



*Let Us Help You Plan
A Great Party!*

**Anniversaries · Communion Showers
Birthdays · Graduations Confirmations
Home & Office Parties · Christmas
Parties · Business Meetings · Holidays**

Let Marino's Do The Cooking....

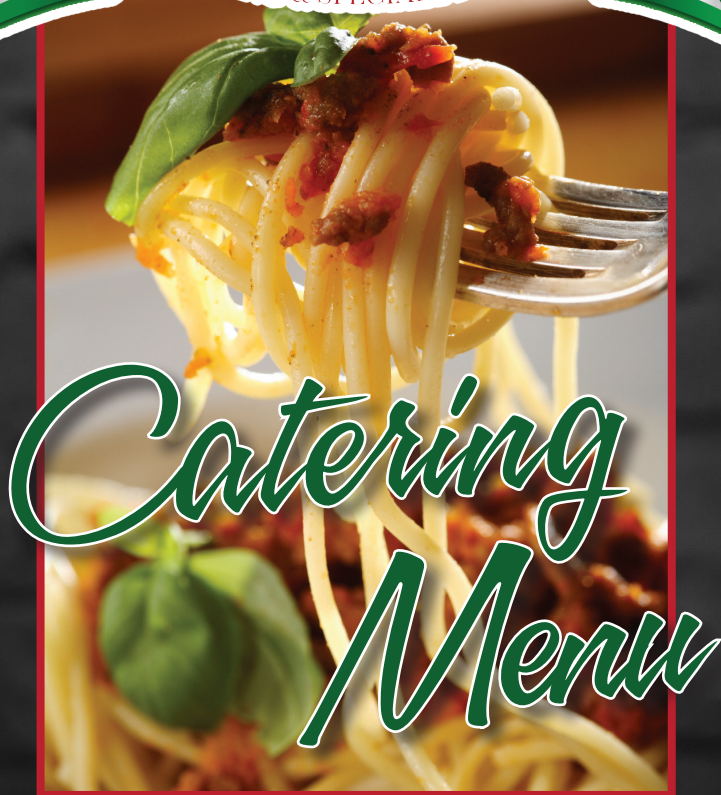
*You Will Be Totally Satisfied.
We Guarantee It!*

We Will Gladly Deliver And Set Up Your Party.

**163-07 29th Avenue • Flushing, NY 11358
P: 718-539-4078 | F: 718-539-3518**

**46-07 Hollis Court Blvd. • Flushing, NY 11358
P: 718-353-9277 | F: 718-353-9278**

www.marinosupermarket.com



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Welcome to Marino's Catering

Since 1985 I have owned and operated Marino's Supermarket, a business which has become a symbol of quality and service for all of our customers. My family and I are committed to upholding our reputation by providing you with a unique alternative to the contemporary retail food business. We believe the evidence of our efforts is in our offerings:

- ***Italian Specialty Products & Homemade Prepared Foods***
- ***Full Service Deli, Offering a Wide Variety of High Quality Domestic & Imported Meats & Cheeses***
- ***Superior-Quality Catering Prepared Fresh to Order on Premises***
- ***Italian Specialty Gift Baskets***

*Thank you,
Peter Marino*



All Hot Food Comes With:

Sternos, Chafing Racks, Dinner Rolls or Italian Bread,
Napkins, Plastic Plates, Forks, Knives & Serving
Spoons

\$10 Deposit is Required on Each Rack & Water Pan

Free Local Delivery!

Deposit is Required on All Orders
Hot Food Will Be Delivered Hot

All Major Credit Cards Accepted!

Catering Orders are Accepted 7 Days A Week

24 Hour Advance Notice Required For All Large Orders

Gift Certificates Available!

