

MENUS:

(Please add One Dollar more per person for Antipasto Salad in place of Tossed, feel free to create your own menu of any combination you desire, if you would like an item and don't see it on the menu simply contact us.

POULTRY

Chicken Marsala, Chicken Zingarella, Chicken Fra Diavolo, Chicken Neapolitana, Chicken Francaise, Chicken Piccata, Chicken Parmigiana, Chicken Broccoli and Ziti, Chicken Saltimbocca, Chicken Milanese.

Above are served with choice of Pasta, Rice Pilaf or Roasted Potato, Tossed or Pasta Salad, Fresh Vegetable Medley Rolls and Butter - 13.95 per person

PASTA AND SEAFOOD

Linguini with Calamari, Clams, Clams and Calamari, Mussels and Calamari, Mussels and Clams, or Mixed Mussels, Calamari and Clams, in Red or White Sauce, Regular or Fra Diavolo Style.

Above are accompanied with Linguini, or if you desire, you may substitute, another type of pasta of your choice instead, also included are Tossed Salad, Fresh Vegetable Medley Rolls and Butter—12.95 per person.

Note: For the same type of Sauces and accompaniments as above, adding Shrimp and Sea Scallops, or Shrimp and Scallops alone—14.95 per person.

SOUTHERN ITALIAN VEGETARIAN PASTA DISHES

Cheese, Veggie, or Spinach Lasagna, Stuffed Shells, Manicotti, Ravioli or Tortellini, Served with Tossed Salad, Fresh Vegetable Medley Rolls and Butter—8.95 per person.

Meatballs, Meat Sauce, Sweet or Hot Sausage or Grilled Sausage with Mixed Peppers and Onions are also available. Add One Meat Item—9.95 per person, Add Two Meat Items—10.95 per person. Add all Three Meat Items—11.95 per person.

PLAIN OL PASTA DISHES

Linguini, Ziti, Spaghetti, Shells, Angel Hair, Rotini, With Marinara Sauce, Served with Tossed Salad, Fresh Vegetables, Rolls and Butter—7.95 per person

Meatballs, Meat Sauce, Sausage or Sausage w/Peppers & Onions are also available: Add 1.00 for each additional Meat Item per person

BEEF AND VEAL DISHES

Veal Marsala, Veal Cacciatore, Veal Saltimbocca Veal Piccata, Veal Francaise, Veal Parmigiana, Veal Zingarella, Veal Pizziola, Italian Veal Stew, Veal Milanese, Sirloin Tips Marsala, Sirloin Tips Pizziola, Sirloin Tips Umbriago, Sirloin Tips Cacciatore

Above are served with choice of Pasta, Rice Pilaf, Roasted Potatoes Tossed or Pasta Salad, Fresh Vegetable Medley Rolls and Butter—14.95 per person

ALFREDO TYPE PASTA DISHES

Fettucene Alfredo, Tortellini ala Crema, Spaghetti Carbonara

Above served with Tossed Salad, Fresh Vegetable Medley Rolls and Butter, 7.95 per person, Seafood Alfredo with Shrimps Sea Scallops and Chopped Clams—14.95 per person, with same accompaniments

ALL AMERICAN FAVORITES

Roast Prime Rib of Beef Au Jus, Sliced Roast Beef, Baked Schrod, Baked Sea Scallops, Baked Stuffed Filet of Sole Above are served with Tossed or Pasta Salad, Pasta, Mashed, Roasted Potatoes or Rice Pilaf, Gravy if Applicable, Fresh Vegetable Medley Rolls and Butter -14.95 per person.

For Filet Mignon or Roast Lamb, with Garlic, Rosemary Rub and Marsala Wine Sauce—16.95 per

person

Stuffed Breast of Chicken, Sliced Turkey Dinner with Dressing, Roast ½ Chicken, available with same accompaniments as above—13.95 per person

(Note: Depending on the number of guests, and Items desired, a Commercial Kitchen might be required to prepare the Menu, in regards to oven space. For example, Prime Ribs, ½ Chickens, etc.)

