**CLASSIC PASTA**

**RIGATONI ALLA SICILIANA**
- 1/2 Tray $39.95
- Full Tray $79.95
  - Rigatoni pasta with eggplant and mozzarella sautéed in Giovanna’s Signature tomato sauce and topped with basil.
  - Small hand rolled pasta with sweet roasted sausage and sautéed broccoli di rabe delicately tossed with a little lick.

**ORECCHIETTE**
- 1/2 Tray $44.95
- Full Tray $84.95

**PASTA ALLA PAPPA**
- 1/2 Tray $39.95
- Full Tray $79.95

**CLASSIC LASAGNA**
- 1/2 Tray $49.95
- Full Tray $89.95

**VEGETABLE LASAGNA**
- 1/2 Tray $44.95
- Full Tray $84.95

**PENNE VODKA SAUCE**
- 1/2 Tray $39.95
- Full Tray $74.95

**PASTA PRIMAVERA**
- 1/2 Tray $39.95
- Full Tray $79.95

**CAVATELLI WITH RED PEPPER**
- 1/2 Tray $34.95
- Full Tray $69.95

**ZITI WITH MADINA SAUCE**
- 1/2 Tray $29.95
- Full Tray $59.95

**KIDS PASTA**
- 1/2 Tray $24.95
- Full Tray $49.95

**ENTRÉES**

**Eggplant Parmigiano**
- 1/2 Tray $39.95
- Full Tray $79.95

**Shrimp Parmigiano**
- 1/2 Tray $39.95
- Full Tray $79.95

**Chicken Saltimbocca**
- 1/2 Tray $74.95
- Full Tray $149.95

**Veal Piccata or Marsala**
- 1/2 Tray $44.95
- Full Tray $89.95

**Chicken Parmigiano, Piccata, Marsala or Franaise**
- 1/2 Tray $44.95
- Full Tray $89.95

**Baby Back Ribs**
- 1/2 Tray $59.95
- Full Tray $119.95

**Flank Steak**
- 1/2 Tray $64.95
- Full Tray $129.95

**Stuffed Flank Steak**
- 1/2 Tray $69.95
- Full Tray $139.95

**Sausage & Peppers**
- 1/2 Tray $44.95
- Full Tray $89.95

**CLASSIC PASTA**

**Eggplant Parmigiano**
- 1/2 Tray $39.95
- Full Tray $79.95

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- 1/2 Tray $64.95
- Full Tray $129.95

**Stuffed Flank Steak**
- 1/2 Tray $69.95
- Full Tray $139.95

**Sausage & Peppers**
- 1/2 Tray $44.95
- Full Tray $89.95

**SIGNATURE BLEND COFFEE**
- 12 Cups $24.95

Choice of decaf or regular coffee. Includes 8 oz. cups, lids, stirrers, cream, milk, sugar and Splenda.

**JUICES**
- $3.25 per Quart

Choice of orange, apple, cranberry, grapefruit or tomato juices.

**CATERING MENU**

**MINI CROISSANT SANDWICHES**
- 35.95 - 16 Pcs. $56.95 - 30 Pcs.

Homemade chicken salad, tuna salad, egg salad, key lime and Swiss, ham and cheese.

**ASSORTED WRAPS**
- $79.95 per Platter

Additional or Individual Wraps $7.95 ea.

**MINI WRAPS - SERVES 1-2**
- Classic Caesar wrap with grilled chicken, romaine lettuce and Caesar dressing.
- Fresh baked ham, Vermont cheddar cheese, honey Dijon mustard.
- Roast beef “cooked in house”, Monterey Jack cheese, with horseradish mayo.
- Roasted turkey, Swiss cheese, lettuce, tomato and roasted shallot herb mayo.
- Chunky-tuna salad, red onion, celery, mayo.
- Chicken salad with cran-raisins, celery, chopped walnuts in our specialty mayo.
- Egg salad with chives, celery and mayo.

**ASSORTED FOCACCIA SANDWICHES**
- $84.95 per Platter

Additional or Individual Sandwiches $7.95 ea.

**MINI SANDWICHES - SERVES 1-2**
- Grilled portobello mushroom, roasted red peppers, mozzarella and balsamic vinaigrette.
- Prosciutto, mozzarella, hot sopressata, tomato, and balsamic vinaigrette.
- Egg salad with chives, celery and mayo.

**ASSORTED CIABATTA SANDWICHES**
- $89.95 per Platter

Additional or Individual Sandwiches $7.95 ea.

**MINI CIABATTAS - SERVES 1-2**
- Grilled chicken, arugula, melted fontina cheese and roasted shallot mayo.
- Grilled veggies, zucchini, red onion, eggplant and roasted peppers, goat cheese spread and balsamic vinaigrette.
- Breaded chicken, mozzarella, broccoli di rabe with basil pesto spread.
- Eggplant, breaded chicken, mozzarella, roasted peppers, with balsamic vinaigrette.