Visit Our Website:

www.marinosupermarket.com



Hot Appetizers

- Miniature Meatballs:** (Italian, Chicken or Turkey).....(45 Pieces) **\$50**
Marino's Freshly Ground Meat Cooked in Homemade Sauce
- Miniature 6 Meat Meatballs:**(45 Pieces) **\$50**
Ground Beef, Prosciutto, Salami, Sopressata, Pepperoni & Mortadella
- Stuffed Mushrooms:**(25 Pieces) **\$45**
Mushroom Caps Stuffed with Cheese, Bread Crumbs & Seasonings
- Arancini:** (Mini Meat or Cheese Rice Balls)(30 Pieces) **\$45**
Rice Balls Stuffed with Either Fresh Ground Beef or Fresh Homemade Mozzarella Served with Tomato Sauce & Romano Cheese
- Mozzarella Sticks:**(4 lb Tray) **\$50**
Fried Breaded Pieces of Mozzarella with Marinara Dipping Sauce
- Coconut Shrimp:**(24 Pieces) **\$55**
Jumbo Shrimp Breaded with Toasted Coconut & Served with an Apricot Dipping Sauce
- Baked Clams:**(36 Pieces) **\$50**
Little Neck Clams Baked with Italian Seasoned Bread Crumbs
- Fried Calamari:**..... **\$60**
Fried Calamari Served with Our Homemade Marinara Sauce
- Scallops Wrapped in Bacon:**(30 Pieces) **\$65**
Jumbo Sea Scallops Wrapped in Bacon
- Cocktail Franks in a Blanket:**(30 Pieces) **\$30**
Served with Honey Mustard
- Mini Crab Cakes:**(30 Pieces) **\$60**
Served with Tartar Sauce
- Homemade Spinach Pie:**(36 Pieces) **\$65**
- Buffalo Chicken Wings:**(4 lb Tray) **\$50**
- Garlic Chicken Wings:**.....(4 lb Tray) **\$50**
- Mini Spanakopita:**.....(40 Pieces 1/2 lb Tray) **\$40**
- Cauliflower Fritters:**(50 Pieces) **\$50**





Cold Appetizers

Shrimp Cocktail Platter Small (30) **\$65** Medium (45) **\$95** Large (60) **\$125**
Steamed Jumbo Shrimp, Chilled, Garnished with Lemon Wedges & Served with Our Own Cocktail Sauce

Seafood Salad **\$80**
Shrimp, Calamari, Scungilli with Pure Olive Oil, Lemon Juice, Fresh Garlic & Spices

Fresh Mozzarella & Tomato Platter Small **\$45** Medium **\$60** Large **\$75**
Slices of Homemade Fresh Mozzarella & Ripe Tomatoes, Dressed with Extra Virgin Olive Oil, Oregano & Fresh Basil (Balsamic Vinegar Optional)

Fresh Mozzarella & Prosciutto Platter Small **\$45** Medium **\$60** Large **\$75**
Fresh Homemade Mozzarella Wrapped with Imported Prosciutto, Sliced, and Drizzled with Extra Virgin Olive Oil & Garnished with Oregano & Fresh Basil

Fresh Vegetable Platter Small (10-12 Guests) **\$35** Medium (12-18 Guests) **\$45**
Large (18-25 Guests) **\$55**

Fresh Eggplant, Mozzarella & Basil Small **\$45** Medium **\$60** Large **\$75**
Slices of Homemade Fresh Mozzarella, Ripened Tomatoes, Grilled Eggplant with Extra Virgin Olive Oil & Fresh Basil

Caprese Kabobs (24 Pieces) **\$55**
Bite Size Bocconcini Skewered with Grape Tomatoes, Sun Dried Tomatoes & Fresh Basil

Prosciutto Breadsticks (60 Pieces) **\$50**
Breadsticks Wrapped with Prosciutto

Bruschetta Platter (45 Pieces) **\$50**
Toasted Bread Served with Chopped Plum Tomatoes, Diced Red Onion, Extra Virgin Olive Oil, Basil & Oregano

Homemade Focaccia (32 Pieces)
• Chopped Tomato, Garlic & Fresh Basil **\$40**
• Fresh Zucchini, Peppers, Mushrooms & Onions **\$45**
• Kalamata Olives, Capers, Anchovies & Fresh Basil **\$45**





