

2024  
2025

# Pranzi

CATERING ✦ EVENTS

## On-The-Go Gourmet



*Our Best To Your Desk!*

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# let's tell you a story! ✂️



It all started at a Seekonk storefront located at 6 Olney Street in 1997. The small storefront specialized in providing assorted deli sandwiches, salads, and soups to the local residents. The moment Lisa Mattiello took ownership, fate smiled upon her family. A beautifully tiled sign bearing the word 'Pranzi' adorned its wall, an Italian term that encapsulates the essence of our beginnings - lunch.

In an industry grappling with gender diversity challenges, Lisa emerged as a beacon of change. Her ambition was not just to own a business but to forge a brand synonymous with philosophy and innovation, creating jobs and leaving an indelible mark on the community.

Fueled by determination and a vision, Lisa and her husband (who we all call Mr. Nick) relocated to 996 Chalkstone Avenue, Providence, RI, in 2003. What began as a 30-seat café blossomed into Pranzi Catering, a dynamic venture open seven days a week, offering both drop-off and full-service catered orders.

Lisa's aspirations soared, leading to the establishment of Pranzi Catering & Events at 10 Rosario Drive in 2013. This expansive campus, spanning over 30,000 square feet, boasts a state-of-the-art 6,000 square foot kitchen, a testament to her commitment to excellence.

Lisa's journey is a tale of creating a customer experience that is not only personalized but also at the forefront of innovation. Every day at Pranzi Catering and Events, we take pride in delivering distinctive flavors, bespoke services, and genuine hospitality that transcends expectations.

Meet Lisa Mattiello, the Founder and Owner of Pranzi. A supportive wife to Mr. Nick and a devoted mother of three - Nicole, Nicholas, and Mikey. Lisa begins her day with a hot pumpkin spice coffee, armed with an attitude that inspires not just her employees but sets a benchmark for the entire hospitality industry.





# Delicious Food. Great Service. Seamless Execution.

Pranzi Catering & Events makes every effort to ensure that the allergen information provided is accurate. However, because of the high volume of our menu items, the variety of procedures used in our kitchen and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.

GF - Gluten Free  
*Does not contain gluten ingredients*

V - Vegetarian  
*No animal proteins, includes eggs and dairy*

VV - Vegan  
*No animal products or byproducts*

DF - Dairy Free  
*Contains no dairy products or byproducts*

## Disposable and Plastic Cutlery

Corporate Orders: \$1.99 per person  
Social Events: \$2.99 per person

**Delivery rates may vary by location and order details.  
Additional fees will apply for off-hour deliveries or pick-ups.**

## Service

Service Staff is available at varying rates per person, per hour. Our minimum service for all events that require staffing is two (2) staff members for four (4) hours, regardless of the event. Travel time is added on to the events.



**Executive Set-Up - Chafers, Silver & Ceramic Trays**  
*Requires Additional Pick Up*



**Luncheon Set-Up - Disposable Trays**

**All prices are subject to change without notice.  
Prices are subject to a taxable staffing fee, state and meal tax.**





# All Day Package #1

Choose your Breakfast, Lunch and Break for your next Corporate Meeting or Retreat

**\$38.99 per person | 10 person minimum**

*Pricing is for Corporate Orders from Monday through Friday, delivered on disposable trays.>  
Delivery and Taxes not included. Additional fees apply for Social and staffed events.*

## BREAKFAST -- Select One:

- A. Fruit salad, assorted breakfast pastries
  - B. Little Rhody scrambled eggs, crispy bacon or sausage, red skin homefries, bagels with cream cheese & butter
  - C. Breakfast sandwiches on English muffins (egg & cheese; egg, cheese & crispy bacon; egg, cheese & sausage; egg, cheese, tomato & spinach, red skin homefries)
- All breakfasts include (1) 10 oz. cup of fresh brewed Illy coffee (regular & decaffeinated), (1) assorted bottled juice or (1) bottled water per person.*

## LUNCH -- Select One:

- A. Assorted gourmet bread & wrap sandwiches
  - B. Assorted finger sandwiches
  - C. Gourmet pizza & assorted sliced calzones
- All lunches include mixed greens salad, pasta or potato salad, Frito Lay's Potato Chips, homemade cookies & bars, (1) canned soda or (1) bottled water per person.*

## BREAK -- Select One:

- A. Fresh vegetable platter served with our own sour cream herb and vegetable dip
- B. Tri-color tortilla chips platter served with salsa and sour cream
- C. Home-style cookie platter  
*Gluten free & Vegan options available upon request for an additional fee*
- D. Your choice of one: Lay's Potato Chips, Miniature Snyder's Pretzels or assorted bagged popcorn

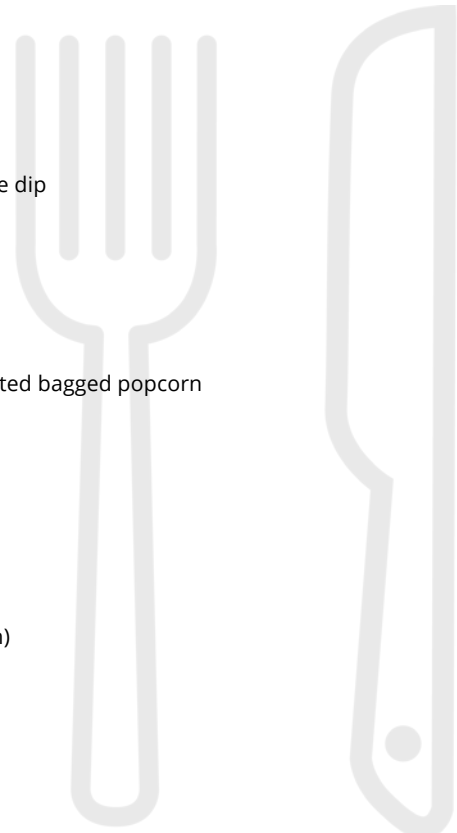
## BREAK UPGRADES AVAILABLE -- Additional \$2.00 per person

- A. Assorted granola bars & whole fresh fruit
- B. Assorted home oven roasted nuts
- C. Assorted homemade fruit yogurts (strawberry, blueberry, raspberry, mango or peach)

*All breaks include (1) canned soda or (1) bottled water per person.*

*Coffee refresh available for \$2.00 per person per refresh.  
Additional breaks are available. Please contact your Sales Representative*

**Boxed lunches and box breakfasts available for an additional \$3 per person.**





# All Day Package #2

**\$46.99 per person | 10 person minimum**

*Pricing is for Corporate Orders from Monday through Friday, delivered on disposable trays.  
Delivery and Taxes not included. Additional fees apply for Social and staffed events.*

## **BREAKFAST -- Select One:**

**A.** Little Rhody scrambled eggs with chives, turkey sausage, applewood smoked bacon, fluffy pancakes served with syrup, crisp red skin homefries with sweet Vidalia onions

**B.** Fresh fruit salad, choice of quiche or frittata, bagels with cream cheese & butter

**C.** Fresh fruit salad; breakfast burritos with eggs, green peppers, onion, sausage, cheddar cheese and salsa on the side; vegetarian wrap with sweet potatoes, baby spinach, onion and chopped tomatoes; assorted muffins

*All breakfasts include assorted breakfast pastries, (1) 10 oz. cup of fresh brewed Illy coffee (regular & decaffeinated), (1) assorted bottled juice or (1) bottled water per person.*

## **LUNCH -- Select One:**

**A.** Fresh fruit salad, pasta or potato salad, assorted signature sandwiches served on our artisan rolls (multigrain, rustic, brioche and cranberry harvest), Lay's Potato Chips

**B.** Fresh fruit salad, fresh herb marinated sliced grilled chicken, rolls and butter

**C.** Penne marinara, homestyle meatballs, grated Parmesan cheese, rolls and butter

*All lunches include mixed greens salad, homemade cookies & bars, (1) canned soda or (1) bottled water per person.*

## **BREAK -- Select One:**

**A.** Fresh hummus platter with homemade chips, crisp carrots and celery sticks

**B.** Home-style cookie platter

*Gluten free & Vegan options available upon request for an additional fee*

**C.** Assorted granola bars & whole fresh fruit

**D.** Assorted home oven roasted nuts

**E.** Assorted homemade fruit yogurts (strawberry, blueberry, raspberry, mango or peach)

*All breaks includes (1) canned soda or (1) bottled water.*

*Coffee refresh available for \$2.00 per person per refresh.*

**Boxed lunches and box breakfasts available for an additional \$3 per person for individual packaging**



# Sunrise Breakfast Packages

*Packages delivered in disposable pans for Corporate, daytime orders.  
Additional fees apply for Social or staffed events.  
Pricing does not include delivery, state and meal taxes.*

## **SUNRISE 1**

Assorted breakfast pastries & bagels  
Cream cheese & butter

**\$12.50 Per Person**

## **SUNRISE 2**

Fresh fruit salad  
Assorted breakfast pastries & bagels  
Cream cheese & butter

**\$13.99 Per Person**

## **SUNRISE 3**

Little Rhody scrambled eggs  
Crispy bacon or sausage  
Crispy red skin homefries with Vidalia onions  
Bagels with cream cheese & butter

**\$14.99 Per Person**

## **SUNRISE 4**

Fresh fruit salad  
Breakfast sandwiches served on English muffins:  
-Egg & cheese  
-Crispy bacon, egg & cheese  
-Sausage, egg & cheese  
-Tomato, spinach, egg & cheese

Crispy red skin homefries with Vidalia onions

**\$15.99 Per Person**

## **SUNRISE 5**

Fresh fruit salad  
Little Rhody scrambled eggs  
Croissant French toast & maple syrup  
Crispy bacon or sausage  
Crispy red skin homefries with Vidalia onions  
Assorted breakfast pastries

**\$18.50 Per Person**

## **SUNRISE 6**

Fresh fruit salad  
Choice of individual frittata or quiche  
Italian French toast & maple syrup  
Baked Virginia ham  
Crispy bacon or sausage  
Crispy red skin homefries with Vidalia onions  
Assorted breakfast pastries

**\$22.50 Per Person**

## **BEVERAGES**

Each package is accompanied by:  
1 cup of Illy Coffee per person  
1 Bottled Juice or 1 Water per person  
Disposable and Plastic Cutlery:  
Corporate Drop-Off \$1.99 per person  
Social Events \$2.99 per person

Ceramic trays and chafers available upon request. Pick up fees apply.



