Giant Subs 3-6 7t.

5 Foot - 25 People | 6 Foot - 30 People

All sandwiches, subs and wraps prepared with Boar's Head provisions, You can choose to have your subs dressed with oil/vinegar or other dressing or "dry" and have the dressings on the side

Turkey & Cheese 26.00/ft Boar's Head Oven Gold Turkey, your choice of Boar's Head cheese, lettuce, tomato and onion

Ham & Cheese 25.00/ft Boars Head ham, your choice of Boar's Head cheese, lettuce, tomato and onion

Italian.....25.00/ft Boars Head ham, salami, capicola,

provolone, lettuce tomato and onion Roast Beef27.00/ft

Our store cooked Boar's Head roast beef, your choice of Boar's Head cheese, lettuce, tomato and onion. (also great with our horseradish sauce)

Cali Chicken 26.00/ft Choose between our marinated fresh grilled chicken breast or our fresh breaded fried chicken breast, lettuce, tomato, onion and Hellmann's Mayo

meatball, broccoli & cheddar or eggplant

Capri......27.00/ft

Our marinated fresh chicken breast, our homemade fresh mozzarella, tomato, fresh basil and topped with our homemade balsamic vinaigrette

Chicken Parmigiana26.00/ft Fresh fried chicken cutlets, homemade marinara, topped with melted parmigiana and mozzarella cheeses

Eggplant Parmigiana.....25.00/ft Fresh eggplant hand breaded and fried, homemade marinara. topped with melted parmigiana and mozzarella cheeses

Grilled Veggie (hot or cold) 26.00/ft Grilled eggplant, peppers, zucchini, yellow squash & onions with homemade marinara topped with melted parmigiana and mozzarella cheeses. OR with fresh mozzarella and our homemade balsamic vinaigrette

Med Lg

Stromboli25.00 50.00 75.00

Served room temperature. Your choice of: sausage, peppers & onions, chicken parmigiana, pepperoni,

60.00 85.00

Choose from any of our hot and cold sub selections. Hot and cold subs can not be mixed on the same platter Capri: Grilled chicken, fresh mozzarella, tomato, basil and balsamic vinaigrette. Grilled chicken breast, roasted red peppers,

pesto. Grilled Vegetables, (Eggplant, peppers, zucchini, yellow squash, red onion) fresh mozzarella with balsamic vinigrette. Boar's head oven gold turkey, swiss, ham, russian dressing, on rye bread. Store cooked roast beef cheddar, turkey, cole slaw, russian dressing and cole slaw on rye bread

Pinwheel Sandwiches......33.00 66.00 88.00 Boar's head oven gold turkey, green leaf lettuce, tomato and cranberry mayo. Boar's head ham freen leaf lettuce, tomato and honey mustard. Store cooked roast beef green leaf lettuce, tomato and horseradish sauce

Wraps......40.00 70.00 90.00 Classic chicken caesar, turkey with cranberry mayo, roast beef with horseradish sauce or buffalo chicken with blue cheese

Fresh Fruit (GF)50.00 70.00 95.00 Seedless watermelon, golden pineapple, cantaloupe, honeydew, red grapes, strawberries and other seasonal fruit decoratively arranged

International Cheese (GF Avail)55.00 90.00 115.00 Vermont cheddar, auricchio provolone, reggiano parmigiano, french brie and goat cheese served with sliced pepperoni and sopressata, fresh grapes, olives and assorted crackers

Bruschetta......40.00 50.00 60.00 Fresh plum tomato bruschetta served with toasted crostini

90.00 120.00 Auricchio provolone, genoa salami, assorted Italian olives, marinated mushrooms, soppresata, homemade fresh mozzarella, pepperoni, roasted red peppers, artichoke hearts and stuffed pepper shooters

Mozzarella Tomato (GF, V)55.00 85.00 105.00 Slices of our homemade fresh mozzarella layered with garden ripe tomatoes and fresh basil

Shrimp Cocktail (GF)

Under 15 Shrimp/Lb......(20)70.00 (40) 135.00 (60)200.00

Extra Jumbo shrimp (16-20/lb) quick simmered in our poaching stock. Served with lemon wedges and homemade cocktail sauce

Grilled Vegetable (GF, V)45.00 70.00 100.00

Grilled eggplant, red and yellow peppers, zucchini, yellow squash, asparagus, portobello mushrooms and red onions layered in a colorful arrangement

Vegetable Crudites (GF, V)35.00 45.00 60.00 Assorted fresh vegetables artistically arranged.

Served with your choice of our homemade ranch, thousand island or balsamic vinaigrette

Filet Mignon on Garlic Toast (24) MP (36) MP Sliced medium-rare filet mignon served on garlic toast with our homemade horseradish sauce Homemade Chicken Tenders(24) 36.00 (48) 72.00 (72) 108.00

Appetizers

Price/Doz.

Arranged on a platter and served with our homemade honey dijon dipping sauce.

