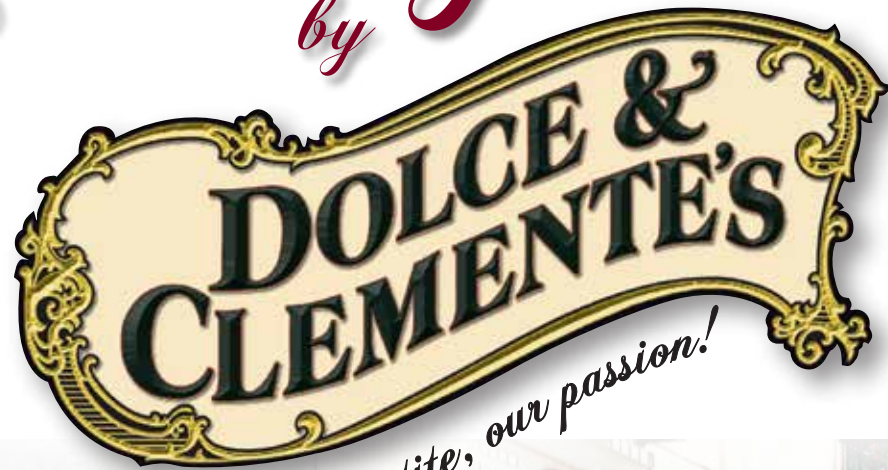


# Catering by

Scan for  
current  
prices



*Your appetite, our passion!*



Washington Town Center

2 North Commerce Square ■ Robbinsville, NJ 08691 ■ Ph 609.259.0072 ■ Fax 609.223.2573

Market Hours

Monday - Saturday: 9:00 am - 5:00 pm ■ Sunday: 9:00 am - 3:00 pm

■ To place your order online visit [www.dolceandclementes.com](http://www.dolceandclementes.com) - or - email us at [orders@dolceandclementes.com](mailto:orders@dolceandclementes.com) ■



Scan for  
current prices



# Dolce & Clemente's gives you choices!

We offer many options to cater your special events.

Choose from the Hot Buffet Package, the Ala Carte Menu, or a combination of both.

## The Ala Carte Menu

(all prices are shown in this menu)

includes the following items -

- Your selection of pasta, entrée and vegetable from the choices listed
- Extra sauce for any items that require it
- Our delicious Italian bread

## The Hot Buffet Package

at \$26.99 per person (minimum 24 people)

includes the following items -

- Assorted Italian breads and butter chips
- Grated cheese and extra sauce for any items that require it
- Choice of House salad or Caesar salad served with dressing on the side
- Paperware, serving utensils, racks, water pans, sternos

## The Corporate Hot Buffet Package

at \$23.99 per person (minimum 24 people)

includes the following items -

- Your selection of pasta, entrée and vegetable from the choices listed
- Assorted Italian breads and butter chips
- Grated cheese and extra sauce for any items that require it
- Choice of House salad or Caesar salad served with dressing on the side
- Complete setup
- Paperware, serving utensils, racks, water pans, sternos

## TRAY SELECTION GUIDE FOR ALL PACKAGES

Contact a sales representative to determine the exact number of trays and choices you will need for your occasion.

No. of Guests	No. of Full Trays	No. of Selections
24	3	3
30	4	3
40	5	4
50	6	4
60	8	5
70	9	5
80	10	6
90	11	6
100	12	7
150	18	7
200	24	8

## Corporate Hot Buffet choices -

- Chicken -** Marsala | Parmigiana | Francaise | Pink Panther
- Pork -** Filetto | Sausage and Peppers | Spiral Ham
- Beef -** Meatballs | Roast Beef and Gravy  
Meatballs and Sausage
- Seafood -** Shrimp Parmigiana | Flounder Francaise  
Mussels Fra Diavolo
- Pasta -** Mezza Rigatoni Vodka | Penne Marinara  
Farfalle Dolce | Baked Ziti | Cavatelli and Broccoli  
Penne Primavera
- Vegetables -** Roasted Potatoes | Vegetable Medley  
Eggplant Parmigiana | Balsamic Grilled Vegetables

# Appetizers

All items are sold by the dozen only. Please specify the total required.

- BBQ Pulled Pork Pocket** Wrapped in flaky pastry..... \$48.00 / doz.  
**Buffalo Chicken Bites** Boneless, fried with buffalo sauce ..... \$36.00 / doz.  
**Chicken Fingers** Boneless, fried to perfection ..... \$24.00 / doz.  
**Clams Casino** Clams, stuffed chop pepper, onion, roasted peppers, bacon, fontina, breadcrumbs ..... \$48.00 / doz.  
**Coconut Shrimp** Sweet coconut coating fried to perfection..... \$48.00 / doz.  
**Fried Ravioli** Breaded and fried cheese ravioli served with marinara sauce ..... \$30.00 / doz.  
**Mac and Cheese Bites** 7 cheese blend fried to a golden brown .... \$36.00 / doz.  
**Mini Crab Cakes** Crabmeat baked with special seasoning ..... \$60.00 / doz.  
**Mini Filet Mignon Wellington** Wrapped in pastry shell and served with a mushroom demi-glace ..... \$95.00 / doz.

- Mozzarella Sticks** Delicious fried cheese ..... \$15.00 / doz.  
**Mozzarella Carrazzo** Fried with Italian breadcrumbs, served with marinara sauce ..... \$36.00 / doz.  
**Philly Cheese Steak Puff** Steak, onions, peppers, mozzarella.. \$60.00 / doz.  
**Pigs in a Blanket** Hot dogs baked in flaky dough..... \$18.00 / doz.  
**Potato Croquette** Breaded and fried mashed potatoes ..... \$36.00 / doz.  
**Rice Balls** Plain, spinach, or Sicilian style with peas and meat..... \$36.00 / doz.  
**Shrimp Cocktail** Colossal shrimp boiled and served with cocktail sauce..... \$36.00 / doz.  
**Stuffed Long Hots** Sausage, peppers, onions, breadcrumbs, and Locatelli cheese..... \$60.00 / doz.

# Green Salads

Individual salads are packaged with balsamic dressing / Small feeds 8 - 10 people / Medium feeds 16 - 18 people / Large feeds 26 - 28 people.  
Add chicken to any salad for an additional cost: Individual - \$5.00, Small - \$25.00, Medium - \$50.00, Large - \$75.00.  
Add grilled shrimp to any salad for an additional cost: Individual - \$10.00, Small - \$40.00, Medium - \$80.00, Large - \$100.00.

