

**BUILD YOUR OWN PASTAS  
BY THE TRAY**

HALF TRAYS SERVE 8-12 PEOPLE, FULL TRAYS SERVE 18-22 PEOPLE

Half Trays \$40 / Full Trays \$75

Pick your **PASTA** and pick your **SAUCE**

**PASTAS**

Penne Rigate  
Cavatelli  
Cavatappi  
Tortellini  
Rigatoni.  
Pappardelle  
Rotini  
Orecchiette

**SAUCES**

Vodka  
Bolognese  
Marinara  
Aglio e olio  
Pesto  
Béchamel  
Primavera  
Grilled Seasonal Vegetable

**Macaroni & Cheese (VG)**- cavatappi pasta with our three-cheese sauce  
Half - \$40 / Full - \$75

**Baked Stuffed Shells (VG)** – jumbo shells stuffed with ricotta cheese, topped with marinara and mozzarella  
Half - \$40 / Full - \$75

**Baked Ziti Parmigiano (VG)**- ziti mixed with ricotta, parmesan cheese and marinara sauce, topped with mozzarella cheese  
Half - \$45 / Full - \$85

**Baked Red Lasagna with Bolognese**- traditional lasagna with ricotta, ground beef, marinara sauce and topped with mozzarella cheese  
Half - \$50 / Full - \$95

**Baked White Lasagna with Spinach and Béchamel (VG)** – lasagna with béchamel and sautéed spinach topped with mozzarella cheese  
Half - \$50 / Full - \$95

**Cavatelli with Broccolini and Sausage**- ricotta cavatelli with sautéed broccolini and sweet Italian sausage  
Half - \$50 / Full - \$95

**Lobster Ravioli with Vodka Sauce**- lobster and cheese ravioli tossed in our vodka sauce  
Half - \$100 / Full - \$195

**Shrimp Scampi** – jumbo shrimp cooked with our creamy, white wine and lemon scampi sauce over a bed of linguini pasta  
Half - \$80 / Full - \$150

**Short Rib Ragu over Pappardelle**- our slow cooked braised short rib, shredded and mixed with our marinara sauce over a bed of pappardelle pasta  
Half - \$80 / Full - \$160

**Butternut Squash Ravioli (VG)** – ravioli stuffed with fresh butternut, ricotta and parmigiano with a sage butter sauce  
Half - \$55 / Full \$105

**Portobello Mushroom Ravioli (VG)** – ravioli stuffed with fresh portobello, ricotta and parmigiano with a mushroom cream sauce  
Half - \$55 / Full \$105

**(VG) Vegetarian (V) Vegan (DF) Dairy Free (GF) Gluten Free**

**Please ask if you need Staffing or Chafers for your event**

## TRAYS

Half size serves 8-12 people, Full Size serves 18-22 people

\*When ordering individual trays, Chaffers are not included but available for rent\*  
**+add Uncle Matt's (Newtown) Brioche dinner rolls to any order +\$10 per dozen**

## ENTREES

**Roast Beef with Brown Gravy**- slow roasted top round and sliced thin with herb gravy  
Half - \$55 / Full- \$100

**Baked Virginia Pitt Ham (DF, GF)**- brown sugar and maple glaze  
Half - \$55 / Full- \$100

**Red Wine Braised Short Rib Over Creamy Asparagus Risotto** - slow braised short rib to perfection, layered over asparagus risotto  
Half - \$80 / Full - \$160

**Hot or Sweet Italian Sausage, Onions & Peppers (DF, GF)**- sauteed with fresh garlic and herbs de Provence with marinara sauce  
Half - \$50 / Full - \$95

**Smoked Turkey Breasts (DF)** - dry rubbed and slow smoked served with a brown herb gravy  
Half \$80 / Full \$155

**Sliced Porchetta in A jus (DF, GF)** - roasted pork rolled with fresh garlic and seasonings, sliced thin  
Half - \$50 / Full - \$95

**Arthur Ave Meatballs (GF)** - pork, beef, red peppers, and parmigiano hand rolled meatballs in marinara  
Half - \$55 / Full- \$100

**Eggplant Parmigiana (GF)** - thinly sliced eggplant, layered with mozzarella and parmigiano reggiano, topped with marinara  
Half - \$55 / Full - \$105

