



CORPORATE CATERING



Monday – Friday

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Delicious Food. Excellent 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 & our reliance on our suppliers, we can make no guarantees of its accuracy & disclaim liability for the use of this information. All common allergens are present & processed in our facility.

GF – Gluten-Free

Does not contain Gluten Ingredients

VG – Vegetarian

No Animal Proteins, includes Eggs & Dairy

V – Vegan

No Animal Products or Byproducts

DF – Dairy-Free

Contains No Dairy Products or Byproducts

Disposable & Plastic Cutlery

\$1.99 per Person

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

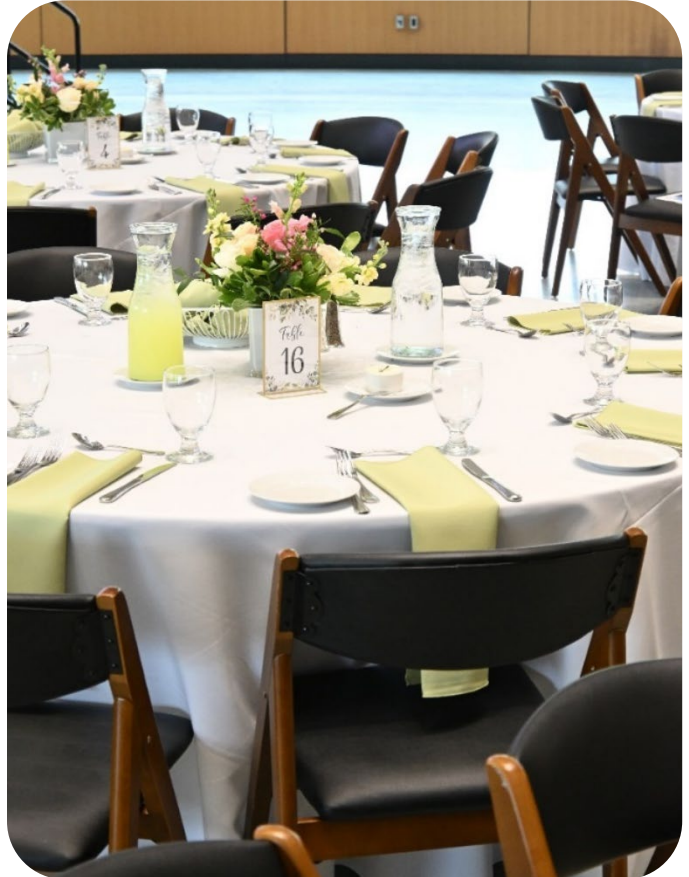


**Executive Set-Up: Chafers,
Silver & Ceramic Trays**
Requires additional pick up



Luncheon Set-Up: Disposable Trays

**All prices are subject to change without notice.
Prices are subject to a staffing fee, state & meal taxes.**



Sunrise Breakfast Packages



Sunrise 1

Assorted Breakfast Pastries & Bagels

Cream Cheese & Butter

One cup of Illy Coffee

Bottled Juice or Water

\$9.99/PP

Sunrise 2

Fresh Fruit Salad

Assorted Breakfast Pastries & Bagels

Cream Cheese & Butter

One cup of Illy Coffee

Bottled Juice or Water

\$11.99/PP

Sunrise 3

Little Rhody Scrambled Eggs

Crispy Bacon or Sausage

Crispy Red Skin Home Fries with Vidalia Onions

Bagels with Cream Cheese & Butter

One cup of Illy Coffee

Bottled Juice or Water

\$12.99/PP

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 Home Fries with Vidalia Onions

One cup of Illy Coffee

Bottled Juice or Water

\$13.99/PP

Sunrise 5

Fresh Fruit Salad

Little Rhody Scrambled Eggs

Croissant French Toast & Maple Syrup

Crispy Bacon or Sausage

Crispy Red Skin Home Fries with Vidalia Onions

Assorted Breakfast Pastries

One cup of Illy Coffee

Bottled Juice or Water

\$16.99/PP

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 Home Fries with Vidalia Onions

Assorted Breakfast Pastries

One cup of Illy Coffee

Bottled Juice or Water

\$21.50/PP

Disposable & Plastic Cutlery – \$1.99/PP

Pricing does not include delivery, state, or meal taxes.

Additional fees apply for social or staffed events.

Ceramic Trays & Chafers are available upon request. Pick up fees apply.