# Fresh Start Breakfast Packages

*Packages delivered in disposable pans for Corporate, daytime orders.  
Additional fees apply for Social or staffed events.  
Pricing does not include delivery, state and meal taxes.*

## **FRESH START 1**

Fresh fruit salad  
Hard boiled eggs (Two per person) Assorted  
Homemade Fruit Yogurts (Strawberry,  
Blueberry, Raspberry, Mango or Peach)  
Sliced Muesli Breads  
Jellies, preserves and butter

**\$15.99 Per Person**

## **FRESH START 2**

Fresh fruit salad  
Choice of individual frittata or quiche  
Assorted breakfast pastries

**\$16.50 Per Person**

## **FRESH START 3**

Little Rhody fluffy scrambled eggs with chives  
Breakfast sausage  
Applewood smoked bacon  
Crispy red skin homefries with vidalia onions  
Assorted breakfast pastries and bagels Cream  
cheese and butter

**\$16.99 Per Person**

## **FRESH START 4**

Fresh Fruit Salad  
Breakfast burritos with eggs, green peppers,  
onion, sausage, cheddar cheese and salsa  
on the side.  
Vegetarian wrap with sweet potatoes, baby  
spinach, onions, chopped tomatoes and  
grilled corn.  
Served in plain and spinach wraps  
Assorted breakfast pastries and muffins

**\$17.50 Per Person**

## **FRESH START 5**

Fresh fruit salad  
Choice of individual frittata or quiche  
Crispy red bliss & sweet potato homefries with vidalia  
onions and scallions  
Assorted breakfast pastries

**\$18.50 Per Person**

## **FRESH START 6**

Make Your Own yogurt and hot oatmeal bar:  
Low fat vanilla yogurt, hot oatmeal,  
Granola Project granola, seasonal berries,  
Assorted cut fruits, brown sugar, chocolate chips, Dried  
cranberries and assorted nuts  
Assorted breakfast breads  
*Homemade flavored yogurts available upon  
request for an additional fee.*

**\$18.50 Per Person**

## **BEVERAGES**

Each package is accompanied by:

1 cup of Illy Coffee per person

1 Bottled Juice or 1 Water per person

Disposable and Plastic Cutlery:

Corporate Drop-Off \$1.99 per person

Social Events \$2.99 per person

Ceramic trays and chafers available upon request. Pick up fees apply.



# Corporate Lunch Packages

Notify your Sales Representative of any allergies or dietary restrictions  
Packages delivered in disposable pans for Corporate, daytime orders.  
Additional fees apply for Social or staffed events.  
Pricing does not include delivery, state and meal taxes.

## CORPORATE 1

Garden Salad  
Penne Marinara  
Home-Style Meatballs  
Three 1 Oz. Per Person  
Rolls & Butter  
Grated Parmesan Cheese  
Seasonal Homemade Cookies & Bars  
**\$16.99 Per Person**

## CORPORATE 2

Garden Salad  
Vegetable or Meat Lasagna  
Rolls & Butter  
Grated Parmesan Cheese  
Seasonal Homemade Cookies & Bars  
Minimum Of 10 People  
**\$21.99 Per Person**

## CORPORATE 3

Garden Salad  
Chicken Marsala  
Chef's Choice Potato & Vegetable  
Rolls & Butter  
Seasonal Homemade Cookies & Bars  
**\$24.50 Per Person**

## CORPORATE 4

Garden Salad  
Beef Tips With Mushrooms & Onions  
In Natural Juices Or Burgundy Sauce  
Rice Pilaf Or Chef's Choice Potato  
Chef's Choice Vegetable  
Rolls & Butter  
Seasonal Homemade Cookies & Bars  
**\$25.99 Per Person**

## CHICKEN SUBSTITUTIONS

Chicken Picatta	Chicken Parmesan
Chicken Francaise	Chicken Capri

## PASTA SUBSTITUTIONS Additional \$1.75 per person

Gnocchi	Cavatelli
Tortellini	Ravioli

## BEVERAGES

Each package is accompanied by:  
(1) Canned Soda or (1) Water per person

## DISPOSABLE AND PLASTIC CUTLERY:

Corporate Drop-Off	\$1.99 per person
Social Events	\$2.99 per person





# Business Lunch Packages

Quick and easy lunches for your office to enjoy.  
*Notify your Sales Representative of any allergies or dietary restrictions*

*Packages delivered in disposable pans for Corporate, daytime orders.  
Additional fees apply for Social or staffed events.  
Pricing does not include delivery, state and meal taxes.*

## **BUSINESS LUNCH 1**

Garden salad  
Pasta or potato salad  
Assorted gourmet bread & wrap sandwiches  
Lay's potato chips  
Homemade cookies & bars

**\$17.50 Per Person**

## **BUSINESS LUNCH 2**

Garden salad  
Pasta or potato salad  
Assorted finger sandwiches  
Lay's potato chips  
Homemade cookies & bars

**\$17.99 Per Person**

## **BUSINESS LUNCH 3**

Garden salad  
Pasta or potato salad  
Gourmet sliced pizza  
Assorted sliced calzones  
Homemade cookies & bars

**\$17.99 Per Person**

## **BUSINESS LUNCH 4**

Fresh fruit salad  
Garden salad  
Fresh herb marinated grilled chicken - sliced  
Rolls & butter  
Homemade cookies & bars

**\$20.50 Per Person**

## **BUSINESS LUNCH 5**

Fresh fruit salad  
Caesar salad  
Fresh herb marinated grilled chicken - sliced  
Gourmet pizza  
Homemade cookies & bars

**\$20.99 Per Person**

## **BUSINESS LUNCH 6**

Fresh fruit salad  
Garden salad, pasta or potato salad  
Assorted Sandwiches served on artisan rolls  
(Multi-grain, Rustic, Ciabatta  
and Cranberry Harvest)  
- Select 4 of our signature sandwiches  
Lay's potato chips  
Homemade cookies & bars

**\$22.50 Per Person**

## **SANDWICH OPTIONS FOR ABOVE**

*Pranzi proudly serves Boar's Head products.*  
Roast Beef, Ham & Cheese, Roasted Turkey,  
Pastrami, White Albacore American Tuna Salad,  
Homemade Chicken Salad, Ranch Chicken  
Salad, California Chicken Salad, Sliced Chipotle  
Chicken or Farm Fresh Grilled Vegetables

## **BEVERAGES**

Each package is accompanied by:  
1 Canned Soda or 1 Water per person

Disposable and Plastic Cutlery:  
Corporate Drop-Off \$1.99 per person  
Social Events \$2.99 per person

Ceramic trays and chafers available upon request. Pick up fees apply.



# Light Fare Lunch Packages

Farm-to-Table Inspired Lunch

*Notify your Sales Representative of any allergies or dietary restrictions*

*Packages delivered in disposable pans for Corporate, daytime orders.*

*Additional fees apply for Social or staffed events. Pricing does not include delivery, state and meal taxes.  
24 hours notice required for below packages.*

## LIGHT FARE 1

Chopped romaine, diced tomatoes, cucumber,  
red onion, roasted corn with a Tex-Mex vinaigrette  
Grilled shrimp on a bed of spinach  
Cilantro lime grilled chicken  
Mango salsa  
Rice pilaf  
Seasonal homemade cookies & bars

**\$26.50 Per Person**

## LIGHT FARE 2

Native tomato, garden basil and fresh mozzarella  
salad drizzled in a balsamic reduction  
Marinated grilled chicken  
Roasted salmon with dill butter  
Seasonal grilled vegetables with a balsamic  
reduction and olive oil  
Assorted house made miniature confections

**\$26.50 Per Person**

## LIGHT FARE 3

Tri-color quinoa salad  
Seasonal ravioli served in a butter sauce  
Roasted vegetables medley  
Assorted cupcakes

**\$24.50 Per Person**

## LIGHT FARE 4

Harvest salad with baby spinach, dried cranberries,  
pumpkin seeds, cinnamon-poached pears, goat  
cheese finished in a balsamic vinaigrette  
Grilled beef tips in natural juices  
Fresh green beans with herbs & garlic  
Oven roasted sweet potatoes  
Flourless chocolate torte

**\$24.50 Per Person**

## LIGHT FARE 5

Mediterranean salad with bell peppers, tomatoes, red  
onions, cucumbers, kalamata olives and feta cheese with  
a house-made balsamic vinaigrette  
Herb roasted chicken breast  
Cavatelli pasta with butternut squash, caramelized onion  
and sun-dried tomatoes in a sage cream sauce  
Colorful vegetable ratatouille  
Seasonal homemade cookies & bars

**\$24.99 Per Person**

## LIGHT FARE 6

Tex-Mex salad - black beans, corn, red onion and diced  
tomatoes, finished with a fresh cilantro vinaigrette over  
greens.  
Cilantro lime chicken burrito filled with white rice, black  
beans, fresh tomato salsa, shredded cheese and sliced  
romaine  
Steak fajita burrito filled with sauteed vegetables,  
shredded cheese and sliced romaine with salsa and  
sour cream on the side  
Spanish rice  
Seasonal homemade cookies & bars

**\$24.99 Per Person**

## BEVERAGES

Each package is accompanied by:

1 Canned Soda or 1 Water per person

Disposable and Plastic Cutlery:

Corporate Drop-Off \$1..99 per person

Social Events \$2.99 per person

Ceramic trays and chafers available upon request. Pick up fees apply.