CLAMBAKES

(Priced to reflect Market)

Are available with one or two Lobsters, Corn on the Cob, Mussels or Steamers, Boiled New Potatoes Butter, Foil Tins, Handi Wipes, Bibs etc.

Also Available are Cold Cut Platters, Appetizers, Assorted Salads, Mexican & Chinese Cuisine, Chowders, Stews, Hot or Cold Soups, Barbecues at wherever location desire, Jerk Chicken & Pork, Island Rice, Steaks, Chops, Grilled Fish and Seafood, Surf and Turf BBQ's as well. Any side orders you wish. You may also create your own Menus including the combining of two or more items. Combo Menus are generally two to three dollars more per person.

Specially Priced Combination Dinners

#1. Chicken Marsala, Sausage Peppers & Onions, Rice Pilaf, Roasted Potato or Pasta, Tossed Salad, Fresh Vegetable Medley or Cold Pasta Salad 15.95

#2. Sirloin Tips Ala Pizziola or with Onions and Mixed Peppers, Fresh Mushrooms, Meatballs, Choice of Pasta, Rice Pilaf or Roasted Potato, Tossed or Cold Pasta Salad, or Fresh Vegetable Medley 15.95

#3. Chicken Ala Zingarella (Roasted Peppers, Proscuitto, Fresh Mushrooms, Red Pepper, While Wine, Fresh Herbs finished in a Zesty Marinara Sauce), Sausage Peppers & Onions, Choice of Pasta, Rice Pilaf or Roasted Potato, Tossed or Cold Pasta Salad or Fresh Vegetable Medley 15.95

#4. Shrimp & Scallops Scampi, Meatballs or Sausage, Pepper & Onions, Choice of Pasta or Rice Pilaf, Tossed or Cold Pasta Salad or Fresh Vegetable Medley 15.95

#5. Linguini With Calamari & Clams, Red or While Sauce, Sausage Peppers & Onions or Meatballs, Tossed or Cold Pasta Salad or Fresh Vegetable Medley 14.95

#6. Stuffed Boneless Breast Of Chicken Ala Nicole, Sausage, Meatballs, Pasta, Rice Pilaf or Roasted Potato, Tossed or Cold Pasta Salad or Fresh Vegetable Medley..... 15.95

#7. Boneless Breast of Chicken Ala Neopolitana (One of Our Most Requested) Sausage Peppers & Onions, or Meatballs choice of Pasta or Rice Pilaf, Tossed or Cold Pasta Salad or Fresh Vegetable Medley 15.95

#8. Chicken Ziti and Broccoli, Sausage or Meatballs, Pasta or Rice Pilaf, Tossed or Cold Pasta Salad 14.95

#9. Fettucene Alfredo, Sausage Peppers a onions, Tossed or Cold Pasta Salad 12.95

#10. Ziti and Meatballs, Sausage, Peppers & Onions, Tossed or Cold Pasta Salad 9.95. Same as above but with cheese or Spinach Lasagna.... 10.95

#11. Roasted Turkey Breast, Sausage or Meatballs, Rice, Pasta or Oven Roasted Potato, Tossed Garden or Cold Pasta Salad. This Dinner Is Served with Gravy, Stuffing and Cranberry Sauce 15.95

#12. Sliced Roast Sirloin of Beef w/ Gravy, Baked Stuffed Scallops or Shrimp Scampi, Roasted Potato, Pasta or Rice Pilaf, Tossed or Cold Pasta Salad 17.95

Consumer Advisory:

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

THE ULTIMATE BUSINESS LUNCH!!

