

OLD WORLD MARKET
EST. 2010

GOURMET CATERING MENU

VOTED MONMOUTH COUNTY'S #1 GOURMET CATERER 13 YEARS IN A ROW

ABERDEEN

1077 ROUTE 34 ABERDEEN, NJ 07747 732-566-2500

MARLBORO

160 HIGHWAY 9 ENGLISHTOWN, NJ 07726 848-444-9600

MIDDLETOWN

1151 ROUTE 35 MIDDLETOWN,NJ 07748 732-275-1144

FREEHOLD

200 MOUNTS CORNER DR FREEHOLD,NJ 07728 732-410-4550

HOW OPEN!

1930 NJ 88 BRICK, NJ 08724 732-475-8110

SCAN HERE TO ORDER ONLINE



PLACE YOUR ORDER:
ONLINE, OVER THE PHONE, OR
IN PERSON AT ANY LOCATION

WWW.LIVOTISOLDWORLDMARKET.COM

ALL PRICES ARE SUBJECT TO CHANGE





IS YOUR #1 CHOICE FOR COMPLETE OFF PREMISE CATERING. OUR EXTENSIVE MENU IS CAREFULLY CRAFTED & DESIGNED TO MAKE YOUR NEXT EVENT EASY TO PLAN, EASY TO SERVE, & EASY TO ENJOY & LOVE!

LIVOTI'S PROVIDE AN AUTHENTIC GOURMET ITALIAN INSPIRED CATERED FOOD EXPERIENCE. ALL FOOD IS MADE & PREPARED IN STORE. OUR DEDICATED CATERING CHEFS ENSURE THE FOOD IS FRESH & FLAVORFUL. OUR CATERING SPECIALIST ENSURES YOU ORDER IS CAREFULLY HANDLED FROM BEGINNING TO END. ALL OUR FINISHED PRODUCTS ARE BEAUTIFULLY DECORATED, NEATLY LABELED, & PACKED WITH GREAT CARE.

WE OFFER A WIDE VARIETY OF OPTIONS FROM SMALL OFFICE LUNCHES TO CORPORATE EVENTS & WEDDINGS. NO EVENT IS TOO LARGE. WE OFFER DELIVERY OPTIONS & EASY PICK UP OPTIONS AS WELL AS EXTENSIVE HOLIDAY & SEASONAL MENUS. PLEASE CHECK OUR WEBSITE OR COME IN TO ANY OF OUR LOCATIONS TO VIEW ALL OUR MENUS.

WE WORK CLOSELY WITH LOCAL COMPANIES TO OFFER A WIDE VARIETY OF RENTALS, & WAIT STAFF, GRILL STAFF, & BARTENDERS TO EASE THE BURDEN THAT COMES WITH HOSTING OR PLANNING AN EVENT.

QUESTIONS, CONCERNS, COMPLIMENTS OR SUGGESTIONS. PLEASE CONTACT YOU CLOSEST LOCATION OR EMAIL US AT CUSTOMERSERVICE@LIVOTISOLDWORLDMARKET.COM

about Us!

IN MAY OF 2010. LIVOTI'S OLD WORLD MARKET WAS BORN IN THE HEART OF ABERDEEN. NJ.

LIVOTI'S BECAME A PLACE WHERE QUALITY. FLAVOR & FRESHNESS STANDS BEHIND EVERY IDEA.

AUTHENTIC ITALIAN SPECIALTIES, FINE ITALIAN CHEESE, GOURMET DELI MEATS, CUSTOM CUT BUTCHERED MEATS, GOURMET BAKERY, LOCAL HIGH QUALITY PRODUCE, & AUTHENTIC ITALIAN CATERING IS WHAT LIVOTI'S BUILT ITSELF ON.

NOW AFTER 14 YEARS & 5 LOCATIONS LATER. WE CONTINUE TO IMPROVE & PROVIDE THE BEST FOOD & SERVICE POSSIBLE.

IN CONCLUSION, THE LIVOTI FAMILY WOULD LIKE TO THANK ALL OF THEIR INCREDIBLE CUSTOMERS, TEAM MEMBERS, & FRIENDS WHO HELP MAKE LIVOTI'S WHAT IT IS TODAY.

THE LIVOTI FAMILY IS DEEPLY APPRECIATIVE OF YOUR BUSINESS AND PATRONAGE.

Previum Catering Rentals

TABLES & LINENS

OVER 40 COLORS OF LINENS TO CHOOSE FROM NAPKIN & TABLE SKIRTS AVAILABLE

BANQUET TABLES & BUFFET

6 FT OR 8 FT

ROUND DINING TABLES

36", 42", 48", 60", 66", 72"

COCKTAIL TABLES

30" OR 36"

COCKTAIL BAR TABLES

TENTS & TENT ACCESSORIES

OVER 30 DIFFERENT SIZE IN TENTS TO ACCOMMODATE ANY LOCATION

FRAME TENTS

STARTING AT 15' X 15' UP TO 40' X 140'

ACCESSORIES

SIDE WALLS | CHANDELIER HEATERS & FANS

DANCE FLOORS

STRING LIGHTING | DECK FLOORING

DINNER. GLASS & FLATWARE

DINNER PLATES | LUNCHEON PLATES

SALAD & CAKE PLATES | BREAD & BUTTER PLATES

FORKS, KNIVES, SPOONS | & MUCH MORE

WINE GLASSES | CHAMPAGNE GLASSES

ROCK GLASSES | HIGHBALL GLASSES

MARGARITA GLASSES | MARTINI GLASSES

4' TO 8'

ALONG WITH OUR FULL MENU OF GOURMET FOODS, WE PROVIDE A LIST OF EVENT RENTALS.

ASK YOUR CATERING SPECIALIST FOR MORE INFORMATION ON RENTALS OR ANY QUESTIONS YOU MAY HAVE.

