

• CATERING SPECIAL •
GOLD PER PERSON MENU
\$15.95 PER PERSON

MINIMUM 50 PEOPLE

APPETIZERS (ALL INCLUDED)

FOCCACCIA BREAD

Freshly baked, olive oil-infused focaccia with aromatic herbs and a crispy crust.

GARLIC CHEESE BREAD

Warm, cheesy bread with a delightful garlic kick.

CONTADINO SALAD OR CESARE SALAD

Pick between a Contadino Salad, which is a rustic mix of seasonal greens and Cesare Salad, which is a crisp romaine tossed with creamy dressing and crunchy croutons.

PASTA (CHOOSE 2)

FARFALLE DIAVOLO

Bow-tie pasta in a spicy, zesty tomato sauce with a hint of heat.

FARFALLE PESTO

Vibrant farfalle dressed in a fresh basil pesto bursting with flavor.

FETTUCCINI ALFREDO

Silky ribbons of pasta enveloped in a rich, velvety cream sauce.

PENNE SALMONE

Penne tossed with smoked salmon in a delicate cream sauce, accented with capers.

PENNE ABRUZZO

Robust penne featuring a hearty, savory sauce inspired by the flavors of Abruzzo.

MAIN COURSE (CHOOSE 1)

POLLO PARMIGIANA

Tender breaded chicken topped with marinara and melted cheese, baked to perfection.

POLLO MAMBO

Our signature chicken dish with a unique twist.

VEAL PARMIGIANA

Lightly breaded veal layered with rich tomato sauce and a generous sprinkle of cheese.

SALMON LIMONE

Fresh salmon fillet drizzled with a tangy lemon butter sauce.

DESSERT (INCLUDED)

TIRA MISU

Our homemade classic Italian dessert—layers of espresso-soaked ladyfingers and mascarpone cream.