

COURT PARTY MENU

Suggested Quantities Based on Number of Guests

12 Guests	6 items
20 Guests	10 items
30 Guests	14 items
40 Guests	18 items
50 Guests	22 items
60 Guests	26 items

V = Vegetarian **G** = Gluten Free **VV** = Vegan

Appetizer Platters

() = number of pieces, platters serve ~12 people each

Calamari	\$65
Italian Sausage G	\$50
Calabrese Shrimp(20) G	\$68
Beyond Hot Italian Sausage VVG	\$62
Bruschetta (20) V	\$42
Chips & Salsa VV G	\$38
Add Guacamole VV G	\$18
Antipasto G	\$65
Lamb Lollipops(20) G	\$140
Pancetta Wrapped Shrimp (20) G	\$90
Veggie Platter w/ Ranch VV G	\$48
Add hummus for \$5 (vegan)	
Fruit Platter VV G	\$48
Crab Cakes (20)	\$90
Fried Ravioli (20) V	\$48
Meatball Sliders (20)	\$90
Cheesy Garlic Bread V	\$40
Chicken Drumettes (20)	\$60
Meatballs (20)	\$65
Fried Chicken Sliders (20)	\$85

Salads

Served in large bowls, each bowl serves ~ 12 guests

Spinach Salad G	\$50
Caesar Salad	\$50
House Salad V G	\$50
Caprese Salad V G	\$53
Mediterranean Salad V G	\$53

Pastas

Served in large bowls, each bowl serves ~ 12 guests

Penne Bolognese	\$55
Penne & Feta V	\$55
Chicken & Broccoli	\$70
Quattro Formaggio V	\$60
Sausage Penne	\$70
Penne Pomodoro VV	\$55
Penne Primavera V	\$70
Penne Marinara VV	\$50
Penne Primavera w/ marinara VV	\$70
Fettuccine Alfredo V	\$70

Sub Gluten Free Rice Penne for \$5 extra per bowl



Beverages

YOU DO NOT NEED TO PRE ORDER SPECIFIC BEVERAGES

There are a few different ways to set up a tab. No package pricing.

Beverages Tab Options

Open tab - All drinks added to the bill

NAB tab - Only non-alcoholic beverages added to the bill

No tab - guests are on their own for ALL drinks

Drink tickets - you set the value to the drink ticket and how many per person

Limit the tab - Pay for drinks up to a certain amount

(You can also set a maximum per glass price)

Pizzas

16" Round (12 or 16 slices)

Meat & Veggie	\$31
Carnivore	\$31
Supreme Veggie V	\$31
Luigi	\$31
Margherita V	\$31
The Cats	\$31
Morelli	\$31
BBQ Chicken	\$31
Just Cheese V	\$24
Pepperoni	\$24
12x7" Gluten Free Pinsa Pizza	\$25
Gluten Free pinsa can be made for any above pizza except bbq chicken	
Option to Substitute Vegan Cheese on any pizza VV	

Desserts

Prices are per person, minimum order is 12 slices

Tiramisu V	\$9 pp
Chocolate Torte V G	\$8 pp
Cheesecake V	\$8 pp
Assortment of all 3 above V	\$7 pp

DESSERT FEE INFORMATION

You are more than welcome to bring in your own dessert, however you will be charged a \$1 per person dessert fee. This includes, but is not limited to: cakes, cupcakes, brownies, cookies, biscotti, etc.

There is a 22% automatic gratuity added to all food/beverage + 9.25% tax on top of food, beverage, and automatic gratuity



Court Party Menu Descriptons

G = Gluten Free	V = Vegetarian	VV = Vegan	DF = Dairy Free
------------------------	-----------------------	-------------------	------------------------

APPETIZERS

() = number of pieces per platter

ANTIPASTO - prosciutto, pepperoni, salami, parmesan, & provolone **G**

CHEESY GARLIC BREAD – served with a side of marinara **V**

CALABRESE SHRIMP - shrimp tossed in a calabrese, butter, lemon, garlic sauce **G**

CALAMARI - fried, served with cocktail & remoulade sauces

BEYOND SAUSAGE - hot italian style plant based sliced sausage **VV/G/DF**

NEW ZEALAND LAMB LOLLIPOPS (20) - marinated in garlic, mint, & drizzled with balsamic vinegar glaze **G/DF**

MEATBALL SLIDERS (20) - pork & beef meatball on a sweet hawaiian roll with red sauce, arugula & gorgonzola cheese

BRUSCHETTA (20) - crostini with sonoma chevre, roma tomatoes, garlic, fresh basil, & parmesan **V**