# International Lunch Packages

Packages delivered in disposable pans for Corporate, daytime orders. Additional fees apply for Social or Staffed Events. Pricing does not include delivery, disposable plastic cutlery, and taxes.

## LUNCH FIESTA 1      \$20 Per Person

Southwest Salad

Romaine Lettuce, Black Olives, Diced Tomato,  
Roasted Corn, Black Bean & Cilantro Lime Vinaigrette

Tacos - Seasoned Ground Sirloin

Accompanied with Chopped Tomato, Black Olives,  
Cheddar Cheese, Shredded Lettuce, Salsa & Sour  
Cream.

Accompanied with Both Hard & Soft Shells

\*\*2 Tacos Per Person \*\*

Tortilla Chips

Cookies & Bars

## LUNCH FIESTA 2      \$22 Per Person

Southwest Salad

Romaine Lettuce, Black Olives, Diced Tomato,  
Roasted Corn, Black Bean & Cilantro Lime Vinaigrette

Chicken Fajita

Marinated Chicken Breast Sliced  
Accompaniments – Shredded Lettuce,  
Cheddar Cheese, Diced Tomato,  
Black Olives, Salsa & Sour Cream

\*\*2 Fajitas Per Person\*\*

Second protein (Beef or Shrimp) \$4 per person

Sautéed Peppers & Onions

Spanish Rice

Cookies & Bars

## LUNCH FIESTA 3      \$22 Per Person

Southwest Salad

Romaine Lettuce, Black Olives, Diced Tomato,  
Roasted Corn, Black Bean & Cilantro Lime Vinaigrette

Assorted Quesadillas

Your Choice of 2 Types: - One Quesadilla Per Person

Diced Chicken

Buffalo Chicken

BBQ Chicken

Philly Cheese Steak

Black Bean & Corn (Vegetarian)

Chicken Bacon Ranch

Served with Sour Cream and Salsa On The Side

Spanish Rice

Cookies & Bars

## COMFORT FOOD LUNCH 1      \$22 Per Person

Caesar Salad -

crisp romaine with croutons and shaved Romano cheese  
accompanied with a homestyle Caesar dressing

Chicken Wings or Boneless Chicken Tenders  
with BBQ Sauce & Buffalo Sauce On The Side

Homestyle Macaroni & Cheese Chef's

Choice Vegetables

Assorted Baker's Confection

## BEVERAGES

Each package is accompanied by:

1 Canned Soda or 1 Water per person

Disposable and Plastic Cutlery:

Corporate Drop-Off \$1.99 per person

Social Events \$2.99 per person



**COMFORT FOOD 2      \$24 Per Person**

Garden Salad  
Mixed greens, cucumber, olives, red onion, grape tomato  
Served with a balsamic vinaigrette on the side

Potato Salad

Grilled Boneless BBQ Chicken

Cole Slaw

Potato Chips

Assorted Baker's Confections

**HEALTHY LUNCH 1      \$24.50 Per Person**

Vegetable Quinoa Salad

Strawberry Spinach Salad  
Baby Spinach, Sliced Strawberry, Almond Slices,  
Red Onion & Cucumber with Agave Dressing on the Side

Herb Marinated Grilled Chicken

Sweet Potato Wedges

Vegetable Medley

Assorted Baker's Confections

**HEALTHY LUNCH 2      \$24.50 Per Person**

Cucumber Salad

Gourmet Salad  
Mixed Green, Granny Smith Apples, Gorgonzola,  
Almonds, Craisins, Balsamic Vinaigrette

Broiled Salmon  
Finished in a Dill Herb Butter

Confetti Rice

Colorful Vegetable Medley

Assorted Baker's Confections

**HEALTHY LUNCH 3      \$27.50 Per Person**

Vegetable Quinoa Salad Fresh

Fruit Salad

Grilled Beef Tips  
Natural Juices with Sautéed Mushrooms & Onions  
•Alternative Protein Available: Chicken, Shrimp,  
Salmon or Cod with Garden Bruschetta Topping

Sauteed Vegetable Medley

Wheat Baguettes & Butter

Assorted Baker's Confections

**HEALTHY LUNCH 4      \$25.50 Per Person**

Greek Salad  
Mixed greens, Kalamata olives, cucumber, red onion,  
Feta cheese and Greek dressing

Cucumber Salad

Greek Style Wraps - Choice of 2  
-Falafel Wraps  
-Chicken Gyro Wraps  
-Beef Gyro Wraps

Brown Rice

Pita Chips & Hummus

Assorted Miniature Pastries

**ITALIAN FEAST      \$25.50 Per Person**

Caesar Salad  
Romaine lettuce, Parmesan cheese,  
croutons and Caesar dressing

Chicken Parmigiana

Homestyle Meatballs in Marinara Sauce Penne  
Marinara

Grated Cheese

Garlic Bread

Miniature Italian Pastries

**ASIAN LUNCH      \$23 Per Person**

Asian Salad  
Mixed Green, Red Peppers, Almond Slices,  
Mandarin Oranges, Crunchy Noodles, Scallion,  
Sesame Soy Vinaigrette

Sweet & Sour Boneless Chicken Breast Vegetarian

Spring Rolls - with Zesty Orange Sauce

Fried Rice

Steamed Broccoli

Cookies & Bars

**BEVERAGES**

Each package is accompanied by:  
1 Canned Soda or 1 Water per person  
Disposable and Plastic Cutlery:  
Corporate Drop-Off \$1..99 per person  
Social Events \$2.99 per person



# BOX BREAKFAST - \$19.99

Each breakfast includes: Breakfast Pastry or Whole Fruit Juice or Water, Coffee Service

## BOXED BREAKFAST 1 - American Breakfast

Little Rhody Scrambled eggs, Crispy Red Skin Homefries, Choice Of Crispy Bacon or Sausage

## BOXED BREAKFAST 2 - Breakfast Burritos

-Spinach Florentine - Scrambled eggs, Swiss Cheese & Mushrooms  
-Southwest - Scrambled eggs, Mexican Cheese Blend, Breakfast Sausage, Salsa, Onions & Peppers.  
-Western - Scrambled eggs, Peppers, Onions, Ham & American Cheese  
-Vegetarian: Sweet Potatoes, Baby Spinach, Onion & Chopped tomatoes  
Served with Homefries:

## BOXED BREAKFAST 3 - Breakfast Sandwich

Served on an English muffin.  
Egg, Cheese, Crispy Bacon, Sausage, tomato & Spinach  
Served with Homefries:

## BOXED BREAKFAST 4 - Individual Quiche or Frittata

Served with Homefries

## BOXED BREAKFAST 5 - Pancakes

Fluffy homestyle pancakes served with maple syrup and butter  
Served with bacon or sausage

## BOXED BREAKFAST 6 - Waffle

Sweet airy European style waffles served with maple syrup and butter served with bacon or sausage

When ordering for group of 10 or more all sides and dessets must be the same option. If custom orders are requested, additional fees to apply.



## HOT BREAKFAST ADD ONS - Per Person

Sausage Link	\$4.50
Crispy Bacon	\$4.99
Baked Virginia Ham	\$4.99
Turkey Sausage	\$4.99
Turkey Bacon	\$4.99
Hash Browns	\$3.50
Individual Quiche (3")	\$4.50
Individual Frittata (3")	\$4.50

One Dozen Minimum  
Bacon, Ham & Swiss garden Vegetable & Feta Spinach & Mozzarella

## Addition options available by request



## BAKERY ADD ONS

Home-Style Muffins	\$3.50
Miniature Danish	\$2.50
Breakfast Breads	\$2.50
Fluffy Mini Croissants	\$2.50
Flaky Scones	\$2.50
Assorted Donuts	\$2.50





## BOXED LUNCHES

Everything you need for an elegant yet easy business lunch

### BOXED LUNCH 1

Assorted gourmet bread or wrap sandwich  
Lay's potato chips  
Canned soda or bottled water  
Paper products

**\$16.50 Per Person**

### BOXED LUNCH 2

Assorted gourmet bread or wrap sandwich  
Choice of one: pasta salad, potato salad, cookie or brownie  
Lay's potato chips  
Canned soda or bottled water  
Paper products

**\$17.50 Per Person**

When ordering for group of 10 or more all sides and desserts must be the same option. If custom orders are requested, additional fees to apply.

### BOXED LUNCH 3

Assorted gourmet bread or wrap sandwich  
Pasta salad or potato salad  
Lay's potato chips  
Homemade cookie, fudge brownie or whole fruit  
Canned soda or bottled water  
Paper products

**\$18.50 Per Person**

### SANDWICH OPTIONS FOR ABOVE

Pranzi proudly serves Boar's Head products.  
Roast Beef, Ham & Cheese, Roasted Turkey,  
Pastrami, White Albacore American Tuna Salad,  
Homemade Chicken Salad, Ranch Chicken Salad,  
California Chicken Salad, Sliced Chipotle Chicken  
or Farm Fresh Grilled Vegetables

## LUNCH UPGRADES - SIGNATURE SANDWICHES

Looking for something new? Let's mix it up! Upgrade your sandwiches!

Additional \$1.99. Please select up to four (4) different sandwich varieties per order.