**Eggplant Rollatini (GF)** - thinly sliced eggplant, stuffed with ricotta & Romano cheese, topped with marinara  
Half - \$55 / Full - \$105

**Grilled Marinated Flank Steak (GF)**- SPG grilled and served with horseradish sauce  
Half - \$85 / Full - \$165

**Sheppards Pie (DF, GF)**- ground beef, corn, peas, crushed tomato over creamy mashed potatoes  
Half - \$50 / Full \$95

## POULTRY

**Southern Fried Chicken**– fried golden brown in our proprietary seasoning blend and served with Kansas City and Alabama white BBQ sauces

Half - \$52 / Full - \$100

**Italian Roasted Chicken (GF)**– chicken breasts, marinated with Italian herbs and seasoning, roasted, and dusted with paprika

Half - \$50 / Full - \$95

**Chicken Marsala** – pan seared tenderloins, with freshly sautéed mushrooms and marsala wine sauce

Half - \$55 / Full - \$105

**Chicken Piccata** – pan seared tenderloins in a white wine sauce with lemon, butter, and capers

Half - \$55 / Full - \$105

**Chicken Francaise** – lightly breaded in a white wine, lemon, and butter sauce topped with capers

Half - \$55 / Full - \$105

**Chicken Scarpiello**– seasoned and fried tenderloins, with sweet red peppers and diced hot cherry peppers, in a white wine sauce.

Half - \$55 / Full - \$105

**Fried Chicken Cutlet**– thinly sliced chicken breast, coated in Italian seasoned and panko breadcrumbs, and fried to perfection

Half - \$52 / Full - \$100

**Chicken Parmigiano**– our traditional chicken cutlets topped with our marinara sauce, parmesan, and mozzarella cheese

Half - \$55 / Full - \$105

**Balsamic Glazed Grilled Chicken Breast (GF)**– chicken breasts, marinated in our apple–balsamic vinaigrette, grilled with an aged balsamic drizzle

Half - \$52 / Full \$100

**Seasoned Chicken Tenders (DF)** – seasoned and fried to golden perfection.

Served with Kansas City BBQ and honey mustard dipping sauce

Half - \$52 / Full \$100

**Roasted Stuffed Chicken Breast** – Italian seasoned stuffing, wrapped with thin sliced chicken breast served with our herb gravy

Half - \$55 / Full - \$105

## SEAFOOD

**Stuffed Sole with Seafood Stuffing**– Crabmeat stuffing wrapped in fresh sole, drizzled in butter, and dusted with old bay and paprika

Half - \$70 / Full - \$135

**Shrimp Scampi** – jumbo shrimp cooked with our creamy, white wine and lemon scampi sauce over a bed of linguini pasta

Half - \$80 / Full - \$150

**Stuffed Shrimp with Seafood Stuffing**– colossal garlic and herb braised shrimp with our crabmeat stuffing with sherry wine reduction

Half - \$85 / Full - \$165

**Nordic Grilled Salmon (GF)** – 4oz salmon fillet, char-grilled and served with a lemon beurre-blanc

Half - \$85 / Full - \$165

**Pan Seared Mahi Mahi (GF)** – pan seared with our red chipotle chili sauce, served with mango salsa

Half - \$65 / Full - \$120

## TACO LOCO MEXICAN

**Grilled Quesadillas** – with Oaxaca melted cheese. Served with guacamole, pico, sour cream, and salsa (serves 10)

**Cheese \$80 - Sautéed Market Vegetable \$100 - Chicken \$100**

**Fajita Bar** – flour tortilla, sautéed onions, and peppers, lettuce, tomato, cheese, guacamole, pico, sour cream and salsa (serves 10)