See our Individual Boxed Breakfasts for Vegan & Gluten-Free Options

Fresh Start Breakfast Packages



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 & Butter

One cup of Illy Coffee

Bottled Juice or Water

\$16.99/PP

Fresh Start 2

Little Rhody Scrambled Eggs with Chives

Breakfast Sausage

Applewood Smoked Bacon

Crispy Red Skin Home Fries with Vidalia Onions

Assorted Breakfast Pastries & Bagels

Cream Cheese & Butter

One cup of Illy Coffee

Bottled Juice or Water

\$17.99/PP

Fresh Start 3

Fresh Fruit Salad

Breakfast Burritos with Eggs, Green Peppers, Onions,
Sausage, Cheddar Cheese & Salsa on the side

Vegetarian Wrap with Sweet Potatoes, Baby
Spinach, Onions, Chopped Tomatoes & Grilled Corn.
Served in Plain & Spinach Wraps

Assorted Breakfast Pastries & Muffins

One cup of Illy Coffee

Bottled Juice or Water

\$18.50/PP

Fresh Start 4

Fresh Fruit Salad

Choice of Individual Frittata or Quiche

Crispy Red Bliss & Sweet Potato Home Fries with
Vidalia Onions & Scallions

Assorted Breakfast Pastries

One cup of Illy Coffee

Bottled Juice or Water

\$19.50/PP

Fresh Start 5

Make-Your-Own Yogurt & Hot Oatmeal Bar:
Low Fat Vanilla Yogurt, Hot Oatmeal, Granola,
Seasonal Berries, Assorted Cut Fruits, Brown Sugar,
Chocolate Chips, Dried Cranberries & Assorted Nuts

Assorted Breakfast Breads

One cup of Illy Coffee

Bottled Juice or Water

*Greek Yogurt & Homemade Flavored Yogurts are
available upon request for an additional fee.*

\$20.50/PP

Disposable & Plastic Cutlery – \$1.99/PP

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****See our Individual Boxed Breakfasts for Vegan & Gluten-Free Options****

Individual Boxed Breakfasts



Boxed Breakfast 1

Muffin or Croissant

Whole Fruit

Bottled Juice or Water

\$9.99/PP

Boxed Breakfast 3 – 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, Onions & Chopped Tomatoes

Served with Home Fries

Breakfast Pastry or Whole Fruit

Bottled Juice or Water

One cup of Coffee

\$20.99/PP

Boxed Breakfast 5 – Individual Quiche or Frittata

Served with Home Fries

Breakfast Pastry or Whole Fruit

Bottled Juice or Water

One cup of Coffee

\$20.99/PP

Gluten-Free Boxed Breakfast

Little Rhody Scrambled Eggs

Crispy Red Skin Home Fries

Crispy Bacon or Sausage

Whole Fruit

Bottled Juice or Water

One cup of Coffee

\$23.99/PP

Boxed Breakfast 2 – American Breakfast

Little Rhody Scrambled Eggs

Crispy Red Skin Home Fries

Crispy Bacon or Sausage

Breakfast Pastry or Whole Fruit

Bottled Juice or Water

One cup of Coffee

\$14.99/PP

Boxed Breakfast 4 – Breakfast Sandwich

Served on an English Muffin

Egg, Cheese, Crispy Bacon, Sausage, Tomato & Spinach

Served with Home Fries

Breakfast Pastry or Whole Fruit

Bottled Juice or Water

One cup of Coffee

\$20.99/PP

Boxed Breakfast 6 – Pancakes or Waffles

Fluffy Homestyle Pancakes or Sweet Airy

European-Style Waffles

Served with Maple Syrup & Butter

Crispy Bacon or Sausage

Breakfast Pastry or Whole Fruit

Bottled Juice or Water

One cup of Coffee

\$20.99/PP

Vegan Boxed Breakfast

Vegetarian Breakfast Burrito with Sweet Potatoes, Baby Spinach, Onions & Chopped Tomatoes

Served with Home Fries

Whole Fruit

Bottled Juice or Water

One cup of Coffee

\$23.99/PP

When ordering for a group of ten or more, all sides & desserts must be the same option.