Seafood

Escarole, Beans & Shrimp	\$70
Sauteéd Escarole with White Kidney Beans & Shrimp	
Jumbo Shrimp Parmigiana	\$100
Breaded Fresh Jumbo Shrimp Covered in Tomato Sauce & Topped with Mozzarella Cheese	
Jumbo Shrimp Scampi	\$100
Jumbo Shrimp in a White Wine, Garlic & Lemon Sauce	
Calamari Marinara	\$65
Fresh Calamari Sauteed in Our Own Homemade Marinara Sauce	
Mussels Marinara	\$50
Fresh Mussels Sauteed in Our Own Homemade Marinara Sauce	
Clams Marinara	\$50
Fresh clams Sauteed in Our Own Homemade Marinara Sauce	
Baked Clams	\$50
Little Neck Clams Baked with Seasoned Bread Crumbs, in a Lemon & White Wine Sauce	
Fried Calamari	\$60
Fried Calamari Served with Our Homemade Marinara Sauce & Lemon Wedges	
Seafood Fra Diavolo	(Full Tray) \$140
Shrimp, Calamari, Scungilli, Clams & Mussels in a Spicy Marinara Sauce Served over Linguini	
Shrimp Marino	\$85
Combination of Shrimp, Chicken & Fresh String Beans, in a Light Plum Tomato, White Wine Sauce	
Grilled Salmon	\$100
Grilled Salmon with Red Peppers, Scallions, Capers, Lemon Juice, Olive Oil, Salt & Pepper	
Teriyaki Glazed Salmon	\$100
Jumbo Shrimp Oreganata	\$100
Jumbo Shrimp Sauteed with Fresh Lemon, Oregano, Garlic & White Wine, Topped with Seasoned Bread Crumbs	
Fillet of Sole Francese	\$85
Fresh Fillet of Sole, Lightly Floured & Sauteed in a White Wine, Lemon & Scallion Sauce Garnished with Sweet Red Vinegar Peppers	
Stuffed Fillet of Sole	\$100
Fresh Fillet of Sole Stuffed with Spinach, Crab Meat, Seasoned Bread Crumbs & Parmigiano Cheese in a White Wine & Lemon Sauce	
Paella	(Full Tray) \$150
Saffron Rice, Calamari, Shimp, Chicken, Lobster Pieces, Mussels, Clams, Chorizo, Sweet Peppers & Green Olives	

Pork and Beef

Sausage & Peppers	\$55
Homemade Sausage with Mixed Peppers & Onions in a Plum Tomato Sauce	
Sausage & Broccoli Rabe	\$55
Homemade Sausage with Broccoli Rabe Sauteed in Olive Oil & Garlic	
Spare Ribs	\$60
Tender Pork Spare Ribs Marinated & Cooked in our Own Barbecue Sauce	
Roast Loin Pork	\$60
Center Cut Pork Loin Roasted with Garlic & Spices Served in a Mushroom Cognac Sauce	
Pork Loin	\$60
Stuffed with Prosciutto, Spinach, Fresh Mozzarella, Onions, Stewed Tomatoes & Served with a Red Pepper Marinara Sauce	
Meatballs in Tomato Sauce	\$50
Marino's Freshly Ground Top Round Beef Mixed with Italian Breadcrumbs, Egg, Garlic, Parsley & Romano Cheese	
Tripe	\$50
Tender Strips of Tripe Stewed with Potatoes in Tomato Sauce	
Pepper Steak	\$80
Sliced Sirloin Steak Sauteed with Fresh Peppers & Onions	

Veal

Veal & Peppers	\$80
Tender Veal Cut into Cubes & Sauteed with Fresh Mixed Peppers & Onions in a Light Plum Tomato Sauce	
Veal Parmigiana	\$90
Breaded Veal Cutlet Covered in Tomato Sauce & Topped with Mozzarella Cheese	
Veal Marsala	\$90
Veal Scallopini with Fresh Mushrooms in a Marsala Wine Sauce	
Veal Francese	\$90
Lightly Floured Veal Scallopini Sauteed in a Lemon & White Wine Sauce	
Veal Piccata	\$90
Veal Scallopini Sauteed in a Delicate Caper, Lemon & White Wine Sauce	
Veal Milanese	\$85
Pan Fried Veal Cutlet Topped with Fresh Homemade Tomato Bruschetta	
Veal Saltimbocca	\$90
Veal Scallopini Topped with Prosciutto, Spinach & Mozzarella in a Light Wine & Mushroom Sauce	





