

HOT PASTA DISHES

Penne with Meatballs ~ Penne pasta with marinara sauce & our own Italian meatballs

Penne a la Vodka ~ Penne pasta tossed with our own homemade vodka sauce

Cavatelli & Broccoli ~ Cavatelli pasta with broccoli, garlic, Parmesan cheese & oil

Eggplant Parmesan ~ Our classic with layered eggplant, a mixture of fresh herbs, ricotta & mozzarella cheese, and our marinara sauce

Meat & Cheese Lasagna ~ Our traditional lasagna layered with a mixture of ground beef, ricotta & mozzarella cheese and our house marinara sauce

Vegetarian Lasagna ~ Our vegetarian lasagna layered with a mixture of ricotta & mozzarella cheese, spinach, shredded carrots, squash and zucchini with our house marinara sauce

Home-style Macaroni & Cheese ~ Our homemade macaroni and cheese. ~ Also can be prepared with pulled pork, bacon and jalapeno or even lobster mac and cheese!

SIDE DISHES

Herb-Roasted Potatoes
Garlic Red Mashed Potatoes
Green Bean Almandine
Roasted Seasonal Vegetables

PASTA & SIDE SALADS

Pastas: Orzo Salad with Arugula and Parmesan, Tuna Macaroni Salad with Peas, Pesto Bow Tie Pasta Salad, Pasta with Spinach & Feta, Tortellini Salad

Grains: Kale & Farro Salad, Citrus Quinoa, Quinoa with Spinach and Tomato, Lentil & Feta

Vegetables: Green Salads, Greek Salad, Marinated Vegetables in a Coarse Mustard Vinaigrette, Broccoli Salad, Edamame & Chickpea Salad, Black Bean Salsa

Classic Deli Salads: Plain Macaroni Salad, Original Potato Salad, German Potato Salad or Coleslaw

Any of our deli salads that we have in the store are available upon request

SANDWICHES

Your choice of Turkey, Chicken, Ham, American or Italian Combos, Chicken, Tuna or Egg Salad or any of our Specialty Sandwich Combinations.

Condiments are provided on the side



CATERING MENU

10 Cornwall Road
Warren, CT 06754

(860) 868-3354

Please give a weeks notice for large catering orders ~ smaller orders require at least a two day notice If you need something last minute, please call John as we are happy to do what we can!

All items subject to availability. Pricing based on number of persons and selection, market availability and cost

Serving size depends on the assortment you choose, however generally half trays serve 8-12: and full trays serve 16-25

SALADS

Garden Salad ~ Mesclun Spring Mix with cucumbers, tomatoes, and grated carrots. Balsamic, Oil and Vinegar, Russian, Blue Cheese or Ranch dressing served on the side. Onion and olives optional.

Caesar Salad ~ Romaine lettuce with shredded Parmesan cheese & seasoned croutons. Dressing served on the side.

Grilled Chicken Caesar Salad ~ Our classic Caesar salad topped with our own grilled chicken

Strawberry Fields Salad ~ Romaine lettuce topped with fresh strawberries, raisins, almonds & blue cheese. Balsamic dressing served on the side.

Caprese ~ Our tomato & mozzarella salad tossed with olive oil, garlic & basil, served with or without a bed of romaine lettuce

Mediterranean Chicken Salad ~ Romaine lettuce topped with grilled chicken, tomatoes, cucumbers, kalamata olives & feta cheese

Fresh Fruit Salad ~ An assortment of sweet, seasonal fruits. Please ask for variety.

Chicken Salad ~ Our classic Chicken Salad with all white meat and celery.

Curry Chicken Salad ~ Our Curry Chicken Salad with all white meat, celery, chutney and sliced almonds.

PLATTERS

Traditional Meat & Cheese Platters ~ Made with your choice of Roast Beef, Ham, Turkey, Salami, Pepperoni; American, Cheddar, Swiss or Provolone Cheese

Cheese and Charcuterie Platter ~ Choose from our carefully curated collection of fine cheeses, cured meats, olives, almonds and crackers.

Antipasto Platter ~ An assorted platter of Italian cheeses, dried sausages, olives & marinated vegetables

Shrimp Cocktail Platter ~ Served with cocktail sauce & lemon garnish

STARTERS

Buffalo Chicken Dip ~ Shredded Chicken tossed with our signature buffalo dip sauce

BBQ Pulled Pork Sliders ~ Our own Pulled Pork with BBQ Sauce. Slider rolls and cole slaw on the side.

Puff Pastry Tarts ~ A full sheet of puff pastry topped with your choice of Asparagus & Parmesan, Caramelized Onions & Feta, Sautéed Shitake Mushrooms, Ham & Swiss, Spinach & Feta, Artichoke Hearts & Feta, Carrots & Ricotta.

ENTREES

From roasts to chicken Marbella or Cacciatore, poached salmon, or pre-marinated meats ready for the grill, only our imagination (and availability) limits the selection. Best to call and discuss so that we create the perfect meal for you and your guests!

Here are a few items to start the conversation!

Chicken Parmesan ~ Breaded & sautéed chicken breast topped with mozzarella cheese & marinara sauce

Chicken Française or Piccata: Sautéed chicken breast medallions in a lemon sauce (Française) or with lemon and capers (Piccata)

Chicken Marsala ~ Sautéed chicken breast topped with sautéed mushrooms & a Marsala wine sauce

Tuscan Chicken ~ Sautéed chicken breast topped with a cream sauce with roasted peppers, mushrooms, artichokes & basil

Oven Roasted Salmon ~ Choice of Toasted Almond Parsley Salsa or Panko Herb Crusted or Mango Salsa or Teriyaki

Cold Poached Salmon ~ with garnish and Classic Dill & Cucumber sauce or Lemon Horseradish Cream sauce

Miso Cod ~ the classic Nobu recipe

Beef Brisket ~ Classic slow braise with caramelized onions or BBQ