A La Carte Breakfast



Half Pan Serves 12 Guests | Full Pan Serves 25 Guests

Buttermilk Pancakes with Maple Syrup

Fluffy Homestyle Pancakes

Half (24 pieces) - \$60 Full - \$110 (48 pieces)

Belgian Waffles with Maple Syrup

Fluffy Homemade Belgian Waffles

Half (24 pieces) - \$60 Full - \$110 (48 pieces)

Croissant French Toast

Mini Crescent Rolls griddled in our Sweet Cinnamon Egg Batter

Half (24 pieces) - \$60 Full - \$110 (48 pieces)

French Toast Casserole

Sliced Bread layered in our Sweet Cinnamon Egg Batter & baked

Half (24 pieces) - \$60 Full - \$110 (48 pieces)

Challah Bread French Toast

Airy Sweet Bread griddled in our Sweet Cinnamon Egg Batter

Half (24 pieces) - \$60 Full - \$110 (48 pieces)

Chia Seed Pudding Cups

Individual Cup (8 Oz.) - \$6.99 each

Vanilla Chia Seed Pudding with Fresh Peaches, Honey & Cinnamon

Chocolate Chia Seed Pudding with Fresh Strawberries & Blueberries

Chocolate Peanut Butter Chia Seed Pudding with Fresh Sliced Banana

Orange Chia Seed Pudding topped with Pistachios

Creamy & Nutritious Overnight Oats

Individual Cup (8 Oz.) - \$6.99 each

Chocolate Chip Banana

Brown Sugar Apple Cinnamon

Creamy Blueberry

Cookies & Cream

Yogurt

Assorted Homemade Fruit Yogurts - \$4.99 each

(Strawberry, Blueberry, Raspberry, Mango, or Peach)

Yogurt Parfaits (8 Oz.) - \$6.99 each

Vanilla Yogurt, Granola & Fresh Berries

Little Rhody Scrambled Eggs

Creamy Scrambled Eggs

Half - \$60

Full - \$110

Frittata

Options Include: Garden Vegetables & Feta,

Spinach & Mozzarella, or Bacon, Ham & Swiss

Half (12 pieces) - \$50 Full - \$105 (24 pieces)

Quiche

Options Include: Garden Vegetables & Feta,

Spinach & Mozzarella, or Bacon, Ham & Swiss

Whole Quiche (10") - \$22.99 each

Breakfast Meats

Options Include: Bacon, Sausage Links, or Virginia Ham

Half - \$75

Full - \$150

Homestyle Corned Beef Hash

Savory Corned Beef, Potatoes & Onions, pan-fried to perfection

Half - \$90

Full - \$175

Red Bliss Home Fries with Vidalia Onions

Diced Baby Red Potatoes roasted in Butter,

House-Recipe Herbs & Spices

Half - \$60

Full - \$110

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) - \$9.99

Sliced or Whole 14" Loaf (Serves 14 Guests) - \$14.99

Flavors Include:

Blueberry Cheesecake

Cinnamon Coffee Cake

Banana Nut

Vanilla

Lemon Angel Food Cake

Breakfast Sandwiches

Served on an English Muffin - \$7.99 each

Egg & Cheese

Crispy Bacon, Egg & Cheese

Sausage, Egg & Cheese

Tomato, Spinach, Egg & Cheese

Individual Quiche or Frittata (3")

One Dozen Minimum - \$7.99 each

Bacon, Ham & Swiss

Garden Vegetables & Feta

Spinach & Mozzarella

A La Carte Breakfast



Platters

Small – Serves up to 10

Medium – Serves up to 20

Large – Serves up to 40

Miniature Bagel Platter

Assorted Miniature Bagels served with Cream Cheese

Small – \$20

Large – \$40

Medium – \$30

Assorted Muffins Platter

Assorted Seasonal Homestyle Muffins served with Butter, Jellies & Preserves

Small (12") – \$29

Large (18") – \$79

Medium (16") – \$58

Smoked Salmon Platter

Sliced Smoked Salmon accompanied by Bagels, Cream Cheese, Capers, Red Onions, Hard Boiled Eggs & Savory Dill.