- Arugula Salad** Fresh baby arugula with homemade mozzarella, roasted peppers, red onions and grapes. Served with our homemade pear vinaigrette.  
Individual \$14.99 | Small \$50.00 | Medium \$90.00 | Large \$120.00  
**Caterina Salad** Mixed greens with grape tomatoes, pignoli nuts, crumbled bleu cheese, black olives topped with croutons. Served with our homemade garlic vinaigrette.  
Small \$50.00 | Medium \$90.00 | Large \$120.00  
**Chicken Caesar Salad** Our traditional Caesar salad with either grilled or crispy chicken. Individual \$18.99 | Small \$60.00 | Medium \$105.00 | Large \$125.00  
**Classic Spinach Salad** Baby spinach with freshly shaved Parmigiano-Reggiano, bacon, grape tomatoes and sliced mushrooms. Served with our homemade smoky vinaigrette.  
Individual \$14.99 | Small \$50.00 | Medium \$90.00 | Large \$120.00  
**Greek Salad** Mixed greens with grilled vegetables, feta cheese, pitted Kalamata olives and sliced almonds. Served with our homemade balsamic vinaigrette.  
Individual \$14.99 | Small \$50.00 | Medium \$90.00 | Large \$120.00

- House Salad** Mixed greens, romaine hearts accompanied with tomatoes, cucumbers, red onions, black olives and carrots. Served with our homemade house balsamic vinaigrette. Individual \$12.99 | Small \$40.00 | Medium \$65.00 | Large \$80.00  
**Insalate di Bella** Mixed greens with shredded Asiago cheese, walnuts, grape tomatoes, red onions and fresh strawberries. Served with our homemade balsamic vinaigrette. Individual \$14.99 | Small \$60.00 | Medium \$105.00 | Large \$125.00  
**Insalate di Carmine** Our house salad served with a collection of chopped ham, salami, turkey, and Swiss cheese. Served with your choice of dressing.  
Individual \$16.99 | Small \$65.00 | Medium \$115.00 | Large \$135.00  
**Mi Amore Jennifer** Baby arugula, romaine hearts, red grapes, shaved Parmigiano-Reggiano, red onions, poached pears and toasted pignoli nuts. Served with balsamic glaze. Small \$55.00 | Medium \$95.00 | Large \$125.00  
**Traditional Caesar Salad** Romaine hearts with freshly grated cheese and large croutons. Served with our homemade Caesar dressing.  
Individual \$12.99 | Small \$45.00 | Medium \$70.00 | Large \$85.00

# Cold Salads

Small feeds 6 - 8 people / Medium feeds 12 - 15 people / Large feeds 18 - 22 people.

- Athens Pasta Salad** Fusilli pasta, feta cheese, Kalamata and black California olives, red onion, spinach, sliced almonds, pepperoncini peppers.  
Small \$40.00 | Medium \$60.00 | Large \$80.00  
**Bean Salad** A mixture of black, butter, string, and kidney beans, vinegar peppers, white onions, with a zesty Italian dressing.  
Small \$40.00 | Medium \$75.00 | Large \$105.00  
**Bruschetta Mix** Fresh plum tomatoes, fresh mozzarella, red onion, basil.  
Small \$45.00 | Medium \$90.00 | Large \$110.00  
**Cavatelli and Broccoli** Cavatelli, broccoli, Locatelli, white wine garlic sauce.  
Small \$40.00 | Medium \$60.00 | Large \$80.00  
**Chicken Salad** Bell and Evans brand chicken breast, Hellmann's mayo, onions, celery. Also choose from Buffalo or Cranberry style salads.  
Small feeds 15 - \$55.00 | Medium feeds 30 - \$105.00  
**Cucumber Salad** Jersey cucumbers, grape tomatoes, red onion in oregano based vinaigrette.  
Small \$30.00 | Medium \$50.00 | Large \$70.00  
**Cucumber, Tomato and Mozzarella Salad** Fresh mozzarella, cucumbers, red onion, grape tomatoes with our house vinaigrette.  
Small \$40.00 | Medium \$70.00 | Large \$100.00  
**Fettuccine Summer** Fettuccine, grilled chicken, baby spinach, sundried tomatoes, peppers.  
Small \$55.00 | Medium \$85.00 | Large \$115.00  
**Fresh Mozzarella and Tomato Salad** Fresh mozzarella balls, grape tomatoes, red onion, basil, olive oil. Small \$60.00 | Medium \$95.00 | Large \$125.00  
**Fruit Salad** All of our exotic fresh fruit. Small \$40.00 | Medium \$60.00 | Large \$85.00  
**Grilled Balsamic Vegetables** An assortment of delectable grilled eggplant, mushrooms, yellow squash, zucchini, multicolored peppers, and carrots marinated in extra virgin olive oil seasoned dressing.  
Small \$45.00 | Medium \$75.00 | Large \$100.00  
**Homemade Coleslaw** Fresh chopped green cabbage, carrots, Hellmann's mayo, white vinegar.  
Small \$40.00 | Medium \$75.00 | Large \$105.00

- Homemade Macaroni Salad** Large elbow pasta with celery, white onions, carrots and Hellmann's mayo. Small \$40.00 | Medium \$75.00 | Large \$105.00  
**Homemade Potato Salad** Red Bliss potatoes, celery, onions, Hellmann's mayo. Small \$40.00 | Medium \$75.00 | Large \$105.00  
**House Antipasto Salad** Ham, Genoa salami, piccante provolone, pepperoni, olives, pepperoncini, vinegar peppers.  
Small \$55.00 | Medium \$100.00 | Large \$125.00  
**Orzo Salad** Rosemarino pasta, chopped tomatoes, cucumbers and feta cheese.  
Small \$45.00 | Medium \$75.00 | Large \$105.00  
**Pasta Bruschetta** Mezzi rigatoni, fresh chopped tomatoes, red onions, fresh mozzarella, extra virgin olive oil, basil.  
Small \$45.00 | Medium \$75.00 | Large \$105.00  
**Ravioletti Salad** Thumbnail size cheese ravioli, roasted peppers, sundried tomatoes, in a balsamic scallion dressing.  
Small \$45.00 | Medium \$75.00 | Large \$105.00  
**Shrimp and Olive Salad** Shrimp, olives, sundried tomatoes, sweet peppers, extra virgin olive oil. Small feeds 15 - \$65.00 | Medium feeds 30 - \$130.00  
**String Bean Salad** String beans, red onions, vinegar peppers, grape tomatoes.  
Small \$45.00 | Medium \$75.00 | Large \$105.00  
**Tortellini Pesto** Tri-color tortellini, hardy spinach, red onion, grape tomatoes, pesto and feta cheese. Small \$45.00 | Medium \$75.00 | Large \$105.00  
**Tortellini Salad** Tri-color tortellini, pepperoni, vinegar peppers, sundried tomatoes in our house vinaigrette. Small \$45.00 | Medium \$75.00 | Large \$105.00  
**Tuna Salad** Solid white tuna, Hellmann's mayo, onion, celery.  
Small feeds 15 - \$65.00 | Medium feeds 30 - \$130.00  
**Tuscan Salad** Kale with dried fruit, mixed with a citrus vinaigrette.  
Small \$35.00 | Medium \$70.00 | Large \$90.00

# Gourmet Platters

Mini feeds 8 people / Small feeds 10 - 14 people / Medium feeds 18 - 22 people / Large feeds 24 - 28 people.

