



APPETIZER PLATERS

Bruschetta \$50

Homemade Bread, Vine Ripe Tomatoes, Organic Basil, Garlic Aioli, Parmigiano Reggiano Cheese

Garlic Bread & Melted Mozzarella \$50

Rustichella \$60

Cast Iron Pressed Flat Bread, Mortadella, Melted Provolone, Tomatoes, Organic Field Greens

Focaccia Bread \$50

Sfincione \$60

Classic Sicilian Focaccia, Caciocavallo Cheese, Sette Signature Tomato Sauce, Bread Crumbs, Anchovies, Caramelized Onions

Shrimp Cocktail \$95

Wild Caught Shrimp, Classic Cocktail Sauce

Eggplant Rollatini \$90

Seasoned Ricotta Filling, Sette Signature Tomato Sauce, Melted Provolone, Organic Basil

Sette Mini Crab Cakes

20 Cakes \$60, 40 Cakes \$95

Lump Blue Crab Meat, Dill Mayonnaise

Fresh Mozzarella, Roasted Peppers & Cured Olives \$90

Norwegian Smoked Salmon \$100

Sweet Vidalia, Caper Berries, Cucumber Spirals, Chives, Toasted Crostini

Classic Antipasto Platter \$95

Prosciutto di Parma, Sweet Soppressata, Fresh Mozzarella, Roasted Red Peppers, Grilled Zucchini, Olive Medley, Provolone Cubes, Sun Dried Tomatoes

SALADS

Half Tray 8-10 People, Full Tray 12-16 People

Garden Salad \$30 \$60

Organic Field Greens, Grape Tomatoes, Cucumbers & Red Onions

Tomato Salad \$30 \$60

Beefsteak Tomato Slices, Wild Fennel, Gaeta Olives, Onions, Oregano

Insalata Organica \$30 \$60

Organic Field Greens, Crumbled Gorgonzola, Craisins, Toasted Almonds, Apple Slices

Insalata Caprese \$30 \$60

Baby Arugula, Fresh Mozzarella, Roasted Red Peppers, Grape Tomatoes

Griglia Salad \$30 \$60

Organic Field Greens, Grilled Asparagus, Roasted Red Peppers, Grilled Zucchini

Pear Salad \$30 \$60

Baby Arugula, Sliced Anjou Pears, Golden Raisins, Ricotta Salata, Toasted Almonds

Caesar Salad \$30 \$60

Romaine Lettuce, Croutons, Grated Parmigiano Cheese, Classic Caesar Dressing



PASTA

Half Tray 8-10 People, Full Tray 12-16 People

Four Cheese Ravioli \$50 \$80

Light Plum Tomatos & Fresh Basil

Spinach & Mozzarella Ravioli \$60 \$90

Cream, Sage, Toasted Bread Crumbs,
White Truffle Oil

Baked Ziti \$50 \$80

Ricotta, Sette Signature Tomato Sauce,
Melted Provolone Cheese

Penne Vodka \$50 \$80

Stuffed Shells \$50 \$80

Seasoned Ricotta Filling, Sette Signature
Tomato Sauce, Organic Basil, Melted
Provolone Cheese

Rigatoni All'Amatriciana \$50 \$80

Sauteed Pancetta, White Wine, Sette
Signature Tomato Sauce, Red Pepper
Flakes, Pecorino Cheese, Organic Basil

Gemelli All'Arrabbiata \$50 \$80

Sautéed Long Hot Peppers, Pecorino
Cheese, Sette Signature Tomato Sauce

Penne Norma \$50 \$80

Eggplant Ragu, Organic Basil, Ricotta
Salata Gratings

Penne Polpettine \$60 \$90

Handmade Baby Meatballs, Parmigiano
Reggiano Cheese, Sette Signature Tomato
Sauce

Gemelli Alla Nonna \$60 \$90

Sauteed Shrimp, Petite Peas, Creamed
Saffron

Conchiglie Alla Bergamasca \$60 \$90

Shells, Homemade Sweet Sausage,
Mushrooms, White Wine Emulsion,
Saffron, Toasted Bread Crumbs,
Parmigiano Cheese

Orecchiette Alla Barese \$60 \$90

Broccoli Rabe, Homemade Sweet Sausage,
Sautéed Garlic, White Wine

Homemade Cannelloni \$60 \$90

Meat or Ricotta Filling

Tortellini Ai Funghi \$60 \$90

Four Cheese Filling, Mushrooms, White
Truffle Oil, Parmigiano Reggiano Cheese,
Toasted Bread Crumbs

