

Catering Menu



CAFÉ AND DINNER THEATRE
21 WEST PARK SQUARE MARIETTA GA 30060

(72 Hour Advance Notice Required, \$200 minimum purchase)

678-581-3771

www.thevineyardcafe.com

-COLD APPETIZERS-

<u>Fruit Platter:</u> Assorted fresh fruit w/ a dipping sauce made in house (serves 8-10)	\$ 28
<u>Hummus Platter:</u> House made hummus w/roasted red pepper, pine nuts and a drizzle of olive oil. Served w/ pita bread (serves 8-10)	\$ 16
<u>Cheese & Olive Skewers:</u> Skewers of Colby & Cheddar cheeses w/pepperoni , olives and cherry tomatoes (20 skewers)	\$ 26
<u>Mini Chicken Salad Croissant:</u> Our in house made chicken salad on mini croissants (each)	\$ 4
<u>Sandwich Platter:</u> Assorted sandwiches (Please speak to our coordinator for pricing)	call

-HOT APPETIZERS-

<u>Stuffed Mushrooms:</u> Large mushrooms stuffed w/ a fresh bread stuffing baked in a seasoned white wine sauce, topped w/ a light dusting of parmesan (20 pcs)	\$ 28
<u>Meatballs:</u> Hand rolled meatballs in Sicilian gravy (sauce) (30 pcs)	\$ 32
<u>Baked Dips:</u> Artichoke or Broccoli served with crackers	\$ 24
<u>Quiche:</u> Asparagus, Bacon or Ham w/ Four Cheeses (4 pieces per pie)	\$ 24
<u>Bett's Bites:</u> Pimento cheese melted on pumpernickel topped with crumbled bacon (1dz)	\$ 16
<u>Parmesan Bites:</u> Served with a creamy garlic dipping sauce (1 dz)	\$ 16

-SALADS-

<u>Greek Pasta:</u> Mini bowtie pasta w/ black olives, tomato, celery and feta cheese w/ Greek dressing (16 oz)	\$ 10
<u>Apple Slaw:</u> Crunchy cabbage and tart apples mixed in a creamy dressing (feeds 8-10)	\$ 20
<u>Large Salads:</u> House or Caesar (feeds 8-10)	\$ 20
<u>Vineyard Salad:</u> mixed greens, roasted veggies, grapes, pecans, goat cheese served with our house champagne vinaigrette (feeds 8-10)	\$ 30

Orchard Salad: mixed greens, pears, roasted asparagus, pine nuts, gorgonzola cheese served with our house apricot vinaigrette (feeds 8-10) \$ 30

-HOT SIDES-

(FEEDS 8 TO 10)

Mac-N-Cheese: Elbow macaroni mixed w/ cream, eggs, sharp cheddar, parmesan cheese, onion & garlic powder, salt, pepper then topped with more sharp cheddar and baked to a golden brown. \$ 24

Potato-N-Cheese Casserole: Shredded potato mixed w/cream, eggs, onion, salt, pepper & sharp cheddar cheese. Baked to a golden brown \$ 24

Mashed Potatoes: Cooked potatoes mashed w/ butter, salt & pepper (Regular or Garlic) \$ 20

Herb Roasted Red Potatoes: Red potatoes diced into bite sized pieces then slowly roasted w/ a mixture of special seasoning and olive oil \$ 22

Baked Corn: A mixture of sweet corn and creamed corn, eggs and heavy cream baked to a golden brown. \$ 22

Baked Pineapple: Chunk pineapple specially mixed with egg, flour, sugar and seasoning. \$ 20

Green Beans: Alfredo, Almandine or butter sauce \$ 18

Collard Greens \$ 12

Black Eyed Peas \$ 12

Caramelized Carrots \$ 12

-HOT ENTREES-

(Feeds 8 to 10)

Parmesan Crusted Chicken w/ Sage Sauce: Slow roasted chicken breast w/a mixture of special seasoning, sliced when cooked w/ a house made sage sauce drizzled over it. \$ 48

