

## PARTY TRAYS & BOARDS

Choose from two sizes:

Small - up to 10 people

Large - up to 20 people

\* Indicates a different size

### ANTIPASTO PLATTER

*{vegetarian option available upon request}*

A rustic spread of grilled marinated peppers, house-pickled vegetables, Italian olives, prosciutto, salami toscano, marinated fresh mozzarella & sharp provolone cheese balanced with fresh fruit

**Small - \$95 \*Feeds up to 15**

**Large - \$190 \*Feeds up to 30**

### HOUSEMADE BREAD BOARD

*{vegetarian, contains nuts}*

An artisanal selection of fresh-baked rosemary focaccia, raisin walnut bread, olive oil crostini, & crisp grissini.

Served with 3 spreads; sundried tomato pesto, roasted garlic & romesco.

**Small - \$60 \*Feeds up to 15**

**Large - \$120 \*Feeds up to 30**

### BRUSCHETTA PLATTER

*{vegetarian}*

Toasted crostini served with rotating seasonal flavors—think vine-ripened tomato & basil or Mexican street corn bruschetta

**Small - \$75**

**Large - \$150**

### BURRATA PLATTER

*{vegetarian}*

Creamy burrata nestled atop heirloom tomatoes & fresh basil, finished with basil oil, cracked pepper & balsamic drizzle. Served with housemade focaccia

**Small - \$60**

**Large - \$120**

### CHARCUTERIE PLATTER

Five hand-sliced cured meats including prosciutto, soppressata, salami toscano, coppa & mortadella paired with pickled vegetables & sliced house made focaccia

**Small - \$120**

**Large - \$230**

### CHEESE PLATTER

*{vegetarian}*

A curated mix of five regional & imported cheeses—aged, soft, & blue—presented with local jams, & seasonal fruit compote, raisin walnut bread

**Small - \$120**

**Large - \$230**

### CHEESE & FRUIT PLATTER

*{vegetarian}*

Vibrant seasonal fresh & dried fruits paired with artisan cheeses, garnished with local honey & house made crackers.

**Small - \$120**

**Large - \$230**

### CHEESESTEAK EGG ROLLS

*{vegetarian option available upon request}*

A Philly-inspired twist—hand-rolled egg rolls stuffed with shaved steak, caramelized onions, & provolone “whiz”

Served with spicy ketchup.

**Small - \$36**

**Large - \$72**



### CHICKEN BITES PLATTER

Tender chicken lightly breaded & flash-fried.  
Classic Flavor served with Ketchup or Honey Mustard  
Nashville Flavor served with Hot Hot Honey Dipping  
Sauce

**Small - 30 Pieces - \$75**  
**Large - 60 Pieces - \$150**

### MINI CRAB CAKE PLATTER

Pan-seared jumbo lump crab cakes served with tartar  
sauce. Garnished with microgreens & lemon wedges.

**Small - 20 mini crab cakes - \$140**  
**Large - 40 mini crab cakes - \$280**

### MINI COCKTAIL MEATBALLS

*{vegetarian option available upon request}*

Bite sized beef, veal & pork meatballs braised in tomato  
"gravy" with fresh basil

**Small- 50 Mini Meatballs/Half Pan - \$100**  
**Large - 100 Mini Meatballs/Full Pan - \$200**

### SEASONAL FRUIT PLATTER

*{vegetarian}*

A colorful mosaic of peak-season fruits,  
artfully sliced & presented.

**Small - \$75**  
**Large - \$150**

### MEZZE PLATTER

*{vegetarian}*

A Mediterranean grazing board with four dips including,  
hummus, tzatziki, tabbouleh, caramelized & onion feta  
dip accompanied by marinated olives, & fresh cucumber  
& carrots & grilled seasonal vegetables. Served with  
fresh pita wedges.

**Small - \$120**  
**Large - \$230**

### SMOKED SALMON BOARD

Smoked Salmon, Cucumber, Tomato, Capers, Hard-Boiled  
Egg & Red Onion  
12 Pumpernickel Bagels (small) & 24 (Large)  
& Horseradish-Scallion Cream Cheese

**Small - \$175**  
**Large - \$350**

### SHRIMP COCKTAIL PLATTER - MARKET PRICE

Poached wild-caught shrimp, chilled & served with a  
zesty cocktail sauce & lemon wedges. Garnished with  
baby greens for a fresh finish.

**Small - 30 Shrimp - MP**  
**Large - 60 Shrimp - MP**

### STROMBOLI PLATTER

Freshly baked rolls of housemade dough stuffed with  
seasonal vegetables, Italian meats, & cheeses. Sliced &  
served with a roasted tomato dipping sauce.

**Small - 2 Strombolis - 24 pieces - \$44**  
**Large - 4 Strombolis - 48 pieces - \$88**

### VEGGIE CRUDITÉ PLATTER

*{vegetarian}*

A vibrant arrangement of raw seasonal vegetables.  
Served with housemade green goddess dip & preserved  
lemon hummus.

**Small - \$65 \*Feeds up to 15**  
**Large - \$130 \*Feeds up to 30**

### WINGS PLATTER

*{vegetarian option available upon request}*

Crispy chicken wings tossed in your choice of house  
buffalo, "mild" or "hot" Served with celery sticks &  
buttermilk ranch or blue cheese

**Small - 24 wings - \$45**  
**Large - 48 wings - \$90**



## CHIPS & DIPS

A Variety of Hand-cut, house-seasoned "Chips" paired with vibrant, scratch-made dips  
— perfect for grazing tables or casual gatherings