### CAPRESE

Fresh mozzarella, native tomatoes and fresh basil,  
finished with extra virgin olive oil served on a Cuban roll

### ROASTED VEGETABLES

Roasted red peppers, red onion, zucchini and summer squash  
with red pepper aioli served on a sub roll

### RAW VEGETABLE WRAP

Julienned carrots and cucumber, topped with sprouts, hummus  
spread and goat cheese served in a wrap

### CHICKEN CAESAR

Sliced grilled marinated chicken breast, romaine lettuce, Caesar  
dressing and shaved Parmesan cheese served on a sub roll

### BUFFALO CHICKEN WRAP

Chicken tenders tossed with buffalo sauce with blue cheese and  
Romaine lettuce served in a wrap

### PESTO CHICKEN

Grilled pesto chicken with leaf lettuce, native tomatoes and Havarti  
cheese served on a sub roll

### CHICKEN PORTOBELLO

Grilled chicken with caramelized onions, portobello mushrooms  
and blue cheese served on a sub roll

### TURKEY BLT WRAP

Hickory smoked turkey breast, bacon, leaf lettuce  
and native tomatoes served in a wrap

### ITALIAN TUNA SALAD

White albacore Italian tuna salad with leaf lettuce  
and native tomatoes served on a sub roll

### ITALIAN GRINDER

Fresh Italian meats with pepperoncini, leaf lettuce, tomatoes, onions  
and provolone cheese served on a sub roll

### PARMA PROSCIUTTO

Parma prosciutto with fresh mozzarella, native tomatoes and fresh  
basil finished with a balsamic glaze and served on a sub roll

### BALSAMIC ROAST BEEF

Roast beef with caramelized onions, blue cheese and leaf lettuce  
finished with a balsamic glaze

### ROAST BEEF & HAVARTI

Roast beef with horseradish cream, leaf lettuce,  
native tomatoes and Havarti cheese served on a round roll

Gluten free, Dairy Free & Vegan options available upon request  
for an additional fee



## SALAD BOXED LUNCHES

When ordering for group of 10 or more all sides and dessets must be the same option. If custom orders are requested, additional fees to apply.

### BOXED SALAD - Garden Salad **\$18.99**

Mixed greens, cucumber, olives, red onion, grape tomato  
Served with a balsamic vinaigrette on the side

### BOXED SALAD - Caesar Salad **\$18.99**

Romaine lettuce, Parmesan cheese, croutons & Caesar dressing

### BOXED SALAD - Gourmet Salad **\$18.99**

Mixed greens, Gorgonzola cheese, toasted almonds, dried cranberry and Granny Smith apple salads Served with a balsamic vinaigrette on the side

### BOXED SALAD - Greek Salad **\$18.99**

Mixed greens, Kalamata Olives, cucumber, red onion, Feta cheese and Greek dressing

### Choose your protein

- Grilled Marinated Chicken
- American Tuna Salad
- Italian Tuna Salad
- Homemade Chicken Salad
- Roasted Vegetables
- Quinoa

### Upgrade Your Protein

- Two Hard Boiled Eggs **\$2.25**
- Portobello Mushroom **\$2.25**
- Three Jumbo Grilled Shrimp **\$11.00**
- Beef Tips **\$11.00**
- Grilled Salmon (4oz) **\$6.00**

Each lunch includes your choice of one: Baguette, Chips or Whole Fresh Fruit Canned Soda or Bottled Water; & Paper Products

## QUINOA BOWLS

### QUINOA BURRITO BOWL - \$18.99

Chopped romaine topped with tri-color quinoa mixed with sliced cherry tomatoes, black olives, black beans and roasted corn with our house-made cilantro-lime vinaigrette (vv, df, gf)

### ROOT VEGETABLE QUINOA BOWL - \$18.99

Tri-color quinoa mixed with roasted root vegetables with our house-made red wine vinaigrette (vv, df, gf)

### KALE, APPLE & QUINOA SALAD BOWL - \$18.99

Kale mixed with tri-color quinoa, sliced apples, walnuts, dried cranberries and goat cheese with our house-made agave dressing (vv, df, gf)

### QUINOA HUMMUS BOWL - \$19.99

Tri-color quinoa mixed with kalamata olives, roasted red pepper, marinated artichoke hearts topped with our house-made hummus (vv, df, gf)

Hearty & healthy vegetarian and vegan friendly bowls.

Each includes: your choice of bowl and choice of 1 side with whole fresh fruit, baguette or Lay's potato chips  
Canned soda or bottled water



## INDIVIDUAL HOT MEALS

Pranzi Catering & Events offers delicious & gourmet individual meals.

All individually wrapped, portioned, & packaged.

Available Hot & Ready or Cold with reheating instructions. Beverages available for an additional fee.

*\*\*Some items require a 24 hour notice.\*\**

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### **Penne Pasta with Meatballs - \$19.99**

in Housemade Marinara Sauce

### **Pasta Shells - \$19.99**

with Broccoli Aglio, Artichokes, Roasted Red Peppers & Black Olives

### **Balsamic Marinated Grilled Chicken Breast \$19.99**

with Chef's Choice Starch and Vegetable

### **Southwest Quesadilla - \$19.99**

with Salsa & Rice

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## **\$24**

**Chicken Piccata** With Lemon Caper Sauce and Chefs Choice Starch and Vegetable

**Chicken Parmesan** With Penne Pasta & Melted Whole Milk Mozzarella Cheese in Our House Made Marinara Sauce

**Local Cod Filet** With a Ritz Cracker Crumb Topping and Chef's Choice Starch and Vegetable

**Baked Stuffed Chicken** Brown Chicken Gravy and Chef's Choice Starch and Vegetable

**Chicken Pot Pie** White Meat Chicken, Potatoes, Savory Vegetables Baked In a Puff Pastry Crust

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## **\$26.99**

**Braised Short Ribs** With Chefs Choice Potato & Vegetable

**Herb Grilled Beef Tips** With Chefs Choice Potato & Vegetable

**Grilled Salmon** With Lentil & Roasted Vegetable Ragu & Finished with Dill Butter

### **Bacon Infused Meatloaf - \$19.99**

with Potato & Gravy

### **Asian Stir-Fry - \$18.99**

With Chicken or Vegetarian with Ginger Soy Glaze of Jasmine Rice

### **Baked Macaroni & Cheese - \$18.99**

Four Cheese Elbow Macaroni and Ritz Cracker Crumb Topping

**Shepherds Pie** Ground Beef, Corn, & Mashed Potatoes with Brown Gravy

**Eggplant Rollatini** Stuffed and Baked with Spinach & Ricotta Over Penne Pasta with Melted Mozzarella and House Marinara

**Mushroom Ravioli** With Roasted Peppers, Spinach & Sauteed Mushrooms in a Sherry Cream Sauce

**Penne Pink Vodka** With Sliced Grilled Chicken

**Lemon Rosemary Statler Chicken** With Chefs Choice Potato & Vegetables

**Chicken Milanese** With Arugula, Grape Tomatoes, Shaved Parmesan, Lemon & Glaze

**Garlic Butter Shrimp** With Diced Tomato, Black Olives, Spinach Over Rice



## ADDITIONS

Add to any Package or Individual Meal

### INDIVIDUAL SNACKS

Lay's potato chips	\$1.50 each
Pretzels	\$1.50 each
Popcorn	\$1.50 each
Oven Roasted Mixed Nuts	\$3.00 each
Granola bars	\$2.75 each

### YOGURT

Assorted Homemade Fruit Yogurts	\$4.00 each
Strawberry, Blueberry, Raspberry, Mango, or Peach	
8 Oz. Yogurt Parfaits	\$5.50 each
Vanilla yogurt, granola and fresh berries	

### FRESH FRUIT

Whole Fresh Fruit	\$3.50 each
Fresh Fruit Cup	\$5.99 each
Berries, grapes, melons	

### LUNCH ADDITIONS

Pranzi Pasta Salad 8oz.	\$3.50 each
Red Skinned Potato Salad 8oz.	\$3.50 each
Side Salad 12oz,	
Garden Salad	\$5.50 each
Gourmet Salad	\$5.50 each
Caesar Salad	\$5.50 each
Dinner Roll & Butter	\$1.50 each

### SWEET TREATS

Two Petite Chocolate Eclairs	\$4.99
Two Petite Cannoli	\$4.99
Apple or Blueberry Crisp	\$4.00
Fudge Brownie or Salted Caramel Blondie	\$3.50
Cupcakes	\$3.50
Homemade Jumbo Cookies	\$3.00
Chocolate Chip, Peanut Butter, Oatmeal Raisin, M&M's, Sugar or Heath Bar	



# BEVERAGES

## BOTTLED BEVERAGES

<b>Assorted Tropicana juices</b> Orange, Apple, Cranberry	\$2.25 each
<b>Poland Spring Bottled Water</b>	\$1.50 each
<b>Poland Spring Sparkling Flavored Water</b> Orange, Lemon, Lime	\$2.50 each
<b>Snapple</b> (assorted flavors)	\$3.00 each
<b>San Pellegrino Sparkling Waters</b>	\$3.00 each
<b>Assorted Canned Sodas</b> Coke, Diet Coke, Sprite, Ginger Ale	\$1.50 each

## COFFEE SERVICE

<b>Illy Brand Coffee</b> (Regular and Decaffeinated) with stirrers, sugar, sweeteners and creamers
<b>Disposable Box of Joe (8-10 cups)</b>
<b>Air Pump (8cups)</b>
<b>Per person</b>
<b>Iced Coffee</b> (Regular and Decaffeinated) Flavor shots available for an additional \$0.50 per person)

## Hot Tea Service

Assortment of Bigelow, Twinings and Lipton teas, hot water with disposable cups, stirrers, sugar, sweeteners and creams  
Per person addition to coffee service - \$0.50 each

## Warm Apple Cider Service

Garnished with fresh cinnamon sticks.. Passed butler-style or displayed in a chafer to keep warm.  
\$2.99 per person

## BEVERAGE DISPLAYS

### Refreshing Iced Tea

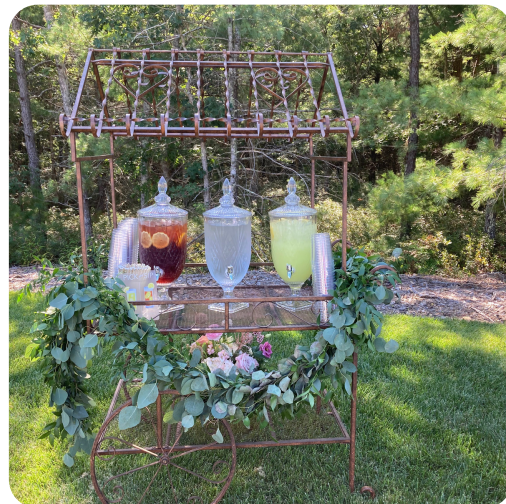
Displayed in mason jars with spigots, garnished with fresh lemon wheels.  
Sweetened \$3.00 per person  
Unsweetened \$3.50 per person  
\$3.00 per person

### Old Fashioned Fresh Lemonade

Displayed in mason jars with spigots, garnished with fresh lemon wheels.