Roasted Chicken: Herb roasted or wine garlic sauce \$ 48

Roasted Turkey Breast: Oven roasted and served with a side of fresh made turkey gravy. \$ 48

Sirloin Tip Roast: Slow roasted to tender, served in its own juices. \$ 55

Beef Tips: marinated beef tips with egg noodles in a seasoned mushroom gravy \$ 48

Penny's Beef Pot Roast: with potatoes and carrots \$ 48

<u>Meatloaf:</u> Home style or Sicilian	\$ 42
<u>Roasted Sausage:</u> garlic and mozzarella stuffed sausage in a tomato sauce	\$ 42
<u>Chicken and Sausage Jambalaya-</u> roasted chicken and andouille sausage in rice with creole seasoning	\$ 42
<u>Pork Tenderloin:</u> Roasted pork tenderloin served with a house made portabella mushroom/rosemary cream sauce	\$ 48
<u>Pulled Pork or Chicken Barbeque-</u> served with buns	\$ 45
<u>Sicilian Lasagna:</u> Made to order with your choice of gravy (sauce)	
Plain \$42.00 Ground Beef \$46.00 Ground Turkey \$46.00 Italian Sausage \$48.00	varies
<u>Stuffed Cabbage Rolls:</u> Ground turkey seasoned just right wrapped in cabbage leaves topped with fresh diced tomatoes and parmesan cheese on the side	\$ 42

Note: Any entrée can be made gluten free and an upcharge will apply

VEGETARIAN ENTREES

(Feeds 8 to 10)

<u>Three Cheese Baked Ziti:</u> Cooked Ziti mix w/ Mozz, Provo & Parmesan cheese covered in a rich fresh made gravy (sauce) then covered again w/ even more cheese and baked to a golden brown.	\$ 40
<u>Squash, Egg and Cheese Casserole:</u> a southern comfort casserole of sautéed squash and onions baked with egg, cheese and seasonings.	\$ 36
<u>Pasta Primavera:</u> pasta with asparagus, zucchini, squash and roasted red peppers	\$ 36
<u>Spinach and Four Cheese Lasagna:</u> in a homemade vegetable marinara	\$ 42
<u>Broccoli Cheese Bake:</u> a delicious mix of broccoli, two cheeses, mushrooms, onions and red peppers	\$ 36
<u>Asparagus, Spinach and Artichoke casserole:</u> with mushrooms in a creamy cheese sauce and seasonings topped with melted cheddar cheese	\$ 38
<u>Tortilla Pie:</u> tortilla shells covered in layers of onions, red peppers, black beans, salsa and cheeses topped with fresh roma tomatoes and black olives.	\$ 36

Note: Most entrées can be made gluten free and an upcharge will apply

DESSERTS-

Sheet Cakes

Carrot cake w/ cream cheese icing	\$ 20
German chocolate cake w/chocolate-coconut icing	\$ 20
Pineapple upside down cake	\$ 26

Cookie tray: Assorted cookies (chocolate chip, oatmeal raisin, white chocolate macadamia (per dozen) \$ 10

Scones: Fresh made blueberry, cinnamon, cranberry/orange (per dozen) \$ 12

Chocolate Chip Cannoli's (per dozen) \$ 22

Coconut cream bread pudding: Served with our house made butter rum sauce--Best in town!! (Serves 12) \$ 40

******Pricing includes paper products, serving and eating utensils******

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Black Eyed Peas \$ 12

Caramelized Carrots \$ 12

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Sheet Cakes

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Cookie tray: Assorted cookies (chocolate chip, oatmeal raisin, white chocolate macadamia (per dozen) \$ 10

