# Livotis

OLD WORLD MARKET EST. 2010

# GOURMET CATERING MENU







# **ABERDEEN**

1077 ROUTE 34 ABERDEEN, NJ 07747 732-566-2500

# BRICK

1930 NJ 88 BRICK, NJ 08724 732-475-8110

# **FREEHOLD**

200 MOUNTS CORNER DR FREEHOLD,NJ 07728 732-410-4550

# **MARLBORO**

160 HIGHWAY 9 ENGLISHTOWN, NJ 07726 848-444-9600

# **MIDDLETOWN**

1151 ROUTE 35 MIDDLETOWN,NJ 07748 732-275-1144

### SCAN HERE TO ORDER ONLINE



# **PLACE YOUR ORDER:**

ONLINE, OVER THE PHONE, OR IN PERSON WWW.LIVOTISOLDWORLDMARKET.COM

ALL PRICES ARE SUBJECT TO CHANGE

2025 Menu Edition





Is Your #1 Choice for Complete Off Premise Catering. Our Extensive Menu is Carefully Crafted & Designed to Make Your Next Event Easy to Plan, Easy to Serve, & Easy to Enjoy & Love!

Livoti's Provide an Authentic Gourmet Italian Inspired Catered Food Experience. All Food is Made & Prepared In Store. Our Dedicated Catering Chefs Ensure the Food is Fresh & Flavorful. Our Catering Specialist Ensures Your Order is Carefully Handled from Beginning to End. All Our Finished Products are Beautifully Decorated, Neatly Labeled, & Packed with Great Care.

We Offer a Wide Variety of Options from Small Office Lunches to Corporate Events & Weddings. No Event is Too Large. We Offer Delivery Options & Easy Pick Up Options as Well as Extensive Holiday & Seasonal Menus. Please Check our Website or Come in to Any of Our Locations to View All Our Menus.

We Work Closely with Local Companies to Offer a Wide Variety of Rentals, & Wait Staff, Grill
Staff, & Bartenders to Ease the Burden that Comes with Hosting or Planning an Event.

Questions, Concerns, Compliments or Suggestions. Please Contact You Closest Location or Email us at

CustomerService@livotisoldworldmarket.com

# From the Family

In May of 2010, Livoti's Old World Market was born in the heart of Aberdeen, NJ. Livoti's became a place where quality, flavor & freshness stands behind every idea.

Authentic Italian Specialties, Fine Italian Cheese, Gourmet Deli Meats, Custom Cut Butchered Meats, Gourmet Bakery, Local High Quality Produce, & Authentic Italian Catering is what Livoti's built itself on.

Now, 15 Years & 5 Locations Later, we continue to improve & provide the best food & service possible.

In conclusion, we would like to thank all of our incredible customers, team members, & friends who help make Livoti's what it is today. We are deeply appreciative of your business and patronage.

- The Livoti Family

# ASSORTED **NEW**

3 LOAVES OF HOMEMADE BRICKOVEN BASTONE BREAD CUT INTO 5 PIECES EACH CHOICE OF 3 OPTIONS COMES WITH MAYO, MUSTARD & BALSAMIC GLAZE PACKETS

**SERVES 10-12 PEOPLE** 

SERVED ON A 16" PLATTER

ONE SIZE - \$75

THE LIVOTI'S CLASSIC

FRIED BREADED CHICKEN CUTLET, FRESH MOZZARELLA, ROASTED RED PEPPERS, & GREEN LEAF LETTUCE

# THE AMERICAN DREAM

HOMEMADE ROAST BEEF, BOAR'S HEAD OVENGOLD TURKEY, BOAR'S HEAD HAM, AMERICAN CHEESE, SHREDDED ICEBERG LETTUCE, SLICED TOMATO. & SLICED RED ONION

# **MY WAY**

ALL NATURAL FRESH GRILLED CHICKEN, HOMEMADE FRESH MOZZARELLA, FIRE ROASTED RED PEPPERS & GREEN LEAF LETTUCE

# THE TRADITIONAL ITALIAN

BOARS-HEAD HAM, GENOA SALAMI, PEPPERONI, PROVOLONE, FRESH MOZZARELLA, ROASTED RED PEPPERS & SHREDDED ICEBERG LETTUCE

# GOURMET DWICH PL

3 LOAVES OF HOMEMADE BRICKOVEN BASTONE BREAD CUT INTO 5 PIECES EACH

CHOICE OF 3 OPTIONS COMES WITH MAYO, MUSTARD & BALSAMIC GLAZE PACKETS

ONE SIZE - \$100 **SERVES 10-12 PEOPLE** SERVED ON A 16" PLATTER

# THE LITTLE ITALY

FRIED BREADED CHICKEN CUTLET, PROSCIUTTO DI PARMA, HOMEMADE BURRATA, ARUGULA, & HOMEMADE FIG SPREAD

# PORK STORE SPECIAL

PROSCIUTTO DI PARMA, FRESH MOZZARELLA, ROASTED RED PEPPERS & **BALSAMIC GLAZE** 

# VEGETARIAN DELIGHT

FRIED BREADED EGGPLANT, SAUTÉED BROCCOLI RABE, FRESH MOZZARELLA, ROASTED RED PEPPERS & BALSAMIC GLAZE

### THE OG ALLERGEN: CONTAINS NUTS

GRILLED CHICKEN, PROSCIUTTO DI PARMA, SLICED TOMATOES, & **HOMEMADE PESTO SAUCE** 

# **BROOKLYN PRIDE**

HOMEMADE ROAST BEEF, FRESH MOZZARELLA, ROASTED RED PEPPERS, **& SHREDDED ICEBERG LETTUCE** 

# TURKEY BLT NEW

BOARS HEAD OVENGOLD TURKEY, CRISPY BACON, SHREDDED ICEBERG LETTUCE. SLICED TOMATOES & MAYO

# **GOURMET ASSORTED** ANINI PLATTER

- CRISPY CHICKEN, ROASTED PEPPERS & MOZZARELLA CHEESE
- GRILLED FRESH SEASONAL VEGETABLES & FETA CHEESE
- SALAMI, PROSCIUTTO, MOZZARELLA CHEESE & ROASTED PEPPERS

### CHOICE OF 3 OPTIONS 24 PIECES ON 16" PLATTER

ONE SIZE \$100

**SERVES 10-12 PEOPLE** 

- CUBAN SLOW ROASTED PORK WITH PICKLES & SWISS CHEESE
- ROAST BEEF. SWISS CHEESE & HORSERADISH SAUCE
- GRILLED CHICKEN, ROASTED PEPPERS & MOZZARELLA CHEESE