Antipasto Platter

Small (8-10 Guests) **\$70** Medium (12-20 Guests) **\$90** Large (20-30 Guests) **\$120**

Choice of 2 items from each group

(Large Platter: Choose One Additional Salad)

Meats: Prosciutto, Genoa Salami, Dried Sausage (Hot or Sweet), Pepperoni, Sopressata (Hot or Sweet), Capicollo, Mortadella

Cheese: Imported Provolone, Parmigiano Reggiano, Fresh Mozzarella, Bocconcini (Plain or Marinated), Italian Asiago, Italian Fontina, Smoked Mozzarella, Drunken Goat Cheese, Fiore Di Sardegna, Spanish Manchego

Salads: Marinated Mushrooms, Artichoke Hearts, Marinated Eggplant, Roasted Peppers, Antipasto Salad, Grilled Vegetables, Mixed Olives, Stuffed Peppers (Hot or Sweet)



Cheese Platter

Selected Cheese Wedges & Cubes Are Garnished with Fresh Fruit & Served With Crisp Water Crackers.

CHOOSE FROM:

- Imported Provolone
- Goat Cheese
- Italian Fontina
- Danish Gouda
- Italian Asiago
- Fiore Di Sardegna
- Norwegian Jarlsberg
- Ricotta Salata
- New York Cheddar
- Spanish Manchego
- Gorgonzola
- Parmigiano Reggiano
- Bocconcini (Plain or Marinated)
- Drunken Goat Cheese
- Gruyere
- Danish Blue



Small	2 lb platter (3 Choices)	\$65
Medium	3 lb platter (4 Choices)	\$85
Large	5 lb platter (5 Choices)	\$120
Sliced Dry Sausage or Pepperoni Sticks Added to Your Platter Additional \$7		



Poultry

Chicken Champagne	\$60
Boneless Chicken Breast, Green Grapes, Shallots, Tarragon in a Champagne Sauce	
Chicken Campagnia	\$65
Boneless Chicken Breast, Fresh Garlic, Artichoke Hearts, Mushrooms, Chickpeas, Red & White Beans & White Wine	
Chicken Sorrentino	\$65
Chicken Breast Stuffed with Prosciutto, Eggplant & Melted Mozzarella	
Chicken Ala Vesuvio	\$60
Chicken Breast with Fresh Mushrooms, Zucchini & Broccoli Florets in a Light White Wine Sauce	
Rotisserie Chicken	\$55
Rotisserie Cooked Chicken, Seasoned with Our Own Mixture of Herbs & Cut into Quarters	
Chicken Balsamico	\$60
Chicken Breast Sauteed in Balsamic Vinegar, White Wine & Herbs	
Chicken Romana	\$60
Boneless Chicken Breast in a Tomato, Green & Black Olive Scallion Sauce	
Baked Chicken	\$55
Breaded & Baked Bone-In Chicken Pieces	
Chicken & Broccoli	\$60
Boneless Chicken Breast with Fresh Broccoli, Garlic & White Wine	
Chicken Primavera	\$60
Boneless Chicken Breast Sauteed with a Combination of Fresh Vegetables	
Chicken Rollatine Stuffed with Seafood	\$90
Chicken Cutlet Stuffed with Lobster, Shrimp, Fillet of Sole, Crab Meat & Broccoli Rabe in a Homemade White Wine & Tomato Sauce	
Chicken Toscana	\$65
Chicken Breast with Prosciutto, Mushrooms & Shallots in a Brown Cognac Sauce	
Baked Chicken Cutlet	\$60
Breaded Chicken Cutlet Baked in a Mushroom Marsala Wine Sauce	
Chicken Valdostano	\$75
Boneless Chicken Breast Stuffed with Ham, Swiss Cheese in a Fresh Mushroom Marsala Sauce	