**ASSORTED ITALIAN HERO SANDWICHES**
- $89.95 per Platter

Additional or Individual Sandwiches $7.95 ea.

**MINI ITALIAN HEROES - SERVES 1-2**
- Deluxe ham, sharp provolone, Genoa salami, lettuce, tomato and Italian vinaigrette.
- Deluxe ham, 3 Pepper Colby Jack cheese, lettuce, tomato and honey Dijon mustard.
- Golden roasted turkey, Swiss cheese, lettuce, tomato and shallot mayo.
- Roast beef, horseradish, cheddar cheese, lettuce, tomato and red pepper mayo.
- Grilled chicken, mozzarella, roasted peppers and balsamic vinaigrette.

**ASSORTED SANDWICH PLATTER COMBO**
- $99.95 per Platter

Additional or Individual Sandwiches $7.95 ea.

**MINI SANDWICH PLATTER - SERVES 12-18**
- Chocolate chip, peanut butter and oatmeal raisin.

**ASSORTED JUMBO COOKIES**
- $11.95 per Lb.

**HOMEMADE BROWNIE PLATTER**
- $1 Dozen $17.95

**CANNOLI**
- 1 Dozen Mini $17.95

**TIRAMISU**
- Quarter Sheet $15.95

**COFFEE CRUMB CAKE**
- Half Sheet $12.95

**ICE BOX CAKE**
- Half Tray $39.95

Assorted flavors available.

**COFFEE & JUICE**
RISE & SHINE BREAKFAST

PETITE PASTRY PLATTER .......................................................1 Dozen = $17.95
Fresh baked, Nutella or maple bacon.

MINI HONEY BUTTERMILK BISCUITS ....................................................1 Dozen = $17.95
Freshly baked warm fluffy homemade biscuit.

BAGEL PLATTER .............................................Small: $19.95 Large: $29.95
Assorted bagels served with plain cream cheese, scallion cream cheese, butter & jam.

SMOKED SALMON ARRANGEMENT ....................................................$19.95
Sliced Nova smoked salmon plattered and served with plain cream cheese, scallion cream cheese, capers, sliced tomatoes, red onion, lemon and mini bagels.

YOGURT COCKTAILS ........................................................................4 Oz. = $2.75
Choice of Dannon low-fat vanilla or Chobani Greek yogurt, and fontina cheese.

Frittata Specialties ..........................................................1/2 Tray $34.95 Full Tray $69.95
Choice of Dannon low-fat vanilla or Chobani Greek yogurt, and served with: Choice of Dannon low-fat vanilla or Chobani Greek yogurt, and served with:

CLASSIC: Scrambled eggs, brioche French toast, home fries, cheese, butter and jam.

GARDEN: Harvest of seasonal grilled vegetables tossed with honey, lemon and fresh cranberry granola.

YOGURT COCKTAILS ........................................................................4 Oz. = $2.75
Choice of Dannon low-fat vanilla or Chobani Greek yogurt, and served with:

GARDEN: Spinach, red and green peppers, onion, zucchini, broccoli, tomato, cheddar, mushroom, caramelized onions and Swiss cheese.

OTHER VARIETIES AVAILABLE UPON REQUEST

Broioche French Toast ..........................................................1/2 Tray $17.95 Full Tray $33.95
Open faced Golden slices of thick broiche, custard dipped, dusted with powdered sugar and served with maple syrup and butter.

Mini Breakfast Croissant Sandwiches .............................................$3.25 ea.
Soft flour tortilla filled with scrambled eggs, Monterey Jack cheese, crumbled bacon, avocado and black beans.

Breakfast Wraps .............................................................................$6.95 ea.
Choice of bacon, egg and cheese, sausage, egg and cheese or Taylor ham, egg and cheese.

Breakfast Quiche .............................................................................$8.95 per Pie
Choice of ham and cheddar, bacon and Swiss, or quiche Lorraine.

Other VARIETIES AVAILABLE UPON REQUEST

CONTINENTAL BREAKFAST ....................................................Small: $39.95 Large: $79.95
Assorted bagels, muffins, danish and croissants served with fresh squeezed orange juice, cream cheese, butter and jam.

Hot Breakfast Buffet ..........................................................$9.95 per Person
Scrambled eggs, brioche French toast, home fries and choice of bacon or link sausage.

Bacon/..1/2 Tray = $39.95 Sausage/...1/2 Tray = $34.95
Home fries/...1/2 Tray $24.95 Full Tray $39.95

Sliced Fruit Platter* .............................................................................$6.95 per Lb.
Assorted honeydew, cantaloupe, pineapple, mango, kiwi, and mixed berries.
*We will customize your platter depending on the amount of guests.

Fruit Salad .............................................................................4 Oz. = $2.95
The finest fruit selection tossed with honey, lemon and fresh mint.

12" Bowl = $34.95 16" Bowl = $64.95 18" Bowl = $94.95
SERVES 5-10 SERVES 10-20 SERVES 20-30

Garden House* .............................................................................Small $29.95 Large $49.95
Chopped romaine and iceberg lettuce, carrots, red and green peppers, vine-ripened cucumbers and tomatoes, tossed with our heavenly house vinaigrette.