### CHIPS

#### SALT & ROSEMARY CHIPS

"Kettle style" tossed in sea salt & rosemary

**Small - Serves up to 10 - \$35**

**Large - serves up to 20 - \$70**

#### SALT & VINEGAR CHIPS

Tangy & addictive with a clean kettle crunch

**Small - Serves up to 10 - \$35**

**Large - serves up to 20 - \$70**

#### TORTILLA CHIPS

Crispy blue corn tortillas, boldly seasoned,  
perfect for dips

**Small - Serves up to 10 - \$35**

**Large - serves up to 20 - \$70**

#### PITA CHIPS

Toasted triangles with olive oil, rosemary & sea salt

**Small - Serves up to 10 - \$35**

**Large - serves up to 20 - \$70**

### CROSTINI

Grilled bread slices with extra virgin olive oil & sea salt

**Small - Serves up to 10 - \$35**

**Large - serves up to 20 - \$70**

### COLD DIPS

#### BRUSCHETTA

Fresh tomatoes, garlic, basil & olive oil, served chilled

**Small - 1 pint - \$15**

**Large - 1 quart - \$30**

#### GUACAMOLE

Classic with ripe avocado, cilantro, lime & a hint of  
jalapeño

**Small - 1 pint - \$15**

**Large - 1 quart - \$30**

#### HUMMUS

choice of; Roasted Garlic, Preserved Lemon, Seasonal  
Chef's Choice

**Small - 1 pint - \$15**

**Large - 1 quart - \$30**

#### PICO DE GALLO

Diced fresh tomato salsa with lime, cilantro,  
red onion & jalapeño

**Small - 1 pint - \$15**

**Large - 1 quart - \$30**

#### SOUR CREAM & ONION DIP

Creamy, tangy & savory dip

**Small - 1 pint - \$15**

**Large - 1 quart - \$30**

#### TZATSIKI

Greek yogurt, cucumber, mint dill & lemon

**Small - 1 pint - \$15**

**Large - 1 quart - \$30**

### WARM DIPS

#### BUFFALO CHICKEN DIP

Creamy, cheesy & slightly spicy - served warm

**Small - Quarter Pan - serves up to 10 - \$18**

**Medium - Half Pan - serves up to 15 - \$36**

**Large - Full Pan - serves up to 25 - \$72**

#### QUESO DIP

Creamy, cheesy & slightly spicy - served warm

**Small - Quarter Pan - serves up to 10 - \$18**

**Medium - Half Pan - serves up to 15 - \$36**

**Large - Full Pan - serves up to 25 - \$72**



## FLATBREADS

*{Gluten-Free Available Upon Request}*

Hand-stretched, wood-fired & topped with bold, rustic flavors.  
Each cut into 12 pieces and served warm or at room temperature.

**\$24 per flatbread**

### CARNITAS

slow roast pork | salsa verde | pickled serranos |  
chopped onion | cilantro | queso fresco

### ARTISANAL PEPPERONI

fire roasted tomato sauce | basil | shallots |  
artisanal pepperoni | local mushrooms

### FRAN'S MEATBALLS

house made pork, veal & beef meatballs |  
crushed tomato | ricotta | fried long hots |  
shaved pecorino | chili flakes

### FUNGO EPICO

Roasted wild mushrooms | fontina | thyme |  
arugula | black truffle vinaigrette

### MARGHERITA

crushed tomato | basil |  
hand stretched fresh mozzarella

### PROSCIUTTO DI PARMA

prosciutto | goat cheese | roasted peppers |  
arugula

### FENNEL SAUSAGE

roasted onion | cerignola olives | provolone |  
chili flake

### VEGGIE

Seasonal vegetables and herbed ricotta

### SEASONAL

Chef's rotating favorites with peak ingredients

## SOUPS

Slow-simmered and made fresh with seasonal inspiration.

**\$20 per quart**

### MINISTRONE

Garden vegetables, beans,  
pasta & herbs

### LENTIL

Hearty & satisfying  
with aromatic herbs

### SWEET POTATO CHIPOTLE

Creamy & smoky with a warm kick.

### MUSHROOM BISQUE

Earthy, rich, & velvety

### CHICKEN RICE

Comforting & classic

### SEASONAL SELECTIONS

Spring: Asparagus  
Summer: Corn Bisque or Gazpacho  
Fall/Winter: Butternut Squash



## HEALTHY & BOUNTIFUL BOWLS

Wholesome, nourishing bowls with bold flavor and vibrant ingredients. Served warm.

### GRAIN BOWL

warm quinoa, jalapeño, black beans, roasted onion, cilantro, farro, cabbage, shiitake mushrooms, seasonal vegetables, brussels sprouts, ginger-scallion broth

**Small - serves up to 5 - \$50**  
**Medium - serves up to 10 - \$100**  
**Large - serves up to 20 - \$180**

### SWEET POTATO BOWL

Roasted sweet potatoes, rice, black beans, chipotle-lime crema, pickled onions

**Small - serves up to 5 - \$50**  
**Medium - serves up to 10 - \$100**  
**Large - serves up to 20 - \$180**

### KALE & CHIKPEA BOWL

Marinated chickpeas, cauliflower, kale, carrots, sunflower seeds, tahini-lemon vinaigrette.

**Small - serves up to 5 - \$50**  
**Medium - serves up to 10 - \$100**  
**Large - serves up to 20 - \$180**

### SPICY THAI PEANUT BOWL

rice, shredded cabbage, grilled chicken, carrots, cucumber, spicy peanut sauce, cilantro, lime.

**Small - serves up to 5 - \$50**  
**Medium - serves up to 10 - \$100**  
**Large - serves up to 20 - \$180**

## COLD SANDWICHES & BOXED LUNCHES

Crafted with care, our sandwiches feature seasonal ingredients, house-made spreads, and breads baked locally. Perfect for corporate meetings, casual gatherings or special events.

### COLD SANDWICH ORDERING OPTIONS

#### FULL INDIVIDUAL SANDWICHES OR WRAPS

Generous, handcrafted sandwiches or wraps made with the finest ingredients and served ready to enjoy  
**\$17 each**

#### FULL SANDWICH & WRAP TRAYS

Our trays are ideal for sharing, offering a variety of fresh sandwiches sliced for easy serving.

**Small Tray – 20 half sandwiches – \$170**  
**Large Tray – 40 half sandwiches – \$340**

#### MINI SANDWICH TRAYS

Perfect for light bites or a mix-and-match lunch. Served on petite kaiser rolls and mini-croissants.  
Available in tray option only.

**Small Mini Tray – 20 mini sandwiches – \$160**  
**Large Mini Tray – 40 mini sandwiches – \$320**



## SALADS

Fresh, flavorful, and always seasonal — crafted to complement or shine solo.

Choose from two sizes:

Small - feeds up to 10 people

Large - feeds up to 20 people

\* Indicates a different size/price

### APPLE SALAD

Arugula, frisee, sliced apples, apple chips, rogue smokey blue cheese, golden raisins, candied pecans, cider-lime vinaigrette

**Small - \$70/1 bottle of dressing**

**Large - \$130/2 bottles of dressing**

### PASTA SALAD

Housemade Rigatoni with an array of veggies, parmesan, honey balsamic vinaigrette

**Small - \$70**

**Large - \$130**

### SOVANA SIGNATURE GREENS

Mixed seasonal lettuces & garden treasures, shaved locatelli, balsamic vinaigrette

**Small - \$70/1 bottle of dressing**

**Large - \$130/2 bottles of dressing**

### \*COBB SALAD

*(Seasonal Components)*

Chopped greens, bacon, tomato, blue cheese, egg, avocado, red wine vinaigrette

**\*Small - \$78/1 bottle of dressing**

**\*Large - \$138/2 bottles of dressing**

### SPINACH

Fresh baby spinach, red onion, mushrooms, bacon-dijon dressing.