**Grilled Chicken** Half – \$100 / Full – \$195 **Carne Asada** Half – \$100 / Full – \$195

**Grilled Shrimp** Half – \$120 / Full – \$230

**Taco Bar** – corn tortilla, lettuce, tomato, cheese, guacamole, pico, sour cream and salsa (serves 10)

**Chicken Fresca** Half – \$90 / Full – \$175 **Carne Asada** Half – \$90 / Full – \$175

**Ground Beef** Half – \$80 / Full – \$155 **Chipotle Shrimp** Half – \$100 / Full – \$195

**Mini Empanadas** – Spanish Picadillo Beef or Chicken with onions, peppers and cilantro served with tomatillo verde

Half – \$30 / Full – \$55

**Guacamole, Salsa, and Corn Chips** – \$2.50pp

**Yellow Spanish Rice (DF, GF, V)**– rice with Spanish herbs, turmeric, tomatoes, and peppers

Half – \$30 / Full – \$55

**Sweet Plantains (DF, GF, V)**– fried golden brown, and served with tomatillo sauce

Half – \$30 / Full – \$55

**Arroz Moro (DF, GF, V)**– our yellow Spanish rice mixed with pinto beans

Half – \$30 / Full – \$55

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## LOCO BBQ

Our BBQ meats come with dry rub, please request if you would like them sauced.

### Choose two of our homemade BBQ Sauces

**Kansas City (V, GF, DF)** – classic sweet tomato, molasses, and brown sugar sauce

**Carolina Gold (V, GF, DF)**– zesty mustard brown sugar and vinegar-based sauce

**Carolina Vinegar (V, GF, DF)**– apple cider vinegar and red chili flake sauce

**Alabama White (V, GF, DF)**– tangy white BBQ sauce with a citrus, paprika, horseradish

**Smoked Beer Can Chopped Chicken (DF, GF)**– loco dry rubbed and smoked with cherry wood

Half – \$80 / Full – \$150

**Dry Rub Smoked Chicken– Bone in Breast and Thighs (DF, GF)**– loco dry rubbed and smoked with cherry wood

Half – \$75 / Full – \$145

**House Smoked Pulled Pork (DF, GF)**– loco dry rubbed and smoked with apple wood

Half – \$80 / Full – \$150

**Low & Slow Beef Brisket (DF, GF)** – loco dry rubbed and smoked over night with pecan wood

Half – \$90 / Full – \$175

**Smoked Turkey Breast (DF, GF)** – loco dry rubbed and smoked with cherry wood

Half – \$80 / Full – \$150

**Smoked Wings – Buffalo or BBQ (GF)**– Loco dry rubbed and smoked with cherry wood and deep fried with your choice of sauce. Ranch dipping sauce

Half – \$55 / Full – \$105

**St. Louis Ribs (GF, DF)** – loco dry rubbed and pecan wood smoked

Half – \$80 / Full – \$150

**Baby Back Ribs (GF, DF)** – loco dry rubbed and pecan wood smoked

Half – \$80 / Full – \$150

**Smoked Shiitake Fable (V, GF, DF)** – loco dry rubbed and smoked with apple wood

Half – \$60 / Full – \$120

+ BBQ Sauce by the pint \$10

## SIDES

**Mac and Cheese**- cavatappi pasta with our three-cheese sauce

Half - \$38 / Full - \$70

**Mexican Street Corn Salad (DF, GF)** - fire-roasted corn mixed with roasted peppers, pico de gallo, cilantro and topped with crumbled cotija cheese

Half - \$30 / Full - \$55

**Smoked BBQ Bacon Baked Bean (DF, GF)**- Baked beans tossed in our house made sweet BBQ sauce with thick cut hickory smoked bacon

Half - \$30 / Full - \$55

**Bacon & Horseradish Mashed Potato (GF)**- creamy Yukon gold mashed potatoes mixed with hickory smoked bacon, horseradish, sautéed onion, cheddar cheese and chives

Half - \$40 / Full - \$70

**Potato Salad (DF, GF, VG)**- house-made potato salad with chopped hard-boiled egg, mayonnaise, mustard, and relish

Half - \$30 / Full - \$55

**Cole Slaw (DF, GF, VG)**- shredded green cabbage and carrot, tossed in our sweet and sour marinade

Half - \$30 / Full - \$55

**Sweet Plantains (DF, GF, V)**- fried golden brown, and served with tomatillo sauce

Half - \$30 / Full - \$55

**Fresh Fruit Salad (DF, GF, V)**- diced watermelon, honey dew, cantaloupe, pineapple, red grapes, and strawberries

Half - \$30 / Full - \$55

**Rotini Pasta Salad (VG)**- tri-color rotini with basil, mozzarella pearls, cherry tomatoes with balsamic and Italian dressing

