



Catering Menu

Salads & Appetizers

Tri-Color Tortellini Salad - Tricolor cheese stuffed tortellini tossed with roasted red and yellow peppers, artichoke hearts and Folgarelli's famous Marge's Dressing \$3.50/person

Mediterranean Salad - Mixed fresh baby greens topped with Hummus, Tobuleh, vegetarian stuffed grape leaves, calamata olives, with a side of Folgarelli's Marge's Italian Dressing. \$3.00/person

Grilled Chicken Orzo Salad - Grilled chopped chicken mixed with orzo pasta, fresh grape tomatoes and red bell pepper tossed with a fresh herb vinaigrette. \$2.50/person

Green Antipasto Salad - A mix of julienne provolone, Genoa salami, pepperoncinis, calamata olives, marinated artichoke hearts, tossed with fresh greens and a light Italian vinaigrette. \$2.50/person

Traditional Caesar Salad - Fresh romaine hearts tossed with finely grated parmesan, fresh made croutons, and Caesar dressing. \$2.50/person

Spanakopita - Individual triangular shaped spinach and feta stuffed phyllo dough pies. Served with Tziki Sauce (cucumber sauce), for dipping. \$1.50/person

Baked Mediterranean Olives - A mix of olives with lemon zest and fresh herbs baked until fragrant and warm. \$11.99/pound (serves 15-20)

Bruschetta Plate - A mix of olive, artichoke and tomato tapenadesserved with freshly baked baguette toast points. \$2.00/person

Cheese Platter - An assorted variety of imported and domestic artesian cheese either cubed or left in whole pieces depending on the cheese. Along with the cheeses is an assortment of olives and garnished with fresh fruit. Small \$60.00 (serves 8-10)
Med \$ 90.00 (serves 15-20)
Large \$120.00 (serves 25-30)

Fresh Deli Platter - Sliced Dietz and Watson meats with sliced cheeses to accompany. Perfect for creating your own sandwiches or for snacking. We can arrange a full condiment selection to go along side. Small \$46.00 (serves 8-10)
Med \$65.00 (serves 15-20)
Large \$95.00 (serves 25-30)



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Sandwich Platter - Assorted sandwiches cut in half and arranged on platters. Choose the sandwiches you would prefer, or let our talented staff do their stuff. \$6.99/person

Fresh Shrimp and Crab Platter - We season and steam tiger shrimp (30 ct size) and stone crab claws to perfection Stone. Served with our homemade shrimp dipping sauce. Absolutely fantastic. \$10.00/person

Shrimp Platter - Tiger shrimp (26-30 count sized) seasoned and steamed to perfection, arranged on platters with a homemade shrimp dipping sauce. \$4.99/person

Smoked Fish Platter - Enjoy an array of smoked fish from the Great Lakes and beyond. Smoked Whitefish, Peppered Mackerel, Sockeye Salmon and trout platterd along with a fresh remoulade to accompany. \$45.00/person (serves 8-10)

Cold Smoked Salmon - Thinly sliced cold smoked salmon topped with capers and lemon slices. \$65.00 (serves 15-20)

Dolmas (stuffed grape leaves) - Tender grape leaves stuffed with rice, pine nuts and spices, great served warm or cold. \$1.00/person

***If you don't see what you are looking for on the list, please let us know. Our staff can accommodate nearly any request.

***Please remember that we make our foods fresh, so time is need to prepare your items. Give us a minimum of 24 hours to prepare your foods, and more notice is much appreciated.



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Entrée Selections

Roasted Rosemary Chicken - Whole fresh chicken cut in pieces, coated with olive oil and fresh rosemary. Excellent for large gatherings. \$2.50/person

Meat or Vegetarian Lasagna - Choose from our homemade sausage lasagna layered with ricotta cheese, mozzarella, tomato sauce and our homemade Italian sausage. The Vegetarian Lasagna is layered with ricotta cheese mozzarella cheese, fresh zucchini, summer squash, spinach and tomato sauce. Bake off at home or we can have it ready for you. \$5.99/person

Baked Spare Ribs - Racks of pork ribs, rubbed with our special blend of spices and baked slowly until falling off the bone. \$6.00/person

Chicken Marsala - Boneless chicken breasts lightly battered and pan seared, then braised in a dry Marsala and fresh mushrooms sauce. \$6.50/person

BBQ Rosted Chicken - Whole chicken cut in pieces, coated with our own espresso BBQ sauce and slow roasted. 2.50/person

Baked Fish in a Bag - Enjoy Cod or Mahi Mahi steam baked in parchment paper with fresh fennel, sweet onion, olives, lemon zest and olive oil. Simply outstanding. \$9.00/person

Cajun Grilled Jumbo Shrimp - Grilled jumbo shrimp with Cajun seasoning served with a remoulade dipping sauce. \$7.00/person

Feta Crusted Ahi Tuna or Salmon - Ahi tuna steak or Atlantic Salmon topped with a blend of feta and herbs, then baked to perfection. \$9.00/person

Pasta Bake - Penne Rigate imported pasta, cooked al dente, is mixed with our house marinara, ricotta cheese, mozzarella cheese, and topped with imported parmesian reggiano, and baked in the oven. A great crowd pleaser. \$2.50/person

Pesto Stuffed Chicken - Boneless breast of chicken stuffed with our homemade basil pesto, seasoned and baked., served over linguine. \$7.99/person

Peninsula Market Meatloaf - A house favorite, homemade baked meatloaf. \$6.00/perosn