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P: \$2.50
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		(per person)	
Cheesy Scrambled Eggs	\$3.50	Eggs Benedict	\$3.50
Italian Styke Frittata	\$3.50	Eggs in Bacon Basket	\$3.50
Fresh Slice Fruit	\$3.00	Breakfast Bars	\$1.70
Assorted Yogurts	\$2.00	French Toast Sticks	\$3.50
Texas Style French Toast	\$3.50	Croissant French Toast	\$3.50
Belgium Waffles	\$3.50	Home Fries	\$3.50
Buttermilk Pancakes	\$3.50	Smoked Bacon	\$3.00
Maple Leaf Sausage	\$3.00	Grilled Rosemary Ham	\$3.00

Breakfast Packages

Package 1

Assorted Bagels, Housemade Muffins, Miniature Danish, Coffee & Assorted Juices.

\$9.00

Package 2

Assorted Bagels, Freshly Cut Fruit Salad, Housemade Muffins, Miniature Danish, Coffee & Assorted Juices.

\$9.95

Package 3

Scrambled eggs, Crispy Bacon or Sausage Links, Cinnamon French Toast, Home Fried Potatoes, Assorted Juices

\$12.95

Package 4

Scrambled eggs, Crispy Bacon or Sausage Links, Assorted bagels, Freshly Cut Fruit, Home Fried Potatoes, Coffee & Assorted Juices

\$12.95

Package 5

Scrambled eggs, Crispy Bacon or Sausage Links, Assorted Bagels, Homemade Muffins, Cinnamon French Toast, Home Fried Potatoes, Coffee Assorted Juices

\$15.95

Package 6

Vegetable Frittata, Cinnamon French Toast, Crispy Bacon or Sausage Links, Grilled Rosemary Ham, Home Fried Potatoes, Assorted Bagels, Freshly Cut Fruit, Coffee & Assorted Juices

\$18.95

Diner Favorites

Cinnamon French Toast Sticks, Texas Style French Toast, Croissant French, Belgian Waffles, or Buttermilk Pancakes **\$3.50 per person**

Breakfast Sandwich

Scrambled Eggs with your choice of meat & cheeses served on a Croissant, English Muffin, or Bagel

\$6.00 each

Quiche

Whole Quiche made with your choice of vegetables and cheeses

\$17.95 each

Sandwiches

House Roasted Beef \$7.50

Caramelized Onions, Cheddar, Horse Radish

Turkey Club \$7.50

Bacon, Herb Mayo, Lettuce, Tomato

Black Forest Ham \$7.50

Swiss, Mustard Sauce, Lettuce, Tomato

Pastrami \$8.00

Swiss, Spicy Mustard, Lettuce, Tomato

Triple Trouble \$8.00

Roast Beef, Turkey, Ham, 1000 island, Lettuce, Tomato

Italian \$8.00

Salami, Sweet Capocollo, Roasted Peppers, Fresh Mozzarella, Lettuce, Tomato

BLT \$7.25

Bacon, Herb Mayo, Mozzarella, Lettuce, Tomato

Grilled Chicken BLT \$8.00

Provolone, Honey Mustard, Lettuce, Tomato

Classic Chicken Salad \$7.50

Herb Mayo, Lettuce, Tomato

Almond Chicken Salad \$7.50

Toasted almonds, sliced grapes, herb mayo

Grilled Chicken Caesar \$8.00

Shaved Parmesan, House made dressing

Chicken Cutlet \$8.00

Italian Breaded, Herb Mayo, Lettuce, Tomato

Tuna Salad \$7.50

Confetti Vegetables, Lettuce, Tomato

Mediterranean Vegetable \$7.25

Grilled Vegetables, Hummus, Lettuce, Tomato

Santa Fe Vegetable \$7.25

Grilled Vegetables, Black Bean Corn Salsa, Lettuce, Tomato

Sandwich Combo 1 \$8.50

Includes Choice of Sandwich, Beverage, and Bagged Chips

Sandwich Combo 2 \$8.50

Includes Choice of Sandwich, Beverage, Pasta Salad, and Bagged Chips

Finger Sandwiches

(\$23 per dozen)

House Roast Beef - Italian - Classic Chicken Salad

Black Forrest Ham - Turkey - Almond Chicken Salad

Grilled Chicken Caesar - Tuna Salad



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5 Large Tray (25 - 30) \$30

Gorgonzola Gravy

Dip

Chili Dip

Gallo

Crisp Tostadas with Spinach Artichoke Dip

Soup

(Gallon serves 8-10 ppl)