Poultry

Chicken Marsala	\$60
Boneless Chicken Breast, Lightly Floured & Sauteed with Fresh Mushrooms in a Homemade Marsala Wine Sauce	
Chicken Cacciatore	\$60
Boneless Chicken Breast, Simmered in a Plum Tomato Sauce with Peppers, Mushrooms & Onions	
Chicken Cutlet Parmigiana	\$60
Breaded Chicken Cutlet Topped with Tomato Sauce, Mozzarella Cheese & Pecorino Romano	
Chicken Francese	\$60
Boneless Chicken Breast, Lightly Floured & Sauteed in a Lemon White Wine	
Chicken Piccata	\$60
Boneless Chicken Breast Sauteed in a Lemon, Caper White Wine Sauce	
Chicken Milanese	\$60
Pan Fried Chicken Cutlet Topped with Fresh Tomato Bruschetta	
Chicken Ala Martini	\$75
Boneless Chicken Breast, Crusted with Parmigiano Reggiano in an Artichoke Heart White Wine Sauce	
Chicken Positano	\$65
Chicken Breast Stuffed with Prosciutto, Spinach & Fontina Cheese	
Fried Chicken	\$55
Deep Fried Chicken Parts	
Chicken Tenders	\$55
Breaded Sliced Chicken, Seasoned & Deep Fried to a Golden Brown	
Chicken Rollatini Marsala	\$70
Chicken Cutlet Filled with Prosciutto & Mozzarella, Rolled & Served in a Fresh Mushroom Marsala Wine Sauce	
Chicken Scarpariello	\$60
Tender Pieces of Chicken Breast Sauteed & Served in a White Wine, Lemon Garlic Sauce	





Wrap Platter

**Our Fresh Made to Order Wraps
Are Great for Lunch & Parties Alike
Enjoy a Wide Variety of Delicious Combinations**

Basic Wrap **\$9.00** per Wrap

Turkey & Swiss, Roast Beef, Salami & Provolone, Ham & American Cheese, Ham & Swiss

Gourmet Wrap Platter **\$10.00** per Wrap

- Prosciutto, Fresh Mozzarella, Roasted Peppers
- Italian Combination: Prosciutto, Pepperoni, Salami, Mortadella, Sopressata, Provolone
- Grilled Vegetables with Fresh Mozzarella
- Chicken Salad
- Tuna Salad

**\$1 per Wrap Extra For
Plates, Napkins, Forks & Knives**

Cold Cut Platter

**Make Your Own Sandwiches
With Our Wonderful Assortment
of Fresh Deli Meats & Cheeses!**

Virginia Ham
Homemade Roast Beef
Oven Roasted Turkey Breast
Capicola

Prosciutto
Mortadella
Hot or Sweet Sopressata
Boar's Head #1 Deluxe Boiled Ham



Cheese: Provolone, Swiss, American, Muenster, Cheddar, Gouda, Jarlsberg, Monterey Jack

Includes: Macaroni Salad, Potato Salad, Cole Slaw, Mustard, Mayonnaise, Rolls, Forks, Plates, Knives, Napkins & Serving Spoons.

\$10.00 per Person



Specialty Heros

Grilled Chicken Hero	\$23 per Foot
Grilled Chicken Breast with Roasted Peppers & Fresh Homemade Mozzarella	
Vegetarian Hero	\$23 per Foot
Grilled Vegetables with Fresh Homemade Mozzarella	
Chicken Cutlet Hero	\$23 per Foot
Fresh Breaded Chicken Cutlet with Roasted Peppers & Homemade Fresh Mozzarella	
Godfather Hero	\$23 per Foot
Prosciutto, Homemade Fresh Mozzarella, Roasted Peppers & Basil	
Napolitano Hero	\$23 per Foot
Grilled Eggplant with Roasted Peppers, Homemade Fresh Mozzarella & Balsamic Vinaigrette	
Tuscan Hero	\$23 per Foot
Homemade Fresh Mozzarella & Roasted Peppers Topped with Pesto Sauce, Sun Dried Tomatoes & Crisp Arugula & Basil	
Positano Hero	\$23 per Foot
Broccoli Rabe, Homemade Fresh Mozzarella, Roasted Peppers, Sun Dried Tomatoes & Fresh Basil	
Focaccia Sandwich Platter	(32 Pieces) \$65
Your choice of: Godfather, Napolitano, Tuscan or Positano	
Chicken Cutlet, Fresh Mozzarella, Roasted Red Peppers, Fresh Basil	\$80
Grilled Chicken Cutlet, Fresh Mozzarella, Roasted Red Peppers, Fresh Basil	\$80