**Small - \$70/1 bottle of dressing**

**Large - \$130/2 bottles of dressing**

### MEDITERRANEAN

Chopped Romaine, chickpeas, olives, cucumber, tomato, red onion, feta, sundried tomato & oregano vinaigrette

**Small - \$70/1 bottle of dressing**

**Large - \$130/2 bottles of dressing**

### CAESAR SALAD

Romaine, fermented garlic crusted croutons, shaved parmesan, creamy Caesar dressing

**Small - \$70/1 bottle of dressing**

**Large - \$130/2 bottles of dressing**

### FARRO & WHITE BEAN

*{vegetarian option available}*

Tuscan kale, cauliflower, beet puree, crispy prosciutto, basil & pistachio pesto

**Small - \$70**

**Large - \$130**

### HARISSA ROASTED BEETS

Arugula, radicchio, spiced walnuts, toasted fennel & pistachio crusted goat cheese "truffles", blood orange-ginger vinaigrette

**Small - \$70/1 bottle of dressing**

**Large - \$130/2 bottles of dressing**

### CAPRESE (SUMMER)

Heirloom tomato, fresh mozzarella, basil oil

**Small - \$70**

**Large - \$130**

### STRAWBERRY SALAD (SPRING)

Mixed greens, strawberries, red onion, toasted almonds, goat cheese, balsamic glaze

**Small - \$70/1 bottle of dressing**

**Large - \$130/2 bottles of dressing**

### ADD PROTEINS

*(Per person)*

**Grilled Chicken – \$5 per person**

**Grilled Shrimp – \$7 per person**

**Salmon – \$14 per piece/person**

**Grilled Steak – \$18 per person**



## BOXED LUNCHES

Perfect for meetings, on-the-go events, or outdoor gatherings.

Each boxed lunch includes a generous portioned sandwich, green salad w/ balsamic vinaigrette on the side, house-seasoned chips & a housemade cookie.

### HALF BOXED LUNCH

Includes full sandwich, green salad, chips, and chocolate chip cookie

**\$20**

### FULL BOXED LUNCH

Includes full sandwich, green salad, chips, and chocolate chip cookie

**\$25**

### SALAD BOXED LUNCH

Green salad with choice of protein (Grilled Chicken, Salmon, or Shrimp), chips, and chocolate chip cookie

**\$28**

## SANDWICH/WRAP SELECTIONS

Our scratch kitchen creates your sandwiches fresh daily.

Using Boars Head meats and the freshest vegetables on housemade breads.

Each option can be served as a sandwich or a wrap.

### TURKEY BLT

Oven-roasted turkey, crisp lettuce, tomato, avocado and chipotle mayo on rye

### GLUTEN FREE MEDITERRANEAN PITA

Falafal fresh cucumber, tomato, olives, feta and tzatziki wrapped in a pita. Chicken can be added

### CHICKEN SALAD CLUB

House-made chicken salad, apple-smoked bacon and fresh greens on housemade walnut raisin bread

### CAPRESE

Fresh mozzarella, heirloom tomatoes, basil pesto, arugula and balsamic glaze on rustic ciabatta

### ROAST BEEF & PROVOLONE

Slow-roasted beef, sharp provolone, peppery arugula and horseradish cream on TBD bread

### ITALIAN

Classic Italian meats, ham, salami capicola provolone, lettuce, tomato, oregano - seeded bread

### HAM & SWISS

Black Forest ham, Swiss cheese, lettuce, tomato and tangy mustard on rye

### TUNA SALAD

A classic blend of tuna, celery, onion, garlic aioli with lettuce and tomato on bread (chef's choice).

### ADDITIONAL WRAP ONLY OPTIONS

### CHICKEN CAESAR

Grilled chicken, romaine, house made caesar dressing, parmesan cheese on flour tortilla wrap

### BUFFALO CHICKEN WRAP

Crispy chicken, chopped lettuce & celery, blue cheese dressing, mild hot sauce on flour tortilla wrap

### ROASTED VEGGIE WRAP

Zucchini, red pepper, portobello mushroom, spinach, herbed goat cheese, or hummus in flour tortilla wrap



## TEA SANDWICHES OPTIONS

Small - 30 tea sandwiches - \$125

Large - 60 tea sandwiches - \$250

### CUCUMBER & CREAM CHEESE

This classic & refreshing sandwich features thinly sliced, crisp cucumbers nestled in a layer of smooth, herbed cream cheese on pumpernickel

### CHICKEN SALAD

Our homemade chicken salad is a crowd-pleaser.

Tender, shredded chicken is mixed with a light, creamy dressing & served on our walnut raisin bread

### TURKEY & CHEESE

A familiar favorite, this sandwich pairs thinly sliced roasted turkey with cheddar cheese and herb mayo on a mini croissant

### AVOCADO & EGG

A savory and satisfying option, this sandwich combines creamy avocado with perfectly chopped hard-boiled eggs, a dash of seasoning on multi-grain bread

### SMOKED SALMON SANDWICH

Enjoy the sophisticated taste of premium smoked salmon, layered with a tangy dill cream cheese & a sprinkle of fresh dill on rye bread

## HOT SANDWICHES

Choose from two sizes:

Small - feeds up to 10 people

Large - feeds up to 20 people

\* Indicates a different size/price

### SLICED ROAST PORK

Thinly sliced and seasoned pork, ideal for warm sandwiches with housemade toppings and sauces

**Small/Half Pan - \$90 - 12 mini-kaiser rolls**

**Large/Full Pan - \$180 - 24 mini kaiser rolls**

### CLASSIC CHEESESTEAK

Thinly sliced beef, caramelized onions, and provolone. The perfect catering-sized version of the Philly favorite and mini kaiser rolls.

**Small/Half Pan - \$100 - 12 mini kaiser rolls**

**Large/Full Pan - \$190 - 24 mini kaiser rolls**

### FRAN'S MEATBALLS

Tender, hand-rolled beef, pork and veal meatballs, simmered in tomato basil sauce.

Added mini-kaiser rolls for a sandwich option.

**Small/Half Pan - \$100 - 12 mini kaiser rolls**

**Large/Full Pan - \$190 - 24 mini kaiser rolls**

### SWEET ITALIAN SAUSAGE, PEPPERS & ONIONS

Rustic and savory, slow-cooked with peppers and onions in olive oil and herbs. Added mini-kaiser rolls for a sandwich option.

