



MINI CANNOLI



ASSORTED COOKIE & BROWNIE TRAY

## Sides & Beverages

Serves 8 - 12

~ Specialty Breads Available with 72-Hour Notice ~

### GARLIC BREAD

(Half Loaf - 10pc.) 13.95  
(Full Loaf - 20pc.) 24.95

### DINNER ROLLS (Dz.) 9.95

with Butter add 2.50  
(48-Hour Advanced Order Required)

### CAN SODA 1.50 (6 pack 6.50)

### BOTTLED WATER

Still 2.50 Sparkling Pellegrino 3.50

## Sweets

Serves 8 - 12

ASSORTED COOKIES 21.95 (12) / 39.95 (24)

ASSORTED BROWNIE TRAY 39.50 (18)

ASSORTED COOKIE & BROWNIE TRAY 44.50

### BOURBON BREAD PUDDING

6.95 (Pc.) / 69.50 (Half Tray)

### MINI CANNOLI

3.95 Each / 44.50 Dz.

### TIRAMISÙ

7.95 (Pc.) / 79.50 (Half Tray)

### NY CHEESECAKE

7.95 (Pc.) / 89.50 (14 Pc.)

## Special Occasion Cakes

ROUND • SHEET • WEDDING • CUPCAKES • CAKE POPS

\*Available with Advance Orders Only



# CATERING MENU

1065 W. FOOTHILL BLVD. • CLAREMONT, CA 91711



"ITALIAN - AMERICAN  
INSPIRED CUISINE!"



STUFFED MUSHROOMS



MOZZARELLA  
CAPRESE

\*\* These items Contain Nuts  
☞ These items are Gluten-Free

Small Serves Approximately 10-20  
Large Serves Approximately 20-30

## Appetizers

### GARLIC PUFFS

S 34.50 (40) L 64.50 (80)

Puffs of Housemade Dough Tossed in Roasted Garlic and Seasoned Olive Oil

*Tossed with Pesto and Parmesan\*\* add 5.00 / 8.00*

### BRUSCHETTA

S 39.50 (30) L 74.50 (60)

with Marinated Tomatoes and Balsamic Reduction

*with Gorgonzola Cheese add 4.95 / 9.50*

### MOZZARELLA FRITTE

S 62.50 (25) L 119.50 (50)

Crispy House-Breaded Fresh Mozzarella Rounds, Served with Marinara Sauce

### MINI MEATBALLS

S 64.50 (50) L 124.50 (100)

House Rolled Beef Meatballs, Served in Marinara

### SAUSAGE & PEPPERS ☞

S 64.50 (50) L 124.50 (100)

Sliced Italian Sausage and Peppers, Served in Marinara

### BONE-IN CHICKEN WINGS

S 64.50 (4 lb.) L 124.50 (8 lb.)

with Bleu Cheese or Ranch and Choice of Sauce:

- Buffalo (Mild or Spicy)
- Honey BBQ
- Asian Red Chili

*with Carrot and Celery Sticks add 8.95 / 14.95*

### SAUSAGE STUFFED MUSHROOMS

S 64.50 (30) L 124.50 (60)

Large Mushrooms Caps Stuffed with Italian Sausage, Bread Crumbs, Butter, Garlic, White Wine, and Romano Cheese *without Sausage 44.50 / 84.50*

### MOZZARELLA CAPRESE ☞

S 64.50 (30) L 124.50 (60)

Creamy Fresh Mozzarella Layered with Fresh Basil, Cherry Tomatoes, and Red Onions, Drizzled with a Balsamic Reduction (Skewers Available)

*with Walnut-Arugula Pesto\*\* add 5.50 / 12.50*

### CHEESE & SALAMI TRAY

S 69.50 L 134.50

Chunks of Genoa Salami, Asiago, Swiss, Provolone, and Sharp Cheddar Cheese, Served with Crackers

