

# Platters & Buffet

## SALADS

Caesar 45/60  
Garden 40/55  
Antipasto 50/70

## APPETIZERS

Chicken Tenders 65/110  
Chicken Wings 75/ 125  
Meatballs 50/80  
Crab Cakes 80/135  
Baked Stuffed Shrimp 80/130  
Garlic Knots 40/60  
Arancini 70/120  
Eggplant Rollatini 60/105

## SIDES

Risotto 30/50  
Linguini 25/40  
Pappardelle 25/40  
Penne 25/40  
Whipped Potatoes 30/50  
Fresh Cut Fries 25/40  
Parmesan Truffles Fries 40/60  
Seasonal Mixed Vegetables 30/50  
Red & White Quinoa 30/50  
Parmesan Brussel Sprouts 30/50  
Honey Cornbread Croutons 25/40

## DESSERTS

Seasonal Fruit Pie 30  
Gregg's Carrot cake 65  
Gregg's Death by Chocolate Cake 65

## ENTREES

Chicken Parmesan w/linguine 70/120  
Eggplant Parmesan w/linguine 70/120  
Chicken Broccoli Alfredo w/penne 70/120  
Stuffed Pork Tenderloin 95/145  
Chicken Mozambique w/rice 70/115  
Shrimp Mozambique w/rice 85/135  
Combo Mozambique w/rice 95/145  
Statler Chicken 75/125  
Salmon 95/145  
Short Ribs 65/115  
Carbonara 60/105  
Steak Tips 95/145  
Classic Lasagna 55/95  
Eggplant Lasagna 60/105  
Bolognese 60/105

## THE FINE PRINT

Orders require a minimum of 48 hours advance notice and are subject to a non-refundable 50% deposit at the time of order.

Custom cakes are available through partnerships with local bakers. Prices vary and orders need 3 weeks advance notice.

Prices are lists as (small/large)  
Small Pan 9" x 12"  
Large Pan 12" x 20"

Tax and gratuity (in-house) will be added to all parties.

\*\*\*Please inform your server immediately if anyone in your party has a food allergy.

# Cocktail Hour

Minimum 25 People, 4 Choices, 2 Hours

## PASSED APPETIZERS

Honey Cornbread Croutons

\$3

Caprese Skewers of Tomato, Mozzarella,  
Basil and Balsamic

\$4

Crab Cakes with Jalapeño Aioli

\$7

Scallop & Bacon Skewers

\$7

Grilled Chicken Brochettes  
(garlic parmesan, BBQ, buffalo,  
sweet chili, pesto, gochujang)

\$5

House Meatballs over Marinara  
Topped with Ricotta

\$3

Pepper Crusted Steak Skewers with  
black truffle aioli

\$7

## STATIONARY BITES

Pizza Bar: Pig & Fig, Sausage Marz, BBQ/Buffalo Chicken or  
BYO 2 Topping (Under 40 guests 2 options. 40+ guests 4 options.)

\$5

Charcuterie Board: Chef's Selection of meats and cheeses

\$9

Veggie & Fruit Platter served with house made ranch & blue cheese.

\$5

Caesar/Garden Salad or Specialty Salad

\$5/\$7

\*\*Prices are listed per person per hour and do not include tax and 20% gratuity.

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