



# GLUTEN FREE CATERING MENU

**Update: 6/01/2020**

## Appetizers

### **Prosciutto Wrapped Asparagus**

Fresh asparagus wrapped in sliced prosciutto.

**\$1.50 for 1 Piece Portion**

24 Portion Minimum

### **Charcuterie Platter**

Italian Cheeses, Italian Meats, Olives and Veggies, Fig Jam, Sliced Apples,

**\$4 Per Portion**

12 Portion Minimum

### **Stuffed Dates**

Baked Dates Stuffed with  
Goat Cheese, Wrapped in Bacon, Balsamic Glaze Drizzle and Candied  
Walnut Dusting on top.

**\$1 for 1 Piece Portion**

24 Portion Minimum

### **Bite-Size Meatballs**

Lorna's Famous Meatballs Made Small for Bite Sized Eating with Your Choice of  
Sauce:  
Alfredo  
Marinara  
Tomato Cream  
Meat Sauce

**\$2 for 1 Piece Portion**

24 Portion Minimum

### **Eggplant Rollatini**

Fresh Eggplant Stuffed with Cheese, Sun Dried Tomatoes and Spinach.  
Topped with Lorna's Marinara and Mozzarella, Then Baked to Perfection

**\$3 for 1 Piece Portion**

24 Portion Minimum

### **Brochette Skewer**

Skewers with Artichoke, Salami, Sun Dried Tomato, and Buffalo Mozzarella

**\$4 Per Skewer**

12 Skewer Minimum



## Salads

	<b>Half Tray</b> About 10-12 Portions	<b>Full Tray</b> About 20-25 Portions
<b>Italian</b> Romaine Lettuce, Roma Tomatoes, Mozzarella Cheese, Black Olives, Garbanzo Beans, House Vinaigrette	<b>\$40</b>	<b>\$70</b>
<b>Chopped Italian</b> Same salad as above, only chopped for easier eating... and more fun as well!	<b>\$45</b>	<b>\$85</b>
<b>Antipasto</b> Romaine Lettuce, Pepperoni, Salami, Mortadella, Capicola, Mushrooms, Garbanzo Beans, Provolone Cheese, Pepperoncini's, House Vinaigrette.	<b>\$55</b>	<b>\$100</b>
<b>Chopped Antipasto</b> Same salad as above, only chopped for easier eating.	<b>\$65</b>	<b>\$110</b>
<b>Misto</b> Spring Leaf Lettuce, Pine Nuts, Sun-Dried Cranberries, Feta Cheese, and House Balsamic Vinaigrette	<b>\$40</b>	<b>\$70</b>
<b>Cesar</b> Romaine Lettuce, Parmesan, and Lorna's Creamy Cesar Dressing	<b>\$50</b>	<b>\$95</b>
<b>Spinach</b> Fresh Spinach, Caramelized Walnuts, Gorgonzola Cheese, Apples, and House Balsamic Vinaigrette	<b>\$50</b>	<b>\$95</b>
<b>Buffalo Mozzarella and Roma Tomato</b> Freshly Sliced Buffalo Mozzarella Cheese, Roma Tomatoes, Balsamic Glaze, Olive Oil, Basil, and Spring Leaf	<b>\$55</b>	<b>\$100</b>
<b>Smoked Mozzarella and Fresh Vegetables</b> Smoked Mozzarella, Broccoli, Roma Tomatoes, Artichoke Hearts, Lorna's Italian Vinaigrette, Spring Leaf	<b>\$55</b>	<b>\$100</b>



## Pasta Dishes

	<b>Half Tray</b> About 8 Portions	<b>Full Tray</b> About 20 Portions
<b>Pasta Marinara</b> Fresh Tomatoes, Basil, Garlic	<b>\$55</b>	<b>\$105</b>
<b>Pasta with Meat Sauce</b> Ground Beef and Pork, Fresh Tomatoes, and Mushroom	<b>\$60</b>	<b>\$110</b>
<b>Penne Pomodoro</b> Robust Fresh Tomatoes, Basil, Garlic, and Onion	<b>\$60</b>	<b>\$110</b>
<b>Penne Alfredo</b> Cheese, Cream, Garlic, Cracked Pepper	<b>\$60</b>	<b>\$110</b>
<b>Pasta Primavera</b> Fresh Vegetables Sautéed in Garlic and Olive Oil	<b>\$65</b>	<b>\$115</b>
<b>Baked Mostaccioli</b> Gluten free Penne Pasta, Roasted Eggplant, Ricotta & Mozzarella Cheeses, Marinara	<b>\$60</b>	<b>\$110</b>
<b>Sicilian Pasta</b> Roasted Eggplant, Fresh Tomato, Garlic, Feta Cheese, Marinara	<b>\$60</b>	<b>\$110</b>