Smoked Salmon Platter (25 pieces, serves 12) – \$70

Breakfast Pastries Platter

Miniature Danishes, Breakfast Breads, Fluffy Mini Croissants & Flaky Scones

Small – \$37

Large – \$84

Medium – \$63

Fresh Fruit Platter

Seasonal Sliced Fruits beautifully displayed in a colorful arrangement

Small (12") – \$57

Large (18") – \$115

Medium (16") – \$78

Vegetable Platter

An array of Fresh, Crispy Vegetables served with our own Sour Cream Herb & Vegetable Dip

Small – \$52

Large – \$110

Medium – \$73

Business Lunch Packages



Business Lunch 1

Garden Salad: Mixed Greens, Cucumbers, Olives, Red Onions & Grape Tomatoes. Served with a Balsamic Vinaigrette on the side

Pasta or Potato Salad

Assorted Gourmet Breads & Wrap Sandwiches

Lay's Potato Chips

Homemade Cookies & Bars

Canned Soda or Water

\$14.99/PP

Business Lunch 2

Garden Salad: Mixed Greens, Cucumbers, Olives, Red Onions & Grape Tomatoes. Served with a Balsamic Vinaigrette on the side

Pasta or Potato Salad

Assorted Finger Sandwiches

Lay's Potato Chips

Homemade Cookies & Bars

Canned Soda or Water

\$14.99/PP

Business Lunch 3

Garden Salad: Mixed Greens, Cucumbers, Olives, Red Onions & Grape Tomatoes. Served with a Balsamic Vinaigrette on the side

Pasta or Potato Salad

Gourmet Sliced Pizza

Assorted Sliced Calzones

Homemade Cookies & Bars

Canned Soda or Water

\$14.99/PP

Business Lunch 4

Garden Salad: Mixed Greens, Cucumbers, Olives, Red Onions & Grape Tomatoes. Served with a Balsamic Vinaigrette on the side

Fresh Fruit Salad

Sliced Fresh Herb Marinated Grilled Chicken

Rolls & Butter

Homemade Cookies & Bars

Canned Soda or Water

\$16.50/PP

Business Lunch 5

Caesar Salad: Crisp Romaine with Croutons & Shaved Romano Cheese accompanied with a Homestyle Caesar Dressing

Fresh Fruit Salad

Sliced Fresh Herb Marinated Grilled Chicken

Gourmet Pizza

Homemade Cookies & Bars

Canned Soda or Water

\$18.99/PP



Sandwich Options for the Above:

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

Upgrade your sandwiches to one of our Signature Sandwiches – see page 11

Disposable & Plastic Cutlery – \$1.99/PP

Pricing does not include delivery, state, or meal taxes.

Additional fees apply for social or staffed events.

Ceramic Trays & Chafers are available upon request. Pick up fees apply.

****See our Individual Boxed Lunches for Vegan & Gluten-Free Options****

Lunch Upgrades – Signature Sandwiches



*Upgrade your sandwiches – Additional \$2.25
Please select up to four sandwich variations per order.*

Caprese

Fresh Mozzarella, Native Tomatoes & Fresh Basil, finished with Extra Virgin Olive Oil & served on a Cuban Roll

Roasted Vegetables

Roasted Red Peppers, Red Onions, Zucchini & Summer Squash with a Red Pepper Aioli & served on a Sub Roll

Raw Vegetable Wrap

Julienned Carrots & Cucumbers, topped with Sprouts, Hummus Spread & Goat Cheese. Served in a Wrap

Chicken Caesar

Sliced Grilled Marinated Chicken Breast, Romaine Lettuce, Caesar Dressing & Shaved Parmesan Cheese served on a Sub Roll

Buffalo Chicken Wrap

Chicken Tenders tossed in a Buffalo Sauce with Blue Cheese & Romaine Lettuce served in a Wrap

Pesto Chicken

Grilled Pesto Chicken with Leaf Lettuce, Native Tomatoes & Havarti Cheese served on a Sub Roll

Chicken Portobello

Grilled Chicken with Caramelized Onions, Portobello Mushrooms & Blue Cheese served on a Sub Roll

Turkey BLT Wrap

Hickory Smoked Turkey Breast, Bacon, Leaf Lettuce & Native Tomatoes served in a Wrap

Italian Tuna Salad

White Albacore Italian Tuna Salad with Leaf Lettuce & Native Tomatoes served on a Sub Roll



Italian Grinder

Fresh Italian Meats with Pepperoncini, Leaf Lettuce, Tomatoes, Onions & Provolone Cheese served on a Sub Roll

Parma Prosciutto

Parma Prosciutto with Fresh Mozzarella, Native Tomatoes & Fresh Basil, finished with a Balsamic Glaze & served on a Sub Roll

Balsamic Roast Beef

Roast Beef with Caramelized Onions, Blue Cheese & Leaf Lettuce, finished with a Balsamic Glaze

Roast Beef & Havarti

Roast Beef with a Horseradish Cream, Leaf Lettuce, Native Tomatoes & Havarti Cheese served on a Round Roll



Individual Boxed Lunches



When ordering for a group of ten or more, all sides & desserts must be the same option.