*For Extra Crackers add 8.00 (50) / 15.00 (100)*

*Gluten-Free Crackers Available*

### VEGETABLE TRAY ☞

S 49.50 L 94.50

Assorted Seasonal Fresh Vegetables Served with Housemade Ranch Dressing

### FRESH FRUIT PLATTER ☞

S 69.50 - \$79.50 L 124.50 - 144.50

Fresh Seasonal Fruit Display or Fruit Kabobs

### TUSCAN HUMMUS

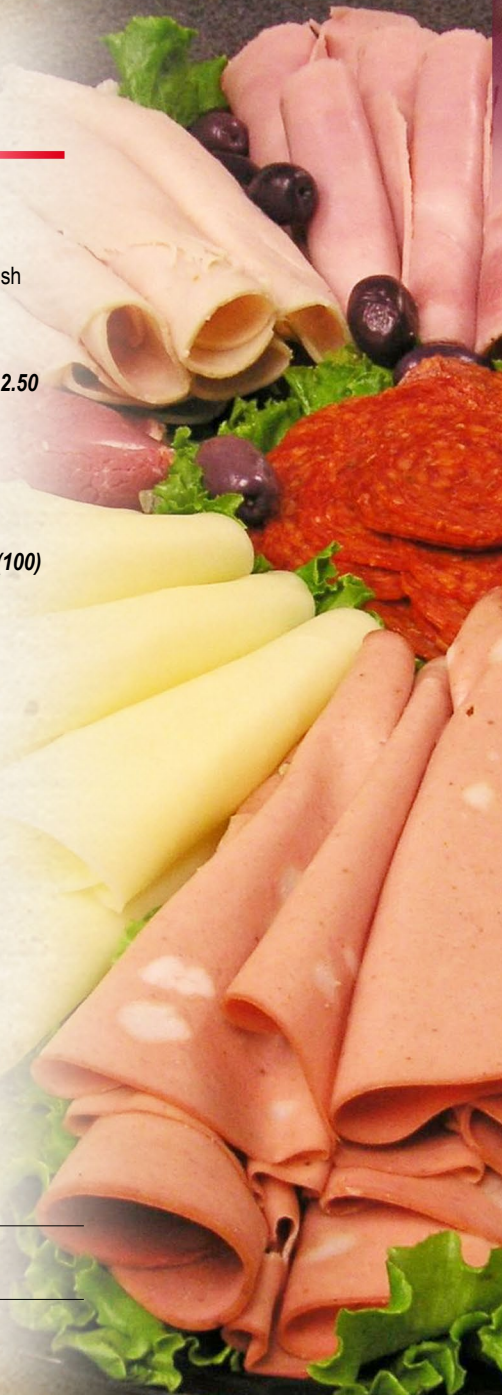
S 59.50 L 114.50

Cannellini Bean Dip Served with Seasoned Flatbread and Assorted Vegetables

### ANTIPASTO MISTO

S 84.50 L 164.50

An Assortment of Marinated and Grilled Vegetables, Prosciutto, Salami, Olives, Fresh Mozzarella and Asiago Cheese



THE  
"BIG EDDIE"  
SUB

FROM THE  
*Deli*

3 FEET

### THE "BIG EDDIE" SUB

3' Italian 69.50 / 3' American 79.50 (Serves 12 - 18)

#### Assorted Italian Cold Cuts:

Genoa Salami, Lean Capicola Ham, Mortadella, Provolone, Lettuce, Tomato, Pepper Mix, Oil and Vinegar Dressing *(Spicy Pepper Mix on Request)*

#### Assorted American Coldcuts:

Choose up to Three Meats: Smoked Turkey, Rosemary Ham, or Housemade Roast Beef with Choice of up to Two Cheeses; Provolone, Swiss, Pepperjack, or Cheddar Cheese with Lettuce, Tomato, Mayo, and Oil and Vinegar *(Spicy Pepper Mix or Pickles on Request)*

## Pasta, Pasta, Pasta!

Gluten-Free Pasta Available for Extra Charge

### SPAGHETTI MARINARA

4.99 PER PERSON (25-99)

4.79 PER PERSON (100+)

4.49 PER PERSON (250+)

*with Green Salad & Choice of Two Dressings  
and Rolls with Butter add 3.49 p/p*

*Sub. Garlic Bread add .95 p/p*

*For Meat Sauce add .75 p/p | Sub. House Salad add .50 p/p*



**"QUALITY, VALUE, & TASTE!"**

3% Service Charge May Apply for Full-Service Catering, Plus Tax & Gratuity

\*Prices Subject to Change Without Notice



## Catering Packages

Available for Lunch or Dinner - To Go Only

Includes: Paper Goods, Plates, Romano Cheese, Red Pepper Packets, and Mints



### MT. VESUVIUS

11.95 p/p (Serves 16)