**Abundanza Platter** A spectrum of delectable items such as grilled vegetables, Prima Donna cheese, imported Parmigiano-Reggiano cheese, tiny fresh mozzarella balls, pepperoni, Parma prosciutto, grilled asparagus, fresh red grapes and strawberries. Comes with our homemade reduced balsamic vinegar sauce.

Small \$80.00 | Medium \$110.00 | Large \$150.00

**All Skewed Up** This stunning platter consists of a fine assortment of skewered delicacies; styles consist of antipasto, grilled vegetable and mozzarella, imported meat and cheese, mozzarella and tomato, and fruit and cheese. Served with balsamic glaze dipping sauce.

20 Pieces \$60.00 | 40 Pieces \$120.00 | 60 Pieces \$180.00

**Antipasto** Roasted peppers, assorted olives, imported provolone, dry sausage, fresh mozzarella, marinated mushrooms, pepperoni and prosciutto bread sticks.

Mini \$60.00 | Small \$80.00 | Medium \$110.00 | Large \$150.00

**Bruschetta** Tomato and homemade fresh mozzarella bruschetta presented in a crusty bread bowl. Served with our own seasoned toasts and arranged on a platter, garnished with olives and Asiago cheese.

Mini \$40.00 | Small \$55.00 | Medium \$90.00 | Large \$120.00

**Chick-A-Stick** Either fried or grilled chicken strips on a stick arranged and garnished on a platter with an accompaniment of BBQ, honey mustard, and buffalo dipping sauces.

20 Pieces \$60.00 | 40 Pieces \$120.00 | 60 Pieces \$180.00

**Chicken Finger Trio** Bell and Evans all natural chicken breasts, cut into chicken fingers, breaded and fried. Served with BBQ, honey mustard, and buffalo dipping sauces.

Small \$60.00 | Large \$120.00

**Ciao Bella & Carmine Platter** Kids have to have fun too!

**CHOOSE 4** - chicken fingers, macaroni and cheese bites, french fries, pigs in a blanket, mozzarella sticks, buffalo chicken bites, pulled pork bites, fried ravioli, and broccoli and cheddar puffs. Served with dipping sauces on the side.

Small feeds 15 - \$60.00 | Large feeds 30 - \$120.00

**Fresh Fruit Arrangement** A luscious selection of seasonal fruit such as pineapple, cantaloupe, honeydew, watermelon, assorted berries, grapes and bananas in a colorful display, with an exotic touch.

Mini \$45.00 | Small \$65.00 | Medium \$90.00 | Large \$115.00

**Fruit and Cheese** Ripe seasonal fresh fruit cut and plattered, arranged with assorted imported and domestic cheeses. Served with crackers.

Mini \$50.00 | Small \$70.00 | Medium \$100.00 | Large \$140.00

**Grilled Vegetable Antipasto** A kaleidoscope of delectable grilled eggplant, mushrooms, yellow squash, green zucchini, multicolored peppers and carrots, finished off with marinated fresh mozzarella.

Mini \$45.00 | Small \$70.00 | Medium \$100.00 | Large \$130.00

**Homemade Stuffed Breads** Your choice of eggplant parm, meatball parm, chicken parm, broccoli and cheddar, spinach and ricotta cheese, sausage and peppers with mozzarella, broccoli rabe with mozzarella, cheesesteak, or Stromboli. Breads can be sliced and arranged on a platter, garnished with marinara sauce for an additional \$10.00, served at room temperature.

\$18.00 each



**Our Famous Prosciutto Stuffed Bread** As seen on Diners, Drive-Ins & Dives! Prosciutto, mortadella, soppressata, salami, pepperoni, provolone, and Asiago cheeses. Breads can be sliced and arranged on a platter, garnished with extra virgin olive oil and fresh Locatelli cheese for an additional \$10.00, served at room temperature.

\$19.00 each

**Mozzarella Caprese** An array of sliced homemade fresh mozzarella and tomatoes, topped with roasted peppers and pitted Gaeta olives, garnished with fresh basil, oregano and extra virgin olive oil.

Mini \$60.00 | Small \$90.00 | Medium \$120.00 | Large \$160.00

**Shrimp Cocktail** Colossal shrimp perfectly cooked and arranged on a platter. Served with lemon wedges and cocktail sauce.

Market Price

**The Cheese Aficionado** A delectable display of cheeses and spreads. This platter contains aged Gouda, Asiago, Italian fontina, spreadable goat cheese, ricotta salata, flavored cheese spread, honey, preserves, crackers, crostini and cheese spreaders. A true cheese lovers dream.

Mini \$60.00 | Small \$90.00 | Medium \$120.00 | Large \$160.00

**The Cheese Plate** A combination of imported and domestic cheeses to delight the palate, accompanied by sliced dry sausage, pepperoni, and assorted crackers.

Mini \$60.00 | Small \$80.00 | Medium \$110.00 | Large \$150.00

**The Cutting Board - "Joe's Favorite"** Dry sausage, dry soppressata, baby Genoa salami, imported provolone, Parmigiano-Reggiano, cerignola olives, Roman artichokes.

Mini \$75.00 | Small \$100.00 | Medium \$150.00 | Large \$210.00

**Dessert Trays** Delicious fresh baked items, such as assorted pastries, cannoli, cookies, chocolate dipped goodies, mini cakes, mini tarts, anything you could desire. Custom creations are always available.

Market Prices

**Giant Party Cannoli** Decorated with assorted toppings, filled with traditional mini cannoli, and served with additional cannoli dip.

15 Pieces - \$55.00 | 30 Pieces - \$110.00 | 40 Pieces - \$140.00 | 50 Pieces - \$175.00

## Vegetables

Quarter tray feeds up to 6 / Half tray feeds up to 12 / Full tray feeds up to 24.

**All Mashed Up** Baby Yukon Gold potatoes mashed and combined with fresh mozzarella, grated Locatelli, seasoned, and then topped with toasted breadcrumbs.

