

HARTS OF ITALY

Catering Menu

\$24.99 Per Person Pick 1 Meat, 1 Pasta, 1 Side, 1 Vegetable, 1 Salad and 1 Dessert per party

\$29.99 Per Person Pick 1 Meat, 2 Pasta, 2 Sides, 2 Vegetables, 1 Salad and 1 Dessert per party

\$35.99 Per Person Pick 2 Meat, 2 Pasta, 2 Sides, 2 Vegetables, 1 Salad and 2 Desserts per party

Enough Bread For 2 Per Guest at all 3 levels and the choices are per party not per person.

You can also choose to have a Charcuterie board for snacking at an additional fee.

There are pictures of food on the website and we're working every day to update these pictures.

Market Price items noted as M.P. Per-piece entrées require a 10-piece minimum unless otherwise stated and are not part of the per person deal

I. Carni & Mare

Meat & Seafood Entrées

Spinach Stuffed Salmon

Chicken Marsala (pan-fried chicken cutlets & mushrooms in Marsala wine sauce) -

Salmon (blackened, grilled, honey garlic butter glazed)

Chicken Parmesan (pan-fried chicken breast, mozzarella, fresh marinara)

Spinach Stuffed Chicken Breast

Teriyaki Chicken (with pineapple & vegetables)

Chicken Cordon Bleu (lightly breaded; Swiss & ham; topped with parmesan)

Italian style meat loaf

Italian style meatballs

Shrimp & Grits (Pan seared shrimp and smoked gouda grits)

Dressed Sliced Maple Honey Ham

Baby Back Ribs

Pulled Chicken Salad (apples, dried cranberries and walnuts) **with crescent rolls**

Pulled BBQ Pork - with crescent rolls

Puff Pastry or Pie Crust Base Chicken Pot Pie

Chicken, Dumplings and Noodles

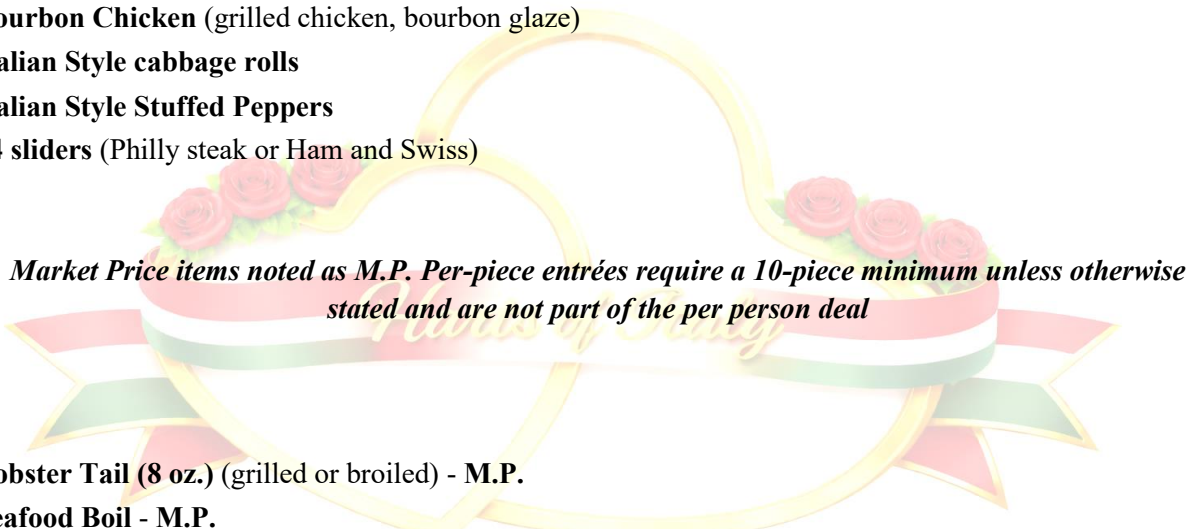
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Bourbon Chicken (grilled chicken, bourbon glaze)

Italian Style cabbage rolls

Italian Style Stuffed Peppers

24 sliders (Philly steak or Ham and Swiss)



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Lobster Tail (8 oz.) (grilled or broiled) - **M.P.**

Seafood Boil - **M.P.**

Add 8 oz lobster (3-order minimum) - **M.P.**

Deluxe Crab Boil (with lobster & king crab) - **M.P.**

Prime Rib - **M.P.**

II. Paste & Lasagne

Pastas & Lasagnas

Loaded Vegetable Lasagna (alfredo or marinara)

Beef Lasagna (marinara)

Steak Lasagna (cream alfredo; beef tenderloin)

Super Loaded Seafood Lasagna

Baked Ziti (beef or turkey)

Spaghetti (beef or turkey)

Chicken Alfredo (chicken, broccoli; penne or fettuccine; parmesan alfredo)