# GOURMET ASSORTED P

GRILLED CHICKEN CAESAR ALLERGEN: CONTAINS SEAFOOD

HOMEMADE CAESAR DRESSING, ROMAINE LETTUCE, GRILLED CHICKEN, & SHAVED PARMESAN

BREADED CHICKEN BREAST, ROASTED PEPPERS & FRESH HOMEMADE MOZZARELLA

### **GRILLED VEGETABLE**

ITALIAN SEASONED & GRILLED VEGETABLES, BALSAMIC GLAZE & CRUMBLED **FETA CHEESE** 

# CHOICE OF 3 OPTIONS

SMALL - 16 HALF PIECES ON 16" PLATTER LARGE - 24 HALF PIECES IN 18" PLATTER

SMALL - SERVES 8-10 PEOPLE Large - Serves 12-15 People

### **OVEN ROASTED TURKEY**

FRESH ROASTED TURKEY BREAST, CARAMELIZED BACON, ARUGULA & DICED TOMATOES

### **ROAST BEEF & SWISS**

OUR HOMEMADE ROAST BEEF, SWISS CHEESE & CARAMELIZED ONIONS

# **GRILLED CHICKEN**

FRESH MARINATED & GRILLED CHICKEN, ROASTED PEPPERS & FRESH HOMEMADE MOZZARELLA

**All Prices are Subject to Change** 

Disclaimer: ALL FOOD IS PREPARED FRESH & TO ORDER. FOOD WILL BE COLD & REQUIRE HEATING UPON DELIVERY OR PICKUP. Allergen Disclaimer: Our Food Products May Contain OR Have Come in Contact with Sesame, Wheat, Seafood, Shellfish,
Soy, Peanuts, Tree Nuts, Eggs or Dairy. We Fry Our Foods in a Blend of Canola, Olive & Soybean Oil.
Please inform us if you or anyone in your party has an allergy or sensitivity.



# Assorted Cold Platters



# CRUDITE PLATTER NATURALLY \$50

SERVES 12-15 PEOPLE - SERVED ON 16" PLATTER

FRESH CUT RAW BROCCOLI & CAULIFLOWER FLORETS, CELERY & **ZUCCHINI SPEARS, PEELED BABY CARROTS & CHERRY TOMATOES** 

-SERVED WITH BUTTERMILK RANCH DRESSING

# GRILLED VEGETABLE PLATTER SATURALLY \$70

SERVES 12-15 PEOPLE - SERVED ON 16" PLATTER

AN ASSORTMENT OF GRILLED EGGPLANT, BELL PEPPERS, ASPARAGUS, YELLOW & GREEN ZUCCHINI TOSSED IN OUR ITALIAN MARINADE & DRIZZLED WITH BALSAMIC GLAZE

# HUMMUS & PITA PLATTER \$40 SERVES 12 - 15 PEOPLE - SERVED ON 16" PLATTER

AUTHENTIC PITA CHIP SERVED WITH OUR HOMEMADE CLASSIC CHICKPEA HUMMUS ALLERGEN: SESAME

# CAPRESE PLATTER SATURALLY SERVES 12 - 15 PEOPLE - SERVED ON 16" PLATTER

OUR HOMEMADE SALTED MOZZARELLA, THINLY SLICED BEEFSTEAK TOMATOES, MARINATED ROASTED PEPPERS & DRIZZLED WITH OUR HOMEMADE GARLIC & HERB MARINATED OLIVE OIL

# **BRUSCHETTA CROSTINI PLATTER**

SERVES 12-15 PEOPLE - SERVED ON 16" PLATTER

HOMEMADE GARLIC TOAST CROSTINI TOPPED WITH OUR HOMEMADE TOMATO BRUSCHETTA, & SHREDDED PARMESAN THEN BAKED TO PERFECTION

# FILET MIGNON CROSTINI PLATTER \$100 SERVES 12-15 PEOPLE - SERVED ON 16" PLATTER

HOMEMADE SEASONED CROSTINI TOPPED WITH SHREDDED, SEASONED & SLOW ROASTED FILET MIGNON. DRIZZLED WITH OUR HOMEMADE PINK BEET HORSERADISH AIOLI

SHRIMP COCKTAIL SATURALLY ALLERGENE CONTAINS SHELLFI APPROXIMATELY 60 SHRIMP - SERVES 12 - 15 PEOPLE - SERVED ON 16" PLATTER FRESHLY STEAMED JUMBO SHRIMP SERVED WITH LEMON WEDGES & OUR

HOMEMADE COCKTAIL SAUCE

COLD ANTIPASTO PLATTER
SMALL SERVES 12-15 PEOPLE - SERVED ON 12" PLATTER
LARGE SERVES 15-18 PEOPLE - SERVED ON 16" PLATTER FIRE ROASTED RED PEPPERS, IMPORTED MIXED PITTED OLIVES, MARINATED ARTICHOKE HEARTS, CUBED SHARP PROVOLONE, FRESH HOMEMADE MOZZARELLA BOCCONCINI, HOT & SWEET DRIED SOPPRESSATA & PEPPERONI TOPPED WITH ITALIAN HOT STUFFED PEPPERS

WE DO CUSTOM CHARCUTERIE TABLES!

# GUARANTEED TO MPRESS

# **CLASSIC CHARCUTERIE BOARD**

SERVES 12 - 15 PEOPLE - SERVED ON 16" PLATTER
PROSCIUTTO DI PARMA, SWEET SOPPRESSATA, HOT SOPPRESSATA & SWEET CAPOCOLLO, GRANA PADANO CHEESE, IMPORTED RICOTTA SALATA, MEDITERRANEAN OLIVES, TOASTED ALMONDS, OUR HOMEMADE FIG SPREAD & BAKED CROSTINI BREAD & CRACKERS ALLERGEN: CONTAINS NUTS

# **BURRATA & PROSCIUTTO PLATTER**

\$80

SERVES 12-15 PEOPLE - SERVED ON 16" PLATTER

FRESH HOMEMADE BURRATA, FRESH CREAMY STRACIATELLA CHEESE, & IMPORTED 18 MONTH AGED PROSCIUTTO DI PARMA. SERVED WITH FIG SPREAD. & IMPORTED BALSAMIC GLAZE. INCLUDES: A LOAF OF OUR BRICK OVEN BASTONE BREAD.