Gluten-Free Boxed Lunch

Gluten-Free Sandwich

Potato Salad

Lay's Potato Chips

Baker's Choice Gluten-Free Dessert

Canned Soda or Bottled Water

\$17.99 /PP

Vegan & Dairy-Free Boxed Lunch

Vegan Vegetable & Hummus Wrap

Whole Fruit

Lay's Potato Chips

Baker's Choice Vegan Dessert

Canned Soda or Bottled Water

\$15.99/PP

Boxed Lunch 1

Assorted Gourmet Bread or Wrap Sandwich

Lay's Potato Chips

Canned Soda or Bottled Water

\$12.99/PP

Boxed Lunch 2

Assorted Gourmet Bread or Wrap Sandwich

Pasta Salad or Potato Salad

Lay's Potato Chips

Canned Soda or Bottled Water

\$14.49/PP

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

\$15.99/PP

Sandwich Options for the Above:

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

Upgrade your sandwiches to one of our Signature Sandwiches – see page 11



Individual Boxed Salads



When ordering for a group of ten or more, all sides & desserts must be the same option.

Boxed Garden Salad

Mixed Greens, Cucumbers, Olives, Red Onions & Grape Tomatoes with your choice of protein. Served with a Balsamic Vinaigrette on the side.

Baguette, Lay's Potato Chips, or Whole Fresh Fruit

Canned Soda or Water

\$15.99/PP

Boxed Gourmet Salad

Mixed Greens, Gorgonzola Cheese, Toasted Almonds, Dried Cranberries & Granny Smith Apples with your choice of protein. Served with a Balsamic Vinaigrette on the side.

Baguette, Lay's Potato Chips, or Whole Fresh Fruit

Canned Soda or Water

\$16.99/PP

Boxed Caesar Salad

Romaine Lettuce, Parmesan Cheese & Croutons with your choice of protein. Served with Caesar Dressing on the side.

Baguette, Lay's Potato Chips, or Whole Fresh Fruit

Canned Soda or Water

\$15.99/PP

Boxed Greek Salad

Mixed Greens, Kalamata Olives, Cucumbers, Red Onions & Feta Cheese with your choice of protein. Served with Greek Dressing on the side.

Baguette, Lay's Potato Chips, or Whole Fresh Fruit

Canned Soda or Water

\$16.99/PP

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	\$2.50
Portobello Mushroom	\$2.50
Three Jumbo Grilled Shrimp	\$13.00
Beef Tips	\$12.00
Grilled Salmon (4oz.)	\$8.00

Quinoa Bowls

Quinoa Burrito Bowl

Chopped Romaine topped with Tri-Color Quinoa, mixed with Sliced Cherry Tomatoes, Black Olives, Black Beans & Roasted Corn. Served with our House-Made Cilantro-Lime Vinaigrette (V, DF, GF)

Baguette, Lay's Potato Chips, or Whole Fresh Fruit

Canned Soda or Water

\$16.99/PP

Kale, Apple & Quinoa Salad Bowl

Kale mixed with Tri-Color Quinoa, Sliced Apples, Walnuts, Dried Cranberries & Goat Cheese with our House-Made Agave Dressing (GF)

Baguette, Lay's Potato Chips, or Whole Fresh Fruit

Canned Soda or Water

\$16.99/PP

Root Vegetable Quinoa Bowl

Tri-Color Quinoa mixed with Roasted Root Vegetables with our House-Made Red Wine Vinaigrette (V, DF, GF)

Baguette, Lay's Potato Chips, or Whole Fresh Fruit

Canned Soda or Water

\$16.99/PP

Quinoa Hummus Bowl

Tri-Color Quinoa mixed with Kalamata Olives, Roasted Red Peppers & Marinated Artichoke Hearts topped with our House-Made Hummus (V, DF, GF)

Baguette, Lay's Potato Chips, or Whole Fresh Fruit

Canned Soda or Water

\$17.99/PP

Farm-to-Table Lunch Packages



Farm-to-Table 1

Chopped Romaine, Diced Tomatoes, Cucumbers, Red Onions & Roasted Corn with a Tex-Mex Vinaigrette