Scones: Fresh made blueberry, cinnamon, cranberry/orange (per dozen) \$ 12

Chocolate Chip Cannoli's (per dozen) \$ 22

Coconut cream bread pudding: Served with our house made butter rum sauce--Best in town!!
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<u>Apple Slaw:</u> Crunchy cabbage and tart apples mixed in a creamy dressing (feeds 8-10)	\$ 20
<u>Large Salads:</u> House or Caesar (feeds 8-10)	\$ 20
<u>Vineyard Salad:</u> mixed greens, roasted veggies, grapes, pecans, goat cheese served with our house champagne vinaigrette (feeds 8-10)	\$ 30

Orchard Salad: mixed greens, pears, roasted asparagus, pine nuts, gorgonzola cheese served with our house apricot vinaigrette (feeds 8-10) \$ 30

-HOT SIDES-

(FEEDS 8 TO 10)

Mac-N-Cheese: Elbow macaroni mixed w/ cream, eggs, sharp cheddar, parmesan cheese, onion & garlic powder, salt, pepper then topped with more sharp cheddar and baked to a golden brown. \$ 24

Potato-N-Cheese Casserole: Shredded potato mixed w/cream, eggs, onion, salt, pepper & sharp cheddar cheese. Baked to a golden brown \$ 24

Mashed Potatoes: Cooked potatoes mashed w/ butter, salt & pepper (Regular or Garlic) \$ 20

Herb Roasted Red Potatoes: Red potatoes diced into bite sized pieces then slowly roasted w/ a mixture of special seasoning and olive oil \$ 22

Baked Corn: A mixture of sweet corn and creamed corn, eggs and heavy cream baked to a golden brown. \$ 22

Baked Pineapple: Chunk pineapple specially mixed with egg, flour, sugar and seasoning. \$ 20

Green Beans: Alfredo, Almandine or butter sauce \$ 18

Collard Greens \$ 12

Black Eyed Peas \$ 12

Caramelized Carrots \$ 12

-HOT ENTREES-

(Feeds 8 to 10)

Parmesan Crusted Chicken w/ Sage Sauce: Slow roasted chicken breast w/a mixture of special seasoning, sliced when cooked w/ a house made sage sauce drizzled over it. \$ 48

Roasted Chicken: Herb roasted or wine garlic sauce \$ 48

Roasted Turkey Breast: Oven roasted and served with a side of fresh made turkey gravy. \$ 48

Sirloin Tip Roast: Slow roasted to tender, served in its own juices. \$ 55

Beef Tips: marinated beef tips with egg noodles in a seasoned mushroom gravy \$ 48

Penny's Beef Pot Roast: with potatoes and carrots \$ 48

<u>Meatloaf:</u> Home style or Sicilian	\$ 42
<u>Roasted Sausage:</u> garlic and mozzarella stuffed sausage in a tomato sauce	\$ 42
<u>Chicken and Sausage Jambalaya-</u> roasted chicken and andouille sausage in rice with creole seasoning	\$ 42
<u>Pork Tenderloin:</u> Roasted pork tenderloin served with a house made portabella mushroom/rosemary cream sauce	\$ 48
<u>Pulled Pork or Chicken Barbeque-</u> served with buns	\$ 45
<u>Sicilian Lasagna:</u> Made to order with your choice of gravy (sauce)	
Plain \$42.00 Ground Beef \$46.00 Ground Turkey \$46.00 Italian Sausage \$48.00	varies
<u>Stuffed Cabbage Rolls:</u> Ground turkey seasoned just right wrapped in cabbage leaves topped with fresh diced tomatoes and parmesan cheese on the side	\$ 42

Note: Any entrée can be made gluten free and an upcharge will apply

VEGETARIAN ENTREES

(Feeds 8 to 10)