**Small/Half Pan - \$100 - 12 mini kaiser rolls**

**Large/Full Pan - \$190 - 24 mini kaiser rolls**





## BRUNCH

Choose from two sizes:

Small - feeds up to 10 people

Large - feeds up to 20 people

\* Indicates a different size/price

### YOGURT PARFAITS

Tangy Greek yogurt, fresh seasonal berries, & crunchy housemade granola, offering a refreshing and wholesome start to your day

**Small/10 yogurt parfaits/\$60**

**Large/20 yogurt parfaits/\$120**

### SEASONAL QUICHE

A savory and satisfying deep-dish tart featuring a flaky pastry crust filled with farm-fresh eggs, a rich custard, & seasonal garden-fresh seasonal ingredients, creating a flavorful and comforting dish.

Fall/Winter: Butternut Squash & Gruyere

Spring: Asparagus and Onion

Summer: Corn & Bacon

**One size - \$99 - 12 Slices**

### BRIOCHE CREME BRULEE FRENCH TOAST W/ SEASONAL FRUIT COMPOTE

Indulge in thick-cut brioche bread, soaked in a rich creme brulee custard, caramelized to a golden crisp, and served with a vibrant housemade seasonal fruit compote

Fall/Winter: Apple Compote

Spring: Strawberry Compote

Summer: Blueberry Compote

**Small /Half Pan**

**15 slices cut in half/30 pieces - \$99**

**Large/Full Pan**

**30 slices cut in half/60 pieces - \$175**

### PASTRIES - ASSORTED MINI MUFFINS & SCONES

A delightful selection of freshly baked mini muffins & delicate scones, perfect for a sweet treat including apple and blueberry flavors.

**Small - 1 Dozen/\$36**

**Large - 2 Dozen/\$72**

### HOUSEMADE BREAKFAST SAUSAGE

Savory and perfectly seasoned breakfast sausage patties, crafted in-house with Ground Pork, Fennel Seed and a blend of spices for a delicious and hearty bit.

**Small/Half Pan - \$36 - 12 pieces**

**Large/Full Pan - \$72 - 24 pieces**

### SCRAPPLE

A traditional Pennsylvania Dutch delicacy, pan-fried to a crispy exterior with a tender, flavorful interior, offering a unique & authentic taste experience.

**Small/Half Pan - \$36 - 12 pieces**

**Large/Full Pan - \$72 - 24 pieces**

### HOME FRIES

Golden brown sliced potatoes, seasoned and pan-fried to crispy perfection, a classic and satisfying accompaniment to any breakfast

**Small/Half pan - \$65**

**Large/Full pan - \$120**

### APPLEWOOD SMOKED BACON

Crispy strips of premium bacon, slowly smoked over applewood for a distinct, savory flavor that's simply irresistible.

**Small/Half Pan - \$60 - 20 pieces**

**Large/Full Pan - \$120 - 40 pieces**



# ENTREES

Elevated takes on comforting classics, with refined, seasonal sauces and rustic charm.

## CHICKEN

### ROASTED CHICKEN

Herb-brined and oven-roasted to perfection, offered with your choice of natural pan jus or a bright lemon white wine sauce.

**Small/Half Pan - \$150 - 20 pieces**

**Large/Full Pan - \$290 - 40 pieces**

### CHICKEN MARSALA

Tender chicken breast in a rich mushroom and Marsala wine reduction, finished with fresh herbs.

**Small/Half Pan - \$150 - 20 pieces**

**Large/Full Pan - \$290 - 40 pieces**

### CHICKEN WITH TOMATOES & ARTICHOKES

A Mediterranean-inspired medley of slow-roasted tomatoes, marinated artichokes, and pan-seared chicken in a garlic-infused broth.

**Small/Half Pan - \$150 - 20 pieces**

**Large/Full Pan - \$290 - 40 pieces**

### CHICKEN PARMESAN

Crispy breaded cutlets topped with housemade marinara and housemade melted mozzarella

**Small/Half Pan - \$150 - 20 pieces**

**Large/Full Pan - \$290 - 40 pieces**

### CHICKEN FRANCESE

Egg-battered chicken sautéed with lemon, white wine, fresh herbs and a hint of garlic — light, velvety, and full of flavor.

**Small/Half Pan - \$150 - 20 pieces**

**Large/Full Pan - \$290 - 40 pieces**

### CLASSIC BREADED CUTLETS

Lightly breaded, pan-fried chicken cutlets — golden, crisp, and ready for any topping or sauce.

**Small/Half Pan - \$150 - 20 pieces**

**Large/Full Pan - \$290 - 40 pieces**

### PULLED BARBECUE CHICKEN

Slowly-roasted and hand-pulled chicken with a tangy barbecue sauce

**Small/Half Pan - \$150 - 20 pieces**

**Large/Full Pan - \$290 - 40 pieces**

## PORK

Slow-cooked, fork-tender, and full of depth — comfort food with elevated flavor profiles.

### CAROLINA PULLED PORK

Slowly-roasted and hand-pulled pork shoulder with a hint of smoke, finished in a tangy vinegar based Carolina-style BBQ sauce.

**Small/Half Pan - feeds up to 10 - \$90**

**Large/Full Pan - feeds up to 20 - \$180**

### \*ROAST PORK LOIN

Herb-crusted and oven-roasted pork loin, sliced and served with seasonal chutney & cider pan jus.

**Small/Half Pan - feeds up to 10 - \$150**

**Large/Full Pan - feeds up to 20 - \$290**

### SLICED ROAST PORK (HOT SANDWICHES)

Thinly sliced and seasoned pork, ideal for warm sandwiches with housemade toppings and sauces.

**Small/Half Pan - feeds up to 10 - \$90**

**Large/Full Pan - feeds up to 20 - \$180**

### SWEET ITALIAN SAUSAGE, PEPPERS & ONIONS (HOT SANDWICH OPTION TOO)

Rustic and savory, slow-cooked with peppers and onions in olive oil and herbs. Added mini-kaiser rolls for a sandwich option.

**Small - Half Pan - feeds up to 10 - \$100**

**Large - Full Pan - feeds up to 20 - \$190**

## BEEF

Hearty, soulful entrées with seasonal accents and robust, slow-cooked richness.

### BRAISED BEEF SHORT RIBS

Fall-off-the-bone tender beef, slow-braised in red wine, mirepoix & fresh thyme, served in a rich reduction.

**Small/Half Pan - feeds up to 10 - \$200**

**Large/Full Pan - feeds up to 20 - \$395**

### GRILLED FLANK STEAK FAJITAS

Marinated in rosemary, garlic, & zesty spices, then grilled & thinly sliced — rustic, with red peppers, caramelized onions, flour tortillas.. bold, & bright.