**Featuring Distinctive on-site
Preparation to ensure the highest degree
Of Quality, Safety and Freshness!!**

At your leisure please review the following menus as I am sure your company will benefit by them. All we need to prepare the meals is a kitchen or break room, a stove or oven would be great, but not at all necessary. As long as there is a sink, refrigeration and counter space, we can bring in this unique service. The following menus not only feature Italian Cuisine but also various cold platters, salads and homemade soups. All the items are prepared on site at your location in a minimal amount of time. The one of many advantages to on-site preparation is the fact that there is no transportation of prepared food involved. Therefore, there is no loss of quality and freshness caused by the transporting of cooked or prepared food products, not to mention safety concerns in regards to keeping cold foods cold and hot foods hot, which is one of the first things that a Johnson & Wales Culinary student is taught. The hot food comes right out of my sauté pan and into your chafing dish. The cold foods are kept chilled via my insulated coolers. After the preparation, we clean and tidy up to create a service area which will be set up in a decorative fashion. We supply all of the plates, utensils and napkins, utilizing the highest quality disposable products available.

HOT BUFFET LUNCHEONS:

12 Person Minimum on both Hot and Cold Luncheons

SHRIMP SCAMPI, BONELESS CHICKEN

THE HOT ENTRÉES: 12.95 each

CACCIATORE, CHICKEN MARSALA, CHICKEN
ZITI AND BROCCOLI FETTUCINE ALFREDO
CHICKEN TORTELLINI ALA CREMA PICATA
CHICKEN NEOPOLITANA
CHICKEN ZINGARELLA
GRILLED SAUSAGE MIXED PEPPERS & ONIONS
AND MEATBALLS IN MARINARA

All above are served with Choice of

Ziti, Linguini or Rice Pilaf

Fresh Rolls & Butter. Note: If Pasta

DELICIOUS HOMEMADE SOUP:

\$ 2.95 each

CHILI CON CARNE
NEW ENGLAND CLAM CHOWDER
CREAM OF BROCCOLI
MINISTRONE
SHRIMP BISQUE
ITALIAN WEDDING
SEAFOOD CHOWDER
CHICKEN NOODLE

SUMMER FRESH SALADS: 3.95 each

is part of the Entrée, a Salad or Vegetable may be included

**CHEF DAVID'S FAMOUS TOSSED
CLASSIC CAESAR
TRADITIONAL ANTIPASTO?
AUTHENTIC GREEK W/FETA OLIVES**

COLD BUFFET LUNCHEONS:

SLICED ROAST TURKEY
PLATTER #1: 9.95 EACH
SLICED ROAST BEEF
SLICED HONEY BAKED HAM
SWISS CHEESE AMERICAN CHEESE
POTATO OR MACARONI SALAD,
ROTINI PASTA SALAD OR COLE SLAW
ASSORTED BREADS & ROLLS

PLATTER # 2: 10.95 EACH
SLICED GENOA SALAMI,
MORTADELLA, BAKED HAM,
PROVALONE & AMERICAN
CHEESE, RELISH TRAY WITH
MARINATED VEGGIES, ARTICHOKE,
MUSHROOMS, ROTINI PASTA SALAD,
ASSORTED BREADS & ROLLS.

PLATTER #3: 11.95 EACH
SLICED ROAST TURKEY OR ROAST
BEEF, SLICED BAKED HAM, SWISS
OR AMERICAN CHEESE, SEAFOOD,
CHICKEN OR TUNA SALAD, POTATO
OR MACARONI SALAD, ROTINI PASTA
SALAD OR COLE SLAW
ASSORTED BREADS & ROLLS.

PLATTER # 4: 12.95 EACH
SLICED ROAST TURKEY, SLICED
ROAST BEEF, SWISS AND AMERICAN
CHEESE, SEAFOOD, CHICKEN OR
TUNA SALAD, HUMMUS OR TABOULI
COLE SLAW, POTATO, MACARONI OR
ROTINI PASTA SALAD, ASSORTED
BREAD & ROLLS.

Note: All of our cold luncheon platters include high quality disposable plates, napkins and eating utensils; lettuce, tomato, red onions, pickles, mayo and mustard.