GOURMET ASSORTED

All Heroes Are Minimum 3 Feet - Varieties Can Not Be Mixed All Heroes Are Cut Into Individual Pieces & Put On A Platter **Heroes Serve 3-4 People Per Foot**

CLASSIC HEROES \$25 PER FOOT

THE LIVOTI'S CLASSIC

FRIED BREADED CHICKEN CUTLET, FRESH MOZZARELLA, ROASTED RED PEPPERS, & GREEN LEAF LETTUCE

- SERVED WITH DE NIGRIS BRAND IMPORTED BALSAMIC GLAZE ON THE SIDE

THE AMERICAN DREAM

HOMEMADE ROAST BEEF, BOAR'S HEAD OVENGOLD TURKEY, BOAR'S HEAD HAM, AMERICAN CHEESE, SHREDDED ICEBERG LETTUCE, SLICED TOMATO, & SLICED RED ONION

-SERVED WITH MAYONNAISE & MUSTARD ON THE SIDE

EGGPLANT HERO

CRISPY PANKO CRUSTED EGGPLANT, HOMEMADE FRESH MOZZARELLA, FIRE ROASTED RED PEPPERS & GREEN LEAF LETTUCE

- SERVED WITH DE NIGRIS BRAND IMPORTED BALSAMIC GLAZE ON THE SIDE

MY WAY

ALL NATURAL FRESH GRILLED CHICKEN, HOMEMADE FRESH MOZZARELLA, FIRE ROASTED RED PEPPERS & GREEN LEAF LETTUCE

- SERVED WITH DE NIGRIS BRAND IMPORTED BALSAMIC GLAZE ON THE SIDE

THE TRADITIONAL ITALIAN

BOARS-HEAD HAM, GENOA SALAMI, PEPPERONI, PROVOLONE, FRESH MOZZARELLA, ROASTED RED PEPPERS & SHREDDED ICEBERG LETTUCE

- SERVED WITH DE NIGRIS BRAND IMPORTED BALSAMIC GLAZE ON THE SIDE

VEGETARIAN DELIGHT

SAUTÉED BROCCOLI RABE. GRILLED EGGPLANT. HOMEMADE FRESH MOZZARELLA, FIRE ROASTED RED PEPPERS & GREEN LEAF LETTUCE

- SERVED WITH DE NIGRIS BRAND IMPORTED BALSAMIC GLAZE ON THE SIDE

SPECIALTY HEROES \$30 PER FOOT

DELUXE ITALIAN HERO

THIN SLICED PROSCIUTTO DI PARMA, BOAR'S HEAD SWEET SOPRESSATA, Rovagnati imported mortadella, sliced plum tomatoes & Fresh MOZZARELLA DRIZZLED WITH HOMEMADE PESTO

- SERVED WITH DE NIGRIS BRAND IMPORTED BALSAMIC GLAZE ON THE SIDE

LITTLE ITALY

FRIED CHICKEN CUTLET, PROSCIUTTO DI PARMA, STRACCIATELLA & HOMEMADE FIG SPREAD ON A BED OF BABY ARUGULA

- SERVED WITH DE NIGRIS BRAND IMPORTED BALSAMIC GLAZE ON THE SIDE

GOURMET ASSORTED

FEEDS 8-10 PEOPLE **ONE SIZE - \$90**

3 LOAVES OF HOMEMADE BRICKOVEN BASTONE BREAD CUT INTO 5 PIECES EACH

CHOICE OF 3 OPTIONS

1 | THE LITTLE ITALY

- FRIED BREADED CHICKEN CUTLET, PROSCIUTTO DI PARMA, Homemade Burrata, arugula, & Homemade Fig Spread
- 2 | PORK STORE SPECIAL
 - PROSCIUTTO DI PARMA, FRESH MOZZARELLA, ROASTED RED PEPPERS, & BALSAMIC GLAZE
- 3 | VEGETARIAN DELIGHT
 - FRIED BREADED EGGPLANT, SAUTÉED BROCCOLI RABE, FRESH MOZZARELLA. ROASTED RED PEPPERS & BALSAMIC GLAZE

4 | THE OG ALLERGEN: CONTAINS NUTS

- GRILLED CHICKEN, PROSCIUTTO DI PARMA, SLICED TOMATOES, & HOMEMADE PESTO SAUCE
- 5 | BROOKLYN PRIDE
 - HOMEMADE ROAST BEEF, FRESH MOZZARELLA, ROASTED RED PEPPERS, & SHREDDED ICEBERG LETTUCE
- 6 | AMERICAN DREAM
 - HOMEMADE ROAST BEEF, BOAR'S HEAD OVENGOLD TURKEY, BOAR'S HEAD HAM, AMERICAN CHEESE, SHREDDED ICEBERG LETTUCE, SLICED TOMATO, & SLICED RED ONION

GOURMET ASSORTED

NINI PLATTER

SMALL 16 PIECES - \$70 | LARGE 24 PIECES - \$130 **CHOICE OF 3 OPTIONS**

- 1 | CRISPY CHICKEN. ROASTED PEPPERS & MOZZARELLA CHEESE
- 2 | GRILLED FRESH SEASONAL VEGETABLES & FETA CHEESE
- 3 | SALAMI. PROSCIUTTO. MOZZARELLA CHEESE & ROASTED PEPPERS
- 4 | CUBAN SLOW ROASTED PORK WITH PICKLES & SWISS CHEESE
- 5 | ROAST BEEF, SWISS CHEESE & HORSERADISH SAUCE
- 6 GRILLED CHICKEN CAESER ALLERGEN: CONTAINS SEAFOOD

Assorted Cold Platters

SMALL 8-10 SERVINGS | LARGE 15-18 SERVINGS

CRUDITE PLATTER

\$50 | \$90

NATURALLY GLUTEN FREE

FRESH CUT RAW BROCCOLI & CAULIFLOWER FLORETS, CELERY & ZUCCHINI SPEARS, PEELED BABY CARROTS & CHERRY TOMATOES -SERVED WITH BUTTERMILK RANCH DRESSING

CAPRESE PLATTER

\$50 | \$90

OUR HOMEMADE SALTED MOZZARELLA. THINLY SLICED BEEFSTEAK TOMATOES, MARINATED ROASTED PEPPERS & DRIZZLED WITH OUR HOMEMADE GARLIC & HERB MARINATED OLIVE OIL

HUMMUS & PITA PLATTER

ONE SIZE \$40

AUTHENTIC PITA CHIP SERVED WITH OUR HOMEMADE CLASSIC CHICKPEA HUMMUS ALLERGEN: SESAME

BRUSCHETTA CROSTINI PLATTER

\$40 | \$70

HOMEMADE GARLIC TOAST CROSTINI TOPPED WITH OUR HOMEMADE TOMATO BRUSCHETTA

GRILLED VEGETABLE PLATTER

\$60 | \$110

AN ASSORTMENT OF GRILLED EGGPLANT, BELL PEPPERS, ASPARAGUS. YELLOW & GREEN ZUCCHINI TOSSED IN OUR ITALIAN MARINADE

SHRIMP COCKTAIL ALLERGEN: CONTAINS SHELLFISH

\$50 | \$90

NATURALLY GLUTEN FREE APPROX. SMALL 40 PIECES | APPROX.LARGE 90 PIECES

FRESHLY STEAMED JUMBO SHRIMP SERVED WITH LEMON WEDGES & OUR HOMEMADE COCKTAIL SAUCE

GUARANTEED TO MPRESS

CLASSIC CHARCUTERIE BOARD

\$70 | \$130

PROSCIUTTO DI PARMA, SWEET SOPPRESSATA, HOT SOPPRESSATA & SWEET CAPOCOLLO, GRANA PADANO CHEESE, IMPORTED RICOTTA SALATA, MEDITERRANEAN OLIVES, TOASTED ALMONDS, OUR HOMEMADE FIG SPREAD & BAKED CROSTINI BREAD & CRACKERS ALLERGEN: CONTAINS NUTS