**Small/Half Pan - feeds up to 10 - Market Price**

**Large/Full Pan - feeds up to 20 - Market Price**

### BEEF BRISKET

Slow-Smoked Beef Brisket Indulge in our succulent beef brisket, slow-smoked for hours to achieve a perfect balance of tenderness and rich, smoky flavor.

**Small/Half Pan - feeds up to 10 - \$95**

**Large/Full Pan - feeds up to 20 - \$190**

### BEEF TENDERLOIN FILET

Perfectly seared & roasted, served medium rare with bordelaise sauce

**Small - Half Pan - feeds up to 10 - Market Price**

**Large - Full Pan - feeds up to 20 - Market Price**

### FRAN'S MEATBALLS

Tender, hand-rolled beef, pork & veal meatballs, simmered in tomato basil sauce.

Added mini-kaiser rolls for a sandwich option.

**Small/Half Pan - 20 meatballs - feeds up to 10 - \$100**

**Large/Full Pan - 40 meatballs - feeds up to 20 - \$190**

## SEAFOOD

Fresh, vibrant, and handled with care — ideal for elegant occasions or a touch of coastal flavor.

### CIDER-GLAZED CEDAR PLANK SALMON ( 1 SIDE )

Roasted on cedar for a hint of smoke, brushed with an apple cider glaze & beet "remolaude"

**1 Salmon Plank  
feeds up to 20 guests  
\$250/Market Price**

### CRAB CAKES

Jumbo lump crab, pan-seared until golden & served with cocktail or tartar sauce.

**Sold per piece - Market Price**

### PAN-SEARED SALMON WITH LEMON-CAPER SAUCE ( MEDALLIONS )

Seared and roasted salmon with a silky lemon-caper beurre blanc.

**Small/Half Pan - \$140  
Large/Full Pan - \$280**

### GRILLED SHRIMP SKEWERS WITH ORANGE-JALAPEÑO GLAZE

Plump, marinated shrimp skewered and flame-grilled to a perfect char, brushed with a zesty glaze of fresh orange juice, jalapeño, and honey. The result is a bright, smoky-sweet bite with just the right touch of heat — vibrant, balanced, and irresistible for any season.

**Small/Half Pan - \$125  
Large/Full Pan - \$250**



## PASTA

(Gluten Free Fettucini available)

Choose from two sizes:

Small - Half Pan - feeds up to 10

Large - Full Pan - feeds up to 20

### RIGATONI BOAR BOLOGNESE

A Sovana must have! Our signature pasta, housemade rigatoni pasta tossed in a slow simmered bolognese made with wild boar, hand crushed tomatoes, pancetta rosemary and basil.

**Small - Half Pan - \$100**

**Large - Full Pan - \$190**

### VEGETARIAN LASAGNA

A vibrant medley of fresh roasted vegetables, creamy ricotta & spinach with a rich homemade tomato sauce, layered between sheets of pasta and baked to golden perfection.

**Small - Half Pan - \$100**

**Large - Full Pan - \$190**

### RIGATONI A LA VODKA

Rigatoni is enveloped in a creamy pink sauce, infused with a hint of vodka for depth & finished with fresh basil & Pecorino Romano cheese.

A classic Italian favorite, both decadent and comforting.

**Small - Half Pan - \$90**

**Large - Full Pan - \$170**

### EGGPLANT PARMIGANA

Layers of golden eggplant, housemade ricotta, mozzarella & our signature red sauce — classic comfort.

**Small - Half Pan - \$100**

**Large - Full Pan - \$190**

### MACARONI & CHEESE

Creamy cheddar béchamel folded into conchigliette.  
Comfort at its finest.

**Small - Half Pan - \$90**

**Large - Full Pan - \$180**

### WILD BOAR LASAGNA

Our fresh egg pasta is layered with wild boar bolognese, ricotta, parmesan & melted mozzarella cheese. Layers of our house-made fresh pasta, savory wild boar ragu, fresh basil & a generous dusting of pecorino romano. A truly elevated comfort food experience.

**Small - Half Pan - \$100**

**Large - Full Pan - \$190**

### RIGATONI TOMATO BASIL

A true classic! Rigatoni pasta tossed with a bright & vibrant sauce made with fragrant basil, garlic, onion & extra virgin olive oil. Al dente rigatoni tossed with a bright and vibrant sauce made with ripe tomatoes, fragrant basil, garlic & extra virgin olive oil. A simple yet utterly delicious taste of Italian flavors.

**Small - Half Pan - \$90**

**Large - Full Pan - \$170**

### PACCHERI PRIMAVERA

Large, tube-shaped paccheri pasta embracing a lively primavera of fresh, seasonal vegetables sautéed in a delicate lemon-infused garlic butter sauce, topped with parmesan

**Small - Half Pan - \$90**

**Large - Full Pan - \$170**

### TRUFFLE MACARONI & CHEESE

A luxurious version of the classic, finished with truffle oil and a parmesan-panko crust.

**Small - Half Pan - \$105**

**Large - Full Pan - \$210**



SOVANA BISTRO  
CATERING & EVENTS

## SEASONAL PASTA OPTIONS

### SPRING:

#### **PACCHERI WITH PANCETTA, MUSHROOMS, ASPARAGUS & PEAS IN GOAT CHEESE CREAM**

A celebration of the season: al dente paccheri pasta with crispy pancetta, spring mushrooms, tender asparagus, and sweet peas — all folded into a delicate goat cheese cream. Bright, rich, and kissed with lemon zest, this dish captures the essence of early harvest.

**Small - Half Pan - \$90**

**Large - Full Pan - \$170**

### SUMMER:

#### **RIGATONI RATATOUILLE**

A rustic, Provençal-inspired pasta dish featuring rigatoni tossed with stewed eggplant, zucchini, sweet peppers, tomatoes, and onions — all slow-cooked in garlic and olive oil, then finished with fresh basil and a drizzle of extra virgin olive oil. Hearty yet light, this plant-forward offering is packed with seasonal depth and Mediterranean soul.

**Small - Half Pan - \$90**

**Large - Full Pan - \$170**

### FALL / WINTER:

#### **RIGATONI WITH FENNEL SAUSAGE & BUTTERNUT SQUASH IN BROCCOLI RABE PESTO**

Hearty rigatoni meets sweet roasted butternut squash and housemade fennel sausage in this rustic-meets-modern plate. Tossed in a vibrant broccoli rabe pesto and finished with shaved pecorino, this dish brings savory depth with a seasonal green bite.