#### SALAD

House Salad (Choice of Dressing)

#### CHICKEN WINGS

Choice of:

Mild Buffalo, Spicy Buffalo, Honey BBQ, or Asian Red Chili  
Includes Ranch or Bleu Cheese Dressing

#### PIZZA

Three 16" X-Large "NY" Style One-Topping Pizzas or  
Three Large 10" x 14" "Detroit" Style One-Topping Pizzas  
(Additional Toppings Extra)

### LEGION

"NY" Style Pizza for Large Groups

(Min. 48-Hour Notice)

Order Minimum of

**10 X-LARGE 16" PIZZAS**

\$40 OFF per order

Order Minimum of

**15 X-LARGE 16" PIZZAS**

\$75 OFF per order

Order Minimum of

**20 X-LARGE 16" PIZZAS**

\$120 OFF per order

### MICHAELANGELO

12.95 p/p (Serves 20)

#### PASTA

Choice of One:

Baked Rigatoni or Tortellini Diavolo

#### SALAD

Choice of One:

House Salad (Choice of Dressing) or Caesar Salad

#### HOUSEMADE BREAD

Sub. Garlic Bread add .95 p/p

### GALILEO

14.95 p/p (Serves 20)

SALAD Choice of One:

House Salad (Choice of Dressing) or Caesar Salad

APPETIZER Choice of One:

Mini Meatballs, Sausage & Peppers, or Bruschetta

ENTRÉES Choice of Any Two:

- Pasta with Meatsauce or Marinara
- Sausage & Peppers Carnevale
- Penne Crema Rosa
- Baked Rigatoni
- Ravioli Marinara
- Penne O.G.T.
- Fettuccine Alfredo
- Penne Arrabbiata

HOUSEMADE BREAD Sub. Garlic Bread add .95 p/p

## Soup & Salad

Small Serves 12 - 15 Large Serves 16 - 24  
add Chicken 12.95 / 24.95 add Shrimp 17.95 / 34.95

### MINISTRONE SOUP / ZUPPA DEL GIORNO

S 24.95 / 34.95 (½ Gallon Serves 8-10 / 1 Gallon Serves 16-20)

L 44.95 / 62.95 (½ Gallon Serves 8-10 / 1 Gallon Serves 16-20)

Traditional Italian Soup with Mixed Vegetables and Pasta  
or our Chef's Soup of the Day

### HOUSE SALAD

S 39.95 L 69.95

Mixed Greens, Tomato, Olives, Cucumbers, Mozzarella, & Choice of Dressing

Dressings:

Italian • Ranch • Creamy Italian • Bleu Cheese  
Balsamic-Herb Vinaigrette

### CLASSIC CAESAR SALAD

S 49.95 L 79.95

Romaine Lettuce, Romano Cheese, Kalamata Olives  
and Croutons with Housemade Caesar Dressing

### FIELD GREEN SALAD

S 49.95 L 79.95

Field Greens, Red Onions and Cherry Tomatoes  
in a Balsamic-Herb Vinaigrette

with Fresh Mozzarella add 8.95

### GREEK SALAD

S 54.95 L 84.95

Mixed Greens, Tomato, Cucumber, Kalamata Olives, Red Onion,  
Cannellini Beans and Feta Cheese, Served with Lemon-Herb  
Vinaigrette

### ANTIPASTO SALAD

S 69.95 L 99.95

Mixed Greens Topped with Chopped Salami, Mortadella, Provolone,  
Asiago and Parmesan Cheese, Olives, Tomatoes, Cannellini Beans,  
Red Onions, Artichoke Hearts, Banana and Cherry Peppers  
with Italian Dressing

## Mangia Bene

### "EAT WELL" MENU

Small Serves 12 - 15 Large Serves 16 - 24  
All Entrées Under 600 Calories Per Serving