Melon Wrapped in Prosciutto (GF)24.00 Fresh cantaloupe and honeydew melon slices wrapped in imported prosciutto Pulled Pork Sliders Slow roasted BBQ pork topped with fresh cole slaw on slider rolls......24.00

Mini Lump Crab Cakes.....MP Homemade lump crab cakes with bits of onion, celery, peppers, a touch of "old bay" seasoning then lightly sautéed

Coconut Shrimp Balls......30.00 Our award winning shrimp balls lightly breaded w/ coconut / panko mixture and served w/ sweet chili sauce

Spinach & Mozzarella Cups (V)21.00 Filo pastry cup filled with a sautéed fresh spinach and onion mixture and topped with fresh mozzarella cheese, then baked Mini Quiche Loraine.....21.00 A light egg custard with chopped bacon and Swiss cheese baked in a filo pastry cup Mini Ruben Sandwiches (Cut in 1/2=24 pieces/doz)30.00

Corned beef, Swiss cheese, sauerkraut and Russian dressing on party rye, then grilled Asparagus Wrapped in Prosciutto (GF)24.00 Oven roasted asparagus wrapped in paper thin imported prosciutto

Homemade Chicken Tenders18.00 Our fresh butchered, pounded and breaded chicken tenders. Lightly fried and served with our homemade honey Dijon dipping sauce

Fresh Mozzarella, Tomato and Basil on Baguette (V)......21.00 Slice of our homemade fresh mozzarella, slice of vine ripened tomato, and fresh basil served on baguette slice

Our homemade mac and cheese made into balls lightly breaded with seasoned crumbs and fried Fresh Fruit Kabobs (GF, V)30.00

Skewered balls of cantaloupe, honeydew and watermelon with a strawberry and fresh mint leaves Stuffed Mushrooms (Sausage)......27.00 Large white mushrooms stuffed with zesty sweet Italian sausage stuffing containing onions, peppers and parmigiana cheese Stuffed Mushrooms (Crab) Large white mushrooms stuffed with our lump crab meat stuffing MP

(buffalo, dry rub, BBQ, honey mustard, garlic/parm) Blue cheese and celery sticks included Mozzarella Sticks21.00

Battered strips of mozzarella cheese fried until cheese is melted. Served with our homemade marinara sauce "Our own" made with all beef franks and puff pastry, baked to a golden brown.

BBQ Beef Brisket Sliders Slow roasted BBQ brisket on slider balls, served w/pickle chips ... 24.00 Cheese Steak Egg Rolls (Egg Rolls are served cut in ½ = 24 pieces/doz) (V. Avail)39.00

Grilled cheese steak wrapped in egg roll wrappers and deep fried to a golden brown. Choose from 3 fillings: (Onions peppers mushrooms, Plain, Buffalo Chicken, Grilled veggies)

Mini beef and pork meatballs with a hint of nutmeg and served in a sour cream stroganoff gravy Minimum of 24 pieces per Item. Can Increase in Increments of 12

Prices Subject To Change Without Notice.

MP = Market Price V = Vegetarian GF = Gluten Free GF Avail = Can Be Made Gluten Free Please Inquire

Small (serves 10-12) Medium (serves 15-20)

