

Salads

	Half Tray	Full Tray
Insalata della Casa	\$50	\$80
<i>Romaine lettuce, onions, cucumbers, tomatoes and choice of dressing.</i>		
Caesar Salad	\$50	\$80
<i>Romaine lettuce, shaved Grana Padano cheese, garlic croutons accompanied with creamy Caesar dressing (Add chicken for an additional charge)</i>		
Antipasto	\$60	\$100
<i>Romaine lettuce, ham, salami, pepperoni, provolone, roasted peppers, onions, tomatoes, mixed olives and marinated mushrooms</i>		
Capo	\$60	\$100
<i>Iceberg lettuce, ham, turkey, Swiss, cheddar, hard boiled eggs, tomato, onions, garlic croutons and choice of dressing.</i>		
Bocconcini	\$60	\$100
<i>Iceberg lettuce, grilled chicken, onions, tomatoes, fresh mozzarella bites, mixed olives and choice dressing</i>		
Assorted pasta salads	\$60	\$100
Mediterranean Couscous	\$60	\$100
<i>Tossed with chickpeas, cucumbers, fire roasted peppers, onions, grape tomatoes, fresh mint, Italian parsley, feta cheese, finished with EVOO & fresh lemon.</i>		
Potato Salad	\$60	\$100
Macaroni Salad	\$60	\$100

Cold Appetizers

	Half Tray	Full Tray
Marinated Seafood Salad	\$150	\$250
<i>Calamari, scungilli, baby scallops, shrimp, onions, peppers, grape tomatoes, finished in fresh lemon vinaigrette.</i>		
Antipasto Platter	\$175	\$250
<i>Assorted imported meats and cheese accompanied with mixed olives, fire roasted peppers, marinated artichokes, sundried tomatoes, marinated mushrooms, topped with grapes.</i>		
Shrimp Cocktail	\$175	\$250
<i>Served with spicy cocktail sauce.</i>		
Caprese Bites	\$60	\$110
<i>Fresh mozzarella bites tossed with grape tomatoes, tossed with herbs, fresh lemon and EVOO.</i>		
Cici Bean Salad	\$50	\$80
<i>Chickpeas, tossed with celery, onions, peppers, garlic, Italian seasoning, vinegar, fresh lemon and Evoo.</i>		
Eggplant Caprese	\$60	\$120
<i>Breaded eggplant layered with fresh mozzarella and slice tomatoes, finished with a drizzle of Evoo and balsamic glaze</i>		
Tomato Bruschetta	\$50	\$80
<i>Fresh diced tomatoes, onions, garlic, basil, finished with Evoo, accompanied with toasted garlic crostini.</i>		
Crostini Toscani	\$60	\$120
<i>Seasoned white bean, baby shrimp, onions, garlic, fire roasted peppers, topped with baby arugula and shaved Grana Padano, accompanied with toasted garlic crostini.</i>		
Tomato Caprese	\$60	\$120
<i>Tomatoes, fresh mozzarella, fire roasted peppers, topped with fresh basil & Evoo.</i>		
Vegetable Platter	\$75	\$150
<i>Cauliflower, broccoli, celery, carrots, cucumbers, peppers, grape tomatoes and choice of dipping sauce.</i>		
Assorted Cheese Platter	\$75	\$150
<i>Cubed, cheddar, Swiss, sharp provolone, asiago, pepper jack, topped with grapes. Accompanied with assorted cracker.</i>		
Seasonal Fruit Platter	\$150	\$225
<i>Watermelon, cantaloupe, pineapple, strawberries, blueberries, red grapes and green grapes.</i>		

(Half Tray Serves Approximately 8-10 People)

(Full Tray Serves Approximately 12-14 People)

Hot Appetizers

	Half Tray	Full Tray
Buffalo Wings	\$70	\$130
<i>Baked and fried, accompanied with choice of dipping sauce.</i>		
Chicken Fingers	\$60	\$120
<i>Fried until crispy, accompanied choice of dipping sauce.</i>		
Pigs in a Blanket	\$60	\$120
<i>Mini hot dogs wrapped in puffy pastry, accompanied with a spicy honey mustard sauce.</i>		
Garlic Bread	\$50	\$100
<i>Calandra's French bread, topped with house made roasted garlic herb butter, baked until crispy golden brown.</i>		
Carciofi Fritti	\$60	\$120
<i>Crispy battered and fried artichokes accompanied with a lemon aioli.</i>		
Arancini	\$60	\$120
<i>House made rice balls, filled with meat and cheese.</i>		
Crab Cake	\$100	\$200
<i>Claw and Jumbo lump crab meat, seasoned panko, lightly fried, accompanied with a smoked lemon aioli</i>		
<i>Mussels Fra Diavolo (Available only in full trays). \$175</i>		
<i>Fresh mussels, onions, garlic, basil, hot cherry peppers, finished in a white wine tomato broth.</i>		
Clams Aqua Pazza	\$80	\$160
<i>Fresh clams, onions, garlic, basil, finished in a light broth. (Offered in both red or white broth) (choice of hot or sweet).</i>		
Clams Oreganato	\$75	\$150
<i>Little neck clams, seasoned Italian bread crumbs, lemon butter wine sauce.</i>		
Fried Calamari	\$75	\$150