### THREE CHEESE PENNE (583 Calories)

S 74.50 L 144.50

Grilled Chicken, Broccoli, Gorgonzola, Ricotta, Romano Cheese,  
and Half Ounce of Cream, Tossed with a Smaller Portion of  
Multi-Grain Penne Pasta

### SALMON ALLA GRIGLIA (550 Calories)

S 134.50 (10) L 264.50 (20)

5 oz. Grilled Salmon Topped with our Housemade Salsa Fresca,  
Served Over a Bed of Sautéed Fresh Spinach & Cannellini Beans

### FETTUCCINE PRIMAVERA (359 Calories)

S 69.50 L 134.50

Sauté of Red and Yellow Bell Peppers, Red Onions, Asparagus, Tomatoes,  
Green Peas, and Half Ounce of Cream, Finished with Lemon Zest,  
Black Pepper, and Romano Cheese

### EGGPLANT GNUDI (529 Calories)

S 74.50 L 144.50

Egg-Dipped Eggplant Topped with a San Marzano Style Tomato Sauce  
and Melted Mozzarella Cheese, Served with Gluten-Free Penne Pasta

# Classic Pasta Trays

Small Serves 8 - 12 Large Serves 16 - 24

Specialty Pasta Cuts, Multi-Grain, and Gluten-Free Pasta Available for Extra Charge

## PASTA O.G.T.

**S 69.50 L 129.50**

Fresh Roma Tomatoes Sautéed with E.V.O.O., Fresh Garlic and Basil, Tossed with Choice of Pasta  
add Chicken 24.95 / 39.95 add Shrimp 29.95 / 49.95

## FETTUCCINE ALFREDO

**S 74.50 L 139.50**

Classic Parmesan Cream Sauce  
add Chicken 24.95 / 39.95 add Shrimp 29.95 / 49.95

## SAUSAGE & PEPPERS CARNEVALE

**S 79.50 L 149.50**

Sauté of Sliced Italian Sausage, Tri-Color Bell Peppers and White Onions in a Tomato Glaze, Tossed with Penne Pasta

## SPAGHETTI, LINGUINE, FETTUCCINE, MOSTACCIOLI OR RIGATONI

MARINARA	<b>S 59.50</b>	<b>L 109.50</b>
MEAT SAUCE	<b>S 64.50</b>	<b>L 119.50</b>
CREMA ROSA	<b>S 74.50</b>	<b>L 139.50</b>
ARUGULA PESTO**	<b>S 74.50</b>	<b>L 139.50</b>

## RIGATONI BOLOGNESE

**S 94.50 L 179.50**

Neapolitan Beef & Pork Ragu topped with Seasonal Gremolata

## CHICKEN CARBONARA

**S 89.50 L 169.50**

Sauté of Grilled Chicken, Applewood Bacon, Green Peas and Romano Cheese, Tossed with Fettuccine Pasta

## LINGUINE & CLAMS

**S 89.50 L 169.50**

Sautéed in a Garlic White Wine Sauce, Tossed with Linguine

## VODKA RIGATONI

**S 94.50 L 179.50**

Slices of Chicken Breast, Mushrooms and Green Onions, Sautéed in a Vodka Tomato Cream Sauce and Rigatoni Pasta

## PENNE ARRABBIATA

**S 67.50 L 129.50**

Sautéed in a Spicy Tomato Sauce  
with Mushrooms and Kalamata Olives add 9.95 / 19.95  
add Chicken 24.95 / 39.95 add Shrimp 29.95 / 49.95



LINGUINE & CLAMS



TORTELLINI DIAVOLO

# Stuffed & Baked Pasta Trays

Small Serves 8 - 12 Large Serves 16 - 24

Specialty Pasta Cuts, Multi-Grain, and Gluten-Free Pasta Available for Extra Charge

## LASAGNA DI CARNE

**S 79.50 L 149.50**

Layered with Three Cheeses, Italian Sausage and Meat Sauce, Topped with Marinara Sauce and Melted Mozzarella Cheese  
(Vegetarian Available)

## ROASTED CHICKEN LASAGNA

**S 89.50 L 169.50**

Layered with Roasted Chicken Breast, Ricotta, Fresh Spinach, Onions and Mushrooms in a Crema Rosa Sauce

