tray</u> Serves 15 to 20
VEAL MARSALA * Sautéed with mushrooms in a Marsala wine sauce.	\$85.00	\$140.00
VEAL PARMIGIANA * Tomato sauce, Romano and mozzarella cheese.	\$85.00	\$140.00
VEAL FRANCAISE * Egg battered veal, sautéed with lemon in a white wine sauce.	\$85.00	\$140.00
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<u>SEAFOOD</u>	<u>Half Tray</u> Serves 8 to 10	<u>Full Tray</u> Serves 15 to 20
SEAFOOD PAELLA * Shrimp, Chicken, Sausage, Clams , Mussels in Saffron Rice	\$80.00	\$160.00
SHRIMP SCAMPI * Sautéed in a garlic butter sherry sauce with fresh parsley,	\$80.00	\$160.00
SEAFOOD SCAMPI * Clams, Mussels, Shrimp & Scallops	\$80.00	\$160.00
SHRIMP CREOLE *	\$80.00	\$160.00
SHRIMP CHOW MEIN *	\$80.00	\$150.00

SEAFOOD

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FLOUNDER FILLET Stuff with crabmeat *	\$85.00	\$160.00
ASIAN SALMON * Pineapple & Mango Salsa.	\$70.00	\$130.00
SHRIMP PARMIGIANA * Fried shrimp topped with tomato basil sauce, Romano and mozzarella	\$80.00	\$160.00
SHRIMP MARINARA OR FRA DIAVOLO * Tossed in an olive oil, garlic, tomatoes and fresh basil sauce.	\$80.00	\$160.00
JUMBO SHRIMP OREGANATA * Fantail shrimp topped with seasoned breadcrumbs, parsley and olive oil.	\$85.00	\$165.00
STUFFED SHRIMP * Jumbo shrimp stuffed with a crabmeat stuffing	\$85.00	\$170.00

SIDE DISHES

	<i>Half Tray</i>	<i>Full Tray</i>
	<i>Serves</i>	<i>Serves</i>
	<i>8 to 10</i>	<i>15 to 20</i>
MACARONI & CHEESE	\$45.00	\$90.00
RICE PILAF	\$35.00	\$60.00
FRIED RICE	\$45.00	\$70.00
RICE PRIMAVERA	\$35.00	\$60.00
STRING BEANS ALMONDINE	\$40.00	\$70.00
OVEN ROASTED RED BLISS POTATOES	\$55.00	\$100.00
CHESSY SCALLOPED POTATOES	\$50.00	\$100.00
BROCCOLI AU GRATIN	\$40.00	\$70.00
VEGETABLE MEDLEY	\$45.00	\$80.00
ASIAN ROASTED BRUSSEL SPROUTS	\$50.00	\$90.00
MASHED POTATOES	\$45.00	\$80.00

*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.