Shrimp Alfredo (shrimp, onion, tricolor peppers, broccoli; rich alfredo)

Loaded Seafood Pasta

III. Contorni

Side Dishes

6-Cheese Baked Mac

Seafood Mac

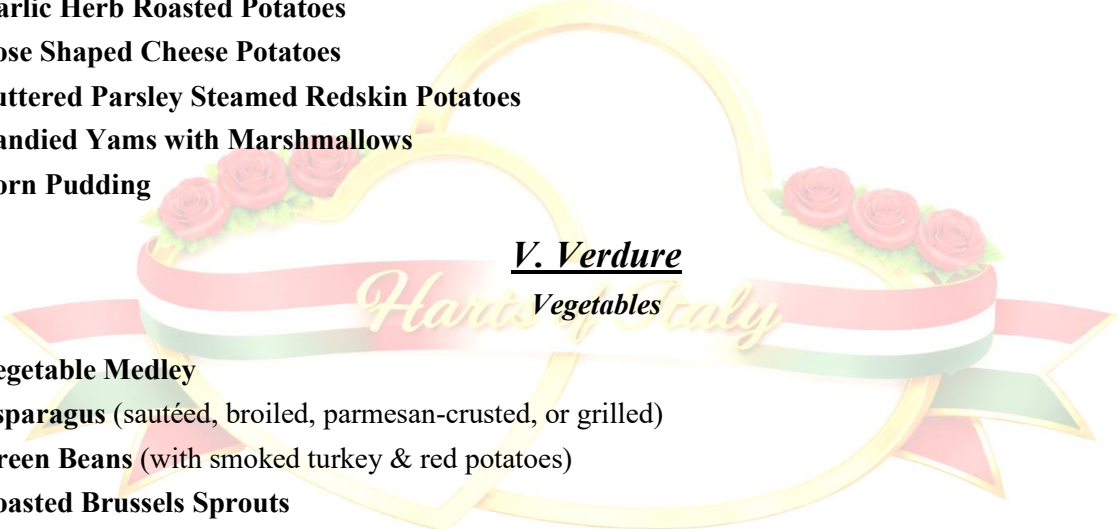
Garlic Herb Mashed Potatoes

Cheesy Scalloped Potatoes

Honey Buttered Corn

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Garlic Herb Roasted Potatoes
Rose Shaped Cheese Potatoes
Buttered Parsley Steamed Redskin Potatoes
Candied Yams with Marshmallows
Corn Pudding



V. Verdure

Vegetables

Vegetable Medley
Asparagus (sautéed, broiled, parmesan-crust, or grilled)
Green Beans (with smoked turkey & red potatoes)
Roasted Brussels Sprouts
Steamed Broccoli
Cheese & Broccoli Bake
Sautéed Fresh Green Beans
Cabbage

V. Insalate

Salads

Fresh Garden Salad
Antipasto Salad
Italian Style Pasta Salad
Homemade Potato Salad
Spinach and fruit Salad

VI. Dolci

Desserts

Banana Wafer Pudding
Nutter Butter Banana Pudding (contains peanut butter)
Apple Caramel Glazed Pecan Crumble
Apple Strudel
Peach Cobbler
Dubai Strawberry Dessert

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Custom Dessert Add On

Strawberry Cheesecake Push Ups or Wine Cups - \$5 each discount with quantities and all desserts above have the option of Push Ups or Wine Cup desserts

Custom Cheesecake in many flavors and designs - Price based on customizations

Custom Cakes in many flavors and designs - Price based on customizations



Breakfast or Brunch Menu Not Included in the per person listed above

\$15 Per Person Pick One from Each Category

\$25 Per Person Pick 2 from Each Category (Special for Ordering More)

One

Scrambled Eggs, Omelets, Fried Eggs with cheese

Two

Brown sugar maple glaze bacon

Sausage Patties

Turkey Sausage

Three

Pancakes

Waffles

Crepes

(Add Strawberries or Blueberries \$30 or Strawberries and Cream or Blueberries and Cream \$60)

Bread Assortment (Cinnamon Rolls, Crescents, Danishes)

Breakfast Casserole (Pork or Turkey) (cheese, potatoes, tricolor peppers, onions, sausage)

Four

Creamy Grits

Add cheese (American, cheddar, or gouda)

Brown Sugar Cinnamon Oatmeal

Seasonal Fruit

Fried Potatoes, Hashbrowns (seasoned; sautéed with onions)

Potato Casserole or Rose Shaped Potatoes (shredded potatoes, onions, cheese, seasoning)

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For Outside of Venue Catering

Chafin Rental is \$8 per Chafin and includes Sterno on pickup orders and must be returned the same day and there is a \$50 deposit that will be returned when Chafins are returned.

For Delivery orders Table set up and take down Chafins are included for \$200 and anything over 15 miles will be an additional fee.