SHOWSTOPPER CHARCUTERIE BOARD \$110|\$190

OUR COLLECTION OF OUR MOST EXTRAORDINARY ITALIAN MEATS & CHEESES INCLUDING MOLITERNO WITH TRUFFLES, FRENCH BRIE, PROSCIUTTO DI PARMA GOLFETTA SALAMI, 24 MONTH AGED REGGIANO PARMIGIANO, WHISKEY CHEDDAR. WENSLEYDALE WITH CRANBERRIES, MIXED PITTED OLIVES, FRESH FIG SPREAD, & FIREHOOK CRACKERS

BURRATA & PROSCIUTTO PLATTER \$70 | \$130 FRESH HOMEMADE BURRATA, FRESH CREAMY STRACIATELLA CHEESE, & IMPORTED 18 MONTH AGED PROSCIUTTO DI PARMA. SERVED WITH FIG SPREAD. & IMPORTED BALSAMIC GLAZE. INCLUDES: A LOAF OF OUR BRICK OVEN BASTONE BREAD.

GOURMET CHEESE PLATTER

IMPORTED SHARP PROVOLONE, AGED WISCONSIN CHEDDAR, SWEDISH GRUYERE, AGED ASIAGO, SMOKED HOLLAND GOUDA, & DANISH FONTINA. DECORATED WITH SEEDLESS GRAPES, FRESH STRAWBERRIES & GOURMET **CRACKERS**

FILET MIGNON CROSTINI PLATTER \$70 | \$130

HOMEMADE SEASONED CROSTINI TOPPED WITH SHREDDED, SEASONED & SLOW ROASTED FILET MIGNON. DRIZZLED WITH OUR HOMEMADE PINK BEET HORSERADISH AIOLI

COLD ANTIPASTO PLATTER

\$70 | \$130

FIRE ROASTED RED PEPPERS, IMPORTED MIXED PITTED OLIVES, MARINATED ARTICHOKE HEARTS, CUBED SHARP PROVOLONE, FRESH HOMEMADE MOZZARELLA BOCCONCINI, HOT & SWEET DRIED SOPPRESSATA & PEPPERONI TOPPED WITH ITALIAN HOT STUFFED PEPPERS

GOURMET ASSORTED D) ΔΤ

1 | GRILLED CHICKEN CAESAR ALLERGEN: CONTAINS SEAFOOD

HOMEMADE CAESAR DRESSING, ROMAINE LETTUCE, GRILLED CHICKEN, & SHAVED PARMESAN

2 | CRISPY CHICKEN

BREADED CHICKEN BREAST, ROASTED PEPPERS & FRESH HOMEMADE MOZZARELLA

3 | GRILLED EGGPLANT ALLERGEN: CONTAINS NUTS

ITALIAN SEASONED & GRILLED EGGPLANT. SUN-DRIED TOMATOES & FRESH PESTO SAUCE

4 | GRILLED VEGETABLE

ITALIAN SEASONED & GRILLED VEGETABLES, BALSAMIC GLAZE & CRUMBLED **FETA CHEESE**

SMALL 16 HALF PIECES [\$90] | LARGE 24 HALF PIECES [\$130]

CHOICE OF 3 OPTIONS

5 | OVEN ROASTED TURKEY

FRESH ROASTED TURKEY BREAST, CARAMELIZED BACON, ARUGULA & DICED TOMATOES

6 | ROAST BEEF & SWISS

OUR HOMEMADE ROAST BEEF, SWISS CHEESE & CARAMELIZED ONIONS

7 | GRILLED CHICKEN

FRESH MARINATED & GRILLED CHICKEN, ROASTED PEPPERS & FRESH HOMEMADE MOZZARELLA

8 | BALSAMIC GRILLED CHICKEN

GRILLED CHICKEN. BALSAMIC GLAZE. ROASTED PEPPERS. & MOZZARELLA CHEESE

All Prices are Subject to Change
Disclaimer: ALL FOOD IS PREPARED FRESH & TO ORDER. FOOD WILL BE COLD & REQUIRE HEATING UPON DELIVERY OR PICKUP. Allergen Disclaimer: Our Food Products May Contain OR Have Come in Contact with Sesame, Wheat, Seafood, Shellfish,
Soy, Peanuts, Tree Nuts, Eggs or Dairy. We Fry Our Foods in a Blend of Canola, Olive & Soybean Oil.
Please inform us if you or anyone in your party has an allergy or sensitivity.

Assorted Hot Platters

SMALL 8-10 SERVINGS | LARGE 15-18 SERVINGS

MINI GABILA KNISHES, HOT PRETZEL BITES & FRANKS IN A BLANKET
-SERVED WITH A SIDE OF SPICY PRODUM AND FRANKS.

STUFFED MUSHROOMS

\$50 | \$90

TENDER CREMINI MUSHROOMS FILLED WITH HOMEMADE TRADITIONAL ITALIAN PANKO BREADCRUMB & HERB STUFFING

PIGS IN A BLANKET

\$50 | \$90

COCKTAIL SIZED FRANKS WRAPPED IN DELICATE PUFFED PASTRY -SERVED WITH MUSTARD DIPPING SAUCE

ASIAN BISTRO PLATTER

\$70 | \$130

AN ARRAY OF SPRING ROLLS, BONE-IN BBQ SPARE RIBS, CHICKEN DUMPLINGS & SHRIMP TEMPURA ALLERGEN: CONTAINS SOY, SESAME, & SHELLFISH

-SERVED WITH A SIDE OF ZESTY DUCK SAUCE

BONELESS WING PLATTER

\$60 | \$110

TENDER WHITE MEAT CHICKEN - BREADED, SEASONED & FRIED, SMOTHERED IN YOUR CHOICE OF SAUCE.

