

# *Gourmet Café - Catering Menu*

## *Platters*

### **Grilled Vegetable Platter**

Portobello, Zucchini, Eggplant, Roasted Peppers  
Herb Balsamic Dressing

**12" Platter \$25**

**16" Platter \$40**

### **Antipasto Platter**

Genoa Salami, Artichoke Hearts, Tuscan Peppers  
Roasted Peppers, Balsamic Dressing

**12" Platter \$25**

**16" Platter \$40**

## *Sandwiches*

**12" Platter \$30**

**16" Platter \$55**

### **Fresh Mozzarella & Roasted Peppers**

Sun-Dried Tomato, Arugula, Extra Virgin Olive Oil

### **Grilled Vegetable Sandwich**

Zucchini, Eggplant, Portobello, Roasted Peppers, Arugula, Goat Cheese

### **Honey Maple Ham & Swiss**

Ripe Tomatoes, Romaine Lettuce, Whole Grain Mustard

### **Turkey Club**

Oven Roasted Turkey, Romaine Lettuce, Tomato, Bacon, Mayonnaise

### **The Vermont**

Turkey, Cheddar Cheese, Cucumbers, Tomato, Mustard

### **Blackened Chicken**

Ripe Tomatoes, Romaine Lettuce, Herb Mayonnaise

### **Breaded Chicken Club**

Lightly Breaded, Bacon, Lettuce, Tomato, Herb Mayonnaise

### **Italian Chicken Wrap**

Grilled Chicken, Fresh Mozzarella, Roasted Peppers, Arugula, Balsamic Vinaigrette

### **The Tuscan**

Grilled Eggplant, Genoa Salami, Mozzarella, Roasted Peppers, Arugula, Olive Spread

## **Salads**

Half Tray / Full Tray

### **House Salad**

Mesclun Greens, Balsamic Vinaigrette

**\$25 / \$40**

### **Caesar Salad**

Crisp Romaine, Home-made Croutons & Dressing

**\$30 / \$45**

### **California Mixed Salad**

Sun-Dried Cranberries, goat Cheese, Peppercorn Dressing

**\$30 / \$45**

### **Italian Mixed Salad**

Black Olives, Fresh mozzarella, Balsamic Vinaigrette

**\$30 / \$45**

## **Entrees**

Half Tray / Full Tray

### **Vegetable Rice Pilaf**

**\$30 / \$50**

### **Roasted New Potatoes**

**\$30 / \$50**

### **String Beans Almondine**

**\$30 / \$50**

### **Penne Vodka**

**\$40 / \$70**

**Orecchiette Pasta & Broccoli, Garlic & Oil**

\$40 / \$70

**Four-Cheese Ravioli or Spinach Ravioli, Marinara**

\$40 / 70

**Penne & Sweet Sausage Fra Diavolo**

\$45 / \$80

**Sausage, Peppers, & Potatoes**

\$45 / \$80

**Home-Made Meatballs, Marinara Sauce**

\$45 / \$80

**Spedini Ala Romano**

\$45 / \$80

**Mussels, Garlic & Plum Tomato Broth**

\$45 / \$80

**Chicken Francaise or Picatta**

\$60 / \$100

**Chicken Marsala**

\$65 / \$110

**Parmesan Crusted Chicken**

\$65 / \$110

**Calms, Basil & Garlic White Wine Sauce**

\$65 / \$115

**Chicken Giambotta**

\$70 / \$120

**Tilapia Francaise or Picatta**

\$70 / \$120

**Italian Spiced or Balsamic Glazed Salmon**

\$70 / \$120