### Infused Water

Display in 3 gallon dispenser with spigot  
Plain, Lemon, Cucumber & Lime  
\$25.00 each. Serves approximately 30 guests







# Platters

## Small

Serves 8 - 10 guests

## Medium

Serves 10 - 20 guests

## Large

Serves 30 - 40 guests

### ASSORTED MUFFINS PLATTER

Assorted seasonal home-style muffins served with butter, jellies & preserves

Small \$27.00

Medium \$55.00

Large \$75.00

### BREAKFAST PASTRIES PLATTER

Miniature Danish, breakfast breads, fluffy mini croissants & flaky scones

Small \$35.00

Medium \$60.00

Large \$80.00

### MINIATURE BAGEL PLATTER

Assorted miniature bagels served with cream cheese

Small \$45.00

Medium \$55.00

Large \$65.00

### SMOKED SALMON PLATTER

Sliced smoked salmon accompanied by bagels, cream, cheese, capers, red onions, hard boiled eggs and savory dill

One size (serves 10-12) \* market price \*

### FRESH FRUIT PLATTER

Seasonal sliced fruits beautifully displayed in a colorful arrangement

Small \$55.00

Medium \$75.00

Large \$110.00

### VEGETABLE PLATTER

An array of fresh, crispy vegetables served with our own sour cream herb and vegetable dip

Small \$50.00

Medium \$70.00

Large \$105.00

### CRUDITÉ PLATTER

A beautiful array of seasonal fruits, garden vegetables, assorted domestic cheeses and pepperoni, accompanied by assorted gourmet crackers and dipping sauces

Small \$65.00

Medium \$110.00

Large \$165.00

### AMERICAN DELI PLATTER

Roast beef, ham, roasted turkey breast, white albacore American tuna salad, American cheese, sliced native tomatoes, red onion and fresh romaine lettuce, served with assorted rolls and condiments on the side

Small \$65.00

Medium \$120.00

Large \$180.00

### ITALIAN DELI PLATTER

Parma prosciutto, capicola, salami, mortadella, sharp provolone, fresh mozzarella, pickled peppers and roasted peppers, served with assorted rolls and condiments

Small \$75.00

Medium \$140.00

Large \$200.00

### ANTIPASTO PLATTER

Parma prosciutto, capicola, salami, mortadella, sharp provolone, fresh mozzarella, pickled peppers, roasted peppers, marinated artichokes and stuffed cherry peppers on a bed of romaine lettuce

Small \$75.00

Medium \$155.00

Large \$220.00

### CHEESE PLATTER

Assorted domestic cheeses (pepper jack, cheddar, dill, Havarti, smoked Gouda and muenster), served with grapes, strawberries and gourmet crackers

Small \$70.00

Medium \$140.00

Large \$200.00

### ARTISAN CHEESE BOARD

Seasonal fruits, imported cheese, dried figs, dried apricots, dried cranberries and nuts, accompanied by assorted gourmet crackers

Small \$85.00

Medium \$160.00

Large \$220.00

### CHARCUTERIE PLATTER

A Wood Board Display of Imported Parma Prosciutto, Wild Boar Sopressata, Salami, Pepperoni, Parmigiano Reggiano, Provolone, Mozzarella, Blue Cheese, Cheddar, Roasted Walnuts, Artichoke Hearts, Local Honey, Fresh Figs Or Dried Apricots, Array of Gourmet Olives Served with Artisan Breads

Small \$90.00

Medium \$175.00

Large \$250.00

### CAPRESE PLATTER

Fresh slices of native tomatoes, fresh mozzarella and garden basil topped with extra virgin olive and pesto

Small \$70.00

Medium \$110.00

Large \$165.00

### HUMMUS PLATTER

Pranzi's own fresh traditional and roasted red pepper hummus with homemade chips, crisp carrots and celery sticks

Small \$55.00

Medium \$75.00

Large \$110.00

### MINIATURE ITALIAN PASTRY PLATTER

Selections may include: miniature tartlets, petite chocolate mousse cups, miniature éclairs, cream puffs, cannoli, miniature cheesecakes, miniature molten cakes and/or sfogliatelle

Small \$65.00

Medium \$100.00

Large \$155.00

### HOME-STYLE COOKIE PLATTER

A variety of seasonal cookies and classic favorites. Selections may include: sugar, M&M, peanut butter, Heath Bar, oatmeal raisin and/or chocolate chip

Small \$55.00

Medium \$85.00

Large \$120.00

### HOME-STYLE COOKIE & BAR PLATTER

A variety of seasonal and classic cookie favorites with an assortment of seasonal and classic bakery bars. Selections may include: brownies, blondies, magic cookie bars and/or Rice Krispie treats

Small \$55.00

Medium \$85.00

Large \$130.00



# Breakfast A La Carte

Half (H) pan serves 10 guests | Full (F) pan serves 25 guests

## Buttermilk Pancakes with Maple Syrup

Fluffy home style pancakes  
Half: \$55 Full: \$105

## Belgian Waffles with Maple Syrup

Sweet airy style waffles  
Half: \$55 Full: \$105

## Croissant French Toast

Mini crescent rolls griddled in our sweet cinnamon egg batter  
Half: \$55 Full: \$105

## French Toast Casserole

Sliced bread layered in our sweet cinnamon egg batter and baked  
Half: \$55 Full: \$105

## Challah Bread French Toast

Airy Sweet bread griddled in our sweet cinnamon egg batter  
Half: \$55 Full: \$105

## Red Bliss Home Fries with Vidalia Onions

Diced Baby Red Potatoes roasted with butter and house recipe herbs and spices  
Half: \$55 Full: \$105

## Little Rhody Scrambled Eggs

Half: \$55 Full: \$105

## Breakfast Meats

Options Include: Bacon, Sausage Links, or Virginia Ham  
Half: \$80 Full: \$155

## Homestyle Cornbeef Hash

Half: \$80 Full: \$155

## Breakfast Sandwiches - \$7.99 Each

Served on an English Muffin:  
-Egg and Cheese  
-Crispy Bacon, Egg and Cheese  
-Sausage, Egg and Cheese  
-Tomato, Spinach, Egg and Cheese

## Quiche

Whole Quiche - \$20.99 Each  
Individual Quiche - 3" - 1 Dozen Minimum - \$7.99 Each  
-Bacon, Ham & Swiss  
-Garden Vegetable & Feta  
-Spinach & Mozzarella

## Frittata

Frittata - Half Pan - \$45  
Individual Frittata - 1 Dozen Minimum - \$6.99 Each  
-Bacon, Ham & Swiss  
-Garden Vegetable & Feta  
-Spinach & Mozzarella

## Bread Loaves

Freshly baked breakfast bread loaves finished with your choice of Powdered Sugar or Icing Topping.

Sliced or Whole 8" Loaf (Serves 8 guests) - \$8.99

Sliced or Whole 14" Loaf (Serves 14 guests) - \$13.99

Flavors Include:

- Blueberry Cheesecake
- Cinnamon Coffee Cake
- Banana Nut
- Vanilla
- Lemon Angel Food Cake

## Yogurt

Assorted Homemade Fruit Yogurts - \$3.99 Each  
-Strawberry, Blueberry, Raspberry, Mango or Peach

Yogurt Parfaits (8 oz.) - \$5.99 Each

Vanilla Yogurt, Granola Project Granola, and Fresh Berries





# SALADS & COLD SELECTIONS

**Small: 5 - 7 guests**  
**Large: 10 - 20 guests**

**Medium: 7 - 10 guests**  
**Extra Large: 20 - 30 guests**

.....  
**Traditional Salads**

**Small: \$45**  
**Large: \$75**

**Medium: \$55**  
**Extra Large: \$100**

.....  
**Garden Salad**

Mixed Greens with Tomatoes, Red Onion, Cucumbers and Olives Accompanied with a Balsamic Vinaigrette

**Caesar Salad**

Crisp Romaine with Croutons and Shaved Romano Cheese accompanied by a Home-Style Caesar Dressing

**Pranzi's Pasta Salad**

Shell Pasta with Diced Onions and Peppers. Tossed in a Mayonnaise Based Dressing.

**Creamy Red Skinned Potato Salad**

Red Diced Potatoes with Chopped Onion in a rich Mayonnaise

**Orzo Florentine Sun Dried Tomato Salad**

Orzo Pasta, Feta Cheese Sundried Tomatoes and Spinach Tossed in a Light Vinaigrette.

.....  
**Specialty Salads**

**Small: \$55**  
**Large: \$100**

**Medium: \$75**  
**Extra Large: \$130**

.....  
**Gourmet Mixed Green Salad**

Mixed Green Salad with Granny Smith Apple Slices, Dried Cranberries, Almond Slices, Crumbled Gorgonzola Cheese. With Balsamic Vinaigrette on the Side

**Israeli Couscous Salad**

Couscous with a Cherry Grape Tomatoes, Fresh Diced Cucumbers, Shredded Carrots, Fresh Basil, Feta Cheese in a light Citrus Vinaigrette

**Baby Potato Salad**

Colorful Potato Blend, Fresh Herbs, Shaved Parmesan, Red Onion, Frissee and Pancetta tossed in a Mustard Vinaigrette.