<u>Three Cheese Baked Ziti:</u> Cooked Ziti mix w/ Mozz, Provo & Parmesan cheese covered in a rich fresh made gravy (sauce) then covered again w/ even more cheese and baked to a golden brown.	\$ 40
<u>Squash, Egg and Cheese Casserole:</u> a southern comfort casserole of sautéed squash and onions baked with egg, cheese and seasonings.	\$ 36
<u>Pasta Primavera:</u> pasta with asparagus, zucchini, squash and roasted red peppers	\$ 36
<u>Spinach and Four Cheese Lasagna:</u> in a homemade vegetable marinara	\$ 42
<u>Broccoli Cheese Bake:</u> a delicious mix of broccoli, two cheeses, mushrooms, onions and red peppers	\$ 36
<u>Asparagus, Spinach and Artichoke casserole:</u> with mushrooms in a creamy cheese sauce and seasonings topped with melted cheddar cheese	\$ 38
<u>Tortilla Pie:</u> tortilla shells covered in layers of onions, red peppers, black beans, salsa and cheeses topped with fresh roma tomatoes and black olives.	\$ 36

Note: Most entrées can be made gluten free and an upcharge will apply

DESSERTS-

Sheet Cakes

Carrot cake w/ cream cheese icing	\$ 20
German chocolate cake w/chocolate-coconut icing	\$ 20
Pineapple upside down cake	\$ 26

Cookie tray: Assorted cookies (chocolate chip, oatmeal raisin, white chocolate macadamia (per dozen) \$ 10

Scones: Fresh made blueberry, cinnamon, cranberry/orange (per dozen) \$ 12

Chocolate Chip Cannoli's (per dozen) \$ 22

Coconut cream bread pudding: Served with our house made butter rum sauce--Best in town!! (Serves 12) \$ 40

******Pricing includes paper products, serving and eating utensils******

Other Fees:

Sterno Stand and Sterno (each) \$ 8

Delivery and Setup Fee Based on your location

Catering Menu



CAFÉ AND DINNER THEATRE
21 WEST PARK SQUARE MARIETTA GA 30060

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-COLD APPETIZERS-

<u>Fruit Platter:</u> Assorted fresh fruit w/ a dipping sauce made in house (serves 8-10)	\$ 28
<u>Hummus Platter:</u> House made hummus w/roasted red pepper, pine nuts and a drizzle of olive oil. Served w/ pita bread (serves 8-10)	\$ 16
<u>Cheese & Olive Skewers:</u> Skewers of Colby & Cheddar cheeses w/pepperoni , olives and cherry tomatoes (20 skewers)	\$ 26
<u>Mini Chicken Salad Croissant:</u> Our in house made chicken salad on mini croissants (each)	\$ 4
<u>Sandwich Platter:</u> Assorted sandwiches (Please speak to our coordinator for pricing)	call

-HOT APPETIZERS-

<u>Stuffed Mushrooms:</u> Large mushrooms stuffed w/ a fresh bread stuffing baked in a seasoned white wine sauce, topped w/ a light dusting of parmesan (20 pcs)	\$ 28
<u>Meatballs:</u> Hand rolled meatballs in Sicilian gravy (sauce) (30 pcs)	\$ 32
<u>Baked Dips:</u> Artichoke or Broccoli served with crackers	\$ 24
<u>Quiche:</u> Asparagus, Bacon or Ham w/ Four Cheeses (4 pieces per pie)	\$ 24
<u>Bett's Bites:</u> Pimento cheese melted on pumpernickel topped with crumbled bacon (1dz)	\$ 16
<u>Parmesan Bites:</u> Served with a creamy garlic dipping sauce (1 dz)	\$ 16

-SALADS-

<u>Greek Pasta:</u> Mini bowtie pasta w/ black olives, tomato, celery and feta cheese w/ Greek dressing (16 oz)	\$ 10
<u>Apple Slaw:</u> Crunchy cabbage and tart apples mixed in a creamy dressing (feeds 8-10)	\$ 20
<u>Large Salads:</u> House or Caesar (feeds 8-10)	\$ 20
<u>Vineyard Salad:</u> mixed greens, roasted veggies, grapes, pecans, goat cheese served with our house champagne vinaigrette (feeds 8-10)	\$ 30

