



440-669-6418

Off Premise Catering Specialists

Morning Service

Assorted Continental

Muffins, Danish, Assorted Scones, Fresh
Seasonal Fruit Display, Coffee Service,
Fruit Juice & Bottled Water

\$7.95 Per Person

Light Start

Breakfast Bars & Granola Bars, Whole
Fruit, Coffee Service & Bottled Water

\$7.00 Per Person

Hot Breakfast

Bacon, Sausage, Scrambled Eggs, Breakfast
Potatoes, Fresh Seasonal Fruit Display

\$8.50 Price Per Person

Ask About Customized Options



Appetizers

Fresh Fruit Display	3.00
Fresh Vegetables with Dip	2.75
Sausage with Peppers & Onions	3.25
Jumbo Shrimp Cocktail	6.25
Imported Cheese & Crackers	3.75
Stuffed Banana Peppers	3.25
Crab Stuffed Mushrooms	3.75
Sausage Stuffed Mushrooms	2.75
Crab Cakes	6.00
Italian Wedding Soup	2.75
Chicken Tenders	3.25
Coconut Shrimp	3.75
Bacon Wrapped Water Chestnuts	2.50
Anti- Pasta Skewers	3.50

Appetizer Packages

Package A -\$24

Imported Cheese & Crackers ,Fresh Fruit Display

Fresh Vegetable Display, Coconut Shrimp

Teriyaki Chicken Skewers ,Carved London broil with Hard Rolls Passed Ramaki & Mini

Spring rolls

Package B \$29

Arrangement of Fresh Fruit, Veggies, Imported Cheese & Crackers Homemade Nacho &

Salsa Bar, Passed Cajun Lamb Chops

Passed Belgian Endive with Baba Ganoush, Carved Prime Rib with Ciabatta, Anti Pasta

Skewers, Mini Chicken Kabobs

Package C-\$22

Imported Cheese & Crackers, Jumbo Shrimp Cocktail, Coconut Chicken

Skewers ,Tomato Bruschetta, Passed Assorted Canapés, Fresh Fruit Display ,Assorted

Mini Pastries

Package D- \$23.00

Imported Cheese & Crackers Passed, Mini Crab Cakes w/Remoulade Anti Pasta Skewers,

Fruit Kabobs, Sausage Stuffed Mushrooms ,Thai Chicken Skewer

Sandwiches & Wraps

Executive Sandwich Tray

Assorted Sandwiches on
Fresh Baked Bread
Garden Salad
Assorted Chips
Homemade Cookies
Assorted Beverages
\$12.00 Per Person

Boxed Lunches

Turkey, Chicken Salad, or
Ham on assorted Breads,
Wraps served with
Whole Fruit
Chips
Cookie
Bottled Water
\$10.00 Per Person
*Can Customize

Hot Lunch Menu

Hot Lunch Menu

Main Entree

Two Side Selections

Salad Selection

Cookies & Brownies

\$13.00 Per Person - One Entree

\$16.00 Per Person - Two Entrees

Chicken Selections:

Lemon Chicken

Chicken Parmesan

Stuffed Chicken

Chicken Marsala

Chicken A La Tosca

Chicken Cutlet

Beef Selections:

Roast Beef with Demi Glaze

Roast Beef Au Jus

Turkey Selection:

Slow Roasted Turkey Breast

Pork Selections:

Pork with Mushroom Sauce

Slow Roasted Pork Loin

Pork with Apple Bread Stuffing

BBQ Pork Loin

Seafood Selections:

Baked Salmon

Baked Cod

Golden Tilapia

Salad Selections:

Garden Salad

Caesar Salad

Fruit Salad

Spring Mix Salad

Side Selections:

Roasted Red Skin Potatoes

Garlic Mashed

Seasonal Vegetables

Pasta Marinara

Pasta Sicilian

Rice Pilaf

Food Stations



Salad Bar Station

Fresh Iceberg & Romaine Lettuce
Fresh Tomato, Cucumber, Cheese, Black Olives, Croutons
& Dressings.
Premium Meats & Seafood @ Market Price
Additional Toppings \$.75
\$4.25 Per Person