Homemade Chicken - \$33

Lentil - \$32

American Chop Suey - \$33

Pasta Fagioli - \$33

Butternut Squash - \$38

Italian Wedding - \$39

New England Clam Chowder - \$41

Manhattan Clam Chowder - \$41

Rhode Island Clam Chowder - \$41

Pizza

(Choice of Grilled Flat Bread \$17 or Herb Focaccia Bread \$19 each)

Margherita

Sliced Tomatoes, Fresh Mozzarella, Basil

Classic Cheese

Marinara, Mozzarella Cheese

Pepperoni

Marinara, Mozzarella Cheese, Pepperoni

Garden Vegetable

Seasonal Vegetables

Three Cheese

Fresh Herbs, Garlic Oil, Crushed Red Pepper

BBQ Chicken

Caramelized Onions, Jack Cheese

Buffalo Chicken

Tossed in our own hot sauce, gorgonzola

Spinach

Fresh Baby Spinach, Feta Cheese

Meat 2 Meat

Marinara, Mozzarella Cheese, Bacon, Sausage, Meatball, and Pepperoni

Salads

Classic Garden

Cherry tomatoes, Cucumbers, Red Onions, Julienne, Carrots, Italian Vinaigrette

Small \$33 | Medium \$44 | Large \$55

Spinach

Baby Spinach, Chipolte Honey Pecans, Crumbled Gorgonzola, Cranberries, Balsamic Vinaigrette

Small \$33 | Medium \$44 | Large \$55

Classic Caesar

House made Dressing, Shaved Parmesan, Garlic, Croutons

Small \$33 | Medium \$44 | Large \$55

Baby Spinach

Julienne Garden Vegetables, Chipotle Honey Pecans, Crumbled Goat Cheese

Small \$33 | Medium \$44 | Large \$55

Classic Cob

Apple - wood Smoked Bacon, Chopped, Tomatoes, Crumbled Gorgonzola, Grilled Sliced Chicken, Hard Boiled Egg, Creamy Bleu Dressing

Small \$38 | Medium \$49 | Large \$60

Athens Garden

Greek Olives, Chopped Tomatoes, Chopped Cucumbers, Crumbled Feta, Pepper Rings, Red Wine Vinaigrette

Small \$38 | Medium \$49 | Large \$60

Caprese Salad

Sliced Beef Steak Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Aged Balsamic Glaze

Small \$38 | Medium \$49 | Large \$60

Millonzi's Pasta Salad

Twisted Pasta, Red Peppers, Tomatoes, Red Onions, Artichoke Hearts, Black Olives, Shaved Parmesan Cheese, Fresh Parsley, Italian Vinaigrette

Small \$38 | Medium \$49 | Large \$60

Grilled Vegetable Pasta Salad

Bowtie Pasta, Garden Vegetables, Basil Vinaigrette

Small \$38 | Medium \$49 | Large \$60

Red Bliss Potato Salad

Diced Celery, Red Onion, Light Aioli Dressing

Small \$33 | Medium \$44 | Large \$55

Loaded Baked Potato Salad

Crispy Bacon, Cheddar Cheese, Scallion Dressing

Small \$33 | Medium \$44 | Large \$55

Grilled Vegetable Antipasto Platter

Zucchini, Summer Squash, Red and Green Peppers, Onions, Asparagus, Mushrooms, Crumbled Goat Cheese, and Balsamic Glaze

Small \$33 | Medium \$44 | Large \$55



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Prosciutto, Sopressata, Genoa Salami, Hot Capicola, Mortadella, Pepperoni, Fresh Mozzarella, Provolone Cheese, Roasted Red Peppers, Mixed Olives, Marinated Artichoke Hearts, Stuffed Cherry Peppers, Served over a bed of Mesculan Greens Small \$68 | Medium \$100 | Large \$145

Grilled Vegetable Antipasto Platter Zucchini, Summer Squash, Red and Green Peppers, Onions, Asparagus, Mushrooms, Crumbled Goat Cheese, and Balsamic Glaze
Small \$33 | Medium \$55 | Large \$75

American Deli Platter

Sliced Turkey, Ham, Roast Beef, White Albacore Tuna Salad, American Cheese, Swiss Cheese, Lettuce, Tomato, Assorted Gourmet Rolls
Small \$48 | Medium \$80 | Large \$112

New York Style Deli Platter

Sliced Turkey, Ham, Genoa Salami, Roast Beef, Pepperoni Chips, Yellow American Cheese, White American Cheese, Swiss Cheese, Provolone Cheese, Lettuce, Tomato, Assorted Gourmet Rolls
Small \$48 | Medium \$80 | Large \$112