Orchard Salad: mixed greens, pears, roasted asparagus, pine nuts, gorgonzola cheese served with our house apricot vinaigrette (feeds 8-10) \$ 30

-HOT SIDES-

(FEEDS 8 TO 10)

Mac-N-Cheese: Elbow macaroni mixed w/ cream, eggs, sharp cheddar, parmesan cheese, onion & garlic powder, salt, pepper then topped with more sharp cheddar and baked to a golden brown. \$ 24

Potato-N-Cheese Casserole: Shredded potato mixed w/cream, eggs, onion, salt, pepper & sharp cheddar cheese. Baked to a golden brown \$ 24

Mashed Potatoes: Cooked potatoes mashed w/ butter, salt & pepper (Regular or Garlic) \$ 20

Herb Roasted Red Potatoes: Red potatoes diced into bite sized pieces then slowly roasted w/ a mixture of special seasoning and olive oil \$ 22

Baked Corn: A mixture of sweet corn and creamed corn, eggs and heavy cream baked to a golden brown. \$ 22

Baked Pineapple: Chunk pineapple specially mixed with egg, flour, sugar and seasoning. \$ 20

Green Beans: Alfredo, Almandine or butter sauce \$ 18

Collard Greens \$ 12

Black Eyed Peas \$ 12

Caramelized Carrots \$ 12

-HOT ENTREES-

(Feeds 8 to 10)

Parmesan Crusted Chicken w/ Sage Sauce: Slow roasted chicken breast w/a mixture of special seasoning, sliced when cooked w/ a house made sage sauce drizzled over it. \$ 48

Roasted Chicken: Herb roasted or wine garlic sauce \$ 48

Roasted Turkey Breast: Oven roasted and served with a side of fresh made turkey gravy. \$ 48

Sirloin Tip Roast: Slow roasted to tender, served in its own juices. \$ 55

Beef Tips: marinated beef tips with egg noodles in a seasoned mushroom gravy \$ 48

Penny's Beef Pot Roast: with potatoes and carrots \$ 48

<u>Meatloaf:</u> Home style or Sicilian	\$ 42
<u>Roasted Sausage:</u> garlic and mozzarella stuffed sausage in a tomato sauce	\$ 42
<u>Chicken and Sausage Jambalaya-</u> roasted chicken and andouille sausage in rice with creole seasoning	\$ 42
<u>Pork Tenderloin:</u> Roasted pork tenderloin served with a house made portabella mushroom/rosemary cream sauce	\$ 48
<u>Pulled Pork or Chicken Barbeque-</u> served with buns	\$ 45
<u>Sicilian Lasagna:</u> Made to order with your choice of gravy (sauce)	
Plain \$42.00 Ground Beef \$46.00 Ground Turkey \$46.00 Italian Sausage \$48.00	varies
<u>Stuffed Cabbage Rolls:</u> Ground turkey seasoned just right wrapped in cabbage leaves topped with fresh diced tomatoes and parmesan cheese on the side	\$ 42

Note: Any entrée can be made gluten free and an upcharge will apply

VEGETARIAN ENTREES

(Feeds 8 to 10)

<u>Three Cheese Baked Ziti:</u> Cooked Ziti mix w/ Mozz, Provo & Parmesan cheese covered in a rich fresh made gravy (sauce) then covered again w/ even more cheese and baked to a golden brown.	\$ 40
<u>Squash, Egg and Cheese Casserole:</u> a southern comfort casserole of sautéed squash and onions baked with egg, cheese and seasonings.	\$ 36
<u>Pasta Primavera:</u> pasta with asparagus, zucchini, squash and roasted red peppers	\$ 36
<u>Spinach and Four Cheese Lasagna:</u> in a homemade vegetable marinara	\$ 42
<u>Broccoli Cheese Bake:</u> a delicious mix of broccoli, two cheeses, mushrooms, onions and red peppers	\$ 36
<u>Asparagus, Spinach and Artichoke casserole:</u> with mushrooms in a creamy cheese sauce and seasonings topped with melted cheddar cheese	\$ 38
<u>Tortilla Pie:</u> tortilla shells covered in layers of onions, red peppers, black beans, salsa and cheeses topped with fresh roma tomatoes and black olives.	\$ 36