Pastas and Entrées

	Half Tray	Full Tray
Rigatoni Pomodoro	\$55	\$110
<i>Plum tomatoes, onion, garlic, basil, pinch of crushed red chili flakes finished with EVOO.</i>		
Rigatoni alla Norma	\$60	\$120
<i>Fried eggplant, onions, garlic, basil, pomodoro sauce topped with seasoned ricotta cheese and diced fresh mozzarella, then baked until melted.</i>		
Penne Viaggio	\$65	\$130
<i>Ham, onions, garlic, mushrooms, basil, finished with fresh peas in a light brandy cream sauce.</i>		
Penne Arrabbiata	\$60	\$120
<i>Spicy plum tomato sauce, with onions, garlic, basil and hot cherry peppers.</i>		
Penne alla Vodka	\$60	\$120
<i>Creamy pink sauce, finished with vodka, basil and grated Grana Padano.</i>		
Ziti al Forno	\$65	\$130
<i>Seasoned ricotta cheese, mozzarella, parmigiana cheese, marinara sauce, basil tossed and baked until crispy golden brown.</i>		
Fussilli Bolognese	\$65	\$130
<i>Slow braised beef finished with a savory tomato sauce, topped with grated Grana Padano.</i>		
Cavatelli all'Amatriciana	\$65	\$130
<i>Guanciale (pork), onions, tomato puree, basil, cherry tomatoes, pinch of red chili flakes.</i>		
Cavatelli and Broccoli	\$60	\$120
<i>Fresh broccoli flowers, sautéed in EVOO and garlic, grape tomatoes, red chili flakes, tossed with grated Grana Padano cheese.</i>		
Gnocchi Genovese	\$60	\$120
<i>Potato dumplings tossed in a pesto cream sauce.</i>		
Tortellini Bianco	\$65	\$130
<i>Apple smoked bacon, onions and peas tossed in a parmigiana cream sauce.</i>		
Manicotti al Forno	\$60	\$130
<i>Crepes filled with seasoned ricotta cheese, topped with marinara and mozzarella cheese, baked until golden brown.</i>		
Stuffed Shells al Forno	\$60	\$130
<i>Large shells stuffed with seasoned ricotta cheese, topped with marinara and mozzarella cheese, baked until golden brown.</i>		
Housemade Cheese Lasagna	\$75	\$150
<i>Seasoned ricotta, mozzarella, grated parmigiana and provolone, baked until golden brown.</i>		
Housemade Meat Lasagna	\$85	\$160
<i>Slow braised beef, seasoned ricotta, mozzarella, grated parmigiana and provolone, baked until golden brown.</i>		

Pastas and Entrées continues

	Half Tray	Full Tray
Sausage and Peppers	\$70	\$140
<i>Mixture of sliced hot and sweet sausage, onions, peppers, garlic, basil and a touch of marinara sauce.</i>		
Eggplant Parmigiana	\$75	\$150
<i>Layers of eggplant topped with marinara sauce mozzarella cheese, grated parmigiana cheese, baked until golden brown.</i>		
Eggplant Rollatini	\$75	\$150
<i>Thinly sliced eggplant rolled with seasoned ricotta cheese and mozzarella, topped with marinara sauce and melted provolone cheese, baked until golden brown.</i>		

Butcher Block Choices

Protein availability is based on market demands.

Prime Rib \$Market Price

Black Angus rib eye seasoned and slow cooked.
(Accompanied with horse radish cream sauce and herbed au jus).

Oven Roasted Turkey Breast \$Market Price

Choice of lemon pepper, honey butter, five spice. (Approximate weight is 11 lbs. before cooking).

Honey Baked Spiral Ham \$Market Price

(Approximate weight is 10lbs.)

Chicken Selections

	Half Tray	Full Tray
Chicken Marsala	\$80	\$160
<i>Chicken breast, mushrooms, finished in a shallot marsala wine demi glaze.</i>		
Chicken Francese	\$80	\$160
<i>Chicken breast, lightly battered, finished in a white wine lemon butter sauce.</i>		
Chicken Cacciatore	\$80	\$160
<i>Chicken breast, onions, peppers, capers, green olives, potatoes, finished in a tomato white wine sauce.</i>		
Chicken Toscano	\$80	\$160
<i>Chicken breast, finished with a rosemary lemon butter sauce, topped with roasted potatoes.</i>		
Chicken Picatta	\$75	\$150
<i>Chicken breast topped with a white wine lemon butter caper sauce.</i>		
Chicken Murphy	\$80	\$160
<i>Chicken breast, sausage, peppers, onions, potato, mushrooms, pepperoncini and stewed tomatoes.</i>		
Chicken Savoy	\$90	\$170
<i>Herb rubbed baked chicken, finished with EVOO and red wine vinegar. (Choice of Hot or Sweet)</i>		
Chicken Scarpariello	\$80	\$180
<i>Chicken breast, sausage, rosemary, potatoes, finished in a white wine lemon butter sauce. (Choice of hot or sweet)</i>		
Chicken Balsamico	\$75	\$150
<i>Chicken breast, finished with a balsamic demi glaze, roasted grape tomatoes and portobello mushrooms.</i>		
Chicken Involtini	\$80	\$160
<i>Stuffed and rolled with prosciutto, basil, fresh mozzarella topped with portobello mushrooms, topped with a marsala demi glaze.</i>		
Chicken Saltimbocca	\$80	\$160
<i>Chicken breast topped with, sage, prosciutto, and provolone, finished with lemon and a touch of demi glaze.</i>		
Chicken Parmigiana	\$75	\$150
<i>Crispy breaded chicken topped with marinara sauce, basil and mozzarella, baked until golden brown.</i>		
Chicken Bruschetta	\$75	\$150
<i>Crispy chicken cutlet topped with fresh mozzarella and bruschetta tomatoes, finished with drizzled balsamic glaze.</i>		

(Most chicken dishes can be substituted for veal for an additional cost)