CAESAR* .....................................................Small $29.95 Large: $49.95
Romaine lettuce, Homemade focaccia croutons and shavings of imported parmagiano cheese, tossed with Homemade Caesar dressing.

Chef’s Favorite* .............................................................................Small $34.95 Large $64.95
Sliced apple, sweet gorgonzola, cran-rasins and walnuts, over mascarpone greens in a red wine vinaigrette.

Strawberry Fields* .............................................................................Small $34.95 Large $64.95
Strawberries, toasted sliced almonds, tomatoes and Vermont goat cheese, served over spinach and mixed field greens in a strawberry balsamic vinaigrette.

Beef Salad.............................................................................Small $34.95 Large $64.95
Golden and red beets with goat cheese, toasted walnuts, red onion and arugula.

Bow Tie Pasta Salad* .............................................................................$7.95 per Lb.
*ADD GRILLED CHICKEN - CALL FOR PRICING.

Cold Appetizers

Cheese Platter .............................................................................Small $54.95 Large $84.95
Selection of bite-sized cheeses arranged with red and white grapes, crackers, dried fruit and nuts.

Antipasto “Italiano”* ..........................................................Small $54.95 Large $94.95
Assortment of imported prosciutto, provolone, hot and sweet soppressata, sun-dried tomatoes, mixed olives, roasted peppers and bite-sized mozzarella and artichokes.

Jumbo Shrimp Cocktail ..........................................................$2.75 per Piece or MARKET PRICE
Wild shrimp cooked to perfection, served with cocktail sauce (hot or sweet), surrounded with lemon wedges.

Grilled Vegetables .............................................................................12" Platter $44.95 18" Platter $89.95
Harvest of seasonal grilled vegetables drizzled with a balsamic reduction.

Vegetable Crudite ..........................................................1/2 Tray $34.95 Full Tray $54.95
An assortment of fresh vegetables, accompanied with Homemade blue cheese, spinach dip, or ranch dressing.

Mozzarella & Tomato ..........................................................1/2 Tray $39.95 Full Tray $79.95
Sliced fresh mozzarella and heirloom tomatoes garnished with fresh basil, drizzled with basil infused olive oil and red balsamic.

Tomato & Mozzarella Skewers ..........................................................1/2 Tray $39.95 Full Tray $79.95
Marinated bocconcini mozzarella and cherry tomatoes on petite skewers.

Hot Appetizers

Stuffed Mushrooms ..........................................................1/2 Tray $44.95 Full Tray $84.95
Sausage and mozzarella stuffed mushrooms, blended with feta and seasonings.

Fried Ravioli .............................................................................1/2 Tray $29.95 Full Tray $59.95
Pastosa ravioli golden fried and served with Giovanna’s Signature tomato sauce.

Eggplant Rollatini ..........................................................1/2 Tray $39.95 Full Tray $79.95
Thin sliced eggplant, filled with creamy, seasoned ricotta cheese, baked with mozzarella and Giovanna’s Signature tomato sauce.

Peppers Alla Nonna ..........................................................1/2 Tray $34.95 Full Tray $64.95
Holland red and yellow peppers layered with provolone cheese, fresh tomato, fresh herbs and garlic.

Rice Balls .............................................................................1/2 Tray $29.95 Full Tray $79.95
Mini fried rice balls filled with sausage, peas and mozzarella, served with Giovanna’s Signature tomato sauce.

Mini Meat Balls .............................................................................1/2 Tray $34.95 Full Tray $69.95
Hand rolled mini meatballs served with Giovanna’s Signature tomato sauce.

Chicken Tenders or Buffalo Chicken Tenders ..........................................................1/2 Tray $44.95 Full Tray $89.95
Local farm raised chicken tenders prepared with or without our homemade spicy buffalo sauce. Choice of blue cheese or ranch dressing.

Creamy Cheese Dips .............................................................................$24.95
Choice of warm spinach and Asiago cheese, four cheese and artichoke or Parmesan cheese and garlic, served with crackers or French baguette.

Fromage Brie ..........................................................1/2 Tray $39.95 Full Tray $89.95
Brie drizzled with puff pastry served with French baguette. Choice of toasted almonds or walnuts or fig and apricot spread.

Spanakopitas Homemade From Scratch ..........................1 Dozen = $17.95
Delectable triangles of fresh spinach and feta cheese mixed with feta wrapped in phyllo dough.

Pigs In A Blanket ..........................................................1 Dozen = $16.45
“Untraditional” mini mouth size franks wrapped in puff pastry.

Mini Lump Crab Cakes ..........................................................$2.25 per Piece or MARKET PRICE
Lump crab meat with sautéed peppers, onions, and old bay - seasoning, served with remoulade sauce.

Gluten Free Options Available Upon Request. Please Call To Inquire About Pricing.