Note: Most entrées can be made gluten free and an upcharge will apply

DESSERTS-

Sheet Cakes

Carrot cake w/ cream cheese icing	\$ 20
German chocolate cake w/chocolate-coconut icing	\$ 20
Pineapple upside down cake	\$ 26

Cookie tray: Assorted cookies (chocolate chip, oatmeal raisin, white chocolate macadamia (per dozen) \$ 10

Scones: Fresh made blueberry, cinnamon, cranberry/orange (per dozen) \$ 12

Chocolate Chip Cannoli's (per dozen) \$ 22

Coconut cream bread pudding: Served with our house made butter rum sauce--Best in town!! (Serves 12) \$ 40

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Other Fees:

Sterno Stand and Sterno (each) \$ 8

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-COLD APPETIZERS-

<u>Fruit Platter:</u> Assorted fresh fruit w/ a dipping sauce made in house (serves 8-10)	\$ 28
<u>Hummus Platter:</u> House made hummus w/roasted red pepper, pine nuts and a drizzle of olive oil. Served w/ pita bread (serves 8-10)	\$ 16
<u>Cheese & Olive Skewers:</u> Skewers of Colby & Cheddar cheeses w/pepperoni , olives and cherry tomatoes (20 skewers)	\$ 26
<u>Mini Chicken Salad Croissant:</u> Our in house made chicken salad on mini croissants (each)	\$ 4
<u>Sandwich Platter:</u> Assorted sandwiches (Please speak to our coordinator for pricing)	call

-HOT APPETIZERS-

<u>Stuffed Mushrooms:</u> Large mushrooms stuffed w/ a fresh bread stuffing baked in a seasoned white wine sauce, topped w/ a light dusting of parmesan (20 pcs)	\$ 28
<u>Meatballs:</u> Hand rolled meatballs in Sicilian gravy (sauce) (30 pcs)	\$ 32
<u>Baked Dips:</u> Artichoke or Broccoli served with crackers	\$ 24
<u>Quiche:</u> Asparagus, Bacon or Ham w/ Four Cheeses (4 pieces per pie)	\$ 24
<u>Bett's Bites:</u> Pimento cheese melted on pumpernickel topped with crumbled bacon (1dz)	\$ 16
<u>Parmesan Bites:</u> Served with a creamy garlic dipping sauce (1 dz)	\$ 16

-SALADS-

<u>Greek Pasta:</u> Mini bowtie pasta w/ black olives, tomato, celery and feta cheese w/ Greek dressing (16 oz)	\$ 10
<u>Apple Slaw:</u> Crunchy cabbage and tart apples mixed in a creamy dressing (feeds 8-10)	\$ 20
<u>Large Salads:</u> House or Caesar (feeds 8-10)	\$ 20
<u>Vineyard Salad:</u> mixed greens, roasted veggies, grapes, pecans, goat cheese served with our house champagne vinaigrette (feeds 8-10)	\$ 30

Orchard Salad: mixed greens, pears, roasted asparagus, pine nuts, gorgonzola cheese served with our house apricot vinaigrette (feeds 8-10) \$ 30

-HOT SIDES-

(FEEDS 8 TO 10)

Mac-N-Cheese: Elbow macaroni mixed w/ cream, eggs, sharp cheddar, parmesan cheese, onion & garlic powder, salt, pepper then topped with more sharp cheddar and baked to a golden brown. \$ 24

Potato-N-Cheese Casserole: Shredded potato mixed w/cream, eggs, onion, salt, pepper & sharp cheddar cheese. Baked to a golden brown \$ 24