Half Tray \$50.00 | Full Tray \$100.00

**Artichoke Francaise** Tender baked artichokes prepared in a lemon, wine and butter sauce.

Half Tray \$60.00 | Full Tray \$120.00

**Artichoke Toscano** Tender baked artichokes stuffed with seasoned bread crumbs.

Half Tray \$60.00 | Full Tray \$120.00

**Baby Spinach Sautéed with Garlic and Olive Oil** Fresh baby spinach sautéed with sliced garlic and olive oil.

Quarter Tray \$45.00 | Half Tray \$65.00 | Full Tray \$130.00

**Balsamic Grilled Vegetables** A kaleidoscope of delectable grilled eggplant, mushrooms, yellow squash, green zucchini, multicolored bell peppers and carrots marinated in our balsamic vinaigrette seasoned dressing.

Quarter Tray \$45.00 | Half Tray \$65.00 | Full Tray \$130.00

**Eggplant Parmigiana** Layers of eggplant, fresh homemade mozzarella, grated Locatelli and marinara. Gluten free available - add \$10.00 per tray.

Quarter Tray \$40.00 | Half Tray \$60.00 | Full Tray \$120.00

**Eggplant Rollatini** Slices of eggplant, stuffed and rolled with fresh ricotta, grated Locatelli and topped with marinara sauce. Gluten free available - add \$10.00 per tray.

Quarter Tray \$45.00 | Half Tray \$65.00 | Full Tray \$130.00

**French Fries** Fried to a golden brown.

Half Tray \$35.00 | Full Tray \$70.00

**Herb Roasted Potatoes** Baby potatoes roasted with fresh herbs seasonings.

Quarter Tray \$35.00 | Half Tray \$50.00 | Full Tray \$100.00

**Honey Glazed Carrots** Tender sliced carrots baked with honey.

Half Tray \$45.00 | Full Tray \$90.00

**Sautéed Asparagus** Sautéed with lemon pepper, garlic and extra virgin olive oil.

Quarter Tray \$45.00 | Half Tray \$65.00 | Full Tray \$130.00

**Sautéed Broccoli Rabe** Fresh broccoli rabe sautéed with extra virgin olive oil.

Quarter Tray \$45.00 | Half Tray \$65.00 | Full Tray \$130.00

**Sautéed Vegetable Medley** Fresh zucchini, carrots, cauliflower, and broccoli sautéed with sliced garlic and extra virgin olive oil.

Quarter Tray \$40.00 | Half Tray \$60.00 | Full Tray \$110.00

**Seasoned Grilled Vegetables** A kaleidoscope of delectable grilled eggplant, mushrooms, yellow squash, green zucchini, multicolored bell peppers and carrots marinated in our extra virgin olive oil dressing.

Quarter Tray \$40.00 | Half Tray \$60.00 | Full Tray \$120.00

**String Beans** Either almondine or garlic and oil.

Quarter Tray \$45.00 | Half Tray \$60.00 | Full Tray \$120.00

**Stuffed Cabbage** Beef and rice with sweet tomato sauce.

Half Tray \$60.00 | Full Tray \$120.00

**Stuffed Mushrooms** Delicious caps stuffed with your choice of filling listed.

Sausage, spinach & fontina - 20 pieces - \$75.00 | Crabmeat - 20 pieces - \$90.00

**Tempura Cauliflower** Battered with parmigiano cheese.

Half Tray \$55.00 | Full Tray \$110.00

**Zucchini Boat** Shredded chicken, bacon, onions, red peppers, served with ranch dressing.

24 pieces - \$75.00

# Hot Pasta

Quarter tray feeds up to 6 / Half tray feeds up to 12 / Full tray feeds up to 24.

**Anelletti Al Forno** Sicilian ring pasta baked with chopped meat, eggplant and peas. **Half Tray \$65.00 | Full Tray \$130.00**

**Baked Ziti** Ziti baked with fresh ricotta, grated genuine Locatelli, and homemade fresh mozzarella.

**Quarter Tray \$40.00 | Half Tray \$55.00 | Full Tray \$110.00**



**Our Famous Boss of the Sauce** As seen on Diners, Drive-Ins & Dives!

Tender morsels of hot and sweet sausage, pork ribs, meatballs, and braciolo, simmered with ripe red San Marzano plum tomatoes, and seasoned to perfection.

**Half Tray \$100.00** - Meats and sauce in 1/2 tray, pasta and ricotta in 1/2 tray  
**Full Tray \$200.00** - Meats and sauce in full tray, pasta and ricotta in full tray

**Capellini Puttanesca** Angel hair pasta with plum tomatoes, olives and capers.

**Half Tray \$50.00 | Full Tray \$100.00**

**Cavatelli and Broccoli** Fresh ricotta cavatelli tossed with sautéed broccoli, garlic, extra virgin olive oil and grated cheese.

**Quarter Tray \$40.00 | Half Tray \$55.00 | Full Tray \$110.00**

**Cavatelli Alla Bella Mia** Cavatelli with crumbled sausage in a fontina and parmigiano cream sauce, topped with breadcrumbs - then baked Al-Forno style.

**Half Tray \$70.00 | Full Tray \$140.00**

**Cavatelli, Broccoli and Chicken** Grilled strips of tender chicken added into our fresh ricotta cavatelli, tossed with sautéed broccoli, garlic, extra virgin olive oil and grated cheese. **Quarter Tray \$50.00 | Half Tray \$70.00 | Full Tray \$140.00**

**Conchiglie Clemente** Small pasta shells with sautéed chicken, mushrooms, peas and onions. **Half Tray \$65.00 | Full Tray \$130.00**

**Ditali Piselli** Tube pasta with caramelized Vidalia onions and fresh peas. **Half Tray \$50.00 | Full Tray \$100.00**

**Farfalle alla Dolce** Bowtie pasta with sautéed prosciutto, mushrooms, fresh tomatoes, peas and cream sauce. **Half Tray \$65.00 | Full Tray \$130.00**

**Fettuccine Alfredo** A long flat cut of pasta with our homemade Alfredo sauce. **Half Tray \$55.00 | Full Tray \$110.00**

**Fusilli Primavera** Spiral pasta and sautéed assorted vegetables, topped with fresh Grano Padano cream sauce. **Half Tray \$60.00 | Full Tray \$120.00**

**Just Plain Carmine** Small penne pasta with butter. **Half Tray \$30.00 | Full Tray \$60.00**

**Lasagna** Choice of cheese or spinach. **Half Tray \$65.00 | Full Tray \$130.00**  
With meat - **Half Tray \$75.00 | Full Tray \$150.00**

**Linguine Seafood Fra Diavolo** A combination of lobster tails, shrimp, clams, scallops, mussels and calamari mixed with San Marzano plum tomato fillets. Cooked to your spice specification. Linguine pasta comes on the side.