**Small - Half Pan - \$90**

**Large - Full Pan - \$170**

### FALL / WINTER:

#### **PACCHERI WITH WILD MUSHROOMS IN TRUFFLE CREAM**

Thick-cut paccheri pasta tossed with a medley of wild mushrooms, sautéed until golden and earthy, then cloaked in a luxurious truffle cream sauce. Finished with Parmigiano-Reggiano & fresh thyme, this dish is pure indulgence with an elegant, forest-foraged edge.

**Small - Half Pan - \$90**

**Large - Full Pan - \$170**

## VEGETARIAN & VEGAN ENTREES

Plant-forward selections that don't sacrifice depth, texture, or flavor.

### **EGGPLANT PARMIGIANA**

Layers of golden eggplant, housemade ricotta, mozzarella, and our signature red sauce — classic comfort.

**Small/Half Pan - feeds up to 10 - \$100**

**Large/Full Pan - feeds up to 20 - \$190**

### **VEGETARIAN LASAGNA**

A vibrant medley of fresh roasted vegetables, creamy ricotta and spinach, and a rich homemade tomato sauce, layered between sheets of pasta and baked to golden perfection.

**Small/Half Pan - feeds up to 10 - \$100**

**Large/Full Pan - feeds up to 20 - \$190**

### **MEATLESS MUSHROOM, EGGPLANT & LENTIL MEATBALLS (VEGAN)**

Savory & tender, made from mushrooms, lentils, & herbs — simmered in our classic tomato basil sauce.

**Small/Half Pan - feeds up to 10 -  
20 meatballs - \$90**

**Large/Full Pan - feeds up to 20 -  
40 Meatballs - \$180**

## BOWLS

### GRAIN BOWL

warm quinoa, jalapeño, black beans, roasted onion, cilantro, farro, cabbage, shiitake mushrooms, seasonal vegetables, brussels sprouts, ginger-scallion broth

**Small - serves up to 5 - \$50**  
**Medium - serves up to 10 - \$100**  
**Large - serves up to 20 - \$180**

### SWEET POTATO BOWL

Roasted sweet potatoes, rice, black beans, chipotle-lime crema, pickled onions

**Small - serves up to 5 - \$50**  
**Medium - serves up to 10 - \$100**  
**Large - serves up to 20 - \$180**

### KALE & CHIKPEA BOWL

Marinated chickpeas, cauliflower, kale, carrots, sunflower seeds, tahini-lemon vinaigrette.

**Small - serves up to 5 - \$50**  
**Medium - serves up to 10 - \$100**  
**Large - serves up to 20 - \$180**

### SPICY THAI PEANUT BOWL

rice, shredded cabbage, grilled chicken, carrots, cucumber, spicy peanut sauce, cilantro, lime.

**Small - serves up to 5 - \$50**  
**Medium - serves up to 10 - \$100**  
**Large - serves up to 20 - \$180**

## TACO BAR

Perfect for team lunches, casual dinners or festive gatherings, our Taco Bar invites everyone to customize their tacos and enjoy the ultimate blend of rich and vibrant Mexican flavors!

**Small/Half Pan - feeds up to 10 - \$299 -**  
**1 half pan of protein & 40 soft corn tortilla chips**

**Large/Full Pan - feeds up to 20 - \$575 -**  
**1 full pan or 2 half pans of protein & 80 soft corn tortilla chips**

Includes ~

**Protein Choices:**

**Pork Carnitas, Chicken Tinga, Ground Beef or Steak Carne Asado (Market Price)**  
**or Corn & Poblano (Vegetarian)**

**Mexican Rice w/tomato, onion and garlic**

**Black Beans**

**Corn & Poblano**

**Salsa Verde**

**Salsa Roja**

**Radish**

**Cilantro Onions**

**Guacamole**

**Pico De Gallo**

**Blue Corn Tortilla Chips**

**Soft Corn Tortillas**



## SIDES

The perfect accompaniment for your meal

Choose from two sizes:

Small - feeds up to 10 people

Large - feeds up to 20 people

\* Indicates a different size/price

### VEGETABLES

#### ROASTED SEASONAL VEGETABLES

A colorful medley of market vegetables, oven-roasted with rosemary, sea salt, and extra virgin olive oil.

**Small - \$70**  
**Large - \$130**

#### BROCCOLI RABE

Sautéed with garlic, and chili flakes, finished with lemon zest. Bitter, bold, and bright.

**Small - \$70**  
**Large - \$130**

#### ROASTED MUSHROOMS

Wild mushroom blend, roasted with thyme and shallots.

**Small - \$75**  
**Large - \$135**

#### BRUSSELS SPROUTS

##### WITH HOUSEMADE PANCETTA

Roasted and crispy, tossed with smoky bacon and a balsamic glaze.

**Small - \$70**  
**Large - \$130**

#### SAUTÉED SPINACH

Wilted baby spinach, garlic confit, and olive oil

**Small - \$70**  
**Large - \$130**

#### SUMMER CORN DISH

Fire-roasted corn off the cob, onion, jalapeno, cilantro

**Small - \$70**  
**Large - \$130**

#### RATATOUILLE

A Provençal stew of eggplant, zucchini, peppers, tomatoes, and onions with fresh basil.

**Small - \$70**  
**Large - \$130**

### POTATOES

#### POTATO PURÉE

Creamy whipped Yukon golds with butter, cream, and cracked pepper.

**Small - \$70**  
**Large - \$130**

#### SCALLOPED POTATOES

Thin-sliced potatoes layered with cream, garlic, and gruyère, baked until bubbly and golden.

**Small - \$70**  
**Large - \$130**

#### ROASTED FINGERLING POTATOES

Herb-roasted and blistered, finished with sea salt and olive oil.

**Small - \$70**  
**Large - \$130**

#### SWEET POTATO MASH

Roasted and whipped with maple, cinnamon, and a pinch of sea salt.

**Small - \$70**  
**Large - \$130**

#### RED BLISS POTATO SALAD

Red potatoes in Dijon vinaigrette with herbs and shallot  
— light and elegant.

**Small - \$30**  
**Large - \$60**



## STARCHES

### MACARONI & CHEESE

Creamy cheddar béchamel folded into conchigliette.  
Comfort at its finest.

**Small - Half Pan - \$90**  
**Large - Full Pan - \$180**

### TRUFFLE MACARONI & CHEESE

A luxurious version of the classic, finished  
with truffle oil and a parmesan-panko crust.