Mashed Potatoes: Cooked potatoes mashed w/ butter, salt & pepper (Regular or Garlic) \$ 20

Herb Roasted Red Potatoes: Red potatoes diced into bite sized pieces then slowly roasted w/ a mixture of special seasoning and olive oil \$ 22

Baked Corn: A mixture of sweet corn and creamed corn, eggs and heavy cream baked to a golden brown. \$ 22

Baked Pineapple: Chunk pineapple specially mixed with egg, flour, sugar and seasoning. \$ 20

Green Beans: Alfredo, Almandine or butter sauce \$ 18

Collard Greens \$ 12

Black Eyed Peas \$ 12

Caramelized Carrots \$ 12

-HOT ENTREES-

(Feeds 8 to 10)

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Roasted Chicken: Herb roasted or wine garlic sauce \$ 48

Roasted Turkey Breast: Oven roasted and served with a side of fresh made turkey gravy. \$ 48

Sirloin Tip Roast: Slow roasted to tender, served in its own juices. \$ 55

Beef Tips: marinated beef tips with egg noodles in a seasoned mushroom gravy \$ 48

Penny's Beef Pot Roast: with potatoes and carrots \$ 48

<u>Meatloaf:</u> Home style or Sicilian	\$ 42
<u>Roasted Sausage:</u> garlic and mozzarella stuffed sausage in a tomato sauce	\$ 42
<u>Chicken and Sausage Jambalaya-</u> roasted chicken and andouille sausage in rice with creole seasoning	\$ 42
<u>Pork Tenderloin:</u> Roasted pork tenderloin served with a house made portabella mushroom/rosemary cream sauce	\$ 48
<u>Pulled Pork or Chicken Barbeque-</u> served with buns	\$ 45
<u>Sicilian Lasagna:</u> Made to order with your choice of gravy (sauce)	
Plain \$42.00 Ground Beef \$46.00 Ground Turkey \$46.00 Italian Sausage \$48.00	varies
<u>Stuffed Cabbage Rolls:</u> Ground turkey seasoned just right wrapped in cabbage leaves topped with fresh diced tomatoes and parmesan cheese on the side	\$ 42

Note: Any entrée can be made gluten free and an upcharge will apply

VEGETARIAN ENTREES

(Feeds 8 to 10)

<u>Three Cheese Baked Ziti:</u> Cooked Ziti mix w/ Mozz, Provo & Parmesan cheese covered in a rich fresh made gravy (sauce) then covered again w/ even more cheese and baked to a golden brown.	\$ 40
<u>Squash, Egg and Cheese Casserole:</u> a southern comfort casserole of sautéed squash and onions baked with egg, cheese and seasonings.	\$ 36
<u>Pasta Primavera:</u> pasta with asparagus, zucchini, squash and roasted red peppers	\$ 36
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DESSERTS-

Sheet Cakes

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Pineapple upside down cake	\$ 26

Cookie tray: Assorted cookies (chocolate chip, oatmeal raisin, white chocolate macadamia (per dozen) \$ 10

Scones: Fresh made blueberry, cinnamon, cranberry/orange (per dozen) \$ 12

Chocolate Chip Cannoli's (per dozen) \$ 22

Coconut cream bread pudding: Served with our house made butter rum sauce--Best in town!!
(Serves 12) \$ 40

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<u>Cheese & Olive Skewers:</u> Skewers of Colby & Cheddar cheeses w/pepperoni , olives and cherry tomatoes (20 skewers)	\$ 26
<u>Mini Chicken Salad Croissant:</u> Our in house made chicken salad on mini croissants (each)	\$ 4
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-HOT APPETIZERS-

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<u>Quiche:</u> Asparagus, Bacon or Ham w/ Four Cheeses (4 pieces per pie)	\$ 24
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-SALADS-

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-HOT SIDES-

(FEEDS 8 TO 10)

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