



ITALIAN MENU

Chicken Piccata - Chicken alla Francese style with lemon white wine caper butter sauce.

Deconstructed Lasagna - This is our house made Italian sausage with Italian ground beef, classic hearty marinara, ricotta, mozzarella, fresh basil and parmesan, baked with Penne Rigate (vegetarian available)

Baked Chicken Parmesan - Lightly breaded chicken breast, breaded in Italian herb bread crumbs topped with melted mozzarella and basil in a hearty marinara sauce

Italian Sausage and peppers - Large Italian sausage and bell peppers grilled and simmered in house made marinara

Chicken Marsala - Smoked and grilled chicken with authentic cremini mushroom marsala sauce

Authentic Alfredo - Shrimp and scallop, Chicken or Beef tips

Rustic Pomodoro - Shrimp and scallop, Chicken or Beef tips

Classic Verona Marina - Shrimp and scallop, Chicken or Beef tips

Pasta: (Fresh herb butter and parmesan tossed) Penne rigate, linguini, fettuccine, cavatappi, capollini, rigatoni, spaghetti, CASERECCI,

Italian Side Items: Field Green Salad with creamy basil vinaigrette, -Smoked Gouda Mashed Potatoes, -Market Vegetables, -French Green Beans, -Parmesan Broccolini, Grilled Zucchini Squash -Garlic Bread

The Italian catering menu is \$18 per person. Includes: 1 entree, 1 pasta and one side. Add any entree for \$6 per person, add any side for \$3 per person

This menu is priced for platter and foil pan drop off. Buffet, plate, utensils and decoration charge is \$150 for every 50 people. Disposable/ 9in black gourmet plates, silver utensils, napkins, serving utensils and full service buffet provided with buffet charge. Rental available. Labor is +\$50 per hour per attendant. One attendant is required for every 50 people

V = Vegetarian, VE = Vegan, GF = Gluten-free, DF = Dairy-free options available Order online @ www.Carepackagemp.com or email contactus@carepackagemp.co

