

**BUILD YOUR OWN PASTAS
BY THE TRAY**

HALF TRAYS SERVE 8-12 PEOPLE
FULL TRAYS SERVE 18-22 PEOPLE

Half Trays \$40 / Full Trays \$75

Pick your **PASTA** and pick your **SAUCE**

PASTAS

Penne Rigate
Cavatelli
Cavatappi
Tortellini
Rigatoni
Pappardelle
Rotini
Orecchiette

SAUCES

Vodka
Bolognese
Marinara
Aglio e olio
Pesto
Béchamel
Primavera
Grilled Seasonal Vegetable

Macaroni & Cheese (VG) - cavatappi pasta with our three-cheese sauce
Half - \$40 / Full - \$75

Baked Stuffed Shells (VG) - jumbo shells stuffed with ricotta cheese, topped with marinara and mozzarella
Half - \$40 / Full - \$75

Baked Ziti Parmigiano (VG) - ziti mixed with ricotta, parmesan cheese and marinara sauce, topped with mozzarella cheese
Half - \$45 / Full - \$85

Baked Red Lasagna with Bolognese - traditional lasagna with ricotta, ground beef, marinara sauce and topped with mozzarella cheese
Half - \$50 / Full - \$95

Baked White Lasagna with Spinach and Béchamel (VG) - lasagna with béchamel and sautéed spinach topped with mozzarella cheese
Half - \$50 / Full - \$95

Cavatelli with Broccolini and Sausage - ricotta cavatelli with sautéed broccolini and Italian sausage
Half - \$50 / Full - \$95

Lobster Ravioli with Vodka Sauce - lobster and cheese ravioli tossed in our vodka sauce
Half - \$100 / Full - \$195

Shrimp Scampi - jumbo shrimp cooked with our creamy, white wine and lemon scampi sauce over a bed of linguini pasta
Half - \$80 / Full - \$150

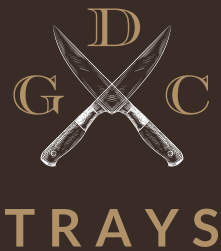
Short Rib Ragu over Pappardelle - our slow cooked braised short rib, shredded and mixed with our marinara sauce over a bed of pappardelle pasta
Half - \$80 / Full - \$160

Butternut Squash Ravioli (VG) - ravioli stuffed with fresh butternut, ricotta and parmigiano with a sage butter sauce
Half - \$55 / Full \$105

Portobello Mushroom Ravioli (VG) - ravioli stuffed with fresh portobello, ricotta and parmigiano with a mushroom cream sauce
Half - \$55 / Full \$105

(VG) Vegetarian (V) Vegan (DF) Dairy Free (GF) Gluten Free

Please ask if you need Staffing or Chafers for your event





TRAYS

TRAYS

Half size serves 8-12 people

Full Size serves 18-22 people

When ordering individual trays, Chaffers are not included but available for rent
+add Fresh Handmade Dinner Rolls to any order +\$10 per dozen

ENTREES

Roast Beef with Brown Gravy– slow roasted top round and sliced thin with herb gravy
Half – \$55 / Full– \$100

Baked Virginia Pitt Ham (DF, GF)– brown sugar and maple glaze
Half – \$55 / Full– \$100

Red Wine Braised Short Rib Over Creamy Asparagus Risotto – slow braised short rib to perfection, layered over asparagus risotto
Half – \$80 / Full – \$160

Hot or Sweet Italian Sausage, Onions & Peppers (DF, GF)– sauteed with fresh garlic and herbs de Provence with marinara sauce
Half – \$50 / Full – \$95

Smoked Turkey Breasts (DF) – dry rubbed and slow smoked served with a brown herb gravy
Half \$80 / Full \$155

Sliced Porchetta in A jus (DF, GF) – roasted pork rolled with fresh garlic and seasonings, sliced thin
Half – \$50 / Full – \$95

Arthur Ave Meatballs (GF) – pork, beef, red peppers, and parmigiano hand rolled meatballs in marinara
Half – \$55 / Full– \$100

Eggplant Parmigiana (GF) – thinly sliced eggplant, layered with mozzarella and parmigiano reggiano, topped with marinara
Half – \$55 / Full – \$105