### SHOWSTOPPER CHARCUTERIE BOARD **S120**

SERVES 12 - 15 PEOPLE - SERVED ON 16" PLATTER
OUR COLLECTION OF OUR MOST EXTRAORDINARY ITALIAN MEATS & CHEESES INCLUDING MOLITERNO WITH TRUFFLES, FRENCH BRIE, PROSCIUTTO DI PARMA, GOLFETTA SALAMI, 24 MONTH AGED REGGIANO PARMIGIANO, WHISKEY CHEDDAR, WENSLEYDALE WITH CRANBERRIES, MIXED PITTED

# BUILD YOUR OWN CHEESE PLATTER NEW

SERVES 12-15 PEOPLE - SERVED ON 16" PLATTER <u>Delicious hand se</u>lected cheeses, beautifully decorated on a platter WITH FIG SPREAD, HOT HONEY, ASSORTED FRESH BERRIES, GRAPES & CRACKERS

**CHOICE OF** ANY 5 CHEESES

CHEDDAR ASIAGO GOUDA HAVARTI **GRUYERE** 

**GOAT** FETA GORGONZOLA BLUE

**MOLITERNO PECORINO PARMESAN PROVOLONE** RICOTTA SALADA



OLIVES, FRESH FIG SPREAD, & FIREHOOK CRACKERS











# Appetizer rays

HALF TRAY SERVES 10-12 | FULL TRAY SERVES 18-20

# MINI POTATO CROQUETTES \$60 | \$110

OUR CLASSIC CREAMY MASHED POTATO & PECORINO ROMANO BLEND ROLLED, BREADED & FRIED TO A GOLDEN BROWN PERFECTION

-SERVED WITH A SIDE OF MARINARA SAUCE

# MINI RICE BALLS \$60 | \$110

BITE SIZE DELICIOUS RICE BALLS FRIED TO A GOLDEN PERFECTION WITH YOUR CHOICE OF PLAIN OR SICILIAN

-SERVED WITH A SIDE OF MARINARA SAUCE

# **EGG ROLLS** \$50 | \$80

NEW

DELICIOUS WONTON WRAPPED SPRING ROLLS, FRIED TO PERFECTION, YOUR CHOICE OF PHILADELPHIA CHEESESTEAK. OR BUFFALO CHICKEN

# MOZZARELLA STICKS \$40 | \$70 NEW

STICKS OF MOZZARELLA CHEESE THAT ARE COATED IN SEASONED ITALIAN BREADCRUMBS, THEN DEEP FRIED UNTIL GOLDEN BROWN. -SERVED WITH A SIDE OF MARINARA SAUCE

### \$40 | \$70 FRIED RAVIOLI

NEW

HOMEMADE CHEESE RAVIOLI, SOAKED IN MILK, THEN BREADED & FRIED TO GOLDEN PERFECTION

-SERVED WITH A SIDE OF MARINARA SAUCE

# FRESH GARLIC BREAD

\$30 | \$45



FRESH BAKED BREAD, TOSSED WITH EVOO, FRESH CHOPPED GARLIC, PARMESAN CHEESE, & FRESH HERBS & SPICES -SERVED WITH A SIDE OF MARINARA SAUCE

**CANNOT BE USED IN HOT BUFFET** 

\$60 | \$110

# BONELESS OR BONE - IN

SAVORY SEASONED & FRIED CHICKEN WINGS. FRIED FRESH, WING SAUCE OF YOUR CHOICE SERVED ON THE SIDE

-SERVED WITH A SIDE OF BLUE CHEESE & BUTTERMILK RANCH

# **CHOICE OF WING SAUCE:**

**GARLIC PARM MILD** 

HOT HONEY MEDIUM

JACK DANIELS MILD

BUFFALO HOT

SWEET CHILL MEDIUM

MANGO HABANERO



PENNE PASTA WITH BUTTER **MACARONI & CHEESE** SPAGHETTI WITH MEATBALLS

CHICKEN FINGERS CAPTAIN CRUNCH CHICKEN FINGERS FRENCH FRIES

### **CHICKEN FINGERS** \$60 | \$110

TENDER CHUNKS OF ALL WHITE MEAT CHICKEN TOSSED WITH OUR HOMEMADE ITALIAN BREADCRUMBS & FRIED TO PERFECTION

-SERVED WITH A SIDE OF KETCHUP

### **CAPTAIN CRUNCH CHICKEN FINGERS** \$60 | \$110

ALL NATURAL CHICKEN TENDERS COATED IN CAPTAIN CRUNCH CEREAL **CRUMBS & FRIED TO GOLDEN PERFECTION** 

-SERVED WITH A SIDE OF HONEY MUSTARD DIPPING SAUCE

### FRIED CHICKEN CUTLETS \$60 | \$110

NEW

OUR FAMOUS & DELICIOUS ALL NATURAL CHICKEN CUTLETS COATED IN SEASONED ITALIAN BREADCRUMB & FRIED TO PERFECTION -SERVED WITH A SIDE OF KETCHUP

### FRANKS IN A BLANKET \$50 | \$90

COCKTAIL SIZED FRANKS WRAPPED IN DELICATE PUFFED PASTRY. **BAKED LIGHT PERFECTIOM** 

-SERVED WITHA SIDE OF MUSTARD

### FRESH STEAK CUT FRIES \$30 | \$50



**GOLDEN FRIED STEAK CUT FRENCH FRIES** 

-SERVED WITH A SIDE OF KETCHUP

# FRESH GARLIC KNOTS

\$25 | \$40 NEW

FRESH HAND TIED GARLIC KNOTS, TOSSED WITH EVOO, FRESH CHOPPED GARLIC, PARMESAN CHEESE, & FRESH HERBS & SPICES

-SERVED WITH A SIDE OF MARINARA SAUCE

CANNOT BE USED IN HOT BUFFET

# THE BOARDWALK NEW \$50 | \$90

MINI GABILA KNISHES, HOT PRETZEL BITES & FRANKS IN A BLANKET -SERVED WITH A SIDE OF MUSTARD

### **GOURMET ASSORTED SLIDERS** \$60 | \$110

AN ULTIMATE TRIO OF CLASSIC CHEESEBURGERS, PULLED PORK SLIDERS AND CHEESE & PARSLEY CHICKEN SLIDERS SERVED ON POTATO ROLLS.