**More pasta dishes on the next page!**

**ADD GRILLED CHICKEN TO ANY PASTA:**

\$20 FOR HALF TRAY / \$40 FOR FULL TRAY

CHOICE OF FUSILLI, PENNE, LINGUINI, OR FETTUCCHINE



## Pasta Dishes, continued

	<b>Half Tray</b> About 8 Portions	<b>Full Tray</b> About 20 Portions
<b>Penne Clams</b> Choice of Red or White Red: Spicy Marinara and Clams White: Garlic, White Wine, Olive Oil and Clams	<b>\$70</b>	<b>\$130</b>
<b>Lasagnas</b> Meat Lasagna: Layered with Homemade Meatballs, Ricotta and Mozzarella Cheeses in our Meat Sauce. Spinach and Mushroom: Layered with Sautéed Spinach and Mushroom, Ricotta and Mozzarella Cheeses in our Marinara Sauce	<b>\$70</b>	<b>\$130</b>
<b>Broccoli Pesto</b> Gluten free Pasta Baked with Broccoli in our Creamy Pesto Sauce, Topped with Mozzarella Cheese	<b>\$70</b>	<b>\$130</b>
<b>TAG BOL (Tagliatelle Bolognese) * A Customer Favorite! *</b> Spicy Sausage and Ground Beef, Hearty Tomatoes, and Cream	<b>\$75</b>	<b>\$135</b>
<b>Rosemary Chicken Pasta</b> Penne Pasta, Grilled Chicken, Red Onion, Sun-Dried Tomatoes, Rosemary Garlic Cream Sauce	<b>\$75</b>	<b>\$135</b>
<b>Eggplant Parmesan</b> Roasted and Baked Eggplant Cutlets, Lorna's Marinara, Mozzarella Cheese	<b>\$65</b>	<b>\$115</b>

**More pasta dishes on the previous page!**

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## Entrees

	<b>Half Tray</b> About 10 Portions	<b>Full Tray</b> About 20 Portions
<b>Chicken Parmesan</b> Grilled Chicken Cutlet, Marinara, Mozzarella Cheese, Baked to Perfection	<b>\$125</b>	<b>\$240</b>
<b>Chicken Marsala</b> Grilled Chicken Breast, with Mushrooms, Marsala Wine, and Specialty Brown Sauce	<b>\$125</b>	<b>\$240</b>
<b>Chicken Florentine</b> Grilled Chicken Breast, with Spinach, Provolone Cheese, and Tomato Wine Sauce	<b>\$125</b>	<b>\$240</b>
<b>Chicken Piccata</b> Grilled Chicken Breast, Capers, Lemon Butter White Wine Sauce	<b>\$125</b>	<b>\$240</b>
<b>Chicken Sesame</b> Grilled Chicken Cutlet, Lemon Butter White Wine Sauce	<b>\$125</b>	<b>\$240</b>

**Entrees are served with a side of gluten free pasta marinara.**



## Extras

	Pint		Pint
<b>Sauces</b>		<b>Dressings</b>	
Marinara	\$5.95	Italian	\$6.95
Meat Sauce	\$6.95	Misto	\$6.95
Garlic Cream	\$7.95	Caesar	\$9.95
Bolognese	\$9.95	Italian Olive Oil	\$11.95
Pesto	\$7.95	Ranch	\$4.95
Tomato Cream	\$7.95		

## Desserts

<b>Ice Cream - Spumoni</b> A mix of marachino cherry, pistachio and amaretto flavors.	<b>\$8.00 / pint</b>
<b>Ice Cream - Pistachio</b> Sweet, nutty, salty.	<b>\$9.00 / pint</b>
<b>Ice Cream - Mint Chocolate Chip</b> Refreshing on the palate.	<b>\$9.00 / pint</b>
<b>Ice Cream - Cookies &amp; Cream</b> Classic sandwich cookie flavors.	<b>\$9.00 / pint</b>
<b>Ice Cream - Dulce De Leche</b> Sweet caramel ribbons.	<b>\$9.00 / pint</b>