-CHOICE OF BUFFALO, GARLIC PARMESAN OR SWEET BBQ SAUCE

FINGER LICKIN BONE-IN WINGS

SAVORY SEASONED & FRIED BONE-IN CHICKEN WINGS. SMOTHERED IN YOUR CHOICE OF BUFFALO, GARLIC PARMESAN, OR SWEET BBQ WING SAUCE -SERVED WITH BLUE CHEESE DRESSING

GOURMET ASSORTED SLIDERS

\$60 | \$110

SMALL 15 SLIDERS | LARGE 30 SLIDERS

AN ULTIMATE TRIO OF CLASSIC CHEESEBURGERS, PULLED PORK SLIDERS AND CHEESE & PARSLEY CHICKEN SLIDERS SERVED ON POTATO ROLLS. - SERVED WITH A SIDE OF KETCHUP & BBO SAUCE

OVER THE TOP HOT ANTIPASTO

\$70 | \$130

AN ARRAY OF EGGPLANT ROLLATINI, BAKED CLAMS OREGANATA, STUFFED MUSHROOMS WITH CRAB MEAT. MOZZARELLA CARROZZA & JUMBO FRIED SHRIMP ALLERGEN: CONTAINS SHELLFISH & SEAFOOD

-SERVED WITH A SIDE OF HOMEMADE MARINARA SAUCE

MINI FRIED FINGER FOOD PLATTER

\$60 | \$110

AN ASSORTMENT OF HOMEMADE MINI RICE BALLS, MINI POTATO CROQUETTES, MINI PROSCIUTTO BALLS, FRIED CHEESE RAVIOLI & CRISPY MOZZARELLA STICKS - SERVED WITH A SIDE OF HOMEMADE MARINARA SAUCE









lids Corner

CHICKEN FINGERS

\$60 | \$110

TENDER CHUNKS OF ALL WHITE MEAT CHICKEN TOSSED WITH OUR HOMEMADE ITALIAN BREADCRUMBS & FRIED TO PERFECTION

PENNE PASTA WITH BUTTER \$40 | \$70

PENNE PASTA TOSSED IN BUTTER & GRATED PECORINO ROMANO

CAPTAIN CRUNCH CHICKEN FINGERS \$60 | \$110

ALL NATURAL CHICKEN TENDERS COATED IN CAPTAIN CRUNCH CEREAL CRUMBS & FRIED TO GOLDEN PERFECTION SERVED WITH A HONEY MUSTARD DIPPING

FRESH STEAK CUT FRIES

\$40 | \$70

GOLDEN FRIED STEAK CUT FRENCH FRIES

INVOITS

OLD WORLD MARKET

*FOOD WILL BE COLD AND REQUIRE HEATING UPON DELIVERY OR PICKUP

STARTING AT \$17.99/PER PERSON - MINIMUM 20 PEOPLE

Easy as 1, 2, 3!

YOUR CHOICE OF ONE PASTA

YOUR CHOICE OF ONE SIDE DISH

YOUR CHOICE OF THREE ENTREES PICK ANY* 3 CHICKEN, PORK OR BEEF OPTIONS

What's Included:

BRICK OVEN DINNER ROLLS, OUR CLASSIC TOSSED SALAD WITH HOMEMADE ITALIAN VINAIGRETTE,

SERVING UTENSILS, & HIGH-END PLASTIC SERVEWARE (INCLUDING FORKS, KNIVES, NAPKINS & PLATES)

-BEEF MEDALLIONS EXCLUDED- AVAILABLE FOR PURCHASE EXCLUSIVELY AS ALA CARTE-

HEATING RACKS & WATER PANS ARE AVAILABLE FOR RENTAL – \$10 PER RACK RACKS & WATER PANS ARE TO BE RETURNED WITHIN 14 DAYS OF EVENT FOR A FULL RENTAL REFUND. WITH OVER 10 YEARS OF CATERING EXPERIENCE, WE HAVE CAREFULLY CALCULATED THIS PACKAGE TO PROVIDE A GENEROUS AMOUNT OF FOOD PER PERSON.

SMALL \$75 | LARGE \$150

THE REAL ITALIAN

ASSORTMENT OF ONLY IMPORTED ITALIAN SPECIALTIES INCLUDING JARRED ITEMS, OLIVE OIL, CRACKERS OR DESSERTS, IMPORTED CHEESE, IMPORTED PASTA & MORE!

CLASSIC ANTIPASTO

ASSORTMENT OF TRADITIONAL ANTIPASTO ITEMS. INCLUDING PROVOLONE, ARTICHOKE HEARTS, ROASTED PEPPERS, TARALLI, SOPPRESSATA, MIXED OLIVES & **MORE!**

CHEESE BOARD BASKET

ASSORTMENT OF THE FINEST CHEESES, HAND SELECTED BY OUR CHEESE EXPERT. PERFECT FOR WINE PAIRINGS OR CHEESE BOARD IDEAS!

THE LIVOTI'S BASKET

ASSORTMENT OF ONLY THE FINEST LIVOTI'S PRODUCTS IMPORTED FROM ITALY INCLUDING PASSATTA, JARRED SAUCE, TARALLI, OLIVE OIL, SPECIALTY PASTA & \$20 LIVOTI'S GIFT CARD! PERFECT FOR YOUR FRIENDS OR FAMILY MEMBERS WHO ABSOLUTELY LOVE LIVOTI'S!

FRUIT BASKET

ASSORTED TRADITIONAL FRUITS CAREFULLY SELECTED & DECORATED. INCLUDING PINEAPPLE, PEARS, APPLES, CITRUS & GRAPES.

SWEET TOOTH BASKET ALLERGEN: CONTAINS NUTS

ASSORTMENT OF OUR BEST-SELLING SWEETS FROM NUTELLA, MULINO BIANCO, PURGINA & MORE!



Pasta Options

HALF 8-10 SERVINGS | FULL 15-18 SERVINGS HALF \$50 | FULL \$90



PENNE ALLA VODKA

EN HALF \$10 FULL \$15

AL DENTE PENNE PASTA TOSSED IN A PINK TOMATO CREAM SAUCE & TOPPED WITH GRATED PARMESAN CHEESE. A DELICIOUS CLASSIC!

BAKED ZITI

AL DENTE ZITI TOSSED IN HOMEMADE TOMATO SAUCE, & SEASONED RICOTTA. TOPPED WITH FRESH MOZZARELLA & PARMESAN CHEESE & BAKED TO PERFECTION

SUNDAY GRAVY STYLE RIGATONI BOLOGNESE

AL DENTE RIGATONI TOSSED IN OUR SLOW COOKED HOMEMADE SUNDAY **GRAVY MEAT SAUCE**

STUFFED SHELLS

TENDER PASTA STUFFED WITH CREAMY SEASONED RICOTTA CHEESE & TOPPED WITH FRESH TOMATO SAUCE, SHREDDED PARMESAN CHEESE & FRESH CHOPPED PARSLEY

