

## Catering Menu

### Large Pizzas

#### **Margherita \$21**

Pomodoro, fresh mozzarella, basil, Grana Padano.

#### **Cheese \$18**

Pomodoro, mozzarella, Grana Padano

#### **Pepperoni \$21**

Pomodoro, Mozzarella, Sliced Pepperoni.

#### **Spinach and Goat Cheese \$23**

Pomodoro, Mozzarella, Spinach, Sweet tomatoes, Mushrooms, Goat cheese.

#### **White Pizza \$23**

Fresh Mozzarella, Basil, Roasted Onions, Ricotta, Pistachio, Grana Padano, Truffle Oil

#### **Mushrooms \$21**

Pomodoro, Mozzarella, Mushrooms.

#### **Sausage \$22**

Pomodoro, Mozzarella, Italian Sausage

#### **Prosciutto and Arugula \$27**

Pomodoro, Fresh Mozzarella, Prosciutto, Fresh Arugula, Grana Padano.

#### **Calabresa \$23**

Pomodoro, Mozzarella, Smoked Calabrese, Sliced Onions, Kalamata Olives.

#### **Chicken Catupiry \$24**

Pomodoro, Mozzarella, Shredded rosemary chicken, Catupiry Chesse, Grana Padano.

## **Sandwich Platters (10 Guests)**

### **Veggie \$35**

Roasted zucchini, tomato sauce, spinach, sweet tomatoes, goat cheese, mushrooms, and pesto sauce.

### **Smoked sausage \$37**

Sliced calabrese sausage, tomato sauce, mozzarella, onions, kalamata olives, fresh arugula and extra virgin olive oil.

### **Pepperoni \$36**

Sliced pepperoni, tomato sauce, mozzarella, sliced onions, ricotta and hot honey

### **Meatballs \$38**

Tomato sauce, Meatballs, Mozzarella, Grana Padano, Ricotta

### **Barbecue Chicken \$37**

Shredded Barbecue Chicken, Creamy Coleslaw, Arugula.

### **Prosciutto \$40**

Sliced Prosciutto, Fresh Mozzarella,

Sweet tomatoes, Arugula, Grana Padano, Balsamic Glaze.

## **Large Salads (10 Guests)**

### **House \$35**

Mixed Greens, Fresh Mozzarella,

Sweet Tomatoes, Boiled Eggs, Kalamata Olives, Balsamic Vinaigrette.

### **Caesar \$32**

Romaine Lettuce, Croutons, Grana Padano, Caesar Dressing.

### **Burrata \$42**

Sweet Tomatoes, Kalamata Olives. Basil, Extra Virgin Olive Oil, Balsamic Glaze drizzle.

## **Artisan Charcuterie Boards**

Premium Meats, Cheeses, Fresh Fruits, Marinated Olives, Cornichons, Nuts, Crackers, Fruit Jam, Raw Honey.

**10 Guests - \$110 (Small)**

**20 Guests - \$200 (Medium)**

**30 Guests - \$300 (Large)**

## **Vegetarian Charcuterie Board**

Artisan Cheeses, Fresh Vegetables, Fresh Fruits, Marinated Olives, Cornichons, Nuts, Crackers, Hummus, Fruit Jam and Dipping sauce.

**10 Guests – \$90 (Small)**

**20 Guests - \$165 (Medium)**

**30 Guests - \$245 (Large)**

## **Drink Packages**

**Imported Beer** (12 bottles) \$30

**Domestic** (12 bottles) \$25

**Bottled Wine** (White or Red) \$25

**Seltzers** (12 Tequila and/or Vodka) \$25

## **KIDS MENU**

The kids' meal is included in the Explorer, Adventurer & Conqueror Party Packages; Please choose three options from the menu below:

### **Cheese Pizza 14"**

Pomodoro, Mozzarella, Grana Padano

### **Pepperoni Pizza 14"**

Pomodoro, Mozzarella, Pepperoni, Grana Padano

### **Chicken Tenders**

Air fryer Chicken Nuggets

### **Mozzarella Sticks**

Air Fryer Mozzarella Sticks

### **French Fries**

Air fryer French fries

### **Fruit Cups**

Assorted fruit

### **Veggie Platter**

Mix of fresh veggies and dips

### **Tater tots**

Air fryer tater tots.