

APPETIZERS

MINIMUM ORDER OF 25 PIECES REQUIRED

EGGPLANT ROLLATINI EGGPLANT ROLLED WITH SPINACH, RICOTTA AND PARMESAN, BAKED WITH PROVOLONE, FINISHED WITH HOUSE MARINARA	2~
CALAMARI FRITTI SERVED WITH HOUSE MARINARA SERVES 4, MINIMUM ORDER OF 6	13~
DECONSTRUCTED BRUSCHETTA SERVED WITH CROSTINI AND WHOLE GRAIN CRACKERS	9~
STUFFED PEPPERS SAUTÉED HOT BANANA PEPPERS, STUFFED WITH GROUND VEAL, SAUSAGE AND FONTINA CHEESE IN HOUSE MARINARA	4~
SHRIMP SAMMY MACADAMIA AND COCONUT ENCRUSTED JUMBO GULF SHRIMP WITH SWEET CHILI SAUCE AND PICKLED RED ONION	3.5~
SHRIMP COCKTAIL JUMBO GULF SHRIMP SERVED WITH TRADITIONAL COCKTAIL SAUCE	2.5~

FLAT BREADS

CLASSIC FLATBREAD PEPPERONI, SAUSAGE, RICOTTA, MARINARA	12
MARGHERITA FLAT BREAD TOMATO, MOZZARELLA DI BUFALA CAMPANA, OLIVE OIL, FRESH BASIL	11

PLATTERS

RAW VEGGIES WITH DIP SMALL (SERVES 6-10) LARGE (SERVES 15-20)	35~ 65~
FRUIT, CHEESE & CRACKERS SMALL (SERVES 6-10) LARGE (SERVES 15-20)	65~ 100~

SIDE DISHES

	1/2 TRAY 6-9	FULL TRAY 15-18	2 FULL TRAYS 30-36
GREEN BEANS ALMONDINE	35~	60~	115~
ROASTED POTATOES	35~	60~	115~
GRILLED VEGETABLES	35~	70~	130~

SOUP, SALAD AND BREAD PER PERSON

SALAD, BREAD, GARLIC BUTTER, ITALIAN DRESSING	6~
HOUSE SALAD	3~
CAESAR	3.5~
ITALIAN WEDDING SOUP	6 PINT 12 QUART

EXTRAS

	PINT	QUART
MARINARA SAUCE	10~	15~
ALFREDO	15~	20~
ITALIAN OR RANCH DRESSING	5~	10~
CAESAR DRESSING	6~	12~
CORLEONE'S SIGNATURE DIPPING OIL	8.5~	17~
EXTRA GARLIC BUTTER	.50	EACH

CATERING ORDERS REQUIRE AT LEAST 24 HOURS NOTICE

SIGNATURE DISHES

	1/2 TRAY SERVES 6-9	FULL TRAY SERVES 15-18	2 FULL TRAYS SERVES 30-36
ITALIAN MAC AND CHEESE CAVATAPPI WITH MOZZARELLA, PROVOLONE, PARMESAN, PECORINO-ROMANO AND ASIAGO, FINISHED WITH CRISPY PANCETTA	45~	85~	160~
PENNE MARINARA	35~	60~	110~
SAUSAGE AND PEPPERS ITALIAN SAUSAGE, SAUTÉED WITH GREEN PEPPERS, ROASTED RED PEPPERS AND ONIONS IN MARINARA	45~	95~	170~
LASAGNA SPINACH, RICOTTA, IMPORTED PARMESAN-ROMANO AND PROVOLONE, LAYERED WITH PASTA, TOPPED WITH MARINARA	45~	85~	160~
PENNE ALL VODKA SWEET ONIONS FLAMED IN VODKA, WITH A SPICY MARINARA CREAM TOSSED WITH PENNE PASTA	40~	75~	140~
GNOCCHI POTATO DUMPLINGS SAUTÉED WITH MUSHROOMS, ONIONS AND PANCETTA IN A GARLIC BUTTER SAUCE	45~	85~	160~
PENNE ALLA SICILIANA ITALIAN SAUSAGE, CHICKEN, GREEN PEPPERS, ROASTED RED PEPPERS AND ONIONS IN A SPICY GARLIC AND OIL SAUCE TOSSED WITH PENNE	45~	90~	170~
PENNE ALFREDO	40~	75~	140~
CHICKEN BROCCOLINI GRILLED CHICKEN TOSSED WITH BROCCOLI, ALFREDO AND PENNE PASTA	45~	85~	160~
BAKED PENNE PENNE PASTA WITH RICOTTA AND MARINARA BAKED WITH PROVOLONE	40~	75~	140~

VEAL, CHICKEN AND MORE...

MARSALA LIGHTLY FLOURED AND SAUTÉED WITH FRESH MUSHROOMS IN A MARSALA WINE SAUCE	CHICKEN 4~ VEAL 8.5~
PARMIGIANA LIGHTLY BREADED, TOPPED WITH PROVOLONE AND MARINARA	CHICKEN 4~ VEAL 8.5~
PICATTA SAUTÉED WITH CAPERS, SCALLIONS AND WHITE WINE LEMON BUTTER	CHICKEN 4~
CHICKEN LIZA PINE NUT AND ASIAGO ENCRUSTED CHICKEN IN A ROMANO CHARDONNAY CREAM SAUCE	4~
BEEF TENDERLOIN REQUIRES A 24 HOUR NOTICE	MARKET PRICE
EGGPLANT PARMIGIANA EGGPLANT BREADED AND BAKED WITH PROVOLONE AND MARINARA	4.5~
LAKE ERIE WALLEYE PAN SEARED WALLEYE WITH HERB CHUTNEY	MARKET PRICE
MEATBALL OR SAUSAGE	4~
MINI MEATBALLS ONE FULL TRAY CONTAINS 50 PIECES	50~

SERVING WARE

DECORATIVE CHAFING DISH RENTAL	20~
WIRE CHAFING DISH PURCHASE	15~
EXTRA STERNOS	1.50 EACH
PLASTIC PLATES AND SILVERWARE	.50 EACH
PLASTIC SERVING UTENSILS	1.50 EACH