Eggplant Rollatini (GF) – thinly sliced eggplant, stuffed with ricotta & Romano cheese, topped with marinara
Half – \$55 / Full – \$105

Grilled Marinated Flank Steak (GF)– SPG grilled and served with horseradish sauce
Half – \$85 / Full – \$165

Sheppards Pie (DF, GF)– ground beef, corn, peas, crushed tomato over creamy mashed potatoes
Half – \$50 / Full \$95

POULTRY

Half size serves 8-12 people
Full Size serves 18-22 people



TRAYS

Southern Fried Chicken– fried golden brown in our proprietary seasoning blend and served with Kansas City and Alabama white BBQ sauces

Half – \$52 / Full – \$100

Italian Roasted Chicken (GF)– chicken breasts, marinated with Italian herbs and seasoning, roasted,

and dusted with paprika

Half – \$50 / Full – \$95

Chicken Marsala – pan seared tenderloins, with freshly sautéed mushrooms and marsala wine sauce

Half – \$55 / Full – \$105

Chicken Piccata – pan seared tenderloins in a white wine sauce with lemon, butter, and capers

Half – \$55 / Full – \$105

Chicken Francaise – lightly breaded in a white wine, lemon, and butter sauce topped with capers

Half – \$55 / Full – \$105

Chicken Scarpiello– seasoned and fried tenderloins, with sweet red peppers and diced hot cherry

peppers, in a white wine sauce.

Half – \$55 / Full – \$105

Fried Chicken Cutlet– thinly sliced chicken breast, coated in Italian seasoned and panko breadcrumbs,

and fried to perfection

Half – \$52 / Full – \$100

Chicken Parmigiano– our traditional chicken cutlets topped with our marinara sauce, parmesan, and mozzarella cheese

Half – \$55 / Full – \$105

Balsamic Glazed Grilled Chicken Breast (GF)– chicken breasts, marinated in our apple-balsamic

vinaigrette, grilled with an aged balsamic drizzle

Half – \$52 / Full \$100

Seasoned Chicken Tenders (DF) – seasoned and fried to golden perfection.

Served with Kansas City BBQ and honey mustard dipping sauce

Half – \$52 / Full \$100

Roasted Stuffed Chicken Breast – Homemade stuffing, wrapped with thin sliced chicken breast

served with our herb gravy

Half – \$55 / Full – \$105

SEAFOOD

Half size serves 8-12 people

Full Size serves 18-22 people



TRAYS

Stuffed Sole with Seafood Stuffing– Crabmeat stuffing wrapped in fresh sole, drizzled in butter,

and dusted with old bay and paprika

Half – \$70 / Full – \$135

Shrimp Scampi – jumbo shrimp cooked with our creamy, white wine and lemon scampi sauce

over a bed of linguini pasta

Half – \$80 / Full – \$150

Stuffed Shrimp with Seafood Stuffing– colossal garlic and herb braised shrimp with our crabmeat stuffing with sherry wine reduction

Half – \$85 / Full – \$165

Nordic Grilled Salmon (GF) – 4oz salmon fillet, char-grilled and served with a lemon beurre-blanc

Half – \$85 / Full – \$165

Pan Seared Mahi Mahi (GF) – pan seared with our red chipotle chili sauce, served with mango salsa

Half – \$65 / Full – \$120

Salads

Garden Salad (DF, GF, V)– mixed greens, cherry tomato, carrots, red onion, peppers, cucumber, with red wine vinaigrette

Half – \$27 / Full – \$45

Beet & Goat Cheese Salad (GF, VG)– mixed greens, roasted red & golden beets, goat cheese and champagne vinaigrette

Half – \$35 / Full – \$55

Pumpkin Seed & Pomegranate Salad (GF, V)– our garden salad with feta, pumpkin seeds, and

pomegranate served with red wine vinaigrette

Half – \$35 / Full – \$55

Fresh Antipasto Salad (GF)–marinated artichoke hearts, red pepper, Genoa salami, olives, cherry tomato, feta cheese, and red wine vinaigrette over romaine

Half – \$35 / Full – \$55

Caesar Salad (VG)– garlic crostini, fresh shaved parmesan, and classic Caesar over romaine