MACARONI & CHEESE GREAT FOR KIDS

AL DENTE ELBOW PASTA MIXED WITH MELTED AGED CHEDDAR CHEESE TOPPED WITH SEASONED & TOASTED BREADCRUMBS

CREAMY PESTO CAVATELLI NEW

ALLERGEN: CONTAINS NUTS

AL DENTE CAVATELLI, HOMEMADE PESTO SAUCE, FRESH RICOTTA, TOPPED WITH GRATED PARMIGIANA REGGIANO & EVOO

LINGUINE GARLIC & OIL AL DENTE LINGUINE PASTA, SAUTEED WITH FRESH GARLIC, OLIVE OIL, PARSLEY, SALT & PEPPER

CAVATELLI WITH BROCCOLI

AL DENTE CAVATELLI PASTA SAUTEED WITH FRESH BROCCOLI, ROASTED **GARLIC & EVOO**

LINGUINE & WHITE CLAM SAUCE ALLERGEN: CONTAINS SHELLFISH

AL DENTE LINGUINE, FRESH CLAM JUICE, LITTLE NECK CLAMS, EVOO, WHITE WINE, ROASTED GARLIC, RED PEPPER & PARSLEY

RIGATONI ALA LIVOTI

AL DENTE RIGATONI PASTA SAUTEED WITH SHALLOTS, SPINACH & WILD MUSHROOMS THEN TOSSED IN OUR HOMEMADE BRANDY CREAM SAUCE

PASTA PRIMAVERA

FRESH BOWTIE PASTA & SEASONAL VEGETABLES TOSSED IN A LIGHT PINK TOMATO & CREAM SAUCE

ORECCHIETTE PASTA

AL DENTE ORECCHIETTE PASTA SAUTEED WITH GARLIC, WHITE WINE, **BROCCOLI RABE & SWEET PORK SAUSAGE**

LEMON RICOTTA RIGATONI NEW

AL DENTE RIGATONI, CITRUS ZEST & JUICES, FRESH RICOTTA, PARSLEY, BASIL, CRUSHED RED PEPPER, & PARMIGIANA REGGIANO

PREMIUM PASTA

HALF \$60 | FULL \$110

+.50 CENTS PER PERSON FOR SUBSTITUTION IN HOT BUFFET

BEEF SHORT RIB RAVIOLI

SLOW COOKED BEEF SHORT RIBS SHREDDED & STUFFED IN HOMEMADE RAVIOLIS WITH A CHIANTI REDUCTION, TOPPED WITH SHAVED PARMESAN CHEESE

SACCHETTI 4 CHEESE MONEYBAGS NEW

DELECTABLE SACCHETTI MONEYBAGS GENEROUSLY FILLED WITH A LUXURIOUS BLEND OF FOUR CHEESES. TOSSED IN A VELVETY PINK BLUSH SAUCE.

LASAGNA

LAYERS OF AL DENTE LASAGNA PASTA , CREAMY RICOTTA CHEESE SEASONED GROUND BEEF, FRESH MOZZARELLA CHEESE & OUR HOMEMADE TOMATO SAUCE







LINGUINE & WHITE



Side Dish

HALF 8-10 SERVINGS | FULL 15-18 SERVINGS HALF \$50 | FULL \$90



STRINGBEAN ALMONDINE ALLERGEN: CONTAINS NUTS NATURALLY GLUTEN FREE

FRESHLY SNIPPED STRING BEANS OR ASPARAGUS SAUTÉED WITH FRESH GARLIC & TOPPED WITH TOASTED ALMOND SLICES

BROCCOLI OREGANATA

TENDER BROCCOLI FLORETS TOSSED IN A LIGHT GARLIC & WHITE WINE SAUCE & SPRINKLED WITH SEASONED BREADCRUMBS

CRISPY ROASTED POTATOES NATURALLY GLUTEN FREE

ASSORTED BABY POTATOES TOSSED IN ROSEMARY, GARLIC, EVOO & OTHER FRESH HERBS SLOW ROASTED TO TENDER PERFECTION

ROASTED VEGETABLES NATURALLY GLUTEN FREE

AN ASSORTMENT OF ZUCCHINI, BELL PEPPERS, EGGPLANT & BUTTON MUSHROOMS TOSSED WITH FRESH GARLIC, EVOO & SAVORY HERBS, THEN SLOW ROASTED AND DRIZZLED WITH OUR HOUSE **BALSAMIC GLAZE**

SMASHED BABY POTATOES NEW NATURALLY GLUTEN FREE

TENDER BABY POTATOES, SKILLFULLY SMASHED AND BRUSHED WITH A FRAGRANT BLEND OF GARLIC, FRESH HERBS, & OLIVE OIL. BAKED TO A **GOLDEN CRISPY PERFECTION**

BROCCOLI RABE NATURALLY GLUTEN FREE

SAUTÉED BROCCOLI RABE WITH FRESH ROASTED GARLIC & EVOO

CREAMED SPINACH NATURALLY GLUTEN FREE

A TRADITIONAL STEAKHOUSE STYLE OF FRESH SPINACH WITH ONIONS & GARLIC SAUTÉED WITH HEAVY CREAM, AGED PARMIGIANA REGGIANO & FRESH BUTTER

ROASTED BRUSSEL SPROUTS NATURALLY GLUTEN FREE

FRESH BRUSSEL SPROUTS TOSSED IN BROWN SUGAR, HONEY, SMOKED BACON, RED ONIONS, & FRESH HERBS, TOPPED WITH A DRIZZLE OF BALSAMIC

PREMIUM SIDE DISHES

DELICIOUS LAYERS OF FRIED THINLY SLICED BREADED EGGPLANT, HOMEMADE TOMATO SAUCE & FRESH MOZZARELLA. DECORATED WITH GRATED PECORINO ROMANO & FRESH CHOPPED PARSLEY

EGGPLANT ROLLATINI

FRIED THINLY SLICED EGGPLANT CUTLETS, STUFFED WITH SEASONED CREAMY RICOTTA CHEESE. TOPPED IN HOMEMADE TOMATO SAUCE & FRESH MOZZARELLA

MINI POTATO CROQUETTE

OUR CLASSIC CREAMY MASHED POTATO & PECORINO ROMANO BLEND ROLLED, BREADED & FRIED TO A GOLDEN BROWN PERFECTION

HALF \$60 | FULL \$110

ZUCCHINI LASAGNA NATURALLY GLUTEN FREE

LAYERS OF GRILLED ZUCCHINI STUFFED WITH RICOTTA CHEESE & FRESH SAUTEED SPINACH. DRIZZLED WITH HOMEMADE MARINARA SAUCE & TOPPED WITH FRESH MELTED MOZZARELLA CHEESE

VODKA EGGPLANT ROLLATINI



FRIED THINLY SLICED EGGPLANT CUTLETS, STUFFED WITH SEASONED CREAMY RICOTTA CHEESE. TOPPED IN HOMEMADE VODKA SAUCE & FRESH MOZZARELLA