- SERVED WITH A SIDE OF KETCHUP

### OVER THE TOP HOT ANTIPASTO S70 | S130



AN ARRAY OF EGGPLANT ROLLATINI. BAKED CLAMS OREGANATA. TRADITIONAL STUFFED MUSHROOMS. & JUMBO FRIED SHRIMP

-SERVED WITH A SIDE OF MARINARA SAUCE

# MINI FRIED FINGER FOOD SAMPLER \$60 | \$110 NEW

AN ASSORTMENT OF MINI CHEESE RICEBALLS, MINI SICILIAN RICE BALLS, MINI POTATO CROQUETTES, FRIED CHEESE RAVIOLI & CRISPY MOZZARELLA STICKS - SERVED WITH A SIDE OF MARINARA SAUCE

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Disclaimer: ALL FOOD IS PREPARED FRESH & TO ORDER. FOOD WILL BE COLD & REQUIRE HEATING UPON DELIVERY OR PICKUP. Allergen Disclaimer: Our Food Products May Contain OR Have Come in Contact with Sesame, Wheat, Seafood, Shellfish, Soy, Peanuts, Tree Nuts, Eggs or Dairy. We Fry Our Foods in a Blend of Canola, Olive & Soybean Oil.

Please inform us if you or anyone in your party has an allergy or sensitivity.



# JYOUS **OLD WORLD MARKET**



\*FOOD WILL BE COLD AND REQUIRE HEATING UPON DELIVERY OR PICKUP\*

Ordering Food for Your Next Event is as Easy as 1, 2, 3!

\$17.99\* PER PERSON

**#1-PICK YOUR PASTA DISH #2 - PICK YOUR SIDE DISH OR APPETIZER TRAY #3 - PICK YOUR 3 ENTREÈS** YOUR CHOICE OF BEEF, CHICKEN, OR PORK DISHES

20 PERSON **MINIMUM** 

# What's Included:

- **BRICK OVEN DINNER ROLLS**
- THE CLASSIC TOSSED SALAD
- HOMEMADE BALSAMIC VINAIGRETTE
- SERVING UTENSILS
- HIGH-END PLASTIC CUTLERY
  - FORKS, KNIVES, NAPKINS & PLATES

\*BEEF MEDALLIONS EXCLUDED FROM AVAILABLE HOT BUFFET PACKAGE **AVAILABLE FOR PURCHASE EXCLUSIVELY AS ALA CARTE\*** 

WITH OVER 15 YEARS OF CATERING EXPERIENCE, WE HAVE CAREFULLY CALCULATED THIS PACKAGE TO PROVIDE A GENEROUS AMOUNT OF FOOD PER PERSON.

DON'T FORGET TO CHECK OUR WEBSITE & STORE LOCATIONS FOR OTHER SEASONAL **PACKAGES & MENU FOR ANY EVENT!** 

**WE SELL WIRE RACKS, WATER PANS & STERNOS TO EASILY HEAT FOOD** 

# **HEATING RACK SET**

INCLUDES: 1 WIRE RACK 1 WATERPAN 2 STERNOS



# HALF \$50 | FULL \$90

HALF SERVES 10 - 12 | FULL SERVES 18 - 20

# PENNE ALLA VODKA

ADD GRILLED OR BREADED CHICKEN HALF \$10 FULL \$15 AL DENTE PENNE PASTA TOSSED IN A PINK TOMATO CREAM SAUCE & TOPPED WITH GRATED PARMESAN CHEESE. A DELICIOUS CLASSIC! -SERVED WITH A SIDE OF VODKA SAUCE

# ORECCHIETTE PASTA

AL DENTE ORECCHIETTE PASTA SAUTEED WITH GARLIC. WHITE WINE. **BROCCOLI RABE & SWEET PORK SAUSAGE** 

# CAVATELLI WITH BROCCOLI

AL DENTE CAVATELLI PASTA SAUTEED WITH FRESH BROCCOLI, ROASTED **GARLIC & EVOO** 

# STUFFED SHELLS

TENDER PASTA STUFFED WITH CREAMY SEASONED RICOTTA CHEESE & TOPPED WITH FRESH TOMATO SAUCE, SHREDDED PARMESAN CHEESE & FRESH CHOPPED PARSLEY

# **MACARONI & CHEESE**

AL DENTE ELBOW PASTA MIXED WITH MELTED AGED CHEDDAR CHEESE TOPPED WITH SEASONED & TOASTED BREADCRUMBS

# **RAVIOLI MARINARA**

OUR DELICIOUS LARGE ROUND CHEESE RAVIOLI, COATED IN OUR HOMEMADE MARINARA SAUCE, TOPPED WITH GRATED PECORINO **ROMANO & CHOPPED PARSLEY** 

# **PASTA PRIMAVERA**

FRESH BOWTIE PASTA & SEASONAL VEGETABLES TOSSED IN A LIGHT PINK TOMATO & CREAM SAUCE

# **BAKED ZITI**

AL DENTE ZITI TOSSED IN HOMEMADE TOMATO SAUCE, & SEASONED RICOTTA. TOPPED WITH FRESH MOZZARELLA & PARMESAN CHEESE & BAKED TO PERFECTION

-SERVED WITH A SIDE OF TOMATO SAUCE

# SPAGHETTI & MEATBALLS

THE TIMELESS CLASSIC, AL DENTE SPAGHETTI TOSSED IN OUR TOMATO SAUCE, & TOPPED WITH OUR MEATBALLS, GRATED PECORINO ROMANO, & CHOPPED FRESH PARSLEY

# **LINGUINE & WHITE CLAM SAUCE**

ALLERGEN: CONTAINS SHELLFISH

AL DENTE LINGUINE, FRESH CLAM JUICE, LITTLE NECK CLAMS, EVOO, WHITE WINE, ROASTED GARLIC, RED PEPPER & PARSLEY

# **LINGUINE GARLIC & OIL**

AL DENTE LINGUINE PASTA, SAUTEED WITH FRESH GARLIC, OLIVE **OIL, PARSLEY, SALT & PEPPER** 

# FETTUCCINE CARBONARA NEW

AL DENTE FETTUCCINE PASTA, SAUTÉED IN OUR LIGHT CREAMY CARBONARA SAUCE MADE WITH FRESH PEAS, BACON, & PARMESAN CHEESE.

