



A La Carte Salads, Sides, Main Dishes and Casseroles

Our staff is available to assist you in determining appropriate amounts for your events, which may vary by the number of guests and variety of other items.

We require a minimum food order of \$150 (inclusive) for delivery or pick up. All orders must be placed a minimum of 48 hours in advance, unless otherwise noted.

Fresh Salads

Table-ready and colorfully garnished in attractive, heavy duty black plastic bowls.

◆ Prepared Salads: Prices are per gallon and feed approx 30 guests

Baked Potato Salad: With bacon, cheddar & green onion. **\$68.95**

Fresh-Cut Fruit Salad & berries \$57.95

Cherry Tomato-Cucumber Salad \$65.95

Tuscan Pasta Salad: Sun-dried tomatoes, basil, parmesan, feta & fresh vegetables in a light vinaigrette. **\$67.95**

Capellini Pasta Salad: Capers, garlic, basil, asiago and balsamic vinaigrette. **\$68.95**

Chicken Salad: Our popular recipe with dill, pineapple and toasted almonds. **\$96.50**

◆ Leafy Salads: Feeds approx 20 guests

House Toss: Crisp Tossed Greens with seasoned croutons, roma tomatoes, red onion, and fresh veggies. House vinaigrette. **\$49.50**

Bibb and Apple Chip Salad: Gingered pecans, sun-dried cranberries, beet curls & crispy apple chips. Creamy apple cider vinaigrette. **\$74.95**

Baby Spinach Salad: Mandarin oranges, sugared almonds, red onion and cherry tomatoes. Orange-rice wine vinaigrette. **\$56.95**

Caesar Salad: Crisp romaine with toasted croutons, shaved fresh parmesan and classic Caesar dressing (to be tossed upon serving). **\$54.95**

Hot Sides / Breads

Packaged in heavy-duty foil pans for easy re-heating. Each pan feeds up to 20 guests

Calico Beans: 3 bean mix with molasses and brown sugar \$22.50

Roasted Garlic Mashed Potatoes \$29.95

Jeweled Cous Cous: With mint & chives \$36.50

Seasonal Fresh Vegetables. Please inquire \$42.50

Fresh Cocktail Rolls \$5.99 dz (3 dz. Min)

Casseroles & Main Dishes

Prepared & packaged in heavy duty foil pans with heating instructions

- ◆ Casseroles: Half pan feeds 9-12 / Full Pan Feeds 18-24

Pollo Verde: Layers of chicken, tomatillo salsa, sour cream, crunchy tortilla strips and jack & cheddar cheeses.
Half \$32.50 Full \$62.50

Meat & Sausage Lasagna: Fresh pasta sheets & our classic bolognaise.
Half \$36.50 Full \$74.50

Spinach Lasagna: Creamy béchamel with a hint of nutmeg.
Half \$32.50 Full \$59.95

Chicken Mushroom Lasagna: With a creamy mushroom veloute.
Half \$38.50 Full \$78.50

Beef Bourguignonne: Succulent beef tenderloin is braised in red wine, with mushrooms & pearl onions. Puff-pastry crust. Elegant.
Half \$82.50 Full \$167.95

- ◆ Main Dishes: Prepared in a handy foil pan ready for re-heating

Chicken Parmesan: Lightly breaded and smothered in our spicy marinara and provolone cheese.
\$64.50 (serves up to 10)

Chicken Pomodoro: Marinated, grilled chicken breast, grilled roma tomatoes and grilled eggplant julienne.
\$57.50 (serves up to 10)

Seasoned Pulled Pork: Tender hand pulled pork, topped with feisty BBQ sauce.
\$74.95 (serves 20)

Beef Brisket: Slow cooked tender Beef Brisket in a smoky BBQ sauce.
\$96.50 (serves 20)

Mamma Talarico's Meatloaf: Bacon wrapped lean ground beef. Served with caramelized onion gravy.
\$52.95 (serves 12)