Half – \$27 / Full – \$45



TRAYS

TACO LOCO MEXICAN

Half size serves 8-12 people

Full Size serves 18-22 people

Grilled Quesadillas – with Oaxaca melted cheese. Served with guacamole, pico, sour cream, and salsa (serves 10)

Cheese \$80 – Sautéed Market Vegetable \$100 – Chicken \$100

Fajita Bar – flour tortilla, sautéed onions, and peppers, lettuce, tomato, cheese, guacamole, pico, sour cream and salsa (serves 10)

Grilled Chicken Half – \$100 / Full – \$195 **Carne Asada Half** – \$100 / Full – \$195

Grilled Shrimp Half – \$120 / Full – \$230

Taco Bar – corn tortilla, lettuce, tomato, cheese, guacamole, pico, sour cream and salsa (serves 10)

Chicken Fresca Half – \$90 / Full – \$175 **Carne Asada Half** – \$90 / Full – \$175

Ground Beef Half – \$80 / Full – \$155 **Chipotle Shrimp Half** – \$100 / Full – \$195

Mini Empanadas – Spanish Picadillo Beef or Chicken with onions, peppers and cilantro

served with tomatillo verde

Half – \$30 / Full – \$55

Guacamole, Salsa, and Corn Chips – \$2.50pp

Yellow Spanish Rice (DF, GF, V)– rice with Spanish herbs, turmeric, tomatoes, and peppers

Half – \$30 / Full – \$55

Sweet Plantains (DF, GF, V)– fried golden brown, and served with tomatillo sauce

Half – \$30 / Full – \$55

Arroz Moro (DF, GF, V)– our yellow Spanish rice mixed with pinto beans

Half – \$30 / Full – \$55

LOCO BBQ

Half size serves 8-12 people
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TRAYS

Our BBQ meats come with dry rub, please request if you would like them sauced.

Choose two of our homemade BBQ Sauces

Kansas City (V, GF, DF) – classic sweet tomato, molasses, and brown sugar sauce

Carolina Gold (V, GF, DF)– zesty mustard brown sugar and vinegar-based sauce

Carolina Vinegar (V, GF, DF)– apple cider vinegar and red chili flake sauce

Alabama White (V, GF, DF)– tangy white BBQ sauce with a citrus, paprika, horseradish

Smoked Beer Can Chopped Chicken (DF, GF)– loco dry rubbed and smoked with cherry wood

Half – \$80 / Full – \$150

Dry Rub Smoked Chicken– Bone in Breast and Thighs (DF, GF)– loco dry rubbed and smoked with cherry wood

Half – \$75 / Full – \$145

House Smoked Pulled Pork (DF, GF)– loco dry rubbed and smoked with apple wood

Half – \$80 / Full – \$150

Low & Slow Beef Brisket (DF, GF) – loco dry rubbed and smoked over night with pecan wood

Half – \$90 / Full – \$175

Smoked Turkey Breast (DF, GF) – loco dry rubbed and smoked with cherry wood

Half – \$80 / Full – \$150

Smoked Wings – Buffalo or BBQ (GF)– Loco dry rubbed and smoked with cherry wood and deep fried with your choice of sauce. Ranch dipping sauce

Half – \$55 / Full – \$105

St. Louis Ribs (GF, DF) – loco dry rubbed and pecan wood smoked

Half – \$80 / Full – \$150

Baby Back Ribs (GF, DF) – loco dry rubbed and pecan wood smoked

Half – \$80 / Full – \$150

Smoked Shiitake Fable (V, GF, DF) – loco dry rubbed and smoked with apple wood

Half – \$60 / Full – \$120

+ BBQ Sauce by the pint \$10

SIDES

Half size serves 8-12 people

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TRAYS

Mac and Cheese– cavatappi pasta with our three-cheese sauce

Half – \$38 / Full – \$70

Mexican Street Corn Salad (DF, GF) – fire-roasted corn mixed with roasted peppers, pico de gallo, cilantro

and topped with crumbled cotija cheese

Half – \$30 / Full – \$55

Smoked BBQ Bacon Baked Bean (DF, GF)– Baked beans tossed in our house made sweet BBQ sauce with thick

cut hickory smoked bacon

Half – \$30 / Full – \$55

Bacon & Horseradish Mashed Potato (GF)– creamy Yukon gold mashed potatoes mixed with hickory

smoked bacon, horseradish, sautéed onion, cheddar cheese and chives

Half – \$40 / Full – \$70

Potato Salad (DF, GF, VG)– house-made potato salad with chopped hard-boiled egg, mayonnaise, mustard, and relish