**Small - Half Pan - \$105**  
**Large - Full Pan - \$210**

### MEXICAN RICE

White Rice seasoned w/tomato, onion and garlic

**Small - \$50**  
**Large - \$100**

### RICE PILAF

A long grain rice seasoned with carrots,  
peas and celery.

**Small - \$50**  
**Large - \$100**

### COUSCOUS WITH HERBS

Light and fluffy Israeli couscous tossed with lemon,  
parsley, and olive oil.

**Small - \$30**  
**Large - \$60**

### COLESLAW

Cabbage, carrots, and fennel in a creamy or  
vinegar-based dressing (seasonal option available).

**Small - \$30**  
**Large - \$60**

## BREADS & SPREADS

Choose from two sizes:

Small - feeds up to 10 people - Half Pan or 12 mini rolls  
Large - feeds up to 20 people - Full Pan or 24 mini rolls

### FOCACCIA

**Small/Half Pan - \$30**  
**Large/ Full Pan - \$60**

### CORN BREAD

**Small/Half Pan - \$30**  
**Large/ Full Pan - \$60**

### ASSORTED MINI PASTRIES & SCONES

**\$36 per dozen**

### MINI KAISER ROLLS

**\$9 per dozen**

### PETITE DINNER ROLLS

**\$9 per dozen**

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### JAM/PRESERVES

**\$19 per cup/\$18 per pint**

### BUTTER

**\$10 per cup/\$20 per pint**

### BERRY COMPOTE

**\$15 per pint/\$30 per quart**



## EXTRAS

### WHIPPED CREAM

\$15 per quart

### KETCHUP/SAUCES

\$10 per cup/\$20 per pint/\$30 per quart

### FRIED MUSHROOMS

\$9 per pint/\$18 per quart

### RED SAUCE

\$9 per Pint/\$ 18 per Quart

### PARMESAN CHEESE

\$12 per cup/\$24 per pint/\$48 per quart

### FRIED ONIONS

\$8 per pint/\$16 per quart

### TURKEY GRAVY

\$25 per quart

### CRANBERRY SAUCE

\$15 per quart

## DESSERTS

### SEASONAL FRUIT CRISP

Baked orchard or berry fruit with oat-brown sugar streusel topping. Best, Served warm.

Fall/Winter - Apple

Spring - Strawberry

Summer - Blueberry

Holiday - Apple Cinnamon, Pear or Dried Cherry

**Small - feeds up to 10 - \$65**

**Large - feeds up to 20 - \$130**

### SEA SALT CHOCOLATE CHIP COOKIES

Crisp edges, chewy centers,  
& a hint of flaked sea salt.

**\$25 per Dozen**

### LEMON COOKIE

A delightful bright and citrusy flavored bite.

**\$25 per Dozen**

### SEASONAL FRUIT PLATTER { VEGETARIAN }

A colorful mosaic of peak-season fruits,  
artfully sliced and presented.

**Small - feeds up to 10 - \$75**

**Large - feeds up to 20 - \$150**

### CHOCOLATE MOLTEN CAKE

Rich dark chocolate cake with a warm,  
gooey center. Decadent and unforgettable.

**\$25 per Dozen**

### LIQUID CENTER BUTTERSCOTCH CAKE

Buttery sponge cake with a molten  
butterscotch core. A Sovana original.

**\$25 per Dozen**

### PEANUT BUTTER COOKIES (GLUTEN-FREE)

Naturally gluten-free, chewy and rich,  
with roasted peanut flavor.

**\$25 per Dozen**

### BROWNIES / BLONDIES

Fudgy, rich chocolate or  
caramel-studded blondies, baked fresh daily.

**\$25 per Dozen**

### PINT OF HOUSEMADE ICE CREAM OR SORBET

Chocolate, Vanilla, Mint Chip, Passion Fruit,  
Guava, Lemon and Seasonal sorbets.

**\$20 per pint**



## MOCKTAILS & MIXERS

Make entertaining easy and add a signature drink

### BLOODY MARY MIX

Housemade tomato blend with horseradish, citrus, spices, & a touch of heat. Just add your own vodka!

**1 Quart - \$25**

### CITRUS MARGARITA MIXER

Bright, tart lime mix with orange zest and agave — ready for tequila or served over ice.

**1 Quart - \$25**

### SEASONAL MIXERS

Rotating flavors like cucumber-mint lemonade, spiced cranberry spritz, or ginger-pear punch.

**1 Quart - \$25**

## BEVERAGES

Round out your order with some delightful beverages.

### FRESHLY BREWED COFFEE

Locally roasted, served hot and bold.

**\$40 per Gallon (16 cups of coffee)**

### HOT TEA

Hot water with an assortment of teas.

**\$40 per Gallon (16 cups of coffee)**

### MANGO ICED TEA

Mango & citrus peel infused.  
A tropical twist on the classic.

**\$15 Half Gallon - serves up to 10**

### FRESHLY BREWED ICED TEA

Classic black tea brewed daily  
and served unsweetened.

**\$15 Half Gallon - serves up to 10**

### CASE OF BOTTLED WATER

Refreshing, chilled, and convenient.

**\$35 per case (24 bottles)**

## EVENT SUPPLIES

Sovana Bistro is happy to provide all you need for your catering order. Please let us know if you need any supplies.

### DISPOSABLE PLATES, UTENSILS, NAPKIN COMBO (GOOD FOR LUNCHES)

**\$3 per person**

### DISPOSABLE PLASTIC STEMLESS ALL PURPOSE (WINE/BEER)

**\$3 per person**

### CHAFING DISH & STERNO

**\$25 per large disposable pan & 2 cans of sterno**

### PAPER CUPS (COFFEE/TEA/ICE TEA)

**\$1 per person**

### DISPOSABLE BAMBOO COCKTAIL PLATES

**\$1.25 per plate**



## DELIVERY & SET-UP

### PICK UP CATERING

No fee

### DELIVERY ONLY

Based upon your location/mileage a delivery fee will be added to your order

### DELIVERY FEES

Sovana Bistro offers pick-up, delivery, delivery & set-up and full service catering. Please indicate your needs below.

### FULL SERVICE CATERING

A customized quote will be provided in your proposal.

## LET'S GET THE PARTY STARTED — THEMED MENU IDEAS

Below are some suggested themes and the menu items we would recommend.

This is not a complete list, just some ideas to get the party started. Feel free to view our catering menu to customize your order to meet your exact needs.

### CORPORATE LUNCH

Make lunch count and reward your hard working team with a nourishing meal to energize their day!

