

CATERING MENU

Half Feeds 10-12 | Full Feeds 18-20

Order one week in advance call, email or stop in to place order!

ENTREES

chicken parmesan breaded chicken cutlet, marinara 75|95

chicken frances breaded chicken in a lemon white wine sauce 75|95

chicken marsala chicken in a red wine sauce with mushrooms 75|95

chicken scampi chicken in a white wine garlic sauce 75 | 95

chicken florentina over pasta chicken in a creamy tarragon wine sauce 75 | 95

eggplant parmesan breaded eggplant with marinara and cheese 65 | 85

eggplant napolitano layered breaded eggplant and ricotta 75 | 95

sausage, peppers & onions sliced italian sausage, marinara sauce 75|95

meatballs italian meatballs in marinara 65 | 85

meatball parmesan italian meatballs in marinara with cheese 70 | 90

> **baked ziti** ziti, marinara, mozzarella 70 | 85

stuffed shells ricotta filled shells in a marinara sauce 70 | 85

ziti garlic broccoli ziti in a garlic sauce with broccoli florets 70 | 85

ravioli marinara cheese filled ravioli in marinara sauce 70 | 85

ravioli toscani cheese filled ravioli in a tuscan sauce 70 | 85

pasta primavera pasta in a white wine sauce with vegetables 70 | 85

penne alla vodka penne in a blush wine sauce with bacon 75 | 90

lucia's sauce over pasta chunky tomato sauce with red wine and ragu 70 | 85 **cheese** variety of cheeses and crackers 70

antipasto variety of meats 80

PLATTERS

fruit variety of seasonal fruits 70

veggie variety of seasonal vegetables 70

SIDES

baguette plain, toasted or garlic 3 for 15|6 for 25

garlic knots served with marinara 50|60

wings wings and drumsticks: mild, hot, BBQ, garlic parmesan, boom boom or mango habanero 75|95 broccoli garlic 60|75 string beans

roasted italian vegetables 65|80

> roasted potatoes 65 80

SALADS

green

romaine, onions, green peppers, tomatoes, cucumbers 65|75

caesar romaine, parmesan, croutons, caesar dressing 70|80

antipasto green salad with giardiniera and rolls of provolone ham salami and pepperoni 70 | 80

chef green salad, boiled eggs with rolls of turkey, ham, salami and provolone 70|80

vineyard mixed greens, arugula, brie, grapes 70|80

caprese

tomatoes and fresh mozzarella topped with pesto, basil and balsamic glaze 70

> **portabello caprese** caprese with portobello mushroom 75

Wine & Sangria

Wine priced as marked in tasting room & is to be purchased in tasting room 5 Gallons of Sangria | 120 50-70 glasses

CATERING ORDER FORM

Please fill out completely and email to lucia@sorrentifamilyestate.com at least 3 weeks in advance of the event date. The final invoice will be emailed to you after receipt of this form & must be paid in full within 2 weeks of the event date.

Guest Name:	Total Amount:
Phone Number:	Method of Payment:
Order Date:	Special Requests or Notes:
Event Date:	
Delivery Time:	

CATERING SELECTION *food must total \$375 or more

SIZE	ITEM DESCRIPTION	QTY	PRICE	NOTES	TOTAL
				TOTAL	

The final invoice will be emailed to you with added sales tax and gratuity. Please email us at lucia@sorrentifamilyestate.com with any questions on food/pricing.