



# Italian Menu



## 🍴 MAIN COURSE - \$25 per person *(Gratuity not included)*

Buffet style service with fresh-baked Dinner Rolls & Butter Cups.

### Buffet includes:

- ▶ Italian Meatballs
- ▶ Italian Sausage
- ▶ Creamy Sun-Dried Tomato Chicken
- ▶ Penne Pasta
- ▶ Alfredo Sauce
- ▶ Marinara Sauce



### Choose up to 3 Sides:

- ▶ Truffle Mashed Potatoes
- ▶ Garlic Green Beans
- ▶ Prince Edward Vegetables
- ▶ House Salad
- ▶ Caesar Salad
- ▶ Antipasto Salad
- ▶ Asparagus - *(\$1 Extra)*
- ▶ Stuffed Shells - *(\$1 Extra)*
- ▶ Baked Salmon - *(\$6 Extra)*
- ▶ Baked Shrimp - *(\$5 Extra)*
- ▶ Crab Cake - *(\$9 Extra)*



## 🍴 APPETIZERS

*(Pick 3 for \$10 per person) or (Pick 5 for \$14 per person)*

- ▶ Cocktail Meatballs
- ▶ Spinach Dip
- ▶ Vegetable Tray
- ▶ Fresh Fruit Salad
- ▶ Cheese & Crackers
- ▶ Spinach & Artichoke Bites
- ▶ Mozzarella Sticks w/marinara sauce
- ▶ Mac & Cheese Bites
- ▶ Caprese Skewers
- ▶ Bruschetta
- ▶ Anti-Pasta Skewers
- ▶ Bacon Wrapped Dates
- ▶ Baked Shrimp - *(\$4 Extra)*
- ▶ Shrimp Cocktail - *(\$4 Extra)*
- ▶ Crab Balls - *(\$6 Extra)*
- ▶ Bacon Wrapped Scallops - *(\$6 Extra)*
- ▶ Mini Chicken Parmesan Sliders - *(\$5 Extra)*

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## 🍴 CHARCUTERIE - \$16 per person

Includes an assortment of:

- ▶ Cured Meats
- ▶ Artisan Cheeses
- ▶ House-made Focaccia Bread
- ▶ Herb Infused Oils
- ▶ Fresh Fruit



## 🍴 GRAZING TABLE - \$22 per person

Includes an assortment of:

- ▶ Assorted Meats
- ▶ Assorted Hard & Soft Cheeses
- ▶ Various Crackers
- ▶ Pretzels (sweet & savory)
- ▶ Spinach & Artichoke Pinwheels
- ▶ Fresh Fruit & Vegetables
- ▶ Caprese Skewers
- ▶ Assorted Cornichons & Olives
- ▶ Dried Fruits & Nuts
- ▶ Breads with Dipping Oil
- ▶ Balsamic Glaze & Pestos
- ▶ Jams/Jellies & Honey



## 🍴 DESSERT CUPCAKES - \$3 each

Choose from:

- ▶ Chocolate Raspberry
- ▶ Pistachio Buttercream
- ▶ White Chocolate Strawberry
- ▶ Lemon Blueberry Chocolate
- ▶ Butter Cream
- ▶ Vanilla Bean
- ▶ Cannoli - (\$3 Each)

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## 🍴 ONSITE HOSPITALITY & LOGISTICS TEAM

*Staffing is billed to the client at \$35 per hour per team member.*

This is not an hourly wage, but a service fee that covers on-site labor (setup, guest service, and cleanup) as well as off-site preparation, administrative coordination, travel, equipment handling, vehicle maintenance, and insurance necessary to execute a successful event.

**\*\*\* Gratuity is not included in this fee. \*\*\***



## 🍴 REAL DISH SETUP

If real dishes are requested and require setup on tables, an additional fee will apply.

This fee covers the labor required to arrange all dishware, utensils, and glassware according to your specifications, regardless of whether the dishes are provided by The Catering Company or an external rental service.



## 🍴 REAL DISH CLEARING & SCRAPING

If real dishes are requested, and our staff is required to clear, scrape, and prepare them for return, an additional fee will apply.

This fee ensures proper cleanup and handling of all dishware, whether supplied by The Catering Company or another rental provider.

### CONTACT US

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