Half – \$30 / Full – \$55

Cole Slaw (DF, GF, VG)– shredded green cabbage and carrot, tossed in our sweet and sour marinade

Half – \$30 / Full – \$55

Fresh Fruit Salad (DF, GF, V)– diced watermelon, honey dew, cantaloupe, pineapple, red grapes, and strawberries

Half – \$30 / Full – \$55

Rotini Pasta Salad (VG)– tri-color rotini with basil, mozzarella pearls, cherry tomatoes with balsamic and Italian dressing

Full – \$30 / Full – \$55 If upgrade to tortellini +\$5

Mediterranean Orzo Salad (VG) – orzo mixed with diced cucumber, red onion, bell pepper, garlic, and feta

Full – \$30 / Full – \$55

Herb Roasted Fingerling Potatoes (GF, VG)– tri-color fingerling potatoes, roasted in butter, EVOO,

and herbs de Provence. Vegan option available

Half – \$35 / Full – \$65

Potatoes Au Gratin (GF, VE)– sliced and layered potatoes with a light cream sauce, topped with

cheddar and jack cheese blend

Half – \$35 / Full – \$65

Sides Continued

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TRAYS

Rice Pilaf (DF, GF, V) – long grain rice and orzo pasta, mixed with peas Italian herbs and seasonings

Half – \$30 / Full – \$55

Arroz Moro (DF, GF, V) – our yellow spanish rice mixed with pinto bean

Half – \$30 / Full – \$55

Sweet Plantains (DF, GF, V)– fried golden brown, and served with tomatillo sauce

Half – \$30 / Full – \$55

Green Beans with Blistered Grape Tomatoes (GF, VG)– blanched with fresh garlic butter and EVOO.

Vegan option available

Half – \$35 / Full – \$65

Fresh Broccoli and Carrot Medley (GF, VG)– blanched with fresh garlic butter and EVOO.

Vegan option available

Half – \$35 / Full – \$65

Grilled Seasonal Vegetables (GF, VG)– grilled yellow and green zucchini, spanish onions, and eggplant,

topped with fire roasted red pepper. Vegan option available

Half – \$35 / Full – \$65

Roasted Brussels Sprouts (GF, DF)– oven roasted with garlic and hickory smoked bacon drizzled with hot honey

Half – \$35 / Full – \$65

Pan Roasted Broccolini & Garlic (GF, VG)– with fresh garlic butter and EVOO. Vegan option available

Half – \$35 / Full – \$65

Asparagus, Porcini, and Pancetta Risotto (GF)– roasted asparagus and porcini mushrooms with sauteed

pancetta in a creamy risotto

Half – \$35 / Full – \$65

Corn Bread – with whipped honey butter

Half – \$20 / Full – \$35



SWEETS & TREATS

ENJOY THE TASTE OF HOMEMADE GOODNESS.

Dave's Homemade Assorted Cookies
Chocolate Chip, Oatmeal Raisin, Sugar
\$ 2 . 0 0 p p

Homemade Fudge Brownie
\$ 2 . 0 0 p p

Homemade Apple, Peach, Blueberry Crisp with
Whipped Cream
\$ 4 . 0 0 p p

Banana Pudding
\$ 3 . 5 0 p p

Assorted Macaron Cookies
\$ 4 . 0 0 p p

Assorted Mini Dessert Cups: Lemon, Chocolate
Mousse, Tiramisu and Berry
\$ 3 . 5 0 p p

Mini Fruit Tarts & Lemon Bars
\$ 3 . 5 0 p p

Churros - cinnamon sugar donut sticks
\$ 1 . 5 0 p p

Coffee & Tea Station
\$ 2 . 0 0 p p