Lasagna \$60 \$90

Meat or Spinach Filling

Pasta Al Forno Alla Siciliana \$60 \$90

Circular Pasta, Bolognese Ragu, Petite
Peas, Melted Mozzarella, Oven Baked



VEGETABLES

Half Tray 8-10 People, Full Tray 12-16 People

Grilled Vegetable Medley \$50 \$90

**Roasted Potatoes, Rosemary Aromatics,
Melted Butter \$40 \$80**

**Sautéed Escarole & Roasted Garlic \$40
\$80**

**Sautéed Broccoli Rabe & Roasted
Garlic \$50 \$90**

**Savory White Cabbage, Nutmeg
Aromatic \$40 \$80**

Caramelized Red Cabbage \$40 \$80

String Beans & Petite Carrots \$40 \$80

Seasonal Seared Asparagus \$50 \$90

Creamed Polenta \$40 \$80

HOR D'OEUVRES

Price range \$3 - \$5 per person

Stuffed Mushroom Caps

Potato Croquette

Prosciutto & Melon
Skewers

Fresh Fruit Kabobs

Sicilian Rice Balls

Mozzarella Bocconcini

Sicilian Caponata

Sicilian Spiedini

Chicken Shish Kebab

Colorado Lamb Chops*

Shrimp Cocktail*

Baked Clams Oreganato

Fried Artichokes

Grilled Colossal Shrimp*

** Asterisk Indicates Additional Surcharge Based On Market Price*

MEATS

Meats Half Tray 8-10 People, Full Tray 12-16 People

Veal Marsala \$90 \$150

Veal Gorgonzola \$90 \$150

Veal Fontina \$90 \$150

Veal Saltimbocca \$90 \$150

Veal Pizzaiola \$90 \$150

Chicken Marsala \$70 \$120

Chicken Piccata \$70 \$120

Chicken Francese \$70 \$120

Chicken Cacciatore \$70 \$120

Sauteed Mushroom, Onions, Green Peppers, Capers, Light Plum Tomato Sauce

Chicken Giambotta \$70 \$120

Porchetta \$80 \$140

Roman Style Pork Roast, Juniper Berries, Pancetta, Pecorino Cheese, Fresh Rosemary,
Seasoned Bread Crumbs, Oven Roasted

Seared Pork Loin \$80 \$140

Green Peppercorns, Marsala, Sage, Cream Reduction, White Truffle Oil

Pork Braciola \$80 \$140

Beef Braciola \$90 \$150

Beef Stew \$90 \$150

Slow Braised, Dry Porcini Mushrooms, Red Wine Reduction

Petite Filet M/P

Sausage & Roasted Broccoli Rabe \$70 \$120

Homemade Sausage, Green Peppers, Light Plum Tomato \$70 \$120

Homemade Meatballs & Homemade Sweet Sausage \$70 \$120



SEAFOOD

Half Tray 8-10 People, Full Tray 12-16 People

Atlantic Salmon \$90 \$150

Oven Roasted, Fresh Dill, Pignoli Nuts, Light Cream Reduction

Marinated Prawns Charcoal Grilled M/P

Seared Branzino \$90 \$150

Cast Iron Seared, Vegetable Ratatouille

Fried Calamari \$80 \$140

Clams & Mussels Fra Diavola \$80 \$140

Seafood Salad \$90 \$150

DESSERTS

Sicilian Cannoli \$60 \$90

Biscotti \$60 \$90

Twice Baked Hard Almond Cookies

Profiterrol \$60 \$90

Chocolate Covered Cream Puffs

Millefoglie \$60 \$90

Warm Puff Pastry

Lemon Essence Custard Filling

Assorted Italian Cookie Platter \$70 \$120

Miniature Italian Pastries \$70 \$120

BBQ PACKAGES

Grilling & Catering Service Available

Inquire For Pricing & Information

Package A

\$20.95 per person

All beef burgers/cheeseburgers w/ buns
All beef franks with buns
Marinated BBQ chicken tenderloins
Wedge salad w/ tomatoes, cucumbers & homemade dressing
Watermelon & Cantaloup kabobs

Package B

\$25.95 per person

All beef burgers/cheeseburgers w/ buns
All beef franks with buns
Marinated BBQ chicken breast
Slow grilled portobello mushrooms
Grilled homemade sweet sausage
Grilled Bratwurst
Beefsteak tomato & string bean salad
Sicilian Macedonia

Package C

\$29.95 per person

Bruschetta
Grilled homemade sweet sausage
Thin cut NY strip steak "Palermitana Style"
Marinated colossal shrimp
Grilled Bratwurst & Knockwurst
Summer Salad baby arugula, fresh orange wedges & wild fennel
Sicilian Macedonia
Tiramisu



SPECIAL PACKAGES

Minimum 12 People

Package #1

\$16.95 per person

Bruschetta, Organic Salad, Penne Vodka or Cavatelli all'Arrabbiata, Any Poultry Entrée

Package #2

\$19.95 per person

Bruschetta, Garden Salad, Penne Vodka or Stuffed Shells, Any Veal Entrée

Package #3

\$23.95 per person

Focaccia, Antipasto, Meat Lasagna or Cheese Cannelloni, Any Poultry or Veal Entrée, Any Vegetable Side

Package #4

\$27.95 per person

Focaccia, Antipasto, Any Pasta Entrée, Any Meat or Poultry Entrée, Any Vegetable Side, Sicilian Cannoli

Available For Additional Cost

Buffet Tables w/Covers & Umbrellas, Tents, Chairs, Commercial Grills, Chafing Racks, Paper Products & Cups