BITE SIZE DELICIOUS RICE BALLS FRIED TO A GOLDEN PERFECTION WITH YOUR CHOICE OF PLAIN, SICILIAN OR SAUSAGE & BROCCOLI RABE



iten free S



SMALL 8-10 SERVINGS | LARGE 15-18 SERVINGS

SEE THE NATURALLY GLUTEN FREE SYMBOL NEXT MANY OF OUR ITEMS THAT ARE NATURALLY GLUTEN FREE

THE FOLLOWING DISHES CAN BE MADE GLUTEN FREE AT AN ADDITIONAL CHARGE OF \$10 PER HALF TRAY | \$20 PER FULL TRAY

PASTA OPTIONS

BAKED ZITI PENNE ALLA VODKA RIGATONI POMODORO SIDE DISH OPTIONS

EGGPLANT ROLLATINI EGGPLANT PARMIGIANA **BROCCOLI OREGANATA**

CHICKEN OPTIONS

CHICKEN PARMIGIANA CHICKEN FRANCAISE CHICKEN MARSALA

ENTREE OPTIONS

MEATBALLS IN SAUCE SAUSAGE & PEPPERS

Advisory: All gluten free dishes use gluten free ingredients and are prepared separately from gluten-containing foods. However, food is prépared in a kitchen that also prepares wheat, rye & barley. Please use caution if you have a severe case of Celiac Disease.



Chicken Options

HALF 8-10 SERVINGS | FULL 15-18 SERVINGS HALF TRAY \$60 | FULL TRAY \$110



CHICKEN OREGANATA

TENDER CHUNKS OF CHICKEN BREAST COATED WITH SEASONED BREADCRUMBS IN A GARLIC & WHITE WINE SAUCE

GRILLED CHICKEN BRUSCHETTA

NATURALLY GLUTEN FREE

ALL NATURAL CHICKEN TOSSED IN AN ITALIAN MARINADE & GRILLED THEN TOPPED WITH FRESH HOMEMADE BRUSCHETTA

CHICKEN CUTLET PARMIGIANA

<u>Crispy</u> Italian seasoned breaded chicken cutlets LAYERED WITH HOMEMADE TOMATO SAUCE & FRESH MELTED MOZZARELLA CHEESE. A DELICIOUS CLASSIC!

CHICKEN & ARTICHOKES

SAVORY CHUNKS OF WHITE MEAT CHICKEN, ARTICHOKE HEARTS & SUN-DRIED TOMATOES, TOSSED IN A LIGHT LEMON BUTTER SAUCE

CHICKEN FRANCAISE
TENDER ALL NATURAL FLOURED CHICKEN CUTLET SERVED IN A LIGHT LEMON **BUTTER SAUCE WITH FRESH PARSLEY**

CHICKEN MARSALA

ALL NATURAL TENDERED & FLOURED CHICKEN CUTLETS SAUTÉED IN A LIGHT MARSALA WINE SAUCE, TOPPED WITH SAUTÉED CREMINI MUSHROOMS

CHICKEN CUTLET VODKA PARMIGIANA

CRISPY ITALIAN SEASONED BREADED CHICKEN CUTLETS LAYERED WITH HOMEMADE VODKA SAUCE & FRESH MELTED MOZZARELLA CHEESE. A DELICIOUS CLASSIC WITH A TWIST!

CHICKEN MURPHY

TENDER CHUNKS OF ALL WHITE MEAT CHICKEN TOSSED WITH OUR HOMEMADE SWEET SAUSAGE, ROASTED POTATOES & SLICED HOT CHERRY PEPPERS SERVED IN A WHITE WINE SAUCE

CHICKEN FONTINELLA

CHICKEN BREAST STUFFED WITH SPINACH, PROSCIUTTO DI PARMA & FONTINA CHEESE, LIGHTLY COATED IN ITALIAN SEASONED CHIPPED BREADCRUMBS & SAUTÉED IN A BROWN SAUCE & SERVED WITH WILD MUSHROOMS

PREMIUM

CHICKEN OPTION

HALF \$70 | FULL \$130

STUFFED CHICKEN ALA LIVOTI'S

ALL WHITE MEAT CHICKEN BREAST STUFFED WITH ASPARAGUS, ROASTED PEPPERS. PROSCIUTTO DI PARMA & FRESH MOZZARELLA SERVED IN A BRANDY CREAM SAUCE WITH WILD MUSHROOMS







STUFFED PORK FILET MIGNON

PORK TENDERLOIN STUFFED WITH ITALIAN SEASONED PANKO BREAD CRUMBS & WRAPPED WITH FRESH SMOKED BACON SERVED IN A PORT WINE REDUCTION

PORK TENDERLOIN

SEASONED PORK TENDERLOIN TOPPED WITH FRESH BROCCOLI RABE, VINEGAR PEPPERS & SHAVED PARMESAN CHEESE SERVED IN A GARLIC WHITE WINE REDUCTION

HALF 8-10 SERVINGS | FULL 15-18 SERVINGS HALF \$60 | FULL \$110

SOUTHERN STYLED PULLED PORK

SLOW COOKED PORK SHOULDER HAND SHREDDED & TOSSED IN OUR SWEET BOURBON BBQ SAUCE INCLUDES MARTIN'S POTATO SLIDER ROLLS

BBQ RIBS

SLOW ROASTED PORK SPARE RIBS SMOTHERED IN SMOKEY BBQ SAUCE

SAUSAGE & PEPPERS

SWEET ITALIAN SAUSAGE TOSSED WITH CARAMELIZED ONIONS & ASSORTED **BELL PEPPERS**

Beef Options

HALF 8-10 SERVINGS | FULL 15-18 SERVINGS HALF \$60 | FULL \$110

PEPPER STEAK

THINLY SLICED BEEF TENDERLOIN WITH RAINBOW BELL PEPPERS SAUTÉED IN A LIGHT TOMATO SAUCE.

BEEF & BROCCOLI ALLERGEN: CONTAINS SOY & SESAME

TENDER MARINATED BEEF & FRESH BROCCOLI FLORETS TOSSED IN OUR HOMEMADE TERIYAKI SAUCE WITH BABY CORN & DICED SCALLIONS

STEAK SICILIANO

SLICED FLAT IRON TOPPED WITH SEASONED BREADCRUMBS IN A PORT WINE REDUCTION SAUCE WITH WILD MUSHROOMS

MEATBALLS IN SAUCE

OUR HOMEMADE ALL BEEF MEATBALLS, SERVED WITH FRESH MARINARA SAUCE; TOPPED WITH GRATED PECORINO ROMANO CHEESE & FRESH CHOPPED PARSLEY

ROAST BEEF WITH MUSHROOM GRAVY

THINLY SLICED ROAST BEEF TOPPED WITH CARAMELIZED ONIONS, MUSHROOMS & SMOTHERED IN OUR HOMEMADE BROWN GRAVY

PREMIUM BEEF OPTIONS

GRILLED SKIRT STEAK

\$90 | \$150

MARINATED IN OUR HOMEMADE SWEET TERIYAKI GLAZE, GRILLED & FINISHED WITH CHOPPED SCALLIONS ALLERGEN: CONTAINS SOY & SESAME

SUNDAY GRAVY

\$90 | \$150

OUR TRADITIONAL BEEF & PORK BRACIOLE, PORK SPARE RIBS, MEATBALLS & SAUSAGE, SLOW COOKED IN OUR HOMEMADE TOMATO SAUCE.