**Farro Salad**

Orzo Pasta, Feta Cheese Sundried Tomatoes and Spinach Tossed in a Light Vinaigrette.

**Bowtie Pasta & Broccoli Aglio**

Bowtie Pasta tossed with Broccoli and Black olives in a fresh Garlic Oil Sauce with Topped with Parmesan Cheese

**Caprese Salad**

Fresh Bocconcini Mozzarella, Grape Tomatoes and Garden Basil Pesto

**Fresh Green Bean Salad**

**Fresh Cucumber & Red Onion Salad**

**Grilled Asparagus Salad**

with Roasted Red Peppers and Goat Cheese

**Grilled Eggplant & Roasted Red Pepper Salad**

**Grilled Native Garden Vegetable Salad**

Zucchini, Yellow Squash, Red Peppers, Eggplant and Asparagus finished with Oil Oil and Balsamic Glaze

**Marinated Artichoke Salad**

Olive Oil, Red Wine Vinegar and Fresh Herbs

**Roasted Red Pepper Salad**

Roasted Bell Peppers with Basil, Balsamic Vinegar and Feta Cheese

**Tex Mex Salad**

Mixture of Black Beans, Corn, Red Onion, and Diced Tomatoes. Finished with a Fresh Cilantro Vinaigrette

**Three Bean Salad**

Green Beans, Kidney Beans and Chickpeas mixed with Onions and Champagne Vinegar

**Tortellini Chicken Pesto Salad**

Tri Colored Tortellini Salad with Pesto, Sundried Tomato & Diced Grilled Chicken

**Tortellini & Broccoli in Sun Dried Tomato Pesto**

**Quinoa Burrito Salad**

Romaine, Tri Color Quinoa, Cherry Tomatoes, Black Olives, Black Beans, and Corn with Cilantro-Lime Vinaigrette

**Root Vegetable Quinoa Salad**

Tri Color Quinoa, Roasted Sweet Potatoes, Beets, Turnips and Carrots with a Red- Wine Vinaigrette

**Kale, Apple & Quinoa Salad**

With Walnuts, Dried Cranberries and Goat Cheese with an Agave Dressing.

**Quinoa Hummus Salad**

Tri Color Quinoa mixed with Kalamata Olives, Roasted Peppers, Marinated Artichoke Hearts topped with House-Made Hummus.

.....  
**Mediterranean Herb Layered Potato Salad**

Onions and Potatoes Gently Grilled to Perfection then Layered with Grilled Marinated Eggplant, Summer Squash, Zucchini, Red and Yellow Peppers, Feta Cheese and an Herb Vinaigrette.

**Small: \$75**  
**Large: \$120**

**Medium: \$100**  
**Extra Large: \$165**

# HOT ENTREES

Half (H) pan serves 10 guests | Full (F) pan serves 25 guests

## Pasta

### Baked Penne

Penne Pasta tossed with Marinara, Ricotta, Parmesan and Mozzarella Cheese and Baked  
Half: \$50 Full: \$95

### Baked Gnocchi with Vodka Sauce and 3 Cheeses

Half: \$60 Full: \$120

### Baked Gnocchi with Spinach, Cream Sauce, Romano and Goat Cheese

Half: \$60 Full: \$120

### Cavatelli with Sausage Sauce

Cavatelli tossed with Sweet Italian Sausage Pieces and Rich Cream Tomato Sauce  
Half: \$60 Full: \$120

### Cheese Ravioli with Pink Vodka

Half: \$60 Full: \$120

### Cheese Ravioli with Marinara Sauce

Half: \$60 Full: \$120

### Pumpkin Ravioli with Sage Cream Sauce

Half: \$60 Full: \$120

### Gnocchi with a Whole Plum Tomato Sauce

Ricotta Gnocchi tossed with a Chunky Plum Tomato Sauce with Garlic and Basil  
Half: \$60 Full: \$120

### Jumbo Stuffed Shells

With a Ricotta Cheese Filling and Baked with our House Marinara Sauce and Mozzarella  
Per Dozen - \$18.50

### Manicotti

Jumbo tube shaped pasta with a Ricotta Cheese Filling and baked with our House Marinara Sauce and Mozzarella  
Per Dozen - \$19.50

### Meat Lasagna

Seasoned Ground Beef with layers of Ricotta, Mozzarella, Pecorino Cheese and Pasta Sheets  
Half: \$70 Full: \$143

### Old Fashioned Macaroni & Cheese

Elbow Pasta tossed in a Rich Cream Sauce with Blended Cheeses and Baked with a Rita Cracker Crust  
Half: \$70 Full: \$130

## Pasta cont.

### Penne Marinara

Penne Pasta tossed in our House Marinara Sauce  
Half: \$50 Full: \$95

### Penne Pink Vodka

Penne Pasta in a Tomato Cream Sauce with Flambéed Vodka, Basil and Pecorino  
Half: \$50 Full: \$105

### Pasta Primavera

Garden Vegetables Sauteed in a garlic and Oil Sauce tossed with Penne Pasta  
Half: \$50 Full: \$105

### Parmesan Risotto

Carnoli Rice cooked in Chicken Broth and finished with Pecorino Cheese and Butter  
Half: \$55 Full: \$120

### Wild Mushroom Risotto

Our Parmesan Risotto cooked with Wild and Domestic Mushrooms  
Half: \$55 Full: \$120

### Risotto- Seafood

Parmesan Risotto cooked with Assorted Shellfish  
Half: \$80 Full: \$190

### Tortellini Pink Vodka Sauce

Half: \$65 Full: \$120

### Pasta with Broccoli Aglio

Broccoli Florets sauteed in a light Garlic and Oil Sauce tossed with Penne Pasta and Parmesan Cheese  
Half: \$50 Full: \$95

## Eggplant

### Eggplant Parmesan

Breaded Eggplant Cutlets baked with Layers of Our Marinara Sauce, Mozzarella and Parmesan Cheese  
Half: \$70 Full: \$130

### Eggplant Rollatini with Spinach and Cheese

Half: \$70 Full: \$130

### Eggplant Rollatini with Prosciutto and Mozzarella

Half: \$70 Full: \$130

## Beef

### Asian Sweet Chili Stir Fry with Beef

Asian Vegetables and Beef Tips Sauteed in a Sweet Sauce  
Half: \$75 Full: \$140

### Beef Pot Pie

Slow Braised Beef in a Delicate Sauce and Seasonal Vegetables with a Puff Pastry Topping  
Half: \$75 Full: \$140

### Beef Tips in Burgundy Sauce

Sauteed Tender Beef Tips with Mushrooms and Onions in a Rich Wine Gravy  
Half: \$90 Full: \$165

### Braised Short Ribs

Fork Tender Beef Short Ribs slowly braised then smothered in a Chianti Wine Reduction  
Half: \$90 Full: \$165

### Herb Crusted Black Angus Tenderloin

With Wild Mushroom Demi Glaze  
\$290 Each - Serves 8-10

### Home-Style Meatballs

Half: \$70 Full: \$130

### Shepherd's Pie

Ground Beef Baked with Layers of Creamy Corn and Mashed Potatoes  
Half: \$70 Full: \$120

### Stuffed Peppers

Filled with Rice and Ground Beef  
\$6.99 Each

## Poultry

### Asian Sweet Chili Stir Fry with Chicken

Sauteed Asian Vegetables, Chunks of Chicken in a Sweet and Sour Glaze  
Half: \$75 Full: \$140

### Chicken Capri

Pan Seared Chicken Breast sauteed with Artichokes, Roasted Peppers, Mushrooms and Roasted Shallots in Marsala Wine Sauce  
Half: \$75 Full: \$140

### Chicken Francaise

Chicken Breast dipped in Egg Batter, then finished with a Lemon White Wine Sauce  
Half: \$75 Full: \$140



# HOT ENTREES

Half (H) pan serves 10 guests | Full (F) pan serves 25 guests

## Poultry cont.

### Chicken Marsala

Pan Seared Chicken Breast sauteed with a Marsala Mushroom Wine sauce  
Half: \$75 Full: \$140

### Chicken Parmesan

Breaded Chicken Cutlet topped with Mozzarella, Parmesan Cheese and Marinara Sauce  
Half: \$75 Full: \$140

### Chicken Piccata

Pan Seared Chicken Breast sauteed with Capers, Garlic Lemon Butter and White Wine  
Half: \$75 Full: \$140

### Chicken & Rice

Diced Free Range Chicken Cooked with Plum  
Half: \$75 Full: \$140

### Chicken on the Bone

Roasted Chicken Pieces with a House Seasoned Rub Tomatoes, Spinach, spices and aromatic  
Half: \$55 Full: \$100

### Chicken Pot Pie

Slow Roasted Chicken Pieces with a delicate Sauce and Seasonal Vegetables with a puff pastry top  
Half: \$65 Full: \$120

### Chicken Tenders

Half: \$50 Full: \$100

### Chicken Wings

Plain, Barbecue or Buffalo  
Half: \$75 Full: \$140

### Tennessee Honey Bourbon Wings

Half: \$75 Full: \$140

### Grilled Marinated Chicken

Grilled Chicken Breast Marinated with Balsamic Vinegar, Oil and Seasonings  
Half: \$70 Full: \$120

## Turkey

### Whole Roasted Turkey

with Homemade Bread Stuffing & Topped with Turkey Gravy  
15-17 lbs - \$120  
18-22 lbs - \$170

### Sliced Fresh Turkey Breast

with Homemade Bread Stuffing & Topped with Turkey Gravy  
Half: \$75 Full: \$175

## Veal

### Stuffed Veal Rollatini

with Prosciutto Mozzarella and Sage  
Half: \$110 Full: \$200

### Veal and Peppers

Tender Braised Veal with Bell Peppers and Onions in a Rich Tomato Sauce  
Half: \$85 Full: \$175

### Veal and Mushrooms

Tender Braised Veal with Mushrooms in a Rich Tomato Sauce  
Half: \$85 Full: \$175