CHIPS & SALSA – corn tortillas with salsa on the side **VV/G, not celiac safe**

FRIED RAVIOLI (20) - fried cheese ravioli & marinara sauce on the side **V**

ITALIAN SAUSAGE – 12 pork sausages sliced into bite size pieces, served with mustard on the side **G/DF**

PANCETTA WRAPPED SHRIMP(20) -shrimp wrapped in pancetta, served atop marinara **G**

VEGGIE PLATTER – varies by season, fresh vegetables such as broccoli, jicama, tomatoes, carrots, bell peppers served w/ ranch, option to add hummus(\$5) **VV/G/DF**

FRUIT PLATTER – (may vary) sliced fresh fruit such as watermelon, pineapple, cantaloupe, honeydew, grapes. **VV/G/DF**

CRAB CAKES (20) – blue Lump Wild Philippines Crab, topped with mayonnaise/garlic aioli

CHICKEN DRUMETTES (20) – with a chili and garlic parmesan glaze & a side of ranch

MEATBALLS (20) – served with a side of marinara, contains pork and beef

FRIED CHICKEN SLIDERS (20) - fried chicken, provolone cheese, pickles, sriracha mayo & romaine on hawaiian rolls

PIZZAS

MARGHERITA - roma tomatoes, extra virgin olive oil, fresh mozzarella & basil **V**

MEAT & VEGGIE - italian sausage, salami, mushrooms, onions, & fresh tomatoes

CARNIVORE- salami, italian sausage, pepperoni, prosciutto

SUPREME VEGGIE - red onion, olives, red & green bell peppers, & mozzarella cheese, fresh spinach on top **V**

THE LUIGI- pepperoni, italian sausage, black olives, mushrooms

THE CATS - prosciutto topped with fresh arugula

THE MORELLI - burrata, arugula, hot honey, italian sausage

BBQ CHICKEN – breaded chicken, red onions, bbq sauce, and cilantro

Our regular pizza dough is vegan and we can substitute vegan cheese to make the pizza **VV**

GLUTEN FREE PINSA PIZZA, made with a quinoa flour & rice sourdough starter **VV/G/DF**

SALADS

HOUSE SALAD - lettuce blend tossed with tomatoes, red onion, gorgonzola cheese, & Italian vinaigrette **V G**

(VV / DF with cheese on the side)

CAESAR SALAD- romaine lettuce topped with rustic croutons and aged parmesan cheese

SPINACH SALAD - baby spinach with white balsamic Dijon vinaigrette, crisp pancetta, hard cooked egg, & orange segments **G**

MEDITERRANEAN SALAD - onions, cucumber, tomatoes, basil, feta cheese, kalamata olives, in a lemon & olive oil dressing **V/G**

(VV / DF with cheese on the side)

CAPRESE SALAD- roma tomato, fresh mozzarella, olive oil, balsamic vinaigrette, basil on top **V/G**

PASTAS

PENNE BOLOGNESE - penne pasta with red meat sauce, contains pork and beef

PENNE & FETA - penne pasta with white cream sauce, sun-dried tomatoes, & feta cheese **V**

QUATTRO FORMAGGIO- penne pasta, marinara sauce, baked with four cheeses **V**

CHICKEN & BROCCOLI - penne pasta with sauteed chicken & broccoli, red pepper flakes, & light cream sauce

PENNE POMODORO- penne pasta with chopped tomatoes, garlic, & basil tossed in olive oil **VV**

PENNE PRIMAVERA - penne pasta with broccoli, bell pepper, onion, spinach, tomatoes, & olive oil **VV**

SAUSAGE PENNE - penne pasta with italian sausage, bell peppers, broccoli, parmesan, & spinach tossed in olive oil

PENNE MARINARA - penne pasta with traditional red marinara sauce **VV**

PENNE PRIMAVERA WITH MARINARA -penne pasta with broccoli, bell pepper, onion, spinach, tomatoes, & red marinara sauce **VV/ DF**

FETTUCINE ALFREDO- fettuccine pasta with white alfredo sauce **VV**

DESSERTS

TIRAMISU - mascarpone cheese, espresso, heavy cream, brandy, lady fingers, powdered sugar, chocolate powder **V**

CHOCOLATE TORTE - dark chocolate, coffee, butter, eggs, milk chocolate, heavy cream **VG**

NY STYLE CHEESECAKE- cream cheese, ricotta cheese, vanilla, sugar, sour cream, lemon juice, eggs **V**

COMBO PLATTER - assortment of the 3 above desserts, priced and ordered per person / per slice

As an example: if you order 15 pieces of the Combo platter, you will receive ~5 pieces of each type of dessert