BEEF FILET MIGNON MEDALLIONS \$150 | \$250

OUR FINEST CUT OF FILET MIGNON SLICED INTO TENDER MEDALLIONS SERVED IN A WILD MUSHROOM MERLOT WINE SAUCE NOT AVAILABLE FOR HOT BUFFET





HALF 8-10 SERVINGS | FULL 15-18 SERVINGS HALF \$70 | FULL \$130





STUFFED FILET OF SOLE FRESH FILET OF SOLE STUFFED WITH CRABMEAT & SEASONED BREADCRUMBS DRIZZLED WITH A LIGHT LEMON BUTTER SAUCE & GARNISHED WITH LEMON

ZUPPA DI MUSSELS NATURALLY GLUTEN FREE

MUSSELS TOSSED IN WELL SEASONED MARINARA SAUCE OR A **GARLIC WHITE WINE REDUCTION**

GUARANTEED TO MPRESS

HALF \$80 | FULL \$140

HALF 8-10 SERVINGS | FULL 15-18 SERVINGS

SHRIMP OREGANATA

BUTTERFLIED JUMBO SHRIMP TOPPED WITH ITALIAN CHIPPED BREADCRUMBS & FRESH GARLIC, IN A LIGHT WHITE WINE & EVOO

SWEET CHILI GLAZED SALMON

TENDER CEDAR ROASTED SALMON FILETS TOPPED WITH OUR FRESH SWEET CHILL GLAZE ALLERGEN: CONTAINS SOY & SESAME

BANG BANG SHRIMP

CRISPY JUMBO SHRIMP TOSSED IN OUR HOMEMADE SRIRACHA HONEY AIOLI

SHRIMP SCAMPI

BUTTERFLIED SHRIMP TOSSED IN A LIGHT BUTTER & LEMON SAUCE

SHRIMP PARMIGIANA

LARGE TENDER SHRIMP BUTTERFLIED AND BREADED IN OUR HOMEMADE BREADCRUMBS, FRIED TO A GOLDEN BROWN, TOPPED WITH FRESH MOZZARELLA & HOMEMADE TOMATO SAUCE

SEAFOOD FRA DIAVOLO

FRESH MAINE LOBSTER, JUMBO SHRIMP, MUSSELS, & CLAMS SLOW COOKED IN OUR HOMEMADE FRA DIAVLO SAUCE, SERVED OVER FRESH LINGUINI

Pasta Salads

SMALL BOWL \$40 | LARGE BOWL \$70 8-10 SERVINGS | 15-20 SERVINGS

ANTIPASTO SALAD NATURALLY GLUTEN FREE
THIN STRIPS OF HAM, SALAMI, PROVOLONE, PEPPERONI & SOPRESSATA,
TOSSED WITH OLIVES, ROASTED PEPPERS, & GIARDINIERA IN OUR HOMEMADE DRESSING

GREEK SALAD NATURALLY GLUTEN FREE
REFRESHING GREEK INSPIRED SALAD WITH CUCUMBERS, TOMATOES, PITTED KALAMATA OLIVES, & FETA TOSSED IN EVOO, KOSHER SALT, & BLACK **PEPPER**

MEDITERRANEAN SALAD

CELLENTANI PASTA, FRESH BABY SPINACH, FRESH BELL PEPPERS, SLICED RED ONIONS. IMPORTED FETA CHEESE & KALAMATA OLIVES

FARFALLE PASTA SALAD

FARFALLE PASTA TOSSED WITH CRISPY FRIED EGGPLANT, DICED PROSCIUTTO, SUN DRIED TOMATOES, CHIFFONADE BASIL & EXTRA VIRGIN OLIVE OIL

TRI COLOR TORTELLINI

CHEESE TORTELLINI TOSSED WITH RAINBOW BELL PEPPERS, HAM, FRESH SPINACH & EXTRA VIRGIN OLIVE OIL

ITALIAN PASTA SALAD

TRI-COLOR CELLENTANI, MOZZARELLA BOCCONCINI, ROASTED PEPPERS, BUTTON MUSHROOMS, ARTICHOKE HEARTS & FRESH BASIL, TOSSED IN **EXTRA VIRGIN OLIVE OIL**

QUINDA SALAD NATURALLY GLUTEN FREE

ORGANIC QUINOA SERVED WITH GRAPE TOMATOES, BLACK BEANS, KIDNEY BEANS, ENGLISH CUCUMBER, CILANTRO & PARSLEY

MACARONI OR POTATO SALAD

OUR FAMOUS HOMEMADE SALADS MADE WITH HELLMANN'S MAYO. SHREDDED CARROTS & DICED CELERY

SIDE SALADS

HOMEMADE SALADS 2 LBS EACH | \$40 2 LBS OF OUR HOMEMADE MACARONI. POTATO & COLESLAW

SALLY SHERMAN SALADS 2 LBS EACH | \$25

2 LBS OF CLASSIC MACARONI, POTATO & COLESLAW SALADS

Fresh Salads

SMALL BOWL \$40 | LARGE BOWL \$70 8-10 SERVINGS | 15-20 SERVINGS

BEET & GOAT CHEESE SALAD

FRESH ARUGULA, SLICED BEETS, CRUMBLED GOAT CHEESE, CHERRY TOMATOES & CARAMELIZED WALNUTS ALLERGEN: CONTAINS NUTS

SERVED WITH OUR SIGNATURE VINAIGRETTE DRESSING

LIVOTI'S HOUSE SALAD

NATURALLY GLUTEN FREE ALLERGEN: CONTAINS NUTS
FRESH BABY MIXED GREENS, FRESH STRAWBERRIES, DICED GRANNY SMITH APPLES. TOASTED WALNUTS & CRUMBLED BLUE CHEESE

- SERVED WITH OUR SIGNATURE VINAIGRETTE DRESSING

WALDORF SALAD

NATURALLY GLUTEN FREE ALLERGEN: CONTAINS NUTS

FRESH BABY MIXED GREENS, ITALIAN MARINATED GRILLED CHICKEN, GRANNY SMITH APPLES, DRIED CRANBERRIES, RAISINS, FRESH PECANS & CRUMBLED GOAT CHEESE