**Half Tray \$130.00 | Full Tray \$250.00**

**Linguine with Clam Sauce** Choice of white or red sauce.

**Half Tray \$60.00 | Full Tray \$120.00**

**Macaroni and 7 Cheese** Assorted cuts of pasta with 7 imported and domestic cheeses. **Half Tray \$50.00 | Full Tray \$100.00**

**Manicotti** Choose marinara, vodka, or meat sauce.

**18 Pieces - \$54.00 | 45 Pieces - \$135.00**

**Mezza Rigatoni Bolognese** Short rigatoni with a hardy traditional meat sauce prepared with veal, pork, carrots and celery.

**Half Tray \$65.00 | Full Tray \$130.00**

**Orecchiette Ravenna** Ear-shaped pasta and broccoli rabe, homemade sausage, sundried tomatoes, garlic and oil. **Half Tray \$65.00 | Full Tray \$130.00**

**Orecchiette Scampi** Ear-shaped pasta and sautéed broccoli rabe, jumbo shrimp, fresh garlic and white wine butter sauce.

**Half Tray \$75.00 | Full Tray \$150.00**

**Penne Asiago** Penne pasta with crumbled hot sausage and porcini mushrooms in a cream Asiago sauce. **Half Tray \$70.00 | Full Tray \$140.00**

**Penne Filetto di Pomodoro** Penne pasta with plum tomato fillets, prosciutto, sautéed garlic, onion and fresh basil.

**Half Tray \$60.00 | Full Tray \$120.00**

**Penne Vodka** May substitute any cut of pasta. Specify substitution in special instructions. **Quarter Tray \$40.00 | Half Tray \$55.00 | Full Tray \$110.00**

**Ravioli** Choose marinara, vodka, or meat sauce.

**Quarter Tray \$45.00 | Half Tray \$65.00 | Full Tray \$130.00**

**Rigatoni San Gennaro** Fresh rigatoni with sautéed broccoli rabe, crumbled sausage, sundried tomatoes, white wine and garlic.

**Half Tray \$70.00 | Full Tray \$140.00**

**Stuffed Shells** Choose marinara, vodka, or meat sauce.

**24 Pieces - \$60.00 | 40 Pieces - \$100.00**

**Toffe Genovese** Shell pasta with caramelized onions, prosciutto and peas.

**Half Tray \$60.00 | Full Tray \$120.00**

**Ziti Marinara** May substitute any cut of pasta. Specify substitution in special instructions. **Quarter Tray \$30.00 | Half Tray \$40.00 | Full Tray \$80.00**

# Seafood Selections

Half tray feeds up to 12 / Full tray feeds up to 24.

**Bronzino** Fillets served over asparagus, sliced roasted potatoes, sundried tomatoes, and grape tomatoes in a garlic white wine sauce with a touch of marinara. **10 Pieces - \$175.00**

**Chilean Sea Bass Saffron** Served over sautéed spinach with cherry tomatoes, in a garlic white wine, saffron lemon sauce. **10 Pieces - \$250.00**

**Chilean Sea Bass Carrot** Served over carrot purée, with asparagus salad, and lemon olive oil cous cous. **10 Pieces - \$250.00**

**Colossal Cocktail** Colossal U10 shrimp cocktail, with either mild or spicy cocktail sauce. **12 Pieces - \$45.00**

**Calamari in Marinara Sauce** Squid cooked in our tomato basil sauce. Served with pasta. **Half Tray \$55.00 | Full Tray \$110.00**

**Crabmeat Stuffed Salmon** Fillets stuffed with crabmeat in a garlic white wine sauce. **10 Pieces - \$175.00**

**Flounder Francaise** Fillets dipped in flour and egg, sautéed in a sauce of lemon, white wine and butter. **Half Tray \$100.00 | Full Tray \$200.00**

**Fried Calamari** Rings and tentacles dipped in a seasoned flour. **Half Tray \$75.00 | Full Tray \$150.00**

**Fried Flounder** Breadcrumb and Panko coated fillets fried to a golden brown. **Half Tray \$100.00 | Full Tray \$200.00**

**Grilled Mahi Mahi** Served over asparagus and shrimp, with a garlic white wine sauce and a splash of marinara. **10 Pieces - \$250.00**

**Grilled Salmon** Salmon fillets grilled with a mixture of all natural fresh herbs, topped with a white wine butter sauce. **10 Pieces - \$150.00**

**Halibut** Zucchini, asparagus, and sundried tomatoes, served over sliced roasted potatoes, with a brandy cream sauce. **10 Pieces - \$250.00**

**Herb Encrusted Salmon** Fillets encrusted with a mixture of all natural fresh herbs, topped with a pink cream sauce. **10 Pieces - \$150.00**

**Horseradish Crusted Salmon** Fillets topped with red and white horseradish and Japanese breadcrumb mixture, with a pink cream sauce. **10 Pieces - \$150.00**

**Mussels Marinara / Fra Diavolo** Green shell mussels cooked with San Marzano tomatoes, either spicy or mild. Served with pasta. **Half Tray \$55.00 | Full Tray \$110.00**

**Seafood Fra Diavolo** A combination of lobster tails, shrimp, clams, scallops, mussels and calamari mixed with San Marzano plum tomato fillets. Cooked to your spice specification. Linguine pasta comes on the side.

**Half Tray \$130.00 | Full Tray \$250.00**

**Seafood Salad** A delicious combination of calamari, colossal shrimp, octopus, kalamata olives, celery, vinegar peppers, and lemon, mixed with white wine vinaigrette. Served cold. **Half Tray \$120.00 | Full Tray \$240.00**

**Shrimp Oreganata** Colossal shrimp opened and stuffed with a seasoned breadcrumb stuffing. **Half Tray \$100.00 | Full Tray \$200.00**

**Shrimp Parmigiana** Colossal shrimp breaded and fried, covered in fresh homemade mozzarella and marinara sauce. **Half Tray \$100.00 | Full Tray \$200.00**

**Shrimp Scampi** Colossal shrimp sautéed in our luscious scampi sauce. Linguine pasta comes on the side. **Half Tray \$100.00 | Full Tray \$200.00**

**Stuffed Flounder** Fillets stuffed with crabmeat and scallops in a Francaise sauce. **10 Pieces - \$150.00**

**Stuffed Grouper** Fillets stuffed with crabmeat, served over asparagus, roasted red peppers, olives, and capers in a scampi sauce. **10 Pieces - \$225.00**

**Stuffed Salmon** Fillets stuffed with crabmeat and scallops in a garlic white wine sauce. **10 Pieces - \$175.00**

**Stuffed Shrimp** Colossal shrimp stuffed with crabmeat, scallops, and flounder. **12 Pieces - \$100.00**

# Poultry & Veal Specialties

Quarter tray feeds up to 6 / Half tray feeds up to 12 / Full tray feeds up to 24.