*ANY CONSUMPTION OF UNDERCOOKED MEAT, POULTRY OR SEAFOOD GREATLY INCREASES YOUR RISK OF FOOD BORNE ILLNESS.

**NEW ENGLAND CLAMBAKES &
DOWN HOME SOUTHERN BBQ'S**

Chef David Sammarco's Cooking Show, "JUST COOK IT," currently shown on your local Arlington Cable Network won "Best Instructional Cable Show in the USA" by "The National Federation for Local Cable Programmers." Look for it on your local cable listings if you like reality, no frills, no nonsense cooking shows !!!

Note: To ensure quality and freshness, all Food is prepared, cooked, and served by Chef David and his staff at location of the event. We use the highest grade foil, paper, and plastic ware. Also included are wet naps, claw crackers, fresh rolls, butter chips, clam broth, drawn butter and appropriate condiments. Price per person will be dependent on the number of people attending the event as well as the current market price for Lobster and Shellfish with regard to Clambakes. Special arrangements may be made for Children/Adults who might not enjoy appreciate or be allergic to Lobster or Shellfish.

*****CLAMBAKES*****

#1: 1 ¼ or 1 ½ Pound Lobster, Chowder, Steamers, Corn on the Cob or Fresh Veg. Medley, Boiled Red Bliss Potatos or Potato Salad, Cole Slaw, Fresh Watermelon.

#2: 1 ¼ or 1 ½ Pound Lobster, Chowder, Steamers, Corn on the Cob or Veg. Medley, Boiled Red Bliss Potatos, Potato Salad or Macaroni & Cheese, Hamburgers & Hot Dogs with all the Fixings, Cole Slaw, Fresh Watermelon.

#3: 1 ¼ or 1 ½ Pound Lobster, Chowder, Steamers, ¼ BBQ Chicken, Pork Spare Ribs with Chef David's Chops, ¼ BBQ Chicken, very own BBQ Sauce, or Marinated Grilled Sirloin or Chicken Tips, Corn on the Cob or Veg. Medley, Boiled Red Bliss Potatos or Potato Salad, Cole Slaw, Fresh Watermelon.

#4: 1 ½ or 1 ¼ Pound Lobster, Chowder, Mussels w/Wine Sauce, ¼ BBQ Chicken, Pork Ribs, Marinated Grilled Sirloin or Chicken Tips, Chef David's own Shrimp Scampi or Seafood Kebobs, Hamburgers & Hot Dogs w/ Fixings, Corn or Veg. Medley, Rice Pilaf, Red Bliss Potatos, Potato Salad or Macaroni & Cheese, Cole Slaw, Fresh Watermelon

*****DOWN HOME BBQ'S***FEATURING BUILD YOUR OWN BBQ!!**

for Starters (Choose 1)

Shrimp Cocktail, Corn Chips with Salsa & Guacamole, Spicy Cajun Grilled Shrimp, Sliced Italian Sweet Sausage with Peppers & Onions, Sweet & Sour Kielbasa, Buffalo wings, Fresh Fresh Fruit Cheese, Cracker & Pepperoni Tray, Vegetable Crudités w/Assorted Dips

From The Grill (Choose 3)

¼ Rack of BBQ Pork Spare Ribs, Italian Sausage with Grilled Mixed Peppers & Onions with Rolls, Grilled Center Cut Pork Chops, ¼ BBQ Chicken, and Grilled Tuna or Swordfish Steaks, Seafood Kebobs, Hamburger & Hot Dogs with Rolls & Fixings, Marinated Grilled Sirloin or Chicken Tips, Choice Black Angus 8oz. Sirloin Strip Steak.

Side Dishes (Choose 3)

Chili, Corn on the Cob, Potato Chef David's Award-Winning Texas Salad, Collard Greens, Cole Slaw, Tossed Salad, Pasta Salad, Parsley Butter Boiled Red Bliss Potato, Grilled or Steamed Fresh Veggie Medley, Fresh Watermelon.