

WINTER 2026 CATERING MENU

AVAILABLE 01/05-03/27



*Italian Buffet — Chicken Parmesan*

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# Breakfast

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## EGG FRITTATAS

*6 person minimum \$10 per person* **G**

Your choice between sautéed broccoli or roasted cherry tomatoes combined with Cabot sharp cheddar and light, fluffy seasoned eggs.

## CHIA BOWLS

*10 person minimum \$20 per person* **V**

Build your own chia seed bowls with velvety coconut milk, pure maple syrup and vanilla, then top it off with assorted berries, sliced almonds, granola, and toasted coconut.

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# Appetizers

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## MINI MEATBALLS WITH RAGU & GOAT CHEESE

*40 mini meatballs for \$100*

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

## PROSCUITTO WRAPPED ASPARAGUS

*36 spears for \$65* **G**

Tender asparagus spears wrapped in savory prosciutto and roasted to perfection. Garnished with our cheese blend.

## MOZZARELLA MELON SKEWERS

*2 dozen minimum \$35 per dozen* **G V**

Sweet, juicy melon skewered with fresh mozzarella.

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# Soups & Salads

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## TOASTED ALMOND QUINOA SALAD

*serves 10 as a side for \$65* **G V**

Quinoa, corn, green beans, tomato, red onion, minced garlic, toasted almonds and feta cheese tossed in a lemon basil vinaigrette.

## MONTEREY CHOPPED SALAD

*serves 10 as a side for \$65* **G V**

Romaine, shredded carrots, diced tomatoes, feta cheese, hardboiled eggs, raisins, pumpkin seeds, edamame and Italian dressing.

## ITALIAN WEDDING

*serves 10-12 for \$100*

Tender meatballs and miniature acini di pepe pasta in a handcrafted chicken stock with spinach, onions, olive oil and sautéed garlic.

## ORGANIC TOMATO BASIL BISQUE

*serves 10-12 for \$100* **G V**

Slow-roasted organic tomatoes blended with velvety cream and aromatic basil for a smooth, comforting take on a beloved classic.

## CLAM CHOWDER

*serves 10-12 for \$100*

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

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# Build-Your-Own

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## BAKED POTATO & CHILI BAR

10 person minimum \$18 per person **G** **V**

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.\*

## LOADED BAKED POTATO & CHILI BAR

20 person minimum \$26 per person

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

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## Entrees

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### BUTTERNUT SQUASH RAVIOLI

serves 10 people for \$160 **V**

Ravioli filled with roasted butternut squash, pumpkin and ricotta. Our rich Brown Butter-Finished with our sage sauce with sautéed mushrooms. Served with freshly baked rolls.

### ITALIAN BUFFET

20 person minimum for \$26 per person

Choice of 2 entrees from the selection of chicken picatta, chicken parmesan, pesto primavera or eggplant parmesan. Served with your choice of salad (Tuscany or Caesar) and freshly baked rolls.

### THREE-CHEESE LASAGNA

serves 8-10 people for \$120

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

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## Side Dishes

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### PENNE MARINARA

serves 10-12 as a side \$50 **V**

Classic penne pasta tossed in rich marinara sauce with a hint of garlic and herbs.

### SAUSAGE & MEATBALLS

serves 10-12 as a side \$125

Savory Italian sausage and tender meatballs in a rich tomato sauce, seasoned with garlic and herbs.

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## Beverages

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### HOT CHOCOLATE

*serves 10 per box \$35* **V**

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

### CLASSIC HOT CHOCOLATE BAR

*10 person minimum \$10 per person* **V**

Hot Chocolate served with delicious seasonal toppings whip cream, peppermint candy, cinnamon, marshmallows, sprinkles, toffee chips.

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## Desserts

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### INDIVIDUAL RED VELVET CAKES

*10 person minimum \$8 per person* **V**

Moist red velvet mini cakes layered with tangy cream cheese frosting in a perfect individual size.

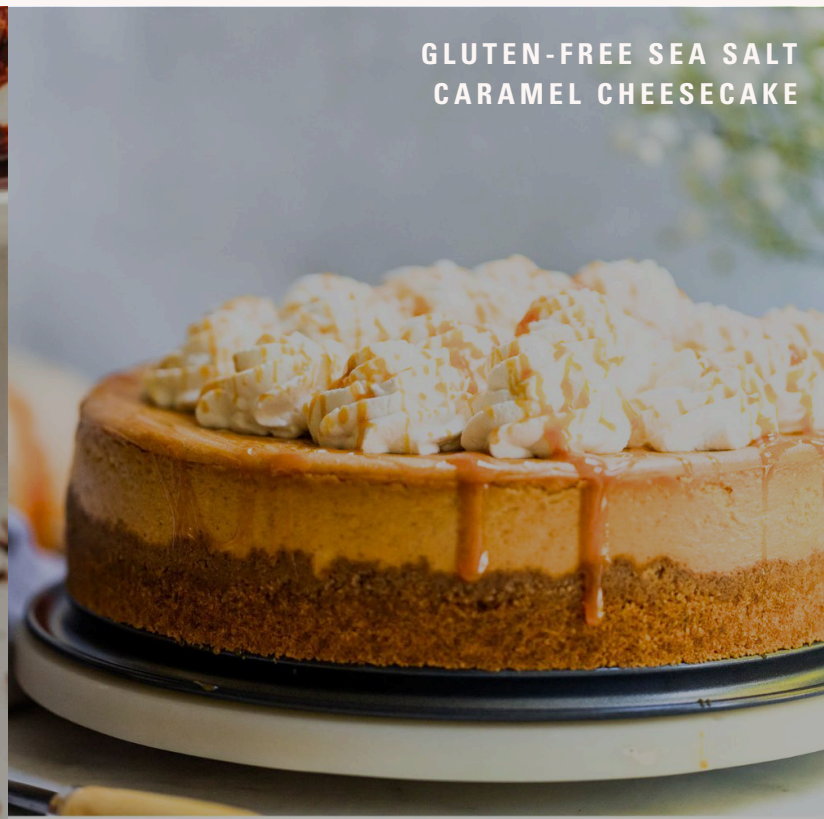
### GLUTEN-FREE SEA SALT CARMEL CHEESECAKE

*12 slices for \$85* **V G**

Creamy gluten-free cheesecake drizzled with buttery caramel and finished with a delicate sprinkle of sea salt.



HOT CHOCOLATE BAR



GLUTEN-FREE SEA SALT  
CARMEL CHEESECAKE