### Veal, Onions and Peas

Tender Braised Veal with Onions and Green Peas in a Rich Tomato Sauce  
Half: \$85 Full: \$175

### Veal Marsala

Pan Seared Chicken Breast Sauteed with a Marsala Mushroom Wine Sauce  
Half: \$85 Full: \$175



## Pork

### Barbeque Pulled Pork

Smoked and dry rubbed pork roasted until tender and mixed with house barbecue sauce  
Half: \$75 Full: \$130

### Barbeque Baby Back Ribs

Smoked and dry rubbed pork ribs roasted until tender and mixed with house barbecue sauce  
Half: \$75 Full: \$130

### Sausage and Peppers

in Natural Juices or Red Sauce  
Half: \$75 Full: \$130

### Whole Budaball Ham

18-20 lbs - \$195

### Roasted Pork Loin

\$145 Each - Serves 8-10

## Seafood

### Asian Chili Stir Fry With Shrimp

Asian Vegetables Sauteed with Shrimp in a Sweet Chili Sauce  
Half: \$90 Full: \$165

### Baked Scrod with Crumb Topping

Baked White Fish topped with an Herb Butter Cracker Crumb Topping  
Half: \$75 Full: \$190

### Grilled Salmon with Dill Butter

Half: \$65 Full: \$175

### Jumbo Baked Stuffed Shrimp

with Fresh Crabmeat Stuffing  
\$6.50 Each

### Seafood Paella

Spanish Style Seafood Stew with Chicken, Chourizo and Short Grain Seasoned with Saffron Aromatic Vegetables and Sweet Peas  
Half: \$80 Full: \$190





# HOT ENTREES - Accompaniments

Half (H) pan serves 10 guests | Full (F) pan serves 25 guests

## Starches

### **Creamy White Mashed Potato**

Idaho Potatoes Mixed with Heavy Cream and Butter  
Half: \$50 Full: \$100

### **Red Bliss Mashed Potato**

Red Potatoes Mixed with Heavy Cream and Butter  
Half: \$50 Full: \$100

### **Oven Roasted Potatoes with Garlic and Herbs**

Roasted baby red potato halves tossed with olive oil, garlic, rosemary and thyme  
Half: \$50 Full: \$100

### **Sweet Potato Casserole**

Pureed Yams with Butter, Maple, and Brown Sugar Baked with a Topping of Graham Cracker Crumbs and Marshmallows  
Half: \$50 Full: \$100

### **Potato Au Gratin**

Half: \$50 Full: \$100

### **Confetti Rice**

White Rice cooked in Chicken Broth with finely diced Vegetables and Herbs  
Half: \$50 Full: \$100

### **Rice Pilaf**

White Rice simmered in Chicken Broth with Celery, Onions and Carrots  
Half: \$50 Full: \$100

### **French Fries**

Half: \$50 Full: \$100

### **Tator Tots**

Half: \$50 Full: \$100



## Vegetables

### **Butternut Squash**

Half: \$50 Full: \$100

### **Broccoli Au Gratin**

Baked with Parmesan and Cheddar Cheese Topped with Cracker Crumbs  
Half: \$50 Full: \$100

### **Fresh Green Bean Casserole**

Green Beans baked in a Creamy Mushroom Sauce finished with Crispy Onions  
Half: \$50 Full: \$100

### **Fresh Green Bean Almondine**

Green Beans in a Sherry Butter with Toasted Almond Slices  
Half: \$50 Full: \$100

### **Grilled Garden Vegetables**

Red Peppers, Zucchini, Summer Squash Asparagus and Eggplant fire grilled with Olive Oil  
Half: \$60 Full: \$130

### **Harvest Roasted Vegetables**

Butternut Squash, Beets, Baby Carrots, Parsnips, Turnips, and Fennel Roasted with triple sec and nutmeg  
Half: \$60 Full: \$130

### **Sauteed Broccoli Rabe**

Bitter Green Sauteed with Garlic, Olive Oil and Red Pepper Flakes  
Half: \$60 Full: \$130

### **Sauteed Vegetables**

Baby Carrots, Zucchini, Summer Squash and Broccoli  
Half: \$50 Full: \$100

### **Tarragon Maple Glazed Carrots**

Baby Carrots Roasted with a Buttery Maple and Tarragon Glaze  
Half: \$50 Full: \$100

### **Corn on the Cob with Butter**

Half: \$50 Full: \$100



# Hot Soups & Chowders

Served by the gallon. One gallon will serve 8-10 people

### Butternut Apple Bisque - \$55 Per Gallon

Apple Cider and Rich Cream Pureed with Butternut Squash Seasoned with a Pinch of Cinnamon, Nutmeg and Brown Sugar

### Chicken Escarole - \$55 Per Gallon

Chicken, Celery, Carrots, Onions, Fresh Escarole with Orzo Pasta in a Rich Chicken Broth

### Cream of Broccoli - \$55 Per Gallon

Creamy Chicken Broth with Finely Diced Broccoli and Cheddar Cheese

### French Onion - \$55 Per Gallon

Julianne Onions in a Rich Sherry Beef Broth

### Italian Wedding Soup - \$55 Per Gallon

Mini Beef Meatballs in a Rich Chicken Broth with Celery, Onions, Carrots, Orzo and Escarole

### Minestrone - \$55 Per Gallon

Ditilini Pasta and Garden Vegetables in a Tomato and Chicken Broth

### Roasted Vegetable - \$55 Per Gallon

Medley of Fresh Garden Vegetable Simmered in a Vegetarian Broth with Fresh herbs and Kidney Beans

### Tomato Bisque - \$55 Per Gallon

Rich Vegetable Soup made with a Creamy Tomato Puree with Basil

### Pasta Fagioli - \$55 Per Gallon

Ditilini Pasta and White Beans in a Chicken and Tomato Broth Flavored with Prosciutto and Parmesan Cheese

### New England Clam Chowder - \$55 Per Gallon

A Hearty Soup made with Clams, Potatoes and Vegetables simmered in a Broth of Clam juice and Cream

### Manhattan Clam Chowder - \$55 Per Gallon

Tomato-based version of Clam Chowder made with Clams, Tomatoes, Potatoes and other Vegetables

### Seafood Chowder - \$60 Per Gallon

Shrimp, Scallops, White Fish, Squid and clams in a creamy broth with celery, onions, bacon and potatoes

### Lobster Bisque - \$70 Per Gallon

Jumbo Lumps of Lobster in a rich sherry cream broth



## SAUCES - \$20 Per Quart

- |                   |              |
|-------------------|--------------|
| Pink Vodka        | Pizza        |
| Alfredo           | Marsala Wine |
| Marinara          | Gorgonzola   |
| Red or White Clam | Madiera      |
| Aglio             | Burgundy     |
| Shrimp Scampi     | Bearnaise    |
| Bolognese         |              |



## Finger Sandwiches

Sold Per Dozen

Chunky Chicken Salad	\$34.99
California Chicken Salad	\$34.99
Curry Chicken Salad	\$34.99
White Albacore American Tuna Salad	\$34.99
Italian Tuna Salad	\$34.99
Ham Salad	\$34.99
Roast Turkey	\$34.99
Roast Beef	\$34.99
Egg Salad	\$34.99
Ham & Cheese	\$34.99
Italian Grinder	\$34.99
Shrimp Salad	\$55.00
Seafood Salad	\$55.00
Prosciutto, Gorgonzola Cheese & Apples	\$55.00
Lobster Salad	\$85.00



## Chips & Dips

### Chips & Dip Platters

- Small (Serves 8-10) - \$35
- Medium (Serves 10-20) - \$65
- Large (Serves 30-40) - \$100

### Chip Options:

- Fresh Cut Potato Chips
- BBQ, Sweet Potato, Salt & Vinegar, or Plain
- Baked Pita Chips
- Tri-Color Tortilla Chip

### Traditional Dips:

- Garden Salsa
- Sour Cream
- Traditional Hummus
- Roasted Red Pepper Hummus
- Roasted Garlic Hummus
- French Onion
- Vegetable Sour Cream
- Nacho Cheddar
- Roasted Tomato Sour Cream
- Blue Cheese
- Roasted Red Pepper

### Specialty Dips - Additional \$20 To Add To Platter

- Creamy Beer Cheese Dip
- Queso Blanco
- Mexican Seven Layer
- Spinach & Artichoke
- Buffalo Chicken
- Guacamole
- Gorgonzola, Artichoke & White Bean
- Tzatziki Dip with Yogurt
- Hot Chili White Bean
- Spinach & Roasted Garlic
- Eggplant & Red Pepper

## Pizza & Calzones

Party Pizza - \$19.99 Each  
Thick crust topped with tomato sauce and grated cheese Only. Served at Room Temperature

Gourmet Pizzas - \$22.99 Each  
Gourmet Calzones - \$25.99 Each

### Select From The Toppings Below:

- BBQ Chicken
- Broccoli & Cheese
- Buffalo Chicken
- Chicken Cacciatore
- Chicken & Caramelized Onions
- Chicken Parmesan
- Chourico & Peppers
- Eggplant Parmesan
- Ham & Cheese
- Italian Cold Cuts
- Meatball Parmesan
- Pepperoni & Cheese
- Sausage & Peppers
- Spinach & Cheese
- Spinach, Cheese & Pepperoni



# Custom All Occasion Cakes

Whatever your style is, we can create the perfect cake that flawlessly expresses your personal style. From whimsical creations to traditional classics, from naked cakes to rhinestones, each design features our signature creative touches. For every design in every size, with Pranzi Catering & Events you can be assured of impeccable execution and exceptional taste.

