

HORS D'OEUVRES

\$7.00 per person – per hour

Choice of 3

Chilled Hors d'Oeuvres

Cucumber Rounds with Herbed Ricotta and Clover Sprouts
Ahi Tuna Tartar with Sesame Ginger and Scallions served on a Crisp Wonton
Antipasto Skewer – Pepperoni, Provolone, and Grape Tomatoes
Rosemary Goat Cheese stuffed Mushrooms with Toasted Panko Crumbs
Balsamic or Pesto Marinated Vegetable Skewer
Cucumber with Citrus Shrimp
Mozzarella Caprese – Skewer or Crostini
Bruschetta-Tomato Basil and Garlic served on Crostini
Grilled Asparagus Spears Wrapped in Prosciutto
Crab Salad with Avocado on a Crisp Wonton
Smoked Salmon with Dill Cream Cheese on Crostini
Seared Ahi Tuna with Spicy Sesame Ginger Aioli on a Porcelain Spoon

Hot Hors d'Oeuvres

Spicy Seared Scallops with Micro Greens
Garlic Shrimp Skewer with Scampi Sauce
Blackened Shrimp with Mango Relish on a Porcelain Spoon
Mini Grilled Tomato and Goat Cheese on Polenta Rounds
Prosciutto Wrapped Chicken with a Maple Glaze
Blackened Chicken Skewer with Herbed Crème Fraiche
Almond Chicken Fingers with Honey Mustard Sauce
Grilled Chicken Satay with Red Bell Peppers
Mini Crab Cake with Cayenne Aioli
BBQ Mini Meatballs with Smoked Gouda, Grilled Red Onion and Cilantro
Crab stuffed Mushrooms with Cayenne Aioli
Bacon wrapped Scallops
Sausage and Roasted Tomato Skewer
Spinach and Artichoke Dip with Crostini



MENU PACKAGES (PAGE 1)

TRADITIONAL

\$14 per person – includes 2 entrées and 1 salad
\$16 per person – includes 3 entrées and 2 salads

Entrée

Penne Concasse
Penne Asparagus
Penne Arrabiatta
Grilled Vegetable Primavera
Penne Alfredo
Rigatoni Amatriciana
Penne Bolognese
Penne with Chicken
Rigatoni with Italian Sausage
Cajun Jambalaya
Spaghetti with Meatballs
Penne & Italian Sausage
Four Cheese Ravioli
Butternut Squash Ravioli
Lasagna Bolognese
Eggplant Parmigiana

Salad

Classic Caesar
Louise's Chopped
Baby Organic
Sonoma Goat Cheese
BBQ Chicken Chop
Sicilian Cobb
Thai Chicken Salad
Sesame Ahi Tuna Salad

DELUXE

\$18 per person – includes 1 entrée, 1 salad and 2 sides
\$20 per person – includes 2 entrées, 2 salads and 2 sides

Entrée

Chicken Balsamico
Chicken Parmigiana
Chicken Marsala
Chicken Picatta
Penne with Chicken
Rigatoni with Italian Sausage
Cajun Jambalaya
Four Cheese Ravioli
Butternut Squash Ravioli

Salad

Classic Caesar
Louise's Chopped
Baby Organic
Sonoma Goat Cheese
BBQ Chicken Chop
Sicilian Cobb
Thai Chicken Salad
Sesame Ahi Tuna Salad

Side Dish

Penne Pomodoro
Penne Asparagus
Penne Arrabiatta
Grilled Vegetable Primavera
Penne Bolognese
Herb Roasted Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Italian Green Beans
Steamed, Sautéed, or Grilled Vegetables



MENU PACKAGES (PAGE 2)