# RIGATONI BOLOGNESE

AL DENTE RIGATONI TOSSED IN OUR SLOW COOKED HOMEMADE SUNDAY **GRAVY MEAT SAUCE** 

# RIGATONI ALA LIVOTI

TRY SOMETHING NEW, AL DENTE RIGATONI PASTA SAUTÉED WITH SHALLOTS, SPINACH & WILD MUSHROOMS THEN TOSSED IN OUR HOMEMADE BRANDY CREAM SAUCE

### SPICY RIGATONI VODKA

OUR FAMOUS DELICIOUS VODKA SAUCE SAUTÉED WITH FRESH CALABRIAN CHILE PEPPERS, TOSSED WITH AL DENTE RIGATONI PASTA

# CHEESE LASAGNA NEW

LAYERS OF AL DENTE LASAGNA PASTA, CREAMY RICOTTA CHEESE, FRESH MOZZARELLA CHEESE & OUR HOMEMADE TOMATO SAUCE -SERVED WITH A SIDE OF TOMATO SAUCE

# **PREMIUM** PASTA

# BRAISED BEEF SHORT RIB RAVIOLI

JUMBO RAVIOLI FILLED WITH TENDER, SLOWLY BRAISED CERTIFIED ANGUS BEEF SHORT RIB, CARAMELIZED ONIONS, PURÉED CARROTS, AND FRESH MOZZARELLA, WRAP IN FRESH PASTA IN A CHIANTI REDUCTION, TOPPED WITH SHAVED PARMESAN CHEESE

WILD PORCINI MUSHROOM RAVIOLI

A LARGE RAVIOLI FILLED WITH A BLEND OF EXOTIC ROASTED MUSHROOMS. WITH FRESH MOZZARELLA, FRESH THYME, WRAPPED IN FRESH PASTA IN Á TRUFFLE CREAM SAUCE

# HALF \$60 | FULL \$110

+.50 CENTS PER PERSON FOR SUBSTITUTION IN HOT BUFFET

# SACCHETTI 4 CHEESE MONEYBAGS

DELECTABLE SACCHETTI MONEYBAGS GENEROUSLY FILLED WITH A LUXURIOUS BLEND OF FOUR CHEESES. TOSSED IN A VELVETY PINK BLUSH SAUCE WITH PROSCIUTTO & GREEN PEAS.

# MEAT LASAGNA

LAYERS OF AL DENTE LASAGNA PASTA , CREAMY RICOTTA CHEESE, SEASONED GROUND BEEF, FRESH MOZZARELLA CHEESE & OUR HOMEMADE TOMATO **SAUCE** 

-SERVED WITH A SIDE OF TOMATO SAUCE

# Side Dish Options

# HALF \$50 | FULL \$90

HALF SERVES 10 - 12 | FULL SERVES 18 - 20

# STRINGBEAN ALMONDINE NATURALLY GLUTEN FREE

ALLERGEN: CONTAINS NUTS
FRESHLY SNIPPED STRING BEANS SAUTÉED WITH FRESH GARLIC & TOPPED WITH TOASTED ALMOND SLICES

BROCCOLI OREGANATA
TENDER BROCCOLI FLORETS TOSSED IN A LIGHT GARLIC & WHITE WINE SAUCE & SPRINKLED WITH SEASONED BREADCRUMBS

ROASTED BRUSSEL SPROUTS MATURALLY
FRESH BRUSSEL SPROUTS TOSSED IN BROWN SUGAR, HONEY,
SMOKED BACON, RED ONIONS, & FRESH HERBS. TOPPED WITH A DRIZZLE OF BALSAMIC GLAZE

ROASTED VEGETABLES GLUTEN FREE
AN ASSORTMENT OF ZUCCHINI, BELL PEPPERS, EGGPLANT &
BUTTON MUSHROOMS TOSSED WITH FRESH GARLIC, EVOO & SAVORY
HERBS, THEN SLOW ROASTED AND DRIZZLED WITH OUR HOUSE **BALSAMIC GLAZE** 

# PREMIUM SIDE DISHES

### EGGPLANT PARMIGIANA

DELICIOUS LAYERS OF FRIED, THINLY SLICED BREADED EGGPLANT, HOMEMADE TOMATO SAUCE & FRESH MOZZARELLA. DECORATED WITH GRATED PECORINO ROMANO & FRESH CHOPPED PARSLEY

### EGGPLANT ROLLATINI

FRIED THINLY SLICED EGGPLANT CUTLETS, STUFFED WITH SEASONED CREAMY RICOTTA CHEESE, TOPPED IN HOMEMADE TOMATO SAUCE & FRESH MOZZARELLA

# TRADITIONAL STUFFED MUSHROOMS

TENDER CREMINI MUSHROOMS FILLED WITH HOMEMADE TRADITIONAL ITALIAN PANKO BREADCRUMB & HERB STUFFING

# BROCCOLI RABE NATURALLY GLUTEN FREE

SAUTÉED BROCCOLI RABE WITH FRESH ROASTED GARLIC & EVOO

# CRISPY ROASTED POTATOES NATURALLY GLUTEN FREE

ASSORTED BABY POTATOES TOSSED IN ROSEMARY, GARLIC, EVOO & OTHER FRESH HERBS SLOW ROASTED TO TENDER PERFECTION

SMASHED BABY POTATOES MATURALLY
TENDER BABY POTATOES, SKILLFULLY SMASHED AND BRUSHED WITH A FRAGRANT BLEND OF GARLIC, FRESH HERBS, & OLIVE OIL. BAKED TO A **GOLDEN CRISPY PERFECTION** 

# RICE PILAF NATURALLY

YELLOW SPANISH RICE COOKED WITH FRESH PEAS, CARROTS, GREEN BEANS & CORN. A PERFECT SIDE DISH!

# HALF \$60 | FULL \$110

NO ADDITONAL COST FOR SUBSTITUTION IN HOT BUFFET

### ZUCCHINI LASAGNA

LAYERS OF GRILLED ZUCCHINI STUFFED WITH RICOTTA CHEESE & FRESH SAUTEED SPINACH. DRIZZLED WITH HOMEMADE MARINARA SAUCE & TOPPED WITH FRESH MELTED MOZZARELLA CHEESE

# **VODKA EGGPLANT ROLLATINI**

FRIED THINLY SLICED EGGPLANT CUTLETS. STUFFED WITH SEASONED CREAMY RICOTTA CHEESE. TOPPED IN HOMEMADE VODKA SAUCE & FRESH MOZZARELLA

# Pork Options

# STUFFED PORK FILET MIGNON

PORK TENDERLOIN STUFFED WITH ITALIAN SEASONED PANKO BREAD CRUMBS & WRAPPED WITH FRESH SMOKED BACON SERVED IN A PORT WINE REDUCTION

# PORK TENDERLOIN

SEASONED PORK TENDERLOIN TOPPED WITH FRESH BROCCOLI RABE, VINEGAR PEPPERS & SHAVED PARMESAN CHEESE SERVED IN A GARLIC WHITE WINE REDUCTION

# HALF \$60 | FULL \$110

HALF SERVES 10 - 12 | FULL SERVES 18 - 20

# **SOUTHERN STYLED PULLED PORK**

SLOW COOKED PORK SHOULDER HAND SHREDDED & TOSSED IN OUR **SWEET BOURBON BBQ SAUCE** 

-INCLUDES MARTIN 'S POTATO SLIDER BUNS

### RRO RIRS

SLOW ROASTED PORK SPARE RIBS SMOTHERED IN SMOKEY BBQ SAUCE

### SAUSAGE & PEPPERS

SWEET ITALIAN SAUSAGE TOSSED WITH CARAMELIZED ONIONS & ASSORTED **BELL PEPPERS** 

# Chicken Options

# HALF \$60 | FULL \$110

HALF SERVES 10 - 12 | FULL SERVES 18 - 20

# The Classics

### CHICKEN OREGANATA

TENDER CHUNKS OF CHICKEN BREAST COATED WITH SEASONED BREADCRUMBS IN A GARLIC & WHITE WINE SAUCE

# **CHICKEN CUTLET PARMIGIANA**

CRISPY ITALIAN SEASONED BREADED CHICKEN CUTLETS LAYERED WITH HOMEMADE TOMATO SAUCE & FRESH MELTED MOZZARELLA CHEESE. A DELICIOUS CLASSIC!