Grilled Shrimp on a bed of Spinach

Cilantro-Lime Grilled Chicken

Mango Salsa

Rice Pilaf

Baker's Confections

Canned Soda or Bottled Water

\$27.50/PP

Farm-to-Table 3

Root Vegetable Quinoa Salad: Tri-Color Quinoa, Fresh Romaine, Roasted Sweet Potatoes, Beets, Turnips & Carrots with a Red Wine Vinaigrette

Wild Mushroom Ravioli or Butternut Squash Ravioli

Roasted Vegetables Medley

Baker's Confections

Canned Soda or Bottled Water

\$25.50/PP

Farm-to-Table 5

Mediterranean Salad: Bell Peppers, Tomatoes, Red Onions, Cucumbers, Kalamata Olives & Feta Cheese with a House-Made Balsamic Vinaigrette

Herb Roasted Chicken Breast

Cavatelli Pasta with Butternut Squash, Caramelized Onions & Sun-Dried Tomatoes in a Sage Cream Sauce

Colorful Vegetable Ratatouille

Baker's Confections

Canned Soda or Bottled Water

\$25.99/PP

Farm-to-Table 2

Native Tomatoes, Garden Basil & Fresh Mozzarella Salad drizzled in a Balsamic Reduction

Marinated Grilled Chicken

Roasted Salmon with Dill Butter

Seasonal Grilled Vegetables with a Balsamic Reduction & Olive Oil

Baker's Confections

Canned Soda or Bottled Water

\$27.50/PP

Farm-to-Table 4

Harvest Salad: 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

Baker's Confections

Canned Soda or Bottled Water

\$25.50/PP

Farm-to-Table 6

Tex-Mex Salad: Black Beans, Corn, Red Onions & 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 & Sliced Romaine

Steak Fajita Burrito filled with Sautéed Vegetables, Shredded Cheese & Sliced Romaine with Salsa & Sour Cream on the side

Spanish Rice

Baker's Confections

Canned Soda or Bottled Water

\$25.99/PP

Disposable & Plastic Cutlery – \$1.99/PP

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Additional fees apply for social or staffed events.

Ceramic Trays & Chafers are available upon request. Pick up fees apply.

See our Individual Boxed Lunches for Vegan & Gluten-Free Options

Farm-to-Table Lunch Packages



Healthy Lunch 1

Root Vegetable Quinoa Salad: Tri-Color Quinoa, Fresh Romaine, Roasted Sweet Potatoes, Beets, Turnips & Carrots with a Red Wine Vinaigrette

Strawberry Spinach Salad: Baby Spinach, Sliced Strawberries, Almond Slices, Red Onions & Cucumbers with an Agave Dressing on the side

Herb Marinated Grilled Chicken

Sweet Potato Wedges

Sautéed Vegetable Medley

Assorted Baker's Confections

Canned Soda or Bottled Water

\$24.50/PP



Healthy Lunch 2

Cucumber & Red Onion Salad: Cucumbers, Red Onions, and Heirloom Tomatoes marinated in a Red Wine Vinaigrette

Gourmet Salad: Mixed Greens, Granny Smith Apples, Gorgonzola Cheese, Almonds, Craisins & Balsamic Vinaigrette

Broiled Salmon, finished in a Dill Herb Butter

Confetti Rice

Sautéed Vegetable Medley

Assorted Baker's Confections

Canned Soda or Bottled Water

\$24.50/PP



Healthy Lunch 3

Kale, Apple & Quinoa Salad: Kale & Tri-Colored Quinoa with Walnuts, Dried Cranberries, Goat Cheese & an Agave Dressing

Fresh Fruit Salad

Grilled Beef Tips in Natural Juices

Sautéed Vegetable Medley

Artisan Rolls & Butter

Assorted Baker's Confections

Canned Soda or Bottled Water

\$27.50/PP

Disposable & Plastic Cutlery – \$1.99/PP

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Ceramic Trays & Chafers are available upon request. Pick up fees apply.