PREMIERE

\$24 per person – includes 1 entrée, 1 salad and 2 sides

\$30 per person – includes 2 entrées, 2 salads and 2 sides

Entrée

Grilled Atlantic Salmon
Ginger Salmon
Blackened Tilapia
Shrimp Scampi
Seafood Pescatore
Sesame Crusted Seared Ahi Tuna
Lobster Prawn Ravioli
Prime Rib with Horseradish Cream
Filet Medallions Steak with Red Wine Reduction
Pepper and Garlic Crusted Rib Eye
Chicken Breast with Wild Mushroom Ragout
Herb Crusted Chicken with Chardonnay Cream
Polenta with Wild Mushroom Ragout
Four Cheese Ravioli
Butternut Squash Ravioli
Fettuccine with Chicken
Pappardelle with Italian Sausage
Cajun Jambalaya

Salad

Classic Caesar
Louise's Original
Louise's Chopped
Baby Organic
Sonoma Goat Cheese
Pear & Goat Cheese Salad
Gorgonzola Wedge
BBQ Chicken Chop
Sicilian Cobb
Thai Chicken Salad
Sesame Ahi Tuna Salad
Heirloom Tomato & Fresh Mozzarella (seasonal)

Side Dish

Penne Pomodoro
Penne Asparagus
Penne Arrabiatta
Grilled Vegetable Primavera
Penne Bolognese
Herb Roasted Potatoes
Garlic Mashed Potatoes
Gorgonzola Infused Mashed Potatoes
Rice Pilaf
Italian Green Beans
Steamed, Sautéed, or Grilled Vegetables



PLATTERS

\$5.00 per person

Antipasto Platter

Italian Meats, Imported and Domestic Cheese, Marinated Vegetables & Crostini

\$3.00 per person

Vegetable Crudite

Assortment of Fresh Vegetables with Ranch

\$4.00 per person

Seasonal Fruit Platter

Assorted Fresh Fruit

\$4.50 per person

Imported and Domestic Cheese Board

Assorted Cheese served with Crackers

\$4.50 per person

Baked Cheese Platter

Baked Brie and Sun Dried Tomatoes with Crostini

Baked Brie and Pesto with Crostini

Baked Gorgonzola and Candied Walnuts with Crostini

Baked Gouda and Garlic Mushrooms with Crostini

\$3.50 per person

Spinach and Artichoke Dip

Served with Crostini

\$2.00 per person

Bruschetta Pomodoro

\$3.00 per person

Mini Crab Cakes

Garnished with Cayenne Aioli and Avocado Relish

In addition any item from our Hors d'Oeuvres menu can be served as a platter.



DESSERTS

\$1.00 per person

Gourmet Dessert Bars

Brownies
Lemon Bars
Pecan Bars
Apple Cobbler
Blondies

\$2.00 per person

Brownie Skewer with Fresh Raspberry

\$3.00 per person

Fresh Berries with Mascarpone Cream

\$3.00 per person

Homemade Tiramisu

\$3.50 per person

Homemade Tiramisu with Strawberries

\$6.00 per person – choice of 2

Mini Gourmet Desserts

Éclair
Fresh Fruit Tart
Red Velvet
Apple Pie
Snowball
Rice Krispy Treat
Cheesecake
Chocolate Dipped Oreo
Cup Cake
Strawberry Shortcake
Cream Puff
Lemon Meringue Tart
Cannoli
Hostess Style Cup Cake

From \$50.00

Whole Cakes from Sweet Lady Jane

Hummingbird with Cream Cheese Frosting
Old Fashioned Chocolate
Red Velvet with Cream Cheese Frosting
Cheesecake – New York or Chocolate Vanilla Swirl