## LASAGNA FLORENTINE

**S 79.50 L 149.50**

Ricotta, Fresh Spinach, Mushrooms, Onions, Fresh Nutmeg and Mozzarella Layered with Marinara Sauce

## SEAFOOD LASAGNA

**S 99.50 L 194.50**

Ricotta, Whitefish, Scallops, Shrimp, and Lobster Sauce

## BAKED RIGATONI

**S 69.50 L 129.50**

Rigatoni Pasta Baked with Marinara, Romano and Ricotta, and Topped with Mozzarella Cheese with Sausage add 5.00 / 10.00

## TORTELLINI DIAVOLO

**S 79.50 L 149.50**

Cheese Stuffed Pasta in a Spicy Alfredo Sauce  
with Pancetta & Broccoli add 10.95 / 21.50

## STUFFED SHELLS

**S 84.50 (24) L 159.50 (48)**

Stuffed Shells with Ricotta, Fontina Cheese and Fresh Spinach, Topped with a Tomato Provenciale Sauce and Melted Mozzarella Cheese

## BAKED MOSTACCIOLI

**S 79.50 L 159.50**

Tubular Pasta Baked with Italian Sausage, Seasoned Ricotta Cheese, Marinara and Topped with Mozzarella Cheese

## CHEESE RAVIOLI OR TRI-COLOR TORTELLINI

MARINARA	<b>S 67.50</b>	<b>L 129.50</b>
MEAT SAUCE	<b>S 74.50</b>	<b>L 139.50</b>
CREMA ROSA	<b>S 77.50</b>	<b>L 144.50</b>
ARUGULA PESTO**	<b>S 79.50</b>	<b>L 152.50</b>



CHICKEN MEDITERRANEO



SALMON PICCATA

# Italian Entrées

## CHICKEN OR EGGPLANT PARMESAN

**S 54.50 / 49.50 (10) L 94.50 / 89.50 (20)**

Parmesan-Breaded and Topped with Marinara Sauce, Romano, Parmesan, & Melted Mozzarella (Egg-Dipped Eggplant Available)  
(Suggested with Spaghetti or Penne Marinara)

## CHICKEN PICCATA

**S 59.50 (10) L 99.50 (20)**

Sautéed in a Lemon Butter Caper and White Wine Sauce  
(Suggested with Garlic Mashed Potatoes)

## CHICKEN MARSALA

**S 59.50 (10) L 99.50 (20)**

Sautéed in a Cremini Mushroom Marsala Wine Sauce  
(Suggested with Garlic Mashed Potatoes)

## CHICKEN MEDITERRANEO

**S 59.50 (10) L 99.50 (20)**

Grilled Marinated Breast of Chicken Topped with a Sauté of Fresh Roma and Oven-Dried Tomatoes, Kalamata Olives, White Wine, Feta Cheese, and Fresh Basil  
(Suggested with Capellini & Sautéed Spinach)

## EGGPLANT LASAGNA (No Pasta)

**S 59.50 L 99.50**

Non-Breaded Eggplant Layered with Seasoned Ricotta Cheese, Marinara Sauce and Baked with Mozzarella Cheese  
(Suggested with Vegetable Medley)

## SALMON PICCATA

**S 149.50 (10) L 289.50 (20)**

Grilled Salmon in a Lemon Butter Caper and White Wine Sauce  
(Suggested with Capellini & Sautéed Spinach)

## CHICKEN & SHRIMP PICCATA

**S 79.50 L 149.50**

Medallions of Chicken Sautéed with Shrimp, Artichoke Hearts, & Cherry Tomatoes in a Lemon Butter Caper & White Wine Sauce  
(Suggested with Capellini & Sautéed Spinach)

## PESCE BIANCO

**S 99.50 (10) L 189.50 (20)**

Pan-Roasted Whitefish with Tomatoes and Mushrooms in a Lemon Marsala Wine Sauce  
(Suggested with Capellini & Sautéed Spinach)

# Sides

SPAGHETTI OR PENNE MARINARA 49.50

CAPELLINI & SAUTEED SPINACH 59.50

GARLIC MASHED POTATOES 54.50

VEGETABLE MEDLEY 44.50

GARLICKY GREEN BEANS 49.50

CANNELLINI BEANS & SAUTÉED SPINACH 49.50