

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

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

medium is 12" (8 slices) / large is 16" (12 or 16 slices)

Santa Cruz	med \$25 / lg \$31
Main Street	med \$25 / lg \$31
Oak Meadow	med \$25 / lg \$31
Carnivore	med \$25 / lg \$31
Billy Jones V	med \$25 / lg \$31
Luigi	med \$25 / lg \$31
Margherita V	med \$25 / lg \$31
The Cats	med \$25 / lg \$31
Morelli	med \$25 / lg \$31
BBQ Chicken	med \$25 / lg \$31
Just Cheese V	med \$19 / lg \$24
Pepperoni	med \$19 / lg \$24

Gluten Free Cauliflower Crust 12" - Substitute for \$4 more

Substitute Vegan Cheese on a regular pizza **VV**

Gluten Free Cauliflower Crust is not vegan

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 Descriptions

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 **V V 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**

MAIN STREET - italian sausage, salami, mushrooms, onions, & fresh tomatoes

CARNIVORE- salami, italian sausage, pepperoni, prosciutto

THE BILLY JONES- red onion, olives, red & green bell peppers, & mozzarella cheese, fresh spinach on top **V**

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

SANTA CRUZ - shrimp with a pesto sauce(contains pine nuts) and mozzarella cheese

OAK MEADOW - prosciutto, mozzarella & gorgonzola cheese, topped with fresh tomatoes

THE CATS - prosciutto topped with fresh arugula

THE MORELLI - ground sausage, mushroom, jalapeno, & black olives - Remove the sausage to make it **V**

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**

Substitute a cauliflower crust to make it gluten free (gluten free crust contains dairy/egg - cannot be vegan)

SALADS

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

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