### CHICKEN CUTLET VODKA PARMIGIANA

CRISPY ITALIAN SEASONED BREADED CHICKEN CUTLETS LAYERED WITH HOMEMADE VODKA SAUCE & FRESH MELTED MOZZARELLA CHEESE. A DELICIOUS CLASSIC WITH A TWIST!

# CHICKEN MARSALA

ALL NATURAL TENDERED & FLOURED CHICKEN CUTLETS SAUTÉED IN A LIGHT MARSALA WINE SAUCE, TOPPED WITH SAUTÉED CREMINI MUSHROOMS

# CHICKEN FRANCAISE

TENDER ALL NATURAL FLOURED CHICKEN CUTLET SERVED IN A LIGHT LEMON BUTTER SAUCE WITH FRESH PARSLEY

# **GRILLED CHICKEN BRUSCHETTA**

ALL NATURAL ITALIAN MARINATED GRILLED CHICKEN TOPPED WITH FRESH HOMEMADE BRUSCHETTA

# The Modern Choices

# CHICKEN MURPHY

TENDER CHUNKS OF ALL WHITE MEAT CHICKEN TOSSED WITH OUR HOMEMADE SWEET SAUSAGE, ROASTED POTATOES & SLICED HOT CHERRY PEPPERS SERVED IN A WHITE WINE SAUCE

# **CHICKEN & ARTICHOKES**

SAVORY CHUNKS OF WHITE MEAT CHICKEN, ARTICHOKE HEARTS & SUN-DRIED TOMATOES, TOSSED IN A LIGHT LEMON BUTTER SAUCE

# **CHICKEN FONTINELLA**

CHICKEN BREAST STUFFED WITH SPINACH, PROSCIUTTO DI PARMA & FONTINA Cheese, Lightly Coated in Italian Seasoned Breadcrumbs & Sautéed IN A BROWN SAUCE & SERVED WITH WILD MUSHROOMS

# STUFFED CHICKEN ALA LIVOTI'S

ALL WHITE MEAT CHICKEN BREAST STUFFED WITH ASPARAGUS, ROASTED PEPPERS, PROSCIUTTO DI PARMA & FRESH MOZZARELLA SERVED IN A BRANDY CREAM SAUCE WITH WILD MUSHROOMS

# TERIYAKI ASIAN CHICKEN THIGHS NEW



TENDER & MOIST ALL NATURAL BONELESS SKINLESS CHICKEN THIGHS, BAKED IN GENERAL TSO TERIYAKI SAUCE. TOPPED WITH SESAME SEEDS & CHOPPED SCALLIONS

# **GRILLED CHICKEN PARMIGIANA**

GRILLED CHICKEN PARMIGIANA

GRILLED ITALIAN SEASONED CHICKEN CUTLETS LAYERED WITH HOMEMADE TOMATO SAUCE & FRESH MELTED MOZZARELLA CHEESE. A HEALTHY SPIN ON A DELICIOUS CLASSIC!

# ()ptions HALF \$60 | FULL \$110

HALF SERVES 10 - 12 | FULL SERVES 18 - 20

# **BEEF & BROCCOLI**

TENDER MARINATED BEEF & FRESH BROCCOLI FLORETS TOSSED IN OUR TERIYAKI SAUCE WITH BABY CORN & DICED SCALLIONS

# **MEATBALLS IN SAUCE**

OUR HOMEMADE ALL BEEF MEATBALLS, SERVED WITH FRESH MARINARA SAUCE: TOPPED WITH GRATED PECORINO ROMANO CHEESE & FRESH CHOPPED PARSLEY

# ROAST BEEF WITH MUSHROOM GRAVY

THINLY SLICED ROAST BEEF TOPPED WITH CARAMELIZED ONIONS, MUSHROOMS & SMOTHERED IN OUR HOMEMADE BROWN GRAVY

# PREMIUM BEEF OPTIONS

+ \$1 PER PERSON TO BE SUBSTIUTE WITH ANOTHER ENTREE ON HOT BUFFET

# **GRILLED SKIRT STEAK**

\$90 | \$150

MARINATED IN OUR HOMEMADE SWEET TERIYAKI GLAZE. GRILLED & FINISHED WITH CHOPPED SCALLIONS

# SUNDAY GRAVY

\$90 | \$150

OUR TRADITIONAL BEEF & PORK BRACIOLE, PORK SPARE RIBS, MEATBALLS & SAUSAGE, SLOW COOKED IN OUR HOMEMADE TOMATO SAUCE.

NOT AVAILABLE FOR HOT BUFFET

# **BEEF FILET MIGNON MEDALLIONS**

\$150 | \$250

OUR FINEST CUT OF FILET MIGNON SLICED INTO TENDER MEDALLIONS SERVED IN A WILD MUSHROOM MERLOT WINE SAUCE

Disclaimer: ALL FOOD IS PREPARED FRESH & TO ORDER. FOOD WILL BE COLD & REQUIRE HEATING UPON DELIVERY OR PICKUP.

# HALF \$70 | FULL \$130

HALF SERVES 10 - 12 | FULL SERVES 18 - 20

\*CANNOT BE USED IN THE HOT BUFFET PACKAGE\*

# SHRIMP OREGANATA

BUTTERFLIED JUMBO SHRIMP TOPPED WITH ITALIAN BREADCRUMBS & FRESH GARLIC, IN A LIGHT WHITE WINE & EVOO

# SHRIMP SCAMPI Pasta or rice is not included

BUTTERFLIED SHRIMP TOSSED IN A LIGHT BUTTER + LEMON SAUCE.

