



# A la Carte Catering Menu

## Appetizer items

### **Cheese Plate** (Vegetarian) \$3 per person

Select from cow, goat or sheep cheeses. Subject to availability. A tasteful assortment of three cheeses. Accompanied by fruit, nuts, and crackers.

### **Italian Bean spread** (vegetarian and vegan) \$2 per person

Cannelloni beans, sun dried tomato, basil, parsley, garlic with a light touch of lemon. Served with Greek style pita bread or cracker assortment.

### **Olive Tapenade** (vegetarian and vegan) \$2 per person

Green and black olives combine with garlic, capers, parsley and thyme. Served with Greek style pita bread or a cracker assortment.

### **Bruschetta** (Vegetarian, vegan) \$3

Diced fresh tomato and basil in balsamic vinegar. Served on crostini.

## Light Entrée items

Serving size is 6 – 7 oz.

### **Vegetable and Potato Pavè** (vegan, vegetarian and gluten free) \$6.50 per person

Butternut squash, mushrooms, spinach, red bell peppers and potatoes. This layered dish is similar in construction to traditional lasagna.

### **Quiche** (possible vegetarian and gluten free choices) \$3 per person

Fresh goat cheese and chives  
Quiche Lorraine ~ Swiss cheese & bacon  
Crust-less version of any of the quiches (gluten free)

### **Greek Metala Orzo Salad** (vegetarian possibly vegan) \$5 per person

Orzo pasta, red onions, bell peppers, cucumbers, kalamata olives, feta cheese, tomatoes. Served with our Greek vinaigrette.

Note: For vegans, I can put the feta cheese on the side for people to help themselves.

### **Scalloped potatoes** (vegetarian and gluten free) \$5 per person

Sliced potatoes and onions baked in a creamy white sauce.

### **Macaroni and Cheese** (Vegetarian) \$5 per person

A Cheese and Crackers specialty. Made with a blend of Gruyere, extra sharp cheddar and just a touch of pecorino Romano.

## Hot Soup

\$8 per quart (4 one cup servings)

Soup includes a fresh baked roll

Select from one of our seasonal favorites. Clam Chowder, Potato Leek, Cauliflower & Broccoli

w/bacon and cheddar, Shrimp Bisque, Pasta Fagioli with Sausage, Cream of Tomato Basil

## **Entrée items**

### **Lasagna Bolognese** (\$6 per person)

Layers of lasagna with ricotta filling and Bolognese ragu.

### **Vegetarian Lasagna** (\$5 per person)

Ricotta cheese and fresh locally grown New Zealand spinach are layered alternately with marinara sauce and white garlic sauce and mozzarella cheese. Baked until golden.

### **Savory Beef Stew** (\$5 per person)

Beef cooked until tender in red wine with tender carrots and potatoes.

### **Assorted Sandwich tray** (\$6 per person)

Fresh made sandwiches, arranged on a platter. Choose from Turkey and Swiss, Roast Beef and Cheddar cheese, Ham & Swiss and the Northern Italian made with salami and fresh mozzarella. Ask about our monthly seasonal

## **Side dishes**

### **Green salad** (vegetable, vegan, gluten free) \$3 per person

Locally grown greens and vegetables. Served with our own sun dried tomato and olive vinaigrette or a fresh herb vinaigrette.

### **Fresh fruit salad** (vegetable, vegan, gluten free) \$4 per person

Selection of seasonal fresh fruit cut into bite size pieces.