Full - \$30 / Full - \$55 If upgrade to tortellini +\$5

**Mediterranean Orzo Salad (VG)** - orzo mixed with diced cucumber, red onion, bell pepper, garlic, and feta

Full - \$30 / Full - \$55

**Herb Roasted Fingerling Potatoes (GF, VG)**- tri-color fingerling potatoes, roasted in butter, EVOO, and herbs de Provence. Vegan option available

Half - \$35 / Full - \$65

**Potatoes Au Gratin (GF, VE)**- sliced and layered potatoes with a light cream sauce, topped with cheddar and jack cheese blend

Half - \$35 / Full - \$65

**Yellow Spanish Rice (DF, GF, V)**- rice with spanish herbs, turmeric, tomatoes, and peppers

Half - \$30 / Full - \$55

**Rice Pilaf (DF, GF, V)** - long grain rice and orzo pasta, mixed with peas Italian herbs and seasonings

Half - \$30 / Full - \$55

**Arroz Moro (DF, GF, V)** - our yellow spanish rice mixed with pinto bean

Half - \$30 / Full - \$55

**Green Beans with Blistered Grape Tomatoes (GF, VG)**- blanched with fresh garlic butter and EVOO.

Vegan option available

Half - \$35 / Full - \$65

**Fresh Broccoli and Carrot Medley (GF, VG)**- blanched with fresh garlic butter and EVOO.

Vegan option available

Half - \$35 / Full - \$65

**Grilled Seasonal Vegetables (GF, VG)**- grilled yellow and green zucchini, spanish onions, and eggplant, topped with fire roasted red pepper. Vegan option available

Half - \$35 / Full - \$65

**Roasted Brussels Sprouts (GF, DF)**- oven roasted with garlic and hickory smoked bacon drizzled with hot honey

Half - \$35 / Full - \$65

**Pan Roasted Broccolini & Garlic (GF, VG)**- with fresh garlic butter and EVOO. Vegan option available

Half - \$35 / Full - \$65

**Asparagus, Porcini, and Pancetta Risotto (GF)**- roasted asparagus and porcini mushrooms with sauteed pancetta in a creamy risotto

Half - \$35 / Full - \$65

**Corn Bread** - with whipped honey butter

Half - \$20 / Full - \$35

## SALADS

**Garden Salad (DF, GF, V)**- mixed greens, cherry tomato, carrots, red onion, peppers, cucumber, with red wine vinaigrette

Full - \$27 / Full - \$45

**Beet & Goat Cheese Salad (GF, VG)**- mixed greens, roasted red & golden beets, goat cheese and champagne vinaigrette

Full - \$35 / Full - \$55

**Pumpkin Seed & Pomegranate Salad (GF, V)**- our garden salad with feta, pumpkin seeds, and pomegranate served with red wine vinaigrette

Half - \$35 / Full - \$55

**Fresh Antipasto Salad (GF)**- marinated artichoke hearts, red pepper, Genoa salami, olives, cherry tomato, feta cheese, and red wine vinaigrette over romaine

Half - \$35 / Full - \$55

**Caesar Salad (VG)**- garlic crostini, fresh shaved parmesan, and classic caesar over romaine

Half - \$27 / Full - \$45

## SEASONAL SOUPS \$6pp

New England Clam Chowder

Butternut Bisque

Creamy Tomato Bisque

Chicken Tortilla with Rice

## DESSERTS

prices per person

**Dave's Homemade Assorted Cookies** - chocolate chip, oatmeal raisin, sugar \$2.00pp

**Homemade Fudge Brownies**- \$2.00pp

**Homemade Apple, Peach, Blueberry Crisp**- with whipped cream \$4.00pp

**Banana Pudding**- \$3.50pp

**Assorted Macaron Cookies** \$4pp

**Assorted Mini Dessert Cups** - lemon, chocolate mousse, tiramisu and berry \$3.50pp

**Mini Fruit Tarts & Lemon Bars**- \$3.50pp

**Churros** - cinnamon sugar donut sticks \$1.50pp

**Coffee & Tea Station**- \$2.00pp

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