# **BANG BANG SHRIMP**

CRISPY JUMBO SHRIMP TOSSED IN OUR HOMEMADE SRIRACHA HONEY AIOLI

# SHRIMP PARMIGIANA

LARGE TENDER SHRIMP BUTTERFLIED AND BREADED IN OUR HOMEMADE BREADCRUMBS, FRIED TO A GOLDEN BROWN, TOPPED WITH FRESH MOZZARELLA & HOMEMADE TOMATO SAUCE

# **BAKED CLAM OREGANATA**

\$60 | \$110

THALF TRAY 30PCS | FULL TRAY 60PCS1 - COMES RAW
FRESH LITTLE NECK CLAMS TOPPED WITH HOMEMADE SEASONED BREADCRUMBS

# LOBSTER TAIL OREGANATA

MARKET PRICE

80Z BRAZILIAN LOBSTER TAIL CAREFULLY REMOVED FROM SHELL, Dressed with Butter, white wine, extra virgin olive oil, chopped Garlic + Parsley. Topped with seasoned chopped breadcrumbs.

# STUFFED FILET OF SOLE

FRESH FILET OF SOLE STUFFED WITH CRABMEAT & SEASONED BREADCRUMBS DRIZZLED WITH A LIGHT LEMON BUTTER SAUCE & GARNISHED WITH LEMON

# ZUPPA DI MUSSELS NATURALLA GLUTEN FREE

FRESH MUSSELS SLOW COOKED TO PERFECTION IN OUR HOMEMADE **MARINARA SAUCE** 

# ZUPPA DI CLAMS NATURALLE GLUTEN FREE

ONLY CLAMS, NO PASTA

FRESH CLAMS SLOW COOKED TO PERFECTION IN OUR HOMEMADE MARINARA SAUCE.

# GUARANTEED TO MPRESS

HALF \$80 | FULL \$140

# SWEET CHILI GLAZED SALMON

TENDER CEDAR ROASTED SALMON FILETS TOPPED WITH OUR FRESH SWEET **CHILI GLAZE** 

### SEAFOOD FRA DIAVOLO

FRESH MAINE LOBSTER, JUMBO SHRIMP, MUSSELS, & CLAMS SLOW COOKED, IN OUR HOMEMADE FRA DIAVLO SAUCE, SERVED OVER FRESH LINGUINI



SMALL 8-10 SERVINGS | LARGE 15-18 SERVINGS

SEE THE NATURALLY GLUTEN FREE SYMBOL NEXT TO MANY OF OUR ITEMS THAT ARE NATURALLY GLUTEN FREE

THE FOLLOWING DISHES CAN BE MADE GLUTEN FREE AT AN ADDITIONAL CHARGE OF \$10 PER HALF TRAY | \$20 PER FULL TRAY

**PASTA OPTIONS** 

BAKED ZITI PENNE ALLA VODKA RIGATONI POMODORO **SIDE DISH OPTIONS** 

EGGPLANT ROLLATINI EGGPLANT PARMIGIANA BROCCOLI OREGANATA

**CHICKEN OPTIONS** 

CHICKEN PARMIGIANA CHICKEN FRANCAISE CHICKEN MARSALA

**ENTREE OPTIONS** 

**MEATBALLS IN SAUCE SAUSAGE & PEPPERS** 

Advisory: All gluten free dishes use gluten free ingredients and are prepared separately from gluten-containing foods. **However,** food is prepared in a kitchen that also prepares wheat, rye & barley. **Please use caution if you have a severe case of Celiac Disease.** 

# Pasta Salads

\$50

# **MEDITERRANEAN SALAD**

CELLENTANI PASTA, FRESH BABY SPINACH, FRESH BELL PEPPERS, SLICED RED ONIONS, IMPORTED FETA CHEESE & KALAMATA OLIVES

### FARFALLE PASTA SALAD

FARFALLE PASTA TOSSED WITH CRISPY FRIED EGGPLANT, DICED PROSCIUTTO. SUN DRIED TOMATOES. CHIFFONADE BASIL & EXTRA VIRGIN

# ITAI IAN PASTA SAI AD

TRI-COLOR CELLENTANI, MOZZARELLA BOCCONCINI, ROASTED PEPPERS, BUTTON MUSHROOMS, ARTICHOKE HEARTS & FRESH BASIL, TOSSED IN EXTRA VIRGIN OLIVE OIL

# **SIDE SALADS**

**SERVES 10-12** 

HOMEMADE SALADS 2 LBS EACH | \$40 2 LBS OF OUR HOMEMADE MACARONI. POTATO & COLESLAW

SALLY SHERMAN SALADS

2 LBS EACH | \$25

2 LBS OF CLASSIC MACARONI. POTATO & COLESLAW SALADS

# Green Salads

WALDORF SALAD ALLERGEN: CONTAINS NUTS GLUTEN FREE

FRESH BABY MIXED GREENS, ITALIAN MARINATED GRILLED CHICKEN, GRANNY SMITH APPLES, DRIED CRANBERRIES, RAISINS, FRESH PECANS & **CRUMBLED GOAT CHEESE** 

- SERVED WITH A SIDE OF OUR SIGNATURE BALSAMIC VINAIGRETTE DRESSING

# LIVOTI'S HOUSE SALAD NATURALLY GLUTEN FREE

ALLERGEN: CONTAINS NUTS

FRESH BABY MIXED GREENS, FRESH STRAWBERRIES, DICED GRANNY SMITH APPLES, TOASTED WALNUTS & CRUMBLED BLUE CHEESE

- SERVED WITH A SIDE OF OUR SIGNATURE BALSAMIC VINAIGRETTE DRESSING

# CAESAR SALAD ALLERGEN: CONTAINS SEAFOOD ADD GRILLED CHICKEN FOR \$10

CHOPPED HEARTS OF ROMAINE, ITALIAN MARINATED GRILLED CHICKEN, HOMEMADE CRUNCHY CROUTONS, SHREDDED PARMESAN CHEESE & CHERRY

- SERVED WITH A SIDE OF CREAMY CAESAR DRESSING

# LIVOTI'S CLASSIC TOSSED SALAD GLUTEN FREE

FRESH SPRING MIX, DICED TOMATOES, DICED CUCUMBERS, DICED RED ONIONS SHREDDED CARROTS & SLICED BLACK OLIVE

- SERVED WITH A SIDE OF OUR SIGNATURE BALSAMIC VINAIGRETTE DRESSING

# Premium Catering Rentals & Waitstaf

We offer a wide variety of party rentals & waitstaff through our accredited third party vendors. Bartenders, Grillers, Waitstaff, & More are Available with Our Professional Waitstaff Partners. Please ask your catering specialist for more information.