Italian Deli Platter

Prosciutto, Sopressata, Genoa Salami, Hot Capicola, Mortadella, Pepperoni, Fresh Mozzarella, Provolone Cheese, Roasted Red Peppers, Assorted Gourmet Rolls
Small \$48 | Medium \$80 | Large \$112

Crudite Platter

An Assortment of fresh Seasonal Vegetables, Served with a Homemade Vegetable Dip
Small \$33 | Medium \$55 | Large \$78

Finger Foods

- Bruschetta with Tomato, Mozzarella and Basil** \$22 per dozen
- Parmesan Cheese Straws** \$16 per dozen
- Spanikopita** \$22 per dozen
- Assorted Mini Wraps** \$26 per dozen
- Mini Crab Cakes** \$26 per dozen
- Quesadillas(Buffalo Chicken, Traditional, or Italian)** \$13 each
- Chicken Drumettes(Buffalo, BBQ, or Plain)** \$21 per dozen
- Vegetable Spring Rolls** \$24 per dozen
- Jumbo Shrimp Cocktail** \$3 each
- Maple Glazed Bacon Wrapped Scallops** \$26 per dozen
- Italian Stuffed Mushrooms** \$20 per dozen
- Baked Stuffed Shrimp** \$4 each

Pasta

Pink Vodka

Delicate Sauce made with Garlic, Vodka, Crushed Tomatoes, and Finished with Cream
Half pan \$40 | Full Pan \$78

Baked Pasta

Our Pink Vodka Sauce with Baby Spinach, Roasted Peppers, and Mozzarella
Half pan \$42 | Full Pan \$79

Bolognese

Classic Sauce of Beef, Pork, Vegetables, Tomatoes, and a Touch of Cream
Half pan \$42 | Full Pan \$79

Shrimp Millonzi

Pan Seared Shrimp and Asparagus in a Sun Dried Tomato Pesto Cream Sauce
Half pan \$58 | Full Pan \$95

Puttanesca

Tomatoes and Garlic Simmered with Anchovies,
Half Pan \$44 | Full Pan \$80

Primavera

Seasonal Vegetables Tossed with a Garlic White Wine Sauce and Finished with Parmesan
Half pan \$42 | Full Pan \$79

Baked Macaroni & Cheese

Half pan \$42 | Full Pan \$79

Classic Meat Lasagna

Half pan \$58 | Full Pan \$100

Garden Vegetable Lasagna

Half pan \$58 | Full Pan \$100

Eggplant Parmesan

Half pan \$68 | Full Pan \$90

Chicken Fra Diavolo

Grilled Chicken Sautéed in a Spicy(mildly hot) Red Sauce
Half Pan \$53 | Full Pan \$85

Side Dishes

Half Pan (10 - 12) | Full Pan (25 - 28) Half \$35 | Full \$70

Classic Mashed Potatoes

Butter Garlic Mashed Potatoes

Spinach & Artichoke Mashed Potatoes

Candied Sweet Potatoes

Herb Roasted Potatoes

Dijon Spiked Potatoes

Traditional Bread Stuffing

Rice Pilaf

Wild Rice With Vegetable Confetti

Grand Marnier Caramelized Carrots

Steamed Broccoli

Grilled Zucchini and Squash

Green Beans Almondine

Roasted Seasonal Vegetables



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Half pan \$53 | Full Pan \$90

Chicken Parmesan

Breaded Chicken Cutlet topped with Marinara and Melted Mozzarella

Half pan \$53 | Full Pan \$90

Chicken Marsala

Sautéed Chicken Breasts and Mushrooms deglazed with Marsala Wine

Half pan \$53 | Full Pan \$90

Chicken Francaise

Sautéed Garlic and Shallots Deglazed with White Wine and Finished with Fresh Lemon Juice

Half pan \$53 | Full Pan \$90

Grilled Tuscan Chicken

Layered With Fresh Slices of Tomato and Mozzarella. Topped with Crumbled Bacon and Fresh Basil

Half pan \$58 | Full Pan \$95

Grilled Lemon Garlic Chicken

Served on a Bed of Sautéed Baby Spinach

Half pan \$53 | Full Pan \$90

Herb Roasted Chicken Quarters

Half pan \$52 | Full Pan \$79

Chicken Broccoli Casserole

Tender Chunks of White Meat Chicken, Broccoli Spears, and Rice Baked in a Cheesy Cream Sauce

