



Session 73

CATERING PACKAGES



ITALIAN

CHICKEN PARMESAN

CHICKEN CUTLET, ROB'S MARINARA,
FRESH MOZZARELLA, SWEET BASIL

EGGPLANT PARMESAN

THIN CRISPY EGGPLANT, FRESH
MOZZARELLA, SWEET BASIL

MOZZARELLA EN CAROZZA

HOMEMADE FRIED MOZZARELLA,
ROB'S MARINARA

CHICKEN MARSALA

POUNDED CHICKEN BREAST, SAUTÉED
WILD MUSHROOMS, MARSALA REDUCTION

GNOCCHI BOLOGNESE

ALL BEEF BOLOGNESE SAUCE,
HOMEMADE GNOCCHI

MEATBALL SLIDERS

ALL BEEF, HOMEMADE MARINARA, FRESH
MOZZARELLA, WARM POTATO ROLLS

BAKED LASAGNA

BEEF BOLOGNESE, PARMESAN BÉCHAMEL,
ROB'S MARINARA, FRESH MOZZARELLA

BAKED ZITI

FRESH RICOTTA, SPINACH, ZUCCHINI
RAGOUT, ROB'S MARINARA

STEAK PIZZAIOLA +3

GRILLED HANGER, ROASTED ONIONS &
PEPPERS, FRESH VEAL REDUCTION

PORK SALTIMBOCCA

THIN POUNDED PORK TENDERLOIN, SHAVED
PROSCIUTTO, FRESH SAGE, WHITE WINE
BUTTER SAUCE

SIDES & SALADS

SAUTÉED SPINACH

GARLIC, SHALLOT, EVOO

CREAMY POLENTA

MUSHROOM RAGU, PARMESAN CRUST

TRI-COLOR

FRESH MESCLUN MIX, DICED TOMATO,
FRESH PARMESAN, LEMON OIL DRESSING

ROASTED SEASONAL VEGGIES

MELTED PARMESAN, BALSAMIC REDUCTION,
FRESH HERBS

THE GORGONZOLA

FRESH ARUGULA, CANDIED PECANS,
ORANGE SEGMENTS,
BALSAMIC VINAIGRETTE