- SERVED WITH OUR SIGNATURE VINAIGRETTE DRESSING

SUMMER BERRY SPRING MIX SALAD

NATURALLY GLUTEN FREE ALLERGEN: CONTAINS NUTS

FRESH SPRING MIX, STRAWBERRIES, BLUEBERRIES, DRIED CRANBERRIES & SLICED ALMONDS

- SERVED WITH OUR SIGNATURE VINAIGRETTE DRESSING

GRILLED CHICKEN CAESAR SALAD

CHOPPED HEARTS OF ROMAINE, ITALIAN MARINATED GRILLED CHICKEN, HOMEMADE CRUNCHY CROUTONS, SHREDDED PARMESAN CHEESE & CHERRY TOMATOES ALLERGEN: CONTAINS SEAFOOD

- SERVED WITH A CREAMY CAESAR DRESSING

STRAWBERRY SPINACH SALAD

FRESH BABY SPINACH & BABY ARUGULA, BALSAMIC VINAIGRETTE MARINATED SLICED RED ONIONS, FRESH STRAWBERRIES, CRUMBLED GOAT **CHEESE & A HINT OF MINT**

- SERVED WITH OUR RASPBERRY VINAIGRETTE DRESSING

LIVOTI'S CLASSIC TOSSED SALAD

FRESH SPRING MIX, DICED TOMATOES, DICED CUCUMBERS, DICED RED ONIONS SHREDDED CARROTS & SLICED BLACK OLIVE

- SERVED WITH OUR SIGNATURE VINAIGRETTE DRESSING



Gourmet Desserts

SMALL 8-10 SERVINGS | LARGE 15-18 SERVINGS

ALLERGEN DISCLAIMER: ALL FOOD IS PRODUCED IN FACILITIES THAT CONTAIN GLUTEN, DAIRY, EGGS, & NUTS.



COFFEE-SOAKED LADYFINGERS WITH CREAMY MASCARPONE, RUM AND ORANGE, TOPPED WITH A DUSTING OF DECADENT COCOA

ITALIAN DESSERT CHARCUTERIE NEW ONE SIZE - \$80

MINI SFOGLIATELLE, MINI CANNOLIS, CANNOLI CHIPS, CHOCOLATE PRETZELS. MINI B&W, LEMON DROP, FIG & 7 LAYER RAINBOW COOKIES

\$60 | \$110 **DELUXE ITALIAN COOKIE PLATTER** SMALL PLATTER APPROX 4LBS | LARGE PLATTER APPROX 6LBS

AN ASSORTMENT OF CLASSIC ITALIAN COOKIES; MINI BLACK & WHITE, LEMON DROP COOKIES. CANNOLI COOKIES & 7 LAYER RAINBOW COOKIES

VANILLA COOKIE PLATTER
SMALL PLATTER APPROX 2LBS | LARGE PLATTER APPROX 4LBS \$20 - \$40

BEAUTIFULLY DECORATED ITALIAN VANILLA COOKIES, SUCH AS BISCOTTI, FUDGE SANDHWICH, JELLY SPRINKLE, REGINA, SESAMÉ S, & MORE

MINI ASSORTED PASTRY PLATTER SMALL PLATTER 25 PIECES | LARGE PLATTER 50 PIECES \$60 | \$130

MINI CANNOLIS, MINI ECLAIRS, MINI CUSTARD & CANNOLI CREAM PUFFS, MINI RED VELVETS. MINI NAPOLEONS & MINI CARROT CAKES

FRUIT PLATTER

\$50 | \$90

NATURALLY GLUTEN FREE FRESH ASSORTED FRUIT & SEASONAL BERRIES. SERVED WITH YOUR CHOICE OF VANILLA OR CHOCOLATE DIPPING SAUCE

CHEWY COOKIE PLATTER NEW

ONE SIZE - \$40

YOUR FAVORITE VARIETY OF FRESH BAKED ASSORTED SOFT & CHEWY COOKIES ARRANGED BEAUTIFULLY.

PARTY CANNOLI

ONE SIZE -\$90

OUR HOMEMADE GIANT CANNOLI SHELL STUFFED WITH 40 MINI CANNOLIS & TOPPED WITH POWDERED SUGAR

CANNOLI CHIP & DIP PLATTER ONE SIZE -\$40
FRESHLY MADE CANNOLI CHIPS ARRANGED AROUND OUR HOMEMADE CANNOLI CREAM

GLUTEN FREE COOKIE TRAY

ONE SIZE -\$35

COOKIES MADE WITH A BLEND OF OAT AND NUT-FREE FLOURS. SWEETENED WITH BROWN SUGAR AND VANILLA

CHOCOLATE PRETZEL PLATTER

\$40 | \$70

SMALL PLATTER APPROX 2LBS | LARGE PLATTER APPROX 4LBS

ASSORTMENT OF FRESHLY DIPPED GOURMET CHOCOLATE PRETZELS

WATERMELON BASKET

ONE SIZE -\$70

NATURALLY GLUTEN FREE

BEAUTIFULLY HAND-CUT WATERMELON BASKET FILLED WITH MIXED CUT FRUIT & SEASONAL BERRIES







BUILD YOUR OWN CUSTOM SHEET CAKE

ALL CUSTOM CAKES ARE MADE TO ORDER & ARE REQUIRED TO BE ORDERED 4-5 DAYS PRIOR TO PICKUP

1/4 SHEET | \$100.00 HALF SHEET | \$150.00 **FULL SHEET | \$200.00**

CHOOSE YOUR CAKE

CHOOSE

VANILLA OR CHOCOLATE SPONGE CAKE

PREMIUM UPGRADE- \$5 ADDITIONAL RED VELVET, CONFETTI OR CARROT SPONGE CAKE

BUTTERCREAM (VANILLA OR CHOCOLATE), CUSTARD (VANILLA, CHOCOLATE, OR BANANA), & CHOCOLATE MOUSSE YOUR FILLING PREMIUM UPGRADE - \$5 ADDITIONAL FRESH STRAWBERRY FILLING, CANNOLI CREAM, OR CHOCOLATE GANACHE

CHOOSE YOUR ICING

VANILLA OR CHOCOLATE BUTTER CREAM, WHIP CREAM, OR CHOCOLATE MOUSSE PREMIUM UPGRADE - \$5 ADDITIONAL CREAM CHEESE FROSTING, OR CHOCOLATE GANACHE

CHOOSE YOUR DESIGN

CHOOSE YOUR CAKE WORDING- LETTERING ALWAYS IN CHOCOLATE **CHOOSE ANY COLOR FOR ACCENTS**

ADD ONS: IMAGE & THEME CAKES ALSO AVAILABLE