Half pan \$53 | Full Pan \$90

Herb Roasted Turkey Breast

Served With Cranberry Relish

Half pan \$58 | Full Pan \$95

Rosemary Thyme Roasted Turkey

Served With Gravy

14-15lb \$110 | 19-20lb \$150

Pork

Asian BBQ Pork Loin

Half pan \$58 | Full Pan \$90

Stuffed Pork Loin with Spinach and Peppers

Half pan \$60 | Full Pan \$95

Wood Grilled Pork Loin

Half pan \$60 | Full Pan \$95

Sausage with Peppers and Onions

Half pan \$48 | Full Pan \$90

inished with Capers and Fresh

Beef

Braised Beef Sirloin Tips with Mushrooms

Half pan \$68 | Full Pan \$95

Grilled Sliced Mediterranean Steak

Marinated overnight in Red Wine, Balsamic Vinegar, Kalamata Olives, Pepper rings, Fresh Herbs

Half pan \$68 | Full Pan \$95

Grilled Sliced Cajun Steak

Half pan \$68 | Full Pan \$95

Traditional Meatballs and Marinara

Half Pan \$63 | Full Pan \$95

Whole Roasted Prime Rib

48 hour notice / Feeds 10 – 15 people

\$155

Whole Grilled Herbed Beef Tenderloin

48 hour notice / Feeds 8 – 12 people

\$189

Shepherd's Pie

Half pan \$47 Full Pan \$90

Seafood

(Price subject to market rate)

Grilled Salmon with Pineapple Salsa

Szechwan Salmon

Crab Stuffed Haddock with Classic Hollandaise Sauce

Traditional Baked Cod with Ritz Cracker Crust

Grilled Marinated Jumbo Shrimp

Sesame Encrust Ahi Tuna



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(25-30 ppl)

er

late Brownies

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Miniature Pastry Platter

An Assortment of Cream Filled Cannoli, Cream Puffs, and Petit Fours

Small \$32 | Medium \$53 | Large \$70

Gourmet Pick-up Pastry Platter

An Assortment of Single Serve Gourmet Pastries including Miniature sized Cheesecakes,

Assorted Tartlets, Fruit Mousse Cakes, and Petit Fours

Small \$42 | Medium \$63 | Large \$85

Chocolate Covered Strawberries

Succulent Strawberries Dipped in Creamy Milk, Dark, or White Confection

Small \$32 | Medium \$53 | Large \$75

Fresh Fruit Platter

Succulent Seasonal Fruit Served with a Yogurt Based Dip

Small \$37 | Medium \$58 | Large \$75

Single Serve Desserts

(Price Per Person)

Assorted Cookies	\$2.00
Brownies	\$2.00
Assorted Petit Fours	\$3.50
Sliced Fruit & Strawberries	\$2.75

Beverages

(Price Per Person)

Assorted Teas	\$2.25
Regular & Decaffeinated Coffee	\$2.25
Assorted Sodas (Coke® Products)	\$1.75
Assorted Juices	\$1.75
Bottled Water	\$1.50
Sparkling Water	\$2.25

Paper & Plastic \$1.75 per person

High Quality Plastic: Forks, Knives, Spoons, Plates, Bowls, and Serving Utensils

Paper: Napkins and To Go Containers

\$1.75

Rentals

(priced per party)

Chairs | Tables | Table Linens | Napkin Linens | Ceramic | Serving Bowls & Platters |
Chaffer Dishes (Including Sternos) | Serving Utensils | Drinking Glasses | Bar Equipment

Express Delivery

Delivered right to your door on high quality black plastic trays with clear domes and oven safe foil pans. This service also includes all needed serving utensils. Delivery charges starting at \$35.

Delivery with Set – Up

This service starts out with our uniformed staff delivering and setting up all your menu items on ceramic platters and bowls. This service also includes white linens for your serving tables and just enough décor to make a wonderful presentation. Deliveries with Set ó Up charges start at \$150 and includes pick up at the conclusion of your event. Chaffers, premium décor including risers, accent flowers and other rentals are available at an additional cost.

Staffed Event

This service option includes everything you need to give you and your guests a spectacular event to enjoy. Our professional staff will arrive at your venue, set up, serve, and breakdown leaving you with nothing to do except enjoy your time. Rentals not included.

Terms and Conditions

Please place orders by 4pm the prior day. Same day orders will not be guaranteed and may not be accepted. Minimum order is \$150. (Not including delivery fee)

Service Personnel

Our professional service personnel, which may include event supervisors, chefs, bartenders, and general utility crew, are available for your event. Please consult with your sales representative.

Cancellations

Cancellations require a 24 hour notice. Orders cancelled less than 24 hours prior to the event will result in a 100% charge to the client, including events cancelled due to inclement weather.

Billing

We accept all forms of major credit cards, checks and cash. Corporate accounts and credit terms are available at the discretion of our management team. Interest will be charged on outstanding balances beyond 30 days. Delivery charges apply to all orders and vary according to location.