# **TABLES & LINENS**

**OVER 40 COLORS OF LINENS TO CHOOSE FROM** NAPKIN & TABLE SKIRTS AVAILABLE

**BANQUET TABLES & BUFFET** 

6 FT OR 8 FT

**ROUND DINING TABLES** 

36", 42", 48", 60", 66", 72"

**COCKTAIL TABLES** 

30" OR 36"

**COCKTAIL BAR TABLES** 

# **TENTS & TENT ACCESSORIES**

**OVER 30 DIFFERENT SIZES IN TENTS TO ACCOMMODATE ANY LOCATION** 

FRAME TENTS

STARTING AT 15' X 15' UP TO 40' X 140' **ACCESSORIES** 

SIDE WALLS | CHANDELIER HEATERS & FANS DANCE FLOORS STRING LIGHTING | DECK FLOORING

**DINNER, GLASS & FLATWARE** 

DINNER PLATES | LUNCHEON PLATES

SALAD & CAKE PLATES | BREAD & BUTTER PLATES

FORKS, KNIVES, SPOONS | & MUCH MORE

WINE GLASSES | CHAMPAGNE GLASSES

ROCK GLASSES | HIGHBALL GLASSES

MARGARITA GLASSES | MARTINI GLASSES

4' TO 8'

ALONG WITH OUR FULL MENU OF GOURMET FOODS, WE PROVIDE A LIST OF EVENT RENTALS. ASK YOUR CATERING SPECIALIST FOR MORE INFORMATION ON RENTALS OR ANY QUESTIONS YOU MAY HAVE.



# Gourmet Desserts



ALLERGEN DISCLAIMER: ALL FOOD IS PRODUCED IN FACILITIES THAT CONTAIN GLUTEN, DAIRY, EGGS, & NUTS.

### TIRAMISU TRAY \$40

COFFEE-SOAKED LADYFINGERS WITH CREAMY MASCARPONE, RUM AND ORANGE, TOPPED WITH A DUSTING OF DECADENT COCOA

# ITALIAN DESSERT CHARCUTERIE

SERVES 12-15 PEOPLE - SERVED ON 18" PLATTER

MINI SFOGLIATELLE, MINI CANNOLIS, CANNOLI CHIPS, CHOCOLATE PRETZELS. MINI B&W, LEMON DROP, FIG & 7 LAYER RAINBOW COOKIES

# MINI ASSORTED PASTRY PLATTER \$70 30 PIECES = SERVED ON A 16" PLATTER - SERVES 20-25 PEOPLE

ASSORTMENT OF MINI PASTRIES & MINI CANNOLI BEAUTIFUL ARRANGED

# CHOCOLATE PRETZEL PLATTER

SMALL PLATTER APPROX 2LBS | LARGE PLATTER APPROX 4LBS SMALL SERVES 12 - 15 PEOPLE - SERVED ON 12" PLATTER LARGE SERVES 25- 30 PEOPLE - SERVED ON 16" PLATTER ASSORTMENT OF FRESHLY DIPPED GOURMET CHOCOLATE PRETZELS

# WATERMELON BASKET NATURALLY \$70

SERVES 10 - 15 PEOPLE BEAUTIFULLY HAND-CUT WATERMELON BASKET FILLED WITH MIXED **CUT FRUIT & SEASONAL BERRIES** 

\$60

FRUIT PLATTER NATURALLY GLUTEN FREE SERVES 15-20 PEOPLE - SERVED ON 16" PLATTER

FRESH ASSORTED FRUIT & SEASONAL BERRIES.

### **CHEWY COOKIE PLATTER** \$40

SERVES 12-15 PEOPLE - SERVED ON 16" PLATTER - APPROXIMATELY 40 COOKIES YOUR FAVORITE VARIETY OF FRESH BAKED ASSORTED SOFT & CHEWY **COOKIES ARRANGED BEAUTIFULLY.** 

# PARTY CANNOLI

40 MINII CANNOLIS - SERVES 30-35 PEOPLE - SERVED ON 18" PLATTER OUR HOMEMADE GIANT CANNOLI SHELL STUFFED WITH MINI CANNOLIS & TOPPED WITH POWDERED SUGAR

### **CANNOLI CHIP & DIP PLATTER** \$40

SERVES 12 - 15 PEOPLE - SERVED ON 16" PLATTER

FRESHLY MADE CANNOLI CHIPS ARRANGED AROUND OUR HOMEMADE CANNOLI CREAM

### **DELUXE ITALIAN COOKIE PLATTER** \$70

APPROX 5LBS Serves 12 -15 People - Served on 16" Platter

AN ASSORTMENT OF CLASSIC ITALIAN COOKIES; MINI BLACK & WHITE, LEMON DROP COOKIES, CANNOLI COOKIES & 7 LAYER RAINBOW COOKIES

\$20

SMALL TRAY APPROXIMATELY 2 LBS SMALL SERVES 12 - 15 PEOPLE - SERVED ON 8" TRAY

BEAUTIFULLY DECORATED ITALIAN VANILLA COOKIES, SUCH AS BISCOTTI, FUDGE SANDWICH, JELLY SPRINKLE, REGINA, SESAME S. & MORE







# BUILD YOUR OWN CUSTOM SHEET CAKE

ALL CUSTOM CAKES ARE MADE TO ORDER & ARE REQUIRED TO BE ORDERED 4-5 DAYS PRIOR TO PICKUP

1/4 SHEET | \$100.00 HALF SHEET | \$150.00 FULL SHEET | \$200.00

CHOOSE YOUR CAKE VANILLA OR CHOCOLATE SPONGE CAKE

PREMIUM UPGRADE- \$5 ADDITIONAL RED VELVET, CONFETTI OR CARROT SPONGE CAKE

BUTTERCREAM (VANILLA OR CHOCOLATE), CUSTARD (VANILLA, CHOCOLATE, OR BANANA), & CHOCOLATE MOUSSE YOUR FILLING PREMIUM UPGRADE - \$5 ADDITIONAL FRESH STRAWBERRY FILLING, CANNOLI CREAM, OR CHOCOLATE GANACHE

CHOOSE YOUR ICING

VANILLA OR CHOCOLATE BUTTER CREAM, WHIP CREAM, OR CHOCOLATE MOUSSE PREMIUM UPGRADE - \$5 ADDITIONAL CREAM CHEESE FROSTING, OR CHOCOLATE GANACHE

YOUR DESIGN

CHOOSE YOUR CAKE WORDING- LETTERING ALWAYS IN CHOCOLATE CHOOSE ANY COLOR FOR ACCENTS

ADD ONS: IMAGE & THEME CAKES ALSO AVAILABLE