Rice

Half Tray (6-7 Guests)

Traditional Chicken Fried Rice	\$45
Rice Sauteed with Mixed Vegetables, Eggs & Onions	
Rice Mushrooms	\$40
Rice with Fresh Mushrooms, Olive Oil, Salt & Pepper	
Spanish Yellow Rice	\$40
Rice with Saffron, Onions, Peas, Carrots, Olive Oil, Salt & Pepper	
Rice with Grilled Vegetables & Broccoli Rabe	\$45
Mixed Grilled Vegetables & Broccoli Rabe Sauteed with Extra Virgin Olive Oil & Fresh Garlic	

Vegetables

Escarole & Beans	\$45
Sauteed Escarole with White Kidney Beans	
Eggplant Parmigiana	\$55
Sliced Eggplant Layered with Mozzarella, Tomato Sauce & Romano Cheese	
Eggplant Rollatini	\$55
Sliced Eggplant Rolled with Seasoned Ricotta Cheese, Pecorino Romano, Topped with Tomato Sauce	
Eggplant Lasagna	\$55
Breaded Eggplant, Ricotta Cheese, Mozzarella with Homemade Tomato Sauce	
Sauteed Spinach	\$40
Fresh Spinach Sauteed in Olive Oil & Garlic	
Sauteed Broccoli	\$40
Fresh Broccoli Sauteed in Olive Oil & Garlic	
Sauteed Broccoli Rabe	\$50
Fresh Broccoli Rabe Sauteed in Olive Oil & Garlic	
Grilled Vegetable Platter	\$50
Fresh Grilled Eggplant, Mixed Peppers, Zucchini, Mushrooms with Balsamic Vinaigrette	
Grilled Portobello Mushrooms	\$50
Large Portobello Mushroom Caps Grilled with Garlic, Olive Oil & Balsamic Vinegar	
Roasted Potatoes	\$40
Idaho Roasted Potato Wedges with Soy Sauce	
Red Roasted Potatoes	\$40
Baby Red Potatoes with Peppers, Onions & Spices	
Roasted Brussel Sprouts	\$50
Roasted Cauliflower	\$50
Mashed Potatoes	\$40
French Fries	\$35



Hot Buffet

Pasta

Customize Your Party The Way You Like It!

Half Tray (6-7 Guests)