Pasta Station

Penne Pasta
Choice of Marinara, Alfredo,
Blush or Garlic & Olive Oil
Toppings: Peppers, Onions, Mushrooms, Sausage &
Broccoli
Premium Meats & Seafood @ Market Price
\$9.00 Per Person (Includes Chef Service)

Carving Station

Served with Horseradish Sauce & Hard Rolls
Beef Tenderloin ***\$9.00 Per Person***
Prime Rib ***\$8.00 Per Person***
Slow Roasted Turkey ***\$6.50 Per Person***
Smoked Honey Glazed Ham ***\$6.50 Per Person***

Mashed Potato Bar Station

Creamy Garlic Mashed Potatoes
Cheese, Bacon, Butter, Sour Cream, Chives, Broccoli,
Olives, Peppers, Grilled Chicken
Martini Glasses
Premium Meats & Seafood @ Market Price
\$8.00 Per Person



Appetizer Station

Fresh Fruit Kabobs
Imported Cheese & Crackers
Anti Pasta Skewers
Chicken Fingers
Bacon Wrapped Water Chestnuts
\$9.00 Per Person

Dessert Station

Assorted Mini Pastries
Assorted Mousse Desserts
Assorted Cakes & Cookies
\$8.00 Per Person

Grill Packages

Package A

Fresh Fruit Display
Steak Burgers &
Hot Dogs
Potato Salad
Macaroni Salad
Fresh Cookies
\$15.95

Package B

Fresh Fruit Display
New York Strip Steak
BBQ Chicken
Roasted Red Skin Potato
Seasonal Vegetables
Garden Salad, Rolls & Butter
\$26.45

Package C

Fresh Fruit Display
New York Strip Steak
BBQ Ribs
Red and Gold Potato
Pasta Sicilian
Seasonal Vegetable
Caesar Salad, Rolls & Butter
\$30.45

Package D

Fresh Fruit Display
BBQ Pork Loin
Marinated Chicken
Roasted Red Skin Potato
Pasta Marinara
Seasonal Vegetables
Garden Salad, Rolls & Butter
\$25.95

Package E

Fresh Fruit Display
12oz New York Strip
Steak
Baked Potato with Sour
Cream and Butter
Garden Salad, Rolls &
Butter
\$24.95

Package F

Fresh Fruit Display
New York Strip Steak
Grilled Salmon
Red and Gold Potato
Pasta Sicilian
Seasonal Vegetable
Caesar Salad, Rolls & Butter
\$30.45

Clam Bakes

Dozen Clams, Cole Slaw, New England Clam Chowder,
Roasted Red Skin Potato, Rolls & Butter

With 1/2 Baked Chicken	\$ 26.95
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With NY Strip Steak	\$31.95
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Extra Clams	\$10.00
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Custom Dinner Packages

Main Entree
Two Side Selections
Salad Selection
Cookies & Brownies

\$17.95 Per Person - One Entree

\$21.95 Per Person - Two Entrees

Chicken Selections:

Lemon Chicken
Chicken Parmesan
Stuffed Chicken
Chicken Marsala
Chicken A La Tosca
Chicken Cutlet
Chicken Franchise

Beef Selections:

Roast Beef with Demi Glaze
Roast Beef Au Jus

Turkey Selection:

Slow Roasted Turkey Breast

Pork Selections:

Pork with Mushroom Sauce
Slow Roasted Pork Loin
Pork with Apple Bread Stuffing
BBQ Pork Loin

Seafood Selections:

Baked Salmon
Baked Cod
Golden Tilapia

Salad Selections:

Garden Salad
Caesar Salad
Fruit Salad
Spring Mix Salad

Side Selections:

Roasted Red Skin Potatoes
Garlic Mashed
Seasonal Vegetables
Pasta Marinara
Pasta Sicilian
Rice Pilaf

Wedding Packages

Wedding Feast Package A Wedding Feast Package B Wedding Feast Package C

Fresh Fruit Display
Lemon Chicken
Roast Beef With Demi Glaze
Roasted Redskin Potatoes
Pasta Marinara
Green Bean
Garden Salad
Rolls & Butter

