

CATERING MENU

CHEF FAVORITES PLATTERS

platter style starting at \$85 (serves 18-20)
or by the foot \$18.95/foot

ALL AMERICAN

Slow-roasted prime of beef, smoked ham, savory turkey, American cheese, shaved greens, fresh tomatoes, red onions, mayo and mustard on semolina

PRIMETIME

Slow-roasted prime of beef, provolone, shaved greens, fresh tomatoes, crispy fried onions on semolina finished with horseradish aioli

THE BONANNO

Chef Jay's hand selected Italian meats, topped with sweet peppers, fresh mozzarella, chopped giardiniera, balsamic reduction, extra virgin olive oil and fresh basil on semolina

THE YOUR WAY

Its exactly what it says - choice of meat, cheese, toppings, spread and bread. Just simply ask your cashier for the choices and it will be designed your way

PANINIS PLATTERS

platter style starting at \$85 (serves 18-20)

THE FIT CHIC

Shaved roasted chicken, pesto sauce, roasted peppers, fresh mozzarella, shaved red onions, balsamic reduction, extra-virgin olive oil, on seven grain bread

GIVE ME THE CUBAN

Mojo marinated pork shoulder, thin sliced smoked ham, swiss cheese, local pickles, yellow mustard and mayo on buttery crispy baguette

FANCY BIRD

Roasted turkey breast, creamy brie, sliced apple, fig jam, and red onion on seven grain bread

MY SOUTHERN ROOTS

Smoked ham, apricot jam, fresh jalapeño, ghost pepper cheese, sharp cheddar cheese, red onion, fresh cilantro on herb ciabatta

URBAN VEG

Chef selected veggies, fresh mozzarella, balsamic reduction and olive oil on seven grain bread

THE MARINO

Chef selected Italian meats, fresh mozzarella, pesto sauce, balsamic reduction, roasted peppers, shaved red onions on herb ciabatta

COLD PLATTERS

(serves 18-20)

CHEESE PLATTER - \$75

A combination of cheeses such as cheddar, provolone, swiss & smoked gouda with crackers

CHARCUTERIE PLATTER - \$80

artichokes, sharp provolone, mixed olives, prosciutto, genoa salami, sweet sopresatta, fresh mozzarella

CRUDITÉS PLATTER - \$40

An assortment of raw broccoli, cauliflower, carrots, celery & tri-colored peppers, with ranch dip or hummus

CAPRESE PLATTER - \$80

mozzarella layered with vine ripened tomatoes & fresh basil. Served with a balsamic reduction

FRUIT PLATTER - \$55

A selection of cantaloupe, honeydew melon, pineapple, strawberries, kiwi, grapes & watermelon

SALAD BOWLS

(serves 18-20)

CLASSIC CHICKEN CAESAR - \$55

Shaved romaine, house-made Caesar dressing, herb croutons, shaved parmesan, shaved roasted chicken

GIVE ME THE GREEK - \$60

Shaved greens, crumbled feta cheese, kalamata olives, English cucumber, farm fresh tomato and red onion served with Greek vinaigrette

MAMA BONANNO - \$75

Chef Jay's hand selected Italian meats, sweet peppers, fresh mozzarella, chopped giardiniera and fresh basil over shaved romaine served with balsamic vinaigrette

MEAT & GREENS - \$60

Slow roasted prime beef, smoked ham, savory turkey, cheddar cheese, local greens, fresh tomatoes, red onion, balsamic vinaigrette

SIDE SALADS \$18 Per Bowl (serves 8-10)

Coleslaw • Macaroni Salad • Potato Salad

DESSERTS \$15 Per Tray (serves 8-10)

Jumbo Chocolate Chip, Reese's Peanut Butter Cup, Oatmeal and Sugar Cookies • Soft Brownies

BEVERAGES \$6PP

Coke • Diet Coke • Sprite • Ice Tea • Orange Soda • Water