Cucumbers, tomatoes, carrots, red onions, julienne peppers and zucchini over baby mixed greens Macaroni (V, GF Avail)	Silian (serves 10-12) Medium (serves 13-20)		
Diced auricchio provolone, sopressata, genoa salami, roasted red peppers, olives, marinated mushrooms, tomatoes and red onions over chopped romaine Classic Caesar (V, GF Avail)		Sm	Med
marinated mushrooms, tomatoes and red onions over chopped romaine Classic Caesar (V, GF Avail)		45.00	75.00
Classic Caesar (V, GF Avail) 30.00 55.00 Shaved reggiano parmigiano and grated romano cheese with homemade baked croutons over romaine lettuce with our homemade Caesar dressing Baby Spinach (GF Avail, V Avail) 30.00 55.00 Fresh sliced mushrooms, crispy chopped bacon, hard boiled egg and sliced red onions over baby spinach leaves Garden Salad (7 Veggies) (V, GF) 30.00 55.00 Cucumbers, tomatoes, carrots, red onions, julienne peppers and zucchini over baby mixed greens Macaroni (V, GF Avail) 25.00 45.00 Traditional elbow macaroni, with diced tri-color peppers, celery and carrots with a light mayonnaise dressing Cole Slaw (V, GF) 25.00 45.00 Shredded green cabbage and grated carrots with our homemade cole slaw dressing Fusilli Pasta (V, GF Avail) 25.00 45.00 Spiral Fusilli pasta with fresh broccoli, carrots, grape tomatoes and black olives in a fresh basil vinaigrette dressing German Potato (GF Avail, V Avail) 25.00 45.00 Sliced red skin potatoes, thin sliced onions, crispy chopped bacon and fresh parsley with a light, tangy oil and cider vinegar dressing Potato (Red Skin) (V, GF) 25.00 45.00 Diced red bliss potatoes, celery and cucumbers with a light mayonnaise dressing (hard boiled egg optional) Honey Dijon Pasta (V, GF Avail) 25.00 45.00 Gemelli pasta, match stick cut zucchini, yellow squash and carrots with our homemade honey dijon dressing			
Shaved reggiano parmigiano and grated romano cheese with homemade baked croutons over romaine lettuce with our homemade Caesar dressing Baby Spinach (GF Avail, V Avail)	The state of the s	30.00	55.00
Baby Spinach (GF Avail, V Avail)	Shaved reggiano parmigiano and grated romano cheese with homemade baked	50.00	33.00
Fresh sliced mushrooms, crispy chopped bacon, hard boiled egg and sliced red onions over baby spinach leaves Garden Salad (7 Veggies) (V, GF)			
Garden Salad (7 Veggies) (V, GF)	Baby Spinach (GF Avail, V Avail)	30.00	
Cucumbers, tomatoes, carrots, red onions, julienne peppers and zucchini over baby mixed greens Macaroni (V, GF Avail)			
Macaroni (V, GF Avail)			55.00
Traditional elbow macaroni, with diced tri-color peppers, celery and carrots with a light mayonnaise dressing Cole Slaw (V, GF)			45.00
Cole Slaw (V, GF)	Traditional elbow macaroni with diced tri-color penners, celery and carrots with a ligh	t mayonnaise dres	
Shredded green cabbage and grated carrots with our homemade cole slaw dressing Fusilli Pasta (V, GF Avail)			-
Spiral Fusilli pasta with fresh broccoli, carrots, grape tomatoes and black olives in a fresh basil vinaigrette dressing German Potato (GF Avail, V Avail)			10100
Spiral Fusilli pasta with fresh broccoli, carrots, grape tomatoes and black olives in a fresh basil vinaigrette dressing German Potato (GF Avail, V Avail)	Fusilli Pasta (V, GF Avail)	25.00	
Sliced red skin potatoes, thin sliced onions, crispy chopped bacon and fresh parsley with a light, tangy oil and cider vinegar dressing Potato (Red Skin) (V, GF)	Spiral Fusilli pasta with fresh broccoli, carrots, grape tomatoes and black olives in a fre	esh basil vinaigret	
Potato (Red Skin) (V, GF)	German Potato (GF Avail, V Avail)	25.00	45.00
Potato (Red Skin) (V, GF)			
Honey Dijon Pasta (V, GF Avail)		25.00	45 00
Gemelli pasta, match stick cut zucchini, yellow squash and carrots with our homemade honey dijon dressing Pastas 1/2 Pan Full Pan	Diced red bliss potatoes, celery and cucumbers with a light mayonnaise dressing (hard	boiled egg option	
Gemelli pasta, match stick cut zucchini, yellow squash and carrots with our homemade honey dijon dressing Pastas 1/2 Pan Full Pan	Honey Dijon Pasta (V, GF Avail)	25.00	45.00
1/2 Pan Full Pan			sing
1/2 Pan Full Pan			
	Pastas		
Baked Ziti (GF Avail)	Baked Ziti (GF Avail)	45.00	80.00
Penne alla Vodka (made with Pancetta) (GF V Avail)			00 00

Pastas		
1/2	Pan	Full Par
Baked Ziti (GF Avail)	15.00 eeses	80.00
Penne alla Vodka (made with Pancetta) (GF, V Avail)	55.00	99.00
Penne alla Vodka w/Chicken (GF, Avail)	50.00	110.00
Cheese Lasagna (V, GF Avail)	50.00	90.00
Meat Lasagna (Beef or Sausage) (GF Avail)		99.00
Vegetable Lasagna (Béchamel sauce) (V, GF Avail)		99.00
Cavatelli & Broccoli (V). Cavatelli, steamed broccoli sautéed with fresh garlic in a light garlic sauce	15.00	99.00
Stuffed Shells (V)	10.00	(32) 80.0
Shrimp Scampi w/Fusilli (GF Avail) Jumbo shrimp sautéed with fresh garlic and white wine over fusilli pasta	70.00	130.00
Penne Marinara (V GF Avail)	10 00	70.00

Penne Marinara (V, GF Avail)40.00 Penne pasta tossed with our homemade marinara sauce 99.00 Pasta w/Bolognese (GF, Avail)55.00 Our hearty bolognese sauce made with ground beef, pork, sautéed onions and a touch of cream, tossed with your choice of pasta Macaroni and Cheese (V, GF Avail)55.00 99.00 Elbow macaroni smothered in or homemade rich 3 cheese sauce and topped with seasoned crumbs Tortellini Alfredo (V)60.00 110.00 Cheese tortellini in a rich, creamy alfredo sauce made with reggiano parmigiana and heavy cream

90.00

Tuscan White Bean Pasta with Tomtoo Spinach (V, GF Avail)	
Fusilli pasta, garlic, olive oil with white beans, grape tomat touch of white wine and grated parmigiana cheese.	
Pasta Primavera (V, GF Avail)	50.00

Fresh broccoli, zucchini, carrot, yellow squash with your choice of pasta in a light garlic cream sauce or garlic and oil. Add Chicken Beef or Sausage + \$10.00/ Half Pan / Add Shrimp + \$20.00/ Half Pan

Most Pasta Dishes are Available Gluten Free +\$5.00/ Half Pan