Suggested Menu Items include: Seasonal Fruit Tray, Veggie Tray with Hummus, Gourmet Salad Option with added Protein, Vegetarian Bowls, Hot or Cold Sandwich/Wrap Options, House made Salt & Rosemary & Salt & Vinegar Chips & Bite Sized Desserts to fuel your team! Additional Menu themes we offer include; Southern Barbecue, Taste of Philly, Pizza & Pasta Party, Taco Time, Italian Feasts!

### BISTRO BRUNCH

The perfect way to celebrate early in the day. Bright flavors, brunchy comforts, and a splash of sparkle.

Suggested Menu Items for the perfect Brunch! Seasonal Fruit Tray, Smoked Salmon Board, Cheese & Charcuterie, Mezze Platter, Gourmet Salads, Mini Pastries, Yogurt Parfaits, Quiche, Brioche French Toast, Home Fries, Bacon/Housemade Sausage, Sandwich and Wrap Trays, Tea Sandwiches, Cider Glazed Cedar Salmon, Roasted Chicken, Roasted Potatoes and Vegetables, Mini Cakes & Cookies, Seasonal Fruit Crisp, Drink Mixers

### COCKTAIL PARTY

Small bites. Big impression. Crafted to keep conversations going and glasses full.

Suggested Menu Items: Housemade Chips & Dips, Gourmet Charcuterie & Cheese Board, Mezze Board, Shrimp Platter, Bruschetta Board, Mini Crab Cakes, Mini Meatballs, Mini-Sandwiches, Artisanal Flatbreads, Decadent Mini Desserts and Seasonal mixer to create the perfect vibe for your special guests!



### **TAPAS TIME**

Create community with shareable trays and boards embracing the tastes of the Mediterranean.

Suggested Menu Items: Housemade Chips & Dips, Gourmet Charcuterie & Cheese Board, Mezze Board, Bruschetta Board, Mini-Sandwiches, Artisanal Flatbreads, Fajitas, Tacos, Sweet Desserts and Seasonal mixer to create the perfect vibe for your special guests!

### **LADIES DAY**

Elegant and timeless. Perfect for bridal showers, baby sprinkles, bridge, cook club or mahjong or any gathering.

Suggested Menu Items: Housemade Chips & Dips, Cheese Board, Fruit Salad, Tea sandwiches, Seasonal Quiche, Mini Scones with Jam & Clotted Cream, Tea & Zesty Lemon Cookies.

### **MEXICAN FIESTA**

Bold flavors, festive energy, and plenty of guac to go around.

Suggested Menu Items: Queso Dip, Taco bar (beef, steak, pork, chicken, veggie), Blue Corn Chips & Salsa, Housemade Guacamole, Street Corn Salad, Rice & Beans, Churros and Margarita Mixers are sure to create a fun and flavorful gathering!

### **BACKYARD BARBECUE**

Laid-back, soulful, and made for gathering — this is comfort food with a chef's touch.

Suggested Menu Items: Carolina Pulled Pork, Beef Brisket, Truffle Mac & Cheese, Roasted Seasonal Vegetables, Corn Salad, Chipotle Potato Salad, and House Slaw & Corn Bread plus, Chocolate Brownies and Sweet Blondies!

### **ITALIAN FEAST**

Rustic elegance meets bold flavors in a feast straight from the heart of the kitchen.

Suggested Menu Items: Antipasto Tray, Bruschetta Board, Classic Lasagna (Meat or Veggie), Chicken Parmigiana, Francese or Marsala, Rigatoni Tomato Basil, House Meatballs in Tomato Sauce (vegetarian option), Broccoli Rabe, Caesar or Green salad, Focaccia Bread, Parmesan Cheese, complimented by our creamy Tiramisu.

### **LAND & SEA**

The best of both worlds — an elegant balance of surf, turf, and garden.

Suggested Menu Items: Shrimp Cocktail, Caesar Salad, Braised Beef Short Ribs, Cider Glazed Cedar Salmon or Crab Cakes, Roasted Seasonal Vegetable, Couscous or Potato Puree, Molten Chocolate Cake or Liquid Center Butterscotch Cake for a sweet ending.



### **VEGETARIAN VARIETY**

Light, vibrant, and vegetable-forward — this menu is a celebration of the season's best.

Suggested Menu Items: A variety of Grain Bowls, Hummus & Vegetable, Veggie Flatbreads, Mezze Board with Dips, Pasta Ratatouille, "Meatless" Meatballs, Vegetarian Lasagna, and Seasonal Fruit platter. Optional vegan dessert includes a Blueberry Crisp and Vegan Vanilla Bean Gelato.

### **PIZZA PARTY & MORE**

A crowd-pleasing combination of Sovana's favorites — casual, colorful, and full of flavor.

Suggested Menu Items: Seasonal Green Salad, Strombolis, Housemade Focaccia Bread, Hearty Pastas, Artisan Flatbread Pizzas, Roasted Veggies and Delicious Bite Sized Desserts, Cookies or Tiramisu

### **GAME DAY SPREADS/TASTE OF PHILLY**

Laid-back bites, big flavor. Perfect for watching the game with friends, tailgating or hosting a sports team party

Suggested Menu Items: Buffalo Chicken Dip, Housemade Chips & Dips, Chicken Wings, Cheesesteak Eggrolls, Pepperoni & Cheese Stromboli, Italian Roast Pork Sandwiches, Sausage, Peppers & Onions, Cheesesteak Sandwiches, Fran's Meatballs and the perfect Sea Salt Chocolate Chip or Gluten Free Peanut Butter Cookie to finish off the game.

### **MEMORIAL/CELEBRATION OF LIFE**

Easy and elevated display when hosting a day of remembrance.

Suggested Menu Items: Fruit Tray, Veggies & Hummus, Pasta Salad, Green Salads, Sandwich Trays or Tea Sandwiches, Housemade Salt & Rosemary Chips, Roasted Chicken, Potatoes and Vegetables, Pastas and Meatballs, Bite Sized Cakes and Cookies, Freshly brewed hot or cold teas and coffee.

### **CARE PACKAGE/THINKING OF YOU**

Thoughtful, nourishing, and easy to enjoy — ideal for thank-yous, condolences, or just because.

Suggested Menu Items: Choice of Soup, Sandwiches, Meatballs, Pasta or Lasagna, Seasonal Vegetables, Potato Purée, Soft Rolls, tasty Cookies or Brownies.

### **DESSERT EXTRAVAGANZA**

In charge of dessert for an upcoming gathering, treat yourself to a delicious and artfully displayed dessert tray!

Suggested Menu Items: Bite Sized Cakes, Cookies, Biscotti and/or large pans of Seasonal Fruit Crisp w/ Housemade Whipped Cream