See our Individual Boxed Lunches for Vegan & Gluten-Free Options

Hot Lunch Packages



Hot Lunch 1

Caesar Salad: Crisp Romaine with Croutons & Shaved Romano Cheese accompanied with a Homestyle Caesar Dressing

Penne Marinara

Homestyle Meatballs

Rolls & Butter

Grated Parmesan Cheese

Homemade Cookies & Bars

Canned Soda or Bottled Water
\$14.99/PP

Hot Lunch 3

Garden Salad: Mixed Greens, Cucumbers, Olives, Red Onions & Grape Tomatoes. Served with a Balsamic Vinaigrette on the side

Choice of Chicken Marsala, Chicken Picatta, or Chicken Française

Oven Roasted Potatoes

Roasted Vegetables

Rolls & Butter

Seasonal Homemade Cookies & Bars

Canned Soda or Bottled Water
\$21.99/PP

Comfort Lunch 1

Garden Salad: Mixed Greens, Cucumbers, Olives, Red Onions & Grape Tomatoes. Served with a Balsamic Vinaigrette on the side

Potato Salad

Chicken Wings or Boneless Chicken Tenders with your choice of sauce tossed or on the side

Homestyle Macaroni & Cheese

Carrots & Celery

Homemade Cookies & Bars

Canned Soda or Bottled Water
\$21.99/PP

Hot Lunch 2

Garden Salad: Mixed Greens, Cucumbers, Olives, Red Onions & Grape Tomatoes. Served with a Balsamic Vinaigrette on the side

Vegetable or Meat Lasagna

Rolls & Butter

Grated Parmesan Cheese

Homemade Cookies & Bars

Canned Soda or Bottled Water
Half Pan (10 person minimum) - \$175
Full Pan (20 person minimum) - \$350

Hot Lunch 4

Garden Salad: Mixed Greens, Cucumbers, Olives, Red Onions & Grape Tomatoes. Served with a Balsamic Vinaigrette on the side

Beef Tips with Mushrooms & Onions in Natural Juices or Burgundy Sauce

Rice Pilaf

Garlic Green Beans

Rolls & Butter

Homemade Cookies & Bars

Canned Soda or Bottled Water
\$23.99/PP

Comfort Lunch 2

Pasta Salad: Shell Pasta with Diced Onions & Peppers. Tossed in a Mayonnaise-Based Dressing.

Grilled Boneless Barbecue Chicken

Cole Slaw

Potato Chips

Cornbread

Homemade Cookies & Bars

Canned Soda or Bottled Water
\$21.99/PP

Disposable & Plastic Cutlery – \$1.99/PP

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****See our Individual Boxed Lunches for Vegan & Gluten-Free Options****

International Lunch Packages



Lunch Fiesta 1

Southwest Salad: Romaine Lettuce, Black Olives, Diced Tomatoes, Roasted Corn & Black Beans. Served with a Cilantro-Lime Vinaigrette

Tacos: Seasoned Ground Sirloin served with Diced Tomatoes, Black Olives, Cheddar Cheese, Shredded Lettuce, Salsa & Sour Cream. Hard & Soft Shells

Tri-Colored Tortilla Chips

Homemade Cookies & Bars

Canned Soda or Bottled Water
\$22.00/PP

Lunch Fiesta 3

Southwest Salad: Romaine Lettuce, Black Olives, Diced Tomatoes, Roasted Corn & Black Beans. Served with a Cilantro-Lime Vinaigrette

Your Choice of Two Quesadillas:

Diced Chicken

Buffalo Chicken

BBQ Chicken

Philly Cheese Steak

Black Beans & Corn (Vegetarian)

Chicken Bacon Ranch

Served with Sour Cream & Salsa on the side

Spanish Rice

Homemade Cookies & Bars

Canned Soda or Bottled Water
\$24.00/PP

Italian Feast

Caesar Salad: Romaine Lettuce, Parmesan Cheese, Croutons & Caesar Dressing

Chicken Parmigiana

Homestyle Meatballs in Marinara Sauce

Penne Marinara

Grated Cheese

Garlic Bread

Assorted Miniature Pastries

Canned Soda or Bottled Water
\$27.50/PP

Lunch Fiesta 2

Southwest Salad: Romaine Lettuce, Black Olives, Diced Tomatoes, Roasted Corn & Black Beans. Served with a Cilantro-Lime Vinaigrette

Chicken Fajita: Sliced Marinated Chicken Breast accompanied by Shredded Lettuce, Cheddar Cheese, Diced Tomatoes, Black Olives, Salsa & Sour Cream.