Penne Biagio	\$60
Shrimp, Sun Dried Tomatoes, Broccoli Rabe, Sauteed with Fresh Garlic and Pure Olive Oil	
Pasta Primavera	\$45
Your Choice of Any Pasta, Sauteed with Mixed Vegetables in Oil & Garlic	
Macaroni & Cheese	\$45
Linguini Marechiaro	\$60
Fresh Baby Clams & Shrimp in a Light Plum Tomato Sauce	
Pasta & Broccoli	\$40
Steamed Broccoli Florets Sauteed with Pure Olive Oil and Fresh Garlic Over Your Choice of Pasta	
Baked Manicotti	\$55
Fresh Manicotti Shells Stuffed with Seasoned Ricotta Cheese	
Lasagna	\$50
Homemade Baked Lasagna with Ground Beef, Ricotta, Mozzarella & Homemade Tomato Sauce	
Baked Ziti	\$40
Baked Ziti Pasta, Tomato Sauce, Mozzarella, Ricotta Cheese & Locatelli Romano	
Stuffed Shells	\$50
Fresh Shell Pasta Filled with Ricotta, Locatelli Romano in a Tomato Sauce	
Ravioli	\$50
Cheese Ravioli in a Tomato Sauce Topped with Mozzarella Cheese	
Linguini	\$50
Red: Fresh Baby Clams with Plum Tomatoes in a Garlic & Wine Sauce	
White: Fresh Baby Clams in a Garlic & White Wine Sauce	
Tortellini Alfredo	\$50
Tortellini in a Homemade Cream & Cheese Sauce	
Rigatoni Filetto Pomodoro	\$50
Rigatoni Pasta served with a Plum Tomato, Prosciutto & Onion Sauce.	
Pesto Sauce	\$50
Fresh Basil, Garlic, Parmigiano Reggiano, Pignoli Nuts & Extra Virgin Olive Oil. With your Choice of Pasta. Add Grilled Chicken \$10	
Fresh Orecchiette & Broccoli Rabe	\$50
Orecchiette Pasta with Broccoli Rabe & Our Homemade Pork Sausage, Sauteed with Garlic and Pure Olive Oil	
Penne Ala Vodka	\$45
Penne Pasta with Homemade Creamy Tomato Vodka Sauce	
Vegetable Lasagna	\$55
Fresh Layered Pasta with Green & Yellow Squash, Carrots, Sweet Peas, Spinach, Fresh Ricotta, Mozzarella Cheese & Marinara Sauce	

Whole Wheat or Gluten-Free Pasta Available for Additional Surcharge

Party Heros

3 - 6 Feet: Serves 4 Guests per Foot.

Your Choice of American, Italian or Create Your Own Hero: Pick 4 Meats & 2 Cheeses

\$20 per Foot

CHOOSE FROM:

Ham

Roast Beef

Turkey

Genoa Salami

Prosciutto

Mortadella

Sopressata

Pepperoni

Provolone

American

Swiss Cheese

Available for an Additional \$3 per Foot: Mustard, Mayonnaise, Potato Salad, Macaroni Salad, Cole Slaw, Knives, Forks, Plates, Napkins & Serving Spoons

Number Heros Are Also Available!



Finger Sandwiches

Perfect for Cocktail & Office Parties. We'll Provide a Selection of Fresh Made Quartered Sandwiches on Whole Wheat, Rye or White Bread

Includes: Potato Salad, Macaroni Salad, Cole Slaw, Mayonnaise, Mustard, Plates, Napkins, Knives & Forks

\$8 per Person





Salads

Caesar Salad..... Small **\$40** Medium **\$50** Large **\$60**
Crisp Romaine Lettuce with Shaved Parmigiano Cheese, Garlic Croutons & Homemade Caesar Dressing

Gorgonzola Salad..... Small **\$50** Medium **\$60** Large **\$70**
Lettuce, Tomatoes, Cucumbers, Mushrooms, Walnuts, Cranberries, Gorgonzola Cheese & Balsamic Vinaigrette

Italian Salad Small **\$40** Medium **\$50** Large **\$60**
Lettuce, Tomatoes, Cucumbers, Olives, Onions

Mesclun Salad Small **\$40** Medium **\$50** Large **\$60**

Spinach Salad Small **\$40** Medium **\$50** Large **\$60**
Spinach, Mushrooms, Red Onions, Bacon, Balsamic Vinaigrette

Greek Summer Salad..... Small **\$45** Medium **\$55** Large **\$70**
Bow Tie Pasta, Baby Spinach, Olives, Extra Virgin Olive Oil, Grape Tomatoes, Feta Cheese, Lemon Juice

Grilled Chicken Salad..... Half Tray **\$55**
Grilled Chicken, Fresh Broccoli, Chopped Mixed Peppers, Grape Tomatoes, Carrots, Olives & Italian Dressing

Orzo Salad..... Half Tray **\$45**
Orzo Pasta with Chopped Tomatoes, Olive Oil, Cucumbers, Red Onions, Salt, Pepper & Parsley

