

# WINTER CATERING MENU 2025

AVAILABLE JANUARY 27th - March 30th  
(72 Hours Notice Needed For All Orders)



## ————— *Breakfast* —————

### FRITTATA EGG BITES **G**

*12 Piece Minimum \$9.00 each*

Your choice between Caramelized Onion & Bacon or Spinach & Tomato with Red Pepper.  
Both made with light, fluffy seasoned eggs and Sharp White Cheddar Cheese

## ————— *Appetizers* —————

### MINI MEATBALLS

*40 meatballs \$90.00*

Mini meatballs in rich marinara, topped with creamy goat cheese for a savory, melt-in-your-mouth bite

### PROSCUITTO WRAPPED ASPARAGUS **G**

*36 spears per tray \$65.00*

Succulent asparagus wrapped in prosciutto.

### BRIE & PROSCUITTO CROSTINI

*2 dozen minimum \$50.00*

Our golden brown crostinis are topped with a signature brie spread, crispy prosciutto, and balsamic drizzle.

### HARVEST DIPS **V**

*serves 15-20 people \$125.00*

Butternut squash dip & roasted apple dip served with crostinis, pita chips and fresh vegetable selection

### MOZZARELLA MELON SKEWERS **G V**

*2 dozen minimum \$35.00*

Sweet, juicy melon skewered with fresh mozzarella.

### TOMATO & BASIL CROSTINI **V**

*2 dozen minimum \$45.00*

Toasted crostini topped with fresh ricotta, sundried tomato spread, vine ripe tomato and fragrant basil.

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# Appetizers

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## HOT HONEY SOPRESSATA FLATBREAD

*minimum of 6 trays \$25.00/ea  
served in 12 bite-sized pieces*

Flatbread with a crispy crust, topped with spicy-sweet honey, savory soppressata, and melted cheese

## CHICKEN PESTO FLATBREAD

*minimum of 6 trays \$25.00/ea  
served in 12 bite-sized pieces*

Crispy flatbread topped with juicy chicken, zesty pesto, and roasted tomatoes

## MARGHERITA FLATBREAD **V**

*minimum of 6 trays \$22.00/ea  
served in 12 bite-sized pieces*

Classic Margherita flatbread with a crisp crust, topped with fresh mozzarella, juicy tomatoes, and fragrant basil

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# BYO Bars

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## MAC & CHEESE BYO BAR

*20 person minimum \$25.00 pp*

Create your own mac and cheese masterpiece! Start with creamy mac, then add your favorite toppings like bacon, chicken, fresh veggies, hot sauce, and more for a fully customizable comfort food fix.

## LOADED BAKED POTATO & CHILI BAR

*20 person minimum \$25.00 pp*

Choose a fluffy baked potato with a bowl of beef, turkey, or vegetarian chili. Top it with Vermont cheddar, shredded chicken, carnitas, sauteed mushrooms, pickled red onions, pico, guacamole, broccoli, and crema!

## BAKED POTATO & CHILI BAR

*10 person minimum \$16.00 pp*

Hot russet baked potatoes accompanied by all of your favorite toppings including steamed broccoli, bacon, cheddar, butter, sour cream, and scallions. Paired with your choice of beef, turkey, or \*organic vegetarian chili.\*



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# Entrees

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## BUTTERNUT SQUASH RAVIOLI **V**

*serves 10 people \$175.00*

Ravioli filled with roasted butternut squash and ricotta, take center stage in this comforting dish. Tossed in our luscious Brown Butter Sage Sauce is topped with fresh sage leaves.

## THREE-CHEESE LASAGNA **V**

*serves 10 people \$160.00*

Tender lasagna noodles layered with ricotta, Parmesan and mozzarella cheeses and finished with our house pomodoro sauce. Served with freshly baked rolls.

## ITALIAN BUFFET

*20 person minimum \$25.00 pp*

Choice of 2 entrees from the selection of chicken picatta, chicken parmesan, pesto primavera or eggplant parmesan. Served with your choice of salad (Farmer's or Casaer) and dinner rolls.

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# Soups

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## BEEF STEW **G**

*serves 10 people \$125.00*

Seared Angus beef, thickly-cut potatoes, pearl onions, diced turnips, tender carrots and green peas simmered in a rich beef stock and red wine reduction

## TOMATO BASIL **G** **V**

*serves 10 people \$100.00*

Slow-simmered crushed tomatoes and ribbon-cut basil in a flavorful vegetable stock with extra virgin olive oil and a pinch of sea salt.

## CHICKEN CORN CHOWDER **G**

*serves 10 people \$100.00*

Slow-simmered chicken, sweet corn, tender potatoes and bell peppers in a roux-thickened chicken stock with a touch of light cream and a blend of Southwestern spices.

## CLAM CHOWDER

*serves 10 people \$125.00*

Authentic New England Clam Chowder, thick and rich, made with sweet cream and flavorful clam broth, loaded with chunks of clams, potatoes and spices

# Side Dishes

## CORN BREAD

*served by the dozen \$36.00*

Rich & moist freshly baked, semi-sweet cornbread.



## SWEET POTATOES

*serves 10 as a side \$65.00*

Seasoned sweet potatoes diced and roasted with parsley and honey. Served cold.



# Beverages

## CLASSIC HOT CHOCOLATE BAR

*10 person minimum \$8.00 pp*

Hot Chocolate served with just the right amount of delicious seasonal toppings Whip Cream Peppermint Candy Cinnamon Marshmallows Sprinkles Toffee Chips

## THE ULTIMATE GOURMET HOT CHOCOLATE BAR

*10 person minimum \$15.00 pp*

Rich fudge swirl hot chocolate paired with fresh whipped cream, chocolate stirring spoons, churros, peppermint candy, cinnamon marshmallows, sprinkles, toffee chips, white chocolate chips, and marshmallow squares.

## HOT CHOCOLATE

*serves 10 people \$35.00*

A cozy box of hot chocolate, ready to serve and perfect for sharing! Rich, creamy, and made with real cocoa,

# Desserts

## PUMPKIN CHEESECAKE

*12 slices \$80.00*

Delight in a gluten-free pumpkin cheesecake, featuring a creamy pumpkin-spiced filling atop a buttery, crumbly crust, perfect for the season.

## TIRAMISU CUPS

*10 person minimum \$6.50/ea*

Layers of delicate ladyfinger biscuits delicately soaked in espresso, rich mascarpone cheese and dusted with cocoa. Elegantly presented in a single-serving cup.