*Gluten Free & Vegan Cakes Available Upon Request*

## Cake Flavors

- White Wedding
- Yellow
- Chocolate
- Spice
- Marble
- Carrot
- Lemon
- Lemon Chiffon
- Almond
- Strawberry
- Red Velvet
- Mocha
- Champagne
- Funfetti
- Butter Pound Cake

## Frosting Flavors

- White Buttercream
- Lemon Buttercream
- Almond Buttercream
- Chocolate Buttercream
- Grand Marnier
- Buttercream
- Cream Cheese
- Chocolate Fudge
- Danish Buttercream
- Fresh Whipped Cream

## Cake Fillings

- Fresh Fruit Filling
- Raspberry Filling
- Strawberry Filling
- Lemon Curd
- Cream Cheese
- White Chocolate Mousse
- Milk Chocolate Mousse



### Round Cakes with Buttercream Frosting

- 6" Cake Serves 4-6 \$19.99
- 8" Cake Serves 6-10 \$29.99
- 10" Cake Serves 10-16 \$45.99
- 12" Cake Serves 16-24 \$59.99

### Sheet Cakes with Buttercream Frosting

- 2 Layer Half Sheet Serves 20-25 3 \$80
- Layer Half Sheet Serves 25-35 2 \$110
- Layer Full Sheet Serves 50-70 3 \$175
- Layer Full Sheet Serves 75-100 \$210



### Additional Options

- Fresh Whipped Cream with Fruit Puree Filling*
- Fresh Mixed Berry Filling or Fresh Strawberry Filling*
- 8" - \$4 additional
- 10" - \$6 additional
- 112" - \$8 additional
- Half Sheet - \$12 additional
- Full Sheet - \$20 additional

*Outsourced Dessert & Cake Cutting*  
Fees Will Be Applied  
If Cake or Dessert Is Brought  
In By An Outside Licensed Vendor

Cake Cutting Fee \$4





## Signature Cakes

All cakes are 8" and serve 10-12 people - other sizes available upon request



**NAKED CAKE - \$45.99**

Simple and elegant with unfrosted sides, chocolate cake layered almond buttercream fresh berries, chocolate wheels and powdered sugar

**HEATH BAR - \$45.99**

White or Chocolate cake frosted with fresh whipped cream Heath Bar candies

**TIRAMISU (10")- \$45.99**

Traditional Italian Ladyfingers soaked in Kahlua espresso layered with mascarpone cream chocolate and cocoa powder surrounded by Ladyfinger cookies

**STRAWBERRY SHORTCAKE - \$45.99**

White cake layered with fresh strawberries fresh whipped cream surrounded by Ladyfinger cookies (Seasonal)

**S'MORES - \$45.99**

Chocolate cake graham cracker crumble toasted marshmallow meringue mini chocolate chips italian buttercream

**LEMON CHIFFON CAKE - \$45.99**

Lemon chiffon cake fresh lemon curd white buttercream

**DECADENT CHOCOLATE CAKE - \$45.99**

Chocolate cake chocolate fudge frosting topped with mini chocolate chips

**FLOURLESS CHOCOLATE TRUFFLE - \$45.99**

Chocolate torte rich chocolate ganache (gf)

**CHOCOLATE STOUT CAKE - \$45.99**

Chocolate beer cake layered with stout OR Bailey's buttercream

**ZUPPA INGLESE - \$45.99**

White cake brushed with a rum glaze layered with chocolate and vanilla cream, fresh strawberries and peaches surrounded by Ladyfinger cookies fresh whipped cream frosting

**FRESH FRUIT TART (9") - \$39.99**

A shortbread shell filled with homemade vanilla bean Bavarian cream topped with seasonal fruit

**SALTED CHOCOLATE CARAMEL - \$45.99**

Chocolate cake, salted caramel filling, chocolate ganache and sea salt

**PRANZI'S CARROT CAKE - \$45.99**

Carrot cake walnuts, coconut and pineapple frosted with cream cheese frosting

**COOKIE DOUGH - \$45.99**

Yellow cake with cookie dough chocolate buttercream graham crackers

**PEANUT BUTTER MOUSSE - \$45.99**

Chocolate cake peanut butter mousse chocolate buttercream

**RED VELVET CHEESECAKE - \$45.99 Red**

velvet cake layered with real cheesecake cream cheese frosting

**PIÑA COLADA - \$45.99**

Pineapple cake pineapple filling with toasted coconut coconut buttercream



# Specialty Cupcakes

Medium 4oz - \$55 Per Dozen Large 6oz - \$65 Per Dozen



## CHEESECAKE

Pound cupcake base creamy cheesecake filling frosted with fresh whipped cream topped with a maraschino cherry

## BOSTON CREAM

Yellow cupcake base Bavarian cream filling frosted with chocolate buttercream dipped in chocolate

## HEATH BAR

Chocolate cupcake base coffee mousse filling frosted with caramel buttercream Heath Bar candies

## NEAPOLITAN

Chocolate cupcake base Bavarian cream filling frosted with strawberry buttercream miniature chocolate chips

## APPLEWOOD SMOKED BACON

Maple infused cupcake base frosted with buttercream frosting topped with candied bacon

## S'MORES

Graham cracker chocolate cupcake base with toasted marshmallow meringue

## STRAWBERRY SHORTCAKE

White cupcake base strawberry mousse filling frosted with fresh whipped cream topped with strawberries (Seasonal)

## PEANUT BUTTER AND FLUFF

Vanilla cupcake base peanut butter mousse filling frosted with Fluffernutter frosting

## PUMPKIN SPICE

Pumpkin cupcake filled and frosted with cream cheese buttercream (Seasonal)

## CHOCOLATE CARAMEL

Chocolate cake, caramel filling, chocolate ganache and sea salt

## MARGARITA

Tequila cupcake topped with lime flavored buttercream frosting

## PRANZI'S CARROT CAKE

Carrot cupcake base walnuts, coconut and pineapple frosted with cream cheese frosting

## GUINNESS STOUT

Chocolate Guinness cake frosted with stout buttercream

## ALMOND JOY

Chocolate cupcake base coconut cream filling frosted with chocolate fudge frosting toasted coconut and almond pieces

## CHOCOLATE DECADENCE

Chocolate cupcake base chocolate ganache filling frosted with chocolate fudge frosting topped with chocolate pearls

## APPLE SPICE

Spiced cupcake base apple pie filling frosted with cinnamon buttercream crumble topping

## ORANGE CREAMSICLE

Orange cupcake base vanilla cream filling frosted with orange creamsicle buttercream

## CHOCOLATE MOUSSE

Rich chocolate cupcake base frosted with fresh chocolate mousse dipped in chocolate



# All American Cupcakes

Medium 4oz - \$45 Per Dozen Large 6oz - \$59 Per Dozen

## Cupcake Flavors

- White Wedding
- Yellow
- Chocolate
- Spice
- Marble
- Carrot
- Lemon
- Lemon Chiffon
- Almond
- Strawberry
- Red Velvet
- Mocha Champagne
- Funfetti
- Butter Pound Cake



## Frosting Flavors

- White Buttercream
- Lemon Buttercream
- Almond Buttercream
- Chocolate Buttercream
- Grand Marnier Buttercream
- Cream Cheese
- Chocolate Fudge
- Fresh Whipped Cream

**Cake Cupcake Towers, Doughnut Towers & Customizable Cupcake Liners to match your event theme are available.**

## Cheesecakes

*Available in Petite, Individual, or Full Sizes. All flavors also available as Gluten Free.*

### NEW YORK STYLE

Traditional graham crust and rich creamy filling

### STRAWBERRY

Vanilla bean cheesecake topped with fresh strawberries

### PINWHEEL

Vanilla cheesecake topped with three selections of seasonal fresh fruit

### TURTLE

Vanilla cheesecake with chocolate icing topped with toasted pecans, caramel and drizzled with chocolate

### WHITE CHOCOLATE RASPBERRY

Creamy cheesecake swirled with white chocolate and raspberry

### BLUEBERRY

Vanilla bean cheesecake topped with fresh blueberries

### ALMOND JOY

Coconut cheesecake with chocolate ganache, toasted coconut and almonds

### CHOCOLATE PEANUT BUTTER

Peanut butter mousse cheesecake with a chocolate cookie crust and chocolate chips

### HEATH BAR

Crumbled Heath Bar candy baked in a vanilla cheesecake topped with fresh whipped cream sprinkled with crushed Heath Bar

### OREO COOKIE

Crumbled Oreo cookies baked in a vanilla cheesecake topped with fresh whipped cream and sprinkled with crushed Oreo cookies

## Fresh Baked Pies

*Available in Petite, Individual, or Full Sizes.*

- Apple
- Blueberry
- Cherry
- Chocolate Cream
- Lemon Meringue
- Strawberry
- Rhubarb (Seasonal)
- Pecan
- Peach (Seasonal)
- Pumpkin







## Additional Gourmet Desserts

- Apple Dumplings
- Biscotti
- Chocolate-Dipped Macarons
- Miniature Italian Pastries
- Chocolate-Dipped Strawberries
- Lemon Raspberry Mousse Shooter
- Mason Jar Strawberry Shortcakes
- Mason Jar Cobblers
- Italian Wedding Cookie Platter
- Wandies
- Tahitian Vanilla Crème Brûlée Spoons
- Coconut Macarons
- Miniature Chocolate Mousse Cups
- Crème Brûlée
- Mini Lemon Bundt Cake
- Mini Cinnamon Coffee Bundt Cake
- Brioche Bread Pudding
- Seasonal Grilled Fresh Fruit drizzled with Honey
- Seasonal Fruit Petite Tartlet



## Cake Pops

*All served on lollipop sticks  
Customized colors or designs  
available by request.*

### Flavors:

Chocolate  
French Vanilla  
Lemon  
Mocha  
Red Velvet  
Cheesecake Fudge  
Brownie S'mores on  
a Stick Cookie  
Dough

### Dipped In:

Milk Chocolate  
Dark Chocolate  
White Chocolate

### Toppings:

Sprinkles  
Coconut  
Pistachios  
Chopped Nuts



2024  
2025



Thank you!

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