Orzo Broccoli Rabe & Sun Dried Tomatoes..... Half Tray **\$45**
Orzo Pasta Tossed with Freshly Chopped Broccoli Rabe, Sun Dried Tomatoes, Extra Virgin Olive Oil, Crushed Garlic & Imported Parmigiano Cheese

Lentil Salad Half Tray **\$40**
Lentils, Scallions, Broccoli, Fresh Lemon Juice, Carrots, Salt, Pepper & Olive Oil

Italian Lentil Salad..... Half Tray **\$50**
Lentils, Broccoli Rabe, Shredded Parmigiano Cheese, Cherry Tomatoes, Salt, Pepper & Olive Oil

Cucumber Salad Small **\$40** Medium **\$50** Large **\$60**
Cucumber, Red Onions, Dill, Garlic, Salt, Black Pepper, Olive Oil, Apple Cider Vinegar

Italian Tomato Salad Small **\$40** Medium **\$50** Large **\$60**
Tomatoes, Cucumbers, Red Onions, Scallions, Oregano, Salt, Black Pepper, Olive Oil, Red Wine Vinegar

Add Grilled Chicken To Any Salad	Small \$15 Medium \$20 Large \$25
Add Grilled Shrimp To Any Salad	Small \$20 Medium \$25 Large \$30

Salads

- String Bean Salad**..... Half Tray **\$45**
Fresh String Beans with Peppers, Fresh Garlic, Red Vinegar, Bay Leaf, Salt, Pepper & Extra Virgin Olive Oil
- Rigatoni with Grilled Chicken**..... Half Tray **\$55**
Rigatoni Pasta with Grilled Chicken Breast, Sun Dried Tomatoes, Spinach, Fresh Garlic & Extra Virgin Olive Oil
- Wild Rice Salad**..... Half Tray **\$50**
Wild Rice with Grilled Chicken Breast, Fresh Garlic & Extra Virgin Olive Oil
- Chick Pea Salad**..... Half Tray **\$40**
Chick Peas with Sliced Olives, Red Onion, Balsamic Vinegar, Parsley, Salt, Pepper & Extra Virgin Olive Oil
- Orzo Grilled Vegetables** Half Tray **\$40**
Orzo with Diced Grilled Zucchini, Eggplant, Mixed Peppers, Pignoli Nuts, a Touch of Balsamic Vinegar & Olive Oil
- Red Bean Salad**..... Half Tray **\$40**
Red Beans, Yellow & Green Peppers, Red Onions, Dill, Scallions, Olive Oil, Tabasco Sauce, Salt & Pepper
- Spinach Salad with Mozzarella** Half Tray **\$45**
Fresh Spinach with Bocconcini, Cherry Tomatoes & Balsamic Vinaigrette Dressing
- Tortellini Salad** Half Tray **\$50**
Tortellini, Fresh Broccoli Florets, Red & Green Peppers, Carrots, Black Olives, Olive Oil, White Vinegar & Oregano
- Penne with Sundried Tomatoes**..... Half Tray **\$45**
Penne Pasta with Sun Dried Tomatoes, Fresh Basil, Diced Plum Tomatoes, Extra Virgin Olive Oil, Salt & Pepper
- Couscous Salad**..... Half Tray **\$45**
Couscous, Spinach, Cranberries, Cucumbers, Red Vinegar, Salt & Pepper
- Black Bean Salad**..... Half Tray **\$50**
Black Beans, Corn, Red Onion, Red & Green Peppers, Scallions, Lemon Juice, Oil, Salt & Pepper
- Kale Salad**..... Half Tray **\$45**
Kale, Chick Peas, Mixed Peppers, Red Onions, Lemon Vinaigrette Dressing
- Kale Salad**..... Half Tray **\$50**
Kale, Butternut Squash, Cranberries & Walnuts
- Quinoa Salad**..... Half Tray **\$50**
Quinoa, Cranberries & Pumpkin Seeds
- Health Salad**..... Half Tray **\$50**
Cabbage, Peppers, Zucchini, Carrots, Celery, Onions in an Apple Cider Vinaigrette Dressing