\$32.95
Per Person

Fresh Fruit & Veggie
Display
Chicken Al A Tosca
Roast Beef with a
Burgundy Sauce
Twice Baked Potatoes
Seasonal Vegetables
Pasta Sicilian
Caesar Salad
Rolls & Butter

\$34.95
Per Person

Carved Prime Rib
Chicken Franchise
Red & Gold Potatoes
Seasonal Vegetables
Penne Ala Vodka
Seasonal Vegetables
Spring Salad Mix
Rolls & Butter

\$37.95
Per Person

Home Dinner Parties

Chicken: (\$17pp)

Chicken Parmesan

Chicken Marsala

Chicken Piccata

Chicken Française

Chicken Roberto(layered
chicken, Eggplant &
Cheese)

Chicken A la Tosca
(Dipped in imported
Cheese and Sautéed)

Pancetta wrapped Stuffed
Chicken (w/Cappers &
Tomato)

Salad (Included with
Entree w/Bread)

Caesar Salad

Garden Salad

Mediterranean Salad

Arugula Salad

Caprese Salad

Veal (\$25pp)

Veal Parmesan

Veal Piccata

Veal Tosca

Veal Florentine (with
Spinach & Mushrooms)

Beef (\$30pp)

Beef Tenderloin (Italian Rub)

Prime Rib (Slow Roasted)

Pork (\$20pp)

Pork Osso Boca

Tuscan Pork Tenderloin
(dijon , Fire roasted Red
Peppers)

Pork Rosa di Parma (stuffed
with Parmigiano-Reggiano
and prosciutto.)

Appetizers (\$7)

Stuffed Banana Peppers (Italian Sausage, Cream
Cheese)

Anti-pasta Skewers(Mushroom, Artichoke, Sun-dried
Tomato, Mozzarella)

Caprese Brushetta

Italian Sausage w/Peppers & Onions

Meatballs Marinara w/Garlic Balls

Italian Wedding Soup (\$5)

Crab or Sausage stuffed Mushrooms

Fish (\$22pp)

Seafood Stuffed Portabella

(Shrimp, Crab & Scallops with
Béchamel Sauce over Risotto)
Stuffed Scampies (Sweet Scampi
topped with Crab and Cheese)

Seafood Alfredo (Shrimp, Crab,
Scallops tossed with Fettuccini &
Alfredo)

Pan-Fried Salmon (Lemon -wine,
Fresh Basil & Tomato)

**Pasta (Included as a side dish or
\$15 as entree)**

Angel Hair Bolognese(can switch
pasta)

Pasta Sicilian(Sausage, Peppers,
Onions, Olive oil, Penne Pasta)

Mushroom Risotto

Gnocchi with A la Vodka Sauce

Lasagna

Fettuccini Alfredo

Cavatelli Marinara

BBQ Menu

Price includes 2 meats(Pulled Pork, BBQ Boneless Chicken) & 4 Sides , (Buns, BBQ sauces(3), Service, Setup, Cleanup, Paper Products, ... \$ 16.95pp.

Sides

Country Style Potato Salad , Creamy Coleslaw, BBQ Slaw, Pasta Salad, Scalloped Potatoes

Tossed Salad with Assorted Dressings, Hawaiian Coleslaw ,Farmpark Baked Beans (with 3 beans, BBQ, Ground Beef .. Delicious) ,House Baked Beans, Cheesy Au Gratin Potatoes

Buttered Corn Kernels , Slivered Almond Green Beans ,Sweet Corn on the Cob with Butter Shell Macaroni Salad ,Fresh Sliced Watermelon ,Smoky Macaroni and Cheese

Roasted Red Skin Potato,Seasoned JO-JO's ,Garlic Mashed Potato with cheddar

Additional Meats or Up Charge

Smoked Beef Brisket \$4.00 As additional

\$2.00 as up Charge

BBQ St Louis Ribs (2 bones) \$3.00 As Addition

Smoked Brauts \$2.00 As Additional

Smoked Beef Round \$4.00

as additional \$2.00 as up charge

Smoked Salmon \$4.00 as additional

\$ 2.00 as up charge

Smoked Prime Rib \$10.00 as additional

\$ 5.00 as up charge