Custom Quotes

Specialty Cakes from Cake Divas

Wedding
Birthday
Anniversary
Holiday



BEVERAGES & BAR SERVICE

\$2.50 per person

Italian Sodas

Vanilla, Watermelon, Peach, Berry and Ginger

\$2.50 per person

Iced Tea & Lemonade

\$2.50 per person

Coffee & Tea Service

\$10.00 per person, first hour

\$6.00 per person, each additional hour

House Beer and Wine

House Red and White Wine,
Domestic and Imported Beer and Soft Drinks

\$12.00 per person, first hour

\$8.00 per person, each additional hour

Premium Beer and Wine

Premium Red and White Wine, Imported Beer,
Italian Sodas and Soft Drinks

\$14.00 per person, first hour

\$10.00 per person, each additional hour

Full Hosted Well Bar

Well Cocktails, Domestic and Imported Beer,
House Wine and Soft Drinks

\$16.00 per person, first hour

\$12.00 per person, each additional hour

Full Hosted Premium Bar

Premium Cocktails and Wine, Imported Beer,
Italian Sodas and Soft Drinks

House Beers

Coors Light

Samuel Adams

Corona

Premium Beers

Amstel Light

Heineken

Moretti

Great White Hefeweizen

House Wines

Hey Mambo White Wine

Hey Mambo Red Wine

Premium Wines

Kendall Jackson Chardonnay

St. Supéry Sauvignon Blanc

Blackstone Merlot

Robert Mondavi Cabernet

House Cocktails

Gin – Seagram's

Vodka – Seagram's

Tequila – Buen Amigo

Rum – Castillo

Scotch – Clan McGregor

Whisky – Seagram's 7

Premium Cocktails

Gin – Tanqueray

Vodka – Absolut

Vodka – Stolli

Tequila – Jose Cuervo

Rum – Bacardi

Scotch – Dewar's White Label

Whisky – Jack Daniels

Bourbon – Maker's Mark



RENTALS

Stainlessware

Dinner Fork	\$.70
Salad Fork	\$.70
Dinner Knife	\$.70
Teaspoon	\$.70
Soup/Dessert	\$.70
Dinner Fork, Salad Fork & Dinner Knife	\$1.90

China - White

Dinner Plate 10"	\$.80
Salad Plate 7"	\$.80
Bread Plate 6"	\$.80
Dinner, Salad, and Bread Plate	\$2.00
Coffee Cup with Saucer	\$1.50

Also available in Classic White Rim, Black China, Red or Black Square China, Platinum or Gold Double Band, or Gold Painted China – additional charges apply

Glassware

Water Glass	\$.70
Water Goblet	\$.80
Wine Glass 8 oz	\$.80
Wine Glass 10 oz	\$.90
Wine Glass 16 oz	\$.90
Wine and Water Glass	\$1.50
Tulip Champagne Glass	\$.90
Fluted Champagne Glass	\$1.35
Beer Pilsner	\$.90
Single High Ball Glass 8 oz	\$.75
Double High Ball Glass 12 oz	\$.85
Martini Glass 6 oz	\$1.40
Martini Glass 10 oz	\$1.75
Brandy Snifter	\$1.45

Tables

Buffet Table w/ Linen 4'	\$13.00
Buffet Table w/ Linen 6'	\$14.00
Buffet Table w/ Linen 8'	\$15.00
Round w/ Linen, seats 2	\$12.50
Round w/ Linen, seats 4	\$13.00
Round w/ Linen, seats 6	\$13.00
Round w/ Linen, seats 8	\$13.50
Round w/ Linen, seats 10	\$14.00
Round w/ Linen, seats 11	\$19.00
Round w/ Linen, seats 12	\$19.00
Cocktail w/ Linen 24" x 42"	\$18.50
Cocktail w/ Linen 30" x 42"	\$19.00
Cocktail w/ Linen 36" x 42"	\$19.00
Cocktail w/ Linen 3' square x 42"	\$19.00

Chairs

Wood w/ Padded Seat, white	\$3.50
Wood w/ Padded Seat, black or natural	\$4.25
Wood w/ Padded Seat, walnut	\$5.00
Chiavari Chairs (white, black, gold, natural wood, or fruitwood)	\$15.00

Linen

Napkin	\$.20
Table Cloth	Custom Quotes

Price does not include sales tax.

Rentals may be subject to \$59.95 delivery and pick up fee.