Additional Protein (Beef or Shrimp) – \$4/PP

Sautéed Peppers & Onions

Spanish Rice

Homemade Cookies & Bars

Canned Soda or Bottled Water
\$24.00/PP

Mediterranean Lunch

Greek Salad: Mixed Greens, Kalamata Olives, Cucumbers, Red Onions, Feta Cheese & Greek Dressing

Cucumber & Red Onion Salad

Your Choice of Two Greek-Style Wraps:

Falafel Wrap

Chicken Gyro Wrap

Beef Gyro Wrap

Rice Pilaf

Pita Chips & Hummus

Assorted Miniature Pastries

Canned Soda or Bottled Water
\$27.50/PP

Asian Lunch

Asian Salad: Mixed Greens, Red Peppers, Almond Slices, Mandarin Oranges, Crunchy Noodles & Scallions. Served with a Sesame Soy Vinaigrette

Sweet & Sour Boneless Chicken Breast

Vegetarian Spring Rolls with a Zesty Orange Sauce

Fried Rice

Steamed Broccoli

Assorted miniature Pastries

Canned Soda or Bottled Water
\$26.00/PP

Disposable & Plastic Cutlery – \$1.99/PP

Pricing does not include delivery, state, or meal taxes.

Additional fees apply for social or staffed events.

****See our Individual Boxed Lunches for Vegan & Gluten-Free Options****

Platters



Small – Serves up to 10 Medium – Serves up to 20 Large – Serves up to 40 Extra Large – Serves up to 60

Fresh Fruit Platter

Seasonal Sliced Fruits beautifully displayed in a colorful arrangement

Small – \$57	Large – \$115
Medium – \$78	Extra Large – \$150

Vegetable Platter

An array of Fresh, Crispy Vegetables served with our own Sour Cream Herb & Vegetable Dip

Small – \$52	Large – \$110
Medium – \$73	Extra Large – \$150

Crudit  Platter

A beautiful array of Seasonal Fruits, Garden Vegetables, Assorted Domestic Cheeses & Pepperoni, accompanied by Assorted Gourmet Crackers & Dipping Sauces

Small – \$70	Large – \$175
Medium – \$120	Extra Large – \$230

American Deli Platter

Roast Beef, Ham, Roasted Turkey Breast, White Albacore American Tuna Salad, American Cheese, Sliced Native Tomatoes, Red Onions & Fresh Romaine Lettuce, served with Assorted Rolls & Condiments on the side

Small – \$70	Large – \$190
Medium – \$130	Extra Large – \$260

Italian Deli Platter

Parma Prosciutto, Capicola, Salami, Mortadella, Sharp Provolone, Fresh Mozzarella, Pickled Peppers & Roasted Peppers, served with Assorted Rolls & Condiments

Small – \$80	Large – \$215
Medium – \$150	Extra Large – \$280



Antipasto Platter

Parma Prosciutto, Capicola, Salami, Mortadella, Sharp Provolone, Fresh Mozzarella, Pickled Peppers, Roasted Peppers, Marinated Artichokes & Stuffed Cherry Peppers on a bed of Romaine Lettuce

Small – \$80	Large – \$220
Medium – \$150	Extra Large – \$290

Cheese Platter

Assorted Domestic Cheeses (Pepper Jack, Cheddar, Dill, Havarti, Smoked Gouda & Muenster), served with Grapes, Strawberries & Gourmet Crackers

Small – \$80	Large – \$220
Medium – \$150	Extra Large – \$280

Artisan Cheese Board

Seasonal Fruits, Imported Cheeses, Dried Figs, Dried Apricots, Dried Cranberries & Nuts, accompanied by Assorted Gourmet Crackers

Small – \$90	Large – \$230
Medium – \$170	Extra Large – \$290

Charcuterie Platter

Display of Imported Parma Prosciutto, Wild Boar Soppressata, Salami, Pepperoni, Parmigiano Reggiano, Provolone, Mozzarella, Blue Cheese, Cheddar, Roasted Walnuts, Artichoke Hearts, Local Honey, Fresh Figs or Dried Apricots, an array of Gourmet Olives & served with Artisan Breads

Small – \$100	Large – \$270
Medium – \$185	Extra Large – \$350

Caprese Platter

Fresh Slices of Native Tomatoes, Fresh Mozzarella & Garden Basil topped with Extra Virgin Olive Oil & Pesto

Small – \$80	Large – \$175
Medium – \$120	Extra Large – \$240

Hummus Platter

Pranzi's own Fresh Traditional Hummus & Roasted Red Pepper Hummus with Homemade Chips, Crisp Carrots & Celery Sticks

Small – \$60	Large – \$120
Medium – \$80	Extra Large