

HARTS OF ITALY

Catering Menu

MMXXVI

Half pans serve approximately 8–12 guests. Full pans serve approximately 25–28 guests.

Market Price items noted as M.P. Per-piece entrées require a 10-piece minimum unless otherwise stated.

Harts of Italy

I. Carni & Mare

Meat & Seafood Entrées

Spinach Stuffed Salmon \$18 / piece

Chicken Marsala (pan-fried chicken cutlets & mushrooms in Marsala wine sauce) - **\$8 / piece**

Salmon (blackened, grilled, honey garlic butter glazed) - **\$12 / piece**

Chicken Parmesan (pan-fried chicken breast, mozzarella, fresh marinara) - **\$60 half • \$120 full**

Spinach Stuffed Chicken Breast - **\$12 / piece**

Teriyaki Chicken (with pineapple & vegetables) - **\$60 half • \$120 full**

Chicken Cordon Bleu (lightly breaded; Swiss & ham; topped with parmesan) - **\$12 / piece**

Italian style meat loaf - **\$80 half and \$150 full**

Italian style meatballs - **\$80 half and \$150**

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

Shrimp & Grits (Pan seared shrimp and smoked gouda grits) - **\$60 half • \$120 full**

Dressed Sliced Maple Honey Ham - **\$80 half • \$160 full**

Seafood Boil (feeds ~3) - **\$175**

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

Deluxe Crab Boil (with lobster & king crab; feeds ~3–4) - **\$275**

Baby Back Ribs - **\$35 / slab**

Pulled Chicken Salad (apples, dried cranberries and walnuts) **with crescent rolls** - **\$60 half • \$120 full**

Pulled BBQ Pork - **\$60 half • \$120 full**

Puff Pastry Chicken Pot Pie (savory cream broth; mixed vegetables, potatoes & chicken) - **\$50 half • \$100 full**

Bourbon Chicken (grilled chicken, chopped, bourbon glaze) - **\$70 half • \$140 full**

Italian Style cabbage rolls - **\$70 half • \$140 full**

Italian Style Stuffed Peppers - **\$70 half • \$140 full**

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II. Contorni

Side Dishes

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- 6-Cheese Baked Mac - \$60 half • \$100 full
Seafood Mac - \$90 half • \$180 full
Garlic Herb Mashed Potatoes - \$40 half • \$80 full
Cheesy Scalloped Potatoes - \$50 half • \$100 full
Honey Buttered Corn - \$40 half • \$80 full
Garlic Herb Roasted Potatoes - \$40 half • \$80 full
Buttered Parsley Steamed Redskin Potatoes - \$40 half • \$80 full
Candied Yams - \$50 half • \$100 full
Corn Pudding - \$40 half • \$80 full
Garlic Bread - \$40 half • \$80 full (add cheese \$10 to \$20)

III. Verdure

Vegetables

- Vegetable Medley - \$40 half • \$75 full
Asparagus (sautéed, broiled, parmesan-cruste, or grilled) - \$50 half • \$100 full
Green Beans (with smoked turkey & red potatoes) - \$40 half • \$75 full
Roasted Brussels Sprouts - \$50 half • \$100 full
Steamed Broccoli - \$40 half • \$75 full
Cheese & Broccoli Bake - \$50 half • \$100 full
Sautéed Fresh Green Beans - \$40 half • \$75 full
Cabbage - \$40 half • \$75 full

IV. Insalate

Salads

- Fresh Garden Salad - \$35 half • \$55 full
Antipasto Salad - \$45 half • \$90 full
Italian Style Pasta Salad - \$40 half • \$75 full
Homemade Potato Salad - \$40 half • \$75 full
Spinach and fruit Salad - \$45 half • \$65 full
Add chicken to any of these salads - \$25 half • \$50 full

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V. Paste & Lasagne

Pastas & Lasagnas

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- Loaded Vegetable Lasagna (alfredo or marinara) - \$60 half • \$120 full
Beef Lasagna (marinara) - \$60 half • \$120 full
Steak Lasagna (cream alfredo; beef tenderloin) - \$80 half • \$150 full
Super Loaded Seafood Lasagna - \$100 half • \$200 full
Baked Ziti (beef or turkey) - \$50 half • \$100 full
Spaghetti (beef or turkey) - \$50 half • \$100 full
Chicken Alfredo (chicken, broccoli; penne or fettuccine; parmesan alfredo) - \$60 half • \$120 full
Shrimp Alfredo (shrimp, onion, tricolor peppers, broccoli; rich alfredo) - \$60 half • \$120 full
Loaded Seafood Pasta - \$90 half • \$180 full

VI. Colazione

Brunch Menu

- Scrambled Eggs - \$50 half • \$100 full (add cheese +\$10)
Brown sugar maple glaze bacon - \$50 half • \$100 full
Sausage Patties - \$50 half • \$100 full
Pancakes - \$50 half (12–15) • \$100 full (28–35) (Add Strawberries or Blueberries and Cream for \$30 to \$60)
Waffles - \$50 half • \$100 full (Add Strawberries or Blueberries and Cream for \$30 to \$60)
Crepes with Strawberries or Blueberries and Cream - \$50 half • \$100 full
Breakfast Casserole (Pork or Turkey) (cheese, potatoes, tricolor peppers, onions, sausage) — \$50 half • \$90 full
Creamy Grits - \$45 half • \$80 full
Add cheese (American, cheddar, or gouda) - +\$10 half • +\$15 full
Brown Sugar Cinnamon Oatmeal - \$45 half • \$75 full
Seasonal Fruit - \$40 half • \$80 full
Fried Potatoes (seasoned; sautéed with onions) - \$40 half • \$75 full
Potato Casserole (shredded potatoes, onions, cheese, seasoning) - \$50 half • \$90 full
Bread Assortment (cinnamon rolls, crescents, danishes) - \$40 half • \$70 full

VII. Piccoli Panini

Sliders

- 24 sliders (Philly steak or Ham and Swiss) - \$90 or \$60

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VIII. Dolci

Desserts

Banana Wafer Pudding - \$40 half • \$75 full

Nutter Butter Banana Pudding (contains peanut butter) - \$40 half • \$75 full

Apple Caramel Glazed Pecan Crumble - \$40 half • \$75 full

Apple Strudel (topped with cinnamon rolls & caramel) - \$40 half • \$75 full

Peach Cobbler - \$40 half • \$75 full

Dubai Strawberry Dessert - \$60 half • \$120 full

Strawberry Cheesecake Push Ups or Wine Cups - \$5 each discounts 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

Servizio & Eventi

À la carte pricing reflects food-only with pickup. Delivery ranges \$30–\$250 (based on distance and order size).

Full Banquet Buffet Catering (preparation, delivery, setup, chafing/heating, fully dressed buffet tables, rolls, tea/lemonade, cleanup)

Dinner: \$18–\$40 per person • Lunch: \$15–\$25 per person • Brunch: \$13–\$25 per person
40-person minimum • Plus a 10% service fee (delivery, setup, cleanup)

Servers available: \$125 per server • Hors d'oeuvres / grazing bars: starting at \$500 (setup & delivery)