**Balsamic** Homemade chicken tenders dressed in our signature balsamic vinaigrette and tossed with vinegar peppers.  
Chicken only - Half Tray \$75.00 | Full Tray \$150.00

**Bruschetta** Lightly breaded cutlets topped with freshly chopped tomatoes, homemade fresh mozzarella, fresh basil, a hint of white balsamic and a pure Sicilian fragrant olive oil.  
Chicken - Quarter Tray \$55.00 | Half Tray \$75.00 | Full Tray \$150.00  
Veal - Half Tray \$90.00 | Full Tray \$170.00

**Carminé** Lightly breaded cutlets topped with broccoli rabe, roasted red peppers, and fresh mozzarella.  
Chicken only - Half Tray \$75.00 | Full Tray \$150.00

**Carpinello** Asparagus, prosciutto and fontina in a white wine and garlic sauce.  
Chicken - Half Tray \$85.00 | Full Tray \$170.00  
Veal - Half Tray \$105.00 | Full Tray \$200.00

**Chicken Meatballs** Homemade chicken meatballs, covered in our marinara sauce or drizzled with our port wine demi-glace.  
Half Tray \$60.00 | Full Tray \$120.00

**Fiorentina** With prosciutto, roasted peppers and fresh mozzarella in a port demi-glace.  
Chicken - Half Tray \$75.00 | Full Tray \$150.00  
Veal - Half Tray \$95.00 | Full Tray \$180.00

**Francaise** A lemon, wine and butter sauce.  
Chicken - Quarter Tray \$55.00 | Half Tray \$75.00 | Full Tray \$150.00  
Veal - Half Tray \$90.00 | Full Tray \$170.00

**Honey Mustard** Homemade chicken tenders dressed in our homemade honey mustard sauce.  
Chicken only - Half Tray \$75.00 | Full Tray \$150.00

**Fingers** Chicken tenderloins house breaded and fried.  
Quarter Tray \$35.00 | Half Tray \$60.00 | Full Tray \$120.00

**Marsala** Fresh assorted mushrooms and onions in Marsala wine sauce.  
Chicken - Quarter Tray \$55.00 | Half Tray \$75.00 | Full Tray \$150.00  
Veal - Half Tray \$95.00 | Full Tray \$180.00

**Milanese** Lightly breaded cutlets covered with freshly chopped tomatoes, minced red onions and basil.  
Chicken - Half Tray \$75.00 | Full Tray \$150.00  
Veal - Half Tray \$90.00 | Full Tray \$170.00

**Parmigiana** Fresh mozzarella and grated Locatelli in homemade sauce.  
Chicken - Quarter Tray \$55.00 | Half Tray \$75.00 | Full Tray \$150.00  
Veal - Half Tray \$90.00 | Full Tray \$170.00

**Piccata** White wine, lemon and butter sauce served with capers.  
Chicken - Half Tray \$75.00 | Full Tray \$150.00  
Veal - Half Tray \$90.00 | Full Tray \$170.00

**Pink Panther** Fresh mozzarella and grated Locatelli in vodka sauce.  
Chicken only - Quarter Tray \$55.00 | Half Tray \$75.00 | Full Tray \$150.00

**Saltimbocca** Layered with fresh tomato, prosciutto and fresh mozzarella in a sherry wine sauce.  
Chicken - Half Tray \$85.00 | Full Tray \$170.00  
Veal - Half Tray \$105.00 | Full Tray \$200.00

**Savino** A balsamic cream sauce served with roasted peppers and sundried tomatoes.  
Chicken only - Half Tray \$75.00 | Full Tray \$150.00

**Sici Special** Tender fried chicken fingers and French fries.  
Quarter Tray \$30.00 | Half Tray \$45.00 | Full Tray \$80.00

**Sorrentina** With prosciutto, eggplant and fresh mozzarella in a port demi-glace.  
Chicken - Half Tray \$85.00 | Full Tray \$170.00  
Veal - Half Tray \$105.00 | Full Tray \$200.00

**Toscana** Battered boneless breasts with sautéed artichoke hearts, broccoli rabe, roasted red peppers, and fresh mozzarella.  
Chicken only - Half Tray \$75.00 | Full Tray \$150.00

**Turkey** Whole all natural Plainville turkey rotisserie roasted, and then hand carved, served with turkey gravy.  
Full Tray \$140.00

**Valdostana** Breaded boneless breasts stuffed and rolled with prosciutto, fresh mozzarella and roasted peppers in a Marsala wine sauce.  
Chicken only - Half Tray \$75.00 | Full Tray \$150.00

**Wings** Served any way you like! Buffalo, chipolte, orange ginger, teriyaki, BBQ, or plain.  
Chicken only - Half Tray \$60.00 | Full Tray \$120.00

**Zingara** Francaise served with sautéed artichoke hearts and roasted peppers.  
Chicken only - Half Tray \$75.00 | Full Tray \$150.00

# Beef Selections

Quarter tray feeds up to 6 / Half tray feeds up to 12 / Full tray feeds up to 24.

**Boneless Beef Short Ribs** Our fork tender house braised and slow roasted certified Angus beef short rib in a port wine 7 peppercorn sweet demi-glace.  
Half Tray \$150.00 | Full Tray \$300.00

**Brisket of Beef** Our 12 hour smoked brisket sliced and served with natural au jus on the side.  
Half Tray \$110.00 | Full Tray \$220.00

**Filet Mignon** Whole tenderloins cooked and sliced, served au jus or with one of our red wine sauces.  
Market Price

**Filet Mignon Tips with a Melange of Mushrooms** Cooked with a trio of mushrooms in a port wine sauce.  
Half Tray \$125.00 | Full Tray \$250.00

**Filet Mignon Tips with Peppers and Onions** Cooked with sweet bell peppers and onions.  
Half Tray \$125.00 | Full Tray \$250.00

**Flank Steak** Stuffed to desired specifications, then sliced and served with tomato and Barolo wine sauce.  
Half Tray \$125.00 | Full Tray \$250.00

**Homemade Meatloaf** Beef, pork, and veal, served with brown gravy.  
Half Tray \$75.00 | Full Tray \$150.00

**Italian Authentic Meatballs** Homemade meatballs made with beef, pork, and veal, covered in our marinara sauce and sprinkled with grated Locatelli.  
Quarter Tray \$45.00 | Half Tray \$65.00 | Full Tray \$125.00

**London Broil Au Jus** Our center cut London Broil cooked to your preference, then sliced and served with natural au jus on the side.  
Half Tray \$85.00 | Full Tray \$170.00

**Meatballs and Sweet Sausage** Homemade sausage and meatballs, covered in our marinara sauce and sprinkled with grated Locatelli.  
Quarter Tray \$45.00 | Half Tray \$65.00 | Full Tray \$125.00

**Prime Rib** Cooked and cut to your specifications, specify in special instructions. Prime rib encrusted with a medley of natural herbs, seared then slowly roasted.  
Market Price

**Seasoned Roast Beef** Top round of beef seasoned, roasted and sliced, then topped with a mushroom sauce or au jus.  
Quarter Tray \$65.00 | Half Tray \$90.00 | Full Tray \$180.00

**Traditional Swedish Meatballs** Miniature meatballs done in a sherry wine cream sauce.  
Half Tray \$65.00 | Full Tray \$125.00

# Pork Dishes

Quarter tray feeds up to 6 / Half tray feeds up to 12 / Full tray feeds up to 24.

**BBQ** Baby back ribs covered in barbeque sauce and then slow roasted in our in-house smoker.  
Half Tray \$90.00 | Full Tray \$180.00

**BBQ Pulled Pork** A Southern specialty made to an American household favorite. Slow roasted pork to a fork tender touch. Either made into a sandwich or plated as a main course, it's a hit!  
Quarter Tray \$50.00 | Half Tray \$65.00 | Full Tray \$130.00

**Boneless Pork Chops Milanese** Thinly sliced pork chops pounded flat, breaded with panko breadcrumbs and topped with our delicious Milanese combination.  
Half Tray \$70.00 | Full Tray \$140.00

**Filetto** Loin filets sautéed with caramelized onions and mushrooms in a sherry wine reduction.  
Half Tray \$70.00 | Full Tray \$140.00

**Garlic Glazed Pork Roast** Boneless pork loin marinated with our zesty garlic glaze.  
Half Tray \$70.00 | Full Tray \$140.00

**Roasted Porchetta** Slow roasted pork shoulder and belly, seasoned with rosemary, thyme, parsley and fennel, sliced thin. Served with broccoli rabe and roasted potatoes.  
Half Tray \$80.00 | Full Tray \$160.00

**San' Gennaro** Grilled homemade sausage, sautéed broccoli rabe and sundried tomatoes.  
Half Tray \$65.00 | Full Tray \$130.00

**Sausage Di Giambotta** Homemade sausage cooked with potatoes, peppers and onions in a white wine sauce.  
Quarter Tray \$45.00 | Half Tray \$65.00 | Full Tray \$130.00

**Sausage and Peppers** Homemade sausage cooked with peppers and onions in either pan juices or a splash of marinara. Chicken sausage also available upon request.  
Quarter Tray \$45.00 | Half Tray \$60.00 | Full Tray \$120.00

**Stuffed Long Hots** Sausage, peppers, onions, breadcrumbs, and Locatelli cheese  
18 Pieces \$70.00 | 36 Pieces \$140.00

**Stuffed Pork Roast** Whole loins of pork either stuffed or plain, cooked to perfection and carved, then it's drizzled with our port wine demi-glace.  
Half Tray \$75.00 | Full Tray \$150.00

**Sweet Sliced Ham** A glazed sweet ham with maple brown sugar.  
Half Tray \$75.00 | Full Tray \$150.00

# Gluten Free Hot & Cold Pasta Dishes

Quarter tray feeds up to 6 / Half tray feeds up to 12 / Full tray feeds up to 24.

**Baked Ziti** Ziti baked with fresh ricotta, grated genuine Locatelli, and homemade fresh mozzarella.

Quarter Tray \$45.00 | Half Tray \$70.00 | Full Tray \$140.00

**Ditali Piselli** Tube pasta with caramelized Vidalia onions and fresh peas.

Half Tray \$55.00 | Full Tray \$110.00

**Fusilli Primavera** Spiral pasta and sautéed assorted vegetables, topped with fresh Grano Padano cream sauce.

Half Tray \$55.00 | Full Tray \$105.00

**Fusilli and Broccoli** Spiral pasta tossed with sautéed broccoli, garlic, extra virgin olive oil and grated cheese.

Small Bowl \$55.00

**Penne** Choose marinara, vodka, or meat sauce.

Quarter Tray \$45.00 | Half Tray \$60.00 | Full Tray \$120.00

**Ravioli** Choose marinara, vodka, or meat sauce.

Quarter Tray \$45.00 | Half Tray \$70.00 | Full Tray \$140.00

**Rigatoni Ravenna** Rigatoni pasta and broccoli rabe, homemade sausage, sundried tomatoes, garlic and oil.

Half Tray \$75.00 | Full Tray \$140.00

**Vegetable Lasagna** Sautéed mixed vegetables, fresh ricotta, grated genuine Locatelli, and homemade fresh mozzarella, baked with marinara sauce.

Half Tray \$75.00 | Full Tray \$150.00

## Gluten Free Cold Pasta Dishes

**Fusilli and Broccoli** Cold spiral pasta tossed with sautéed broccoli, garlic, extra virgin olive oil and grated cheese.

Small Bowl \$55.00

**Pasta Bruschetta** Cold salad with penne pasta, fresh chopped tomatoes, red onions, fresh mozzarella, extra virgin olive oil, basil.

Small Bowl \$55.00

# Gluten Free Seafood Selections

Half tray feeds up to 12 / Full tray feeds up to 24.

**Grilled Salmon** Salmon fillets grilled with a mixture of all natural fresh herbs, topped with a white wine butter sauce.

Half Tray \$85.00 | Full Tray \$170.00

**Seafood Fra Diavolo** A combination of lobster tails, shrimp, clams, scallops, mussels and calamari mixed with San Marzano plum tomato fillets. Cooked to your spice specification. Linguine pasta comes on the side.

Half Tray \$130.00 | Full Tray \$250.00

**Shrimp Oreganata** Colossal shrimp opened and stuffed with a seasoned breadcrumb stuffing.

Half Tray \$110.00 | Full Tray \$220.00

**Shrimp Parmigiana** Colossal shrimp breaded and fried, covered in fresh homemade mozzarella and marinara sauce.

Half Tray \$110.00 | Full Tray \$220.00

**Shrimp Scampi** Colossal shrimp sautéed in our luscious scampi sauce.

Half Tray \$110.00 | Full Tray \$220.00

# Gluten Free Beef Selections

Half tray feeds up to 12 / Full tray feeds up to 24.

**Filet Mignon Tips with a Melange of Mushrooms** Cooked with a trio of mushrooms in a port wine sauce.

Half Tray \$110.00 | Full Tray \$220.00

**Filet Mignon Tips with Peppers and Onions** Cooked with sweet bell peppers and onions.

Half Tray \$110.00 | Full Tray \$220.00

**Italian Authentic Meatballs** Homemade meatballs made with beef, pork, and veal, covered in our marinara sauce and sprinkled with grated Locatelli.

Half Tray \$70.00 | Full Tray \$140.00

**London Broil Au Jus** Our center cut London Broil cooked to your preference, then sliced and served with natural au jus on the side.

Half Tray \$85.00 | Full Tray \$170.00

**Seasoned Roast Beef** Top round of beef seasoned, roasted and sliced, then topped with a mushroom sauce or au jus.

Half Tray \$80.00 | Full Tray \$146.00

# Gluten Free Chicken Specialties

Quarter tray feeds up to 6 / Half tray feeds up to 12 / Full tray feeds up to 24.

**Bruschetta** Lightly breaded cutlets topped with freshly chopped tomatoes, homemade fresh mozzarella, fresh basil, a hint of white balsamic and a pure Sicilian fragrant olive oil.

Half Tray \$85.00 | Full Tray \$170.00

**Chicken Breast** Roasted, boneless, with lemon and herbs.

Half Tray \$85.00 | Full Tray \$170.00

**Chicken Meatballs** Homemade chicken meatballs, covered in our marinara sauce or drizzled with our port wine demi-glace.

Half Tray \$65.00 | Full Tray \$130.00

**Francaise** Prepared in a lemon, wine and butter sauce.

Quarter Tray \$60.00 | Half Tray \$85.00 | Full Tray \$170.00

**Marsala** Fresh assorted mushrooms and onions in Marsala wine sauce.

Quarter Tray \$60.00 | Half Tray \$85.00 | Full Tray \$170.00

**Parmigiana** Fresh mozzarella and grated Locatelli in homemade sauce.

Quarter Tray \$60.00 | Half Tray \$85.00 | Full Tray \$170.00

**Toscana** Battered boneless breasts with sautéed artichoke hearts, broccoli rabe, roasted red peppers, and fresh mozzarella.

Half Tray \$85.00 | Full Tray \$170.00

# Gluten Free Signature Sandwiches

- See our separate sandwich menu for selections.
- All sandwich prices listed are an additional \$2.00 each.
- Served on a gluten free hero.
- Gluten free fried chicken or eggplant available at an additional charge.

# Gluten Free Desserts

**Assorted Cookies** Delicious cookies and biscotti. Pre-packaged. Prices Vary

**Carrot Cake** Fresh carrots perfectly baked with cinnamon and vanilla, layered with rich cream cheese icing. Individual size cake. \$6.00 Each

**Peanut Butter Explosion** Chocolate candy bar bottom, topped with peanut butter ganache and a mound of chocolate mousse, coated in ganache and finished with chopped peanuts and peanut butter sauce. Individual size cake. \$6.00 Each

**Red Velvet Cake** Rich cocoa cake topped with creamy vanilla icing. Individual size cake. \$6.00 Each

**Tiramisu** Classic Italian dessert made gluten free! Cocoa, gluten free lady fingers, espresso and mascarpone cheese. Individual size cake. \$6.00 Each

# Gluten Free Pork Dishes

Quarter tray feeds up to 6 / Half tray feeds up to 12 / Full tray feeds up to 24.

**Filetto** Loin fillets sautéed with caramelized onions and mushrooms in a sherry wine reduction.

Half Tray \$75.00 | Full Tray \$150.00

**Sausage and Peppers** Homemade sausage cooked with peppers and onions in either pan juices or a splash of marinara. Chicken sausage also available upon request.

Quarter Tray \$45.00 | Half Tray \$60.00 | Full Tray \$120.00

**Sweet Sliced Ham** A glazed sweet ham with maple brown sugar.

Half Tray \$75.00 | Full Tray \$150.00

**Stuffed Pork Roast** Whole loins of pork either stuffed or plain, cooked to perfection and carved, then it's drizzled with our port wine demi-glace.

Half Tray \$80.00 | Full Tray \$160.00



# - Our Famous - Cold Cut and Sandwich Platters

Overstuffed sandwiches and platters made with quality ingredients!  
(See our separate Sandwich Menu for selections)

## Sandwich Party Package

Perfect for business lunches or your next party!

- Also included is the choice of House salad or Caesar salad
- Your choice of cavatelli and broccoli, pasta bruschetta, or Athens pasta salad
- Italian cookie tray
- Condiments and utensils

<b>Small</b>	Feeds 12 people .....	\$219.99
<b>Medium</b>	Feeds 18 people .....	\$319.99
<b>Large</b>	Feeds 24 people .....	\$409.99

## Sandwich Luncheon

at \$16.99 per person (minimum 12 people)

Choice of 4 different types of sandwich combinations, served on our homemade Italian bread or rolls, or on a wrap if you prefer.

- Also included is the choice of one (1) cold pasta salad
- Italian cookie tray
- Condiments and utensils

## Lighter Side Platter Buffet

at \$16.99 per person (minimum 12 people)

Your choice of wraps, 4 different sandwich styles:

- Also included is the choice of House salad or Caesar salad
- Fruit salad
- Condiments and utensils

## Signature Sandwich Platters

<b>Mini</b>	Feeds 6 people .....	\$60.00
<b>Small</b>	Feeds 12 people .....	\$105.00
<b>Medium</b>	Feeds 18 people .....	\$150.00
<b>Large</b>	Feeds 24 people .....	\$190.00

Select from any of our delicious cold combinations from our sandwich menu. Your choice of Bastone, white wrap, or whole wheat wrap.

- Served with all condiments

*If you don't see exactly what you'd like, just ask! We'll be happy to talk to you about your special order.*



## Gluten Free Signature Sandwich Platters

<b>Mini</b>	Feeds 6 people .....	\$75.00
<b>Small</b>	Feeds 12 people .....	\$120.00
<b>Medium</b>	Feeds 18 people .....	\$165.00
<b>Large</b>	Feeds 24 people .....	\$205.00

Select from any of our delicious combinations of cold cuts, imported cold cuts, homemade cooked specialties, and vegetarian delights. Served on a gluten free hero.

- Served with all condiments
- Gluten free fried chicken or eggplant available at an additional charge.

## Dolce & Clemente's also offers . . .

A wide variety of custom gift baskets ▪ Old world Italian bakery ▪ Imported grocery  
Quality meat department ▪ Fresh vegetables & fruits ▪ Store baked breads made daily  
Frozen Italian desserts ▪ Gourmet cheeses ▪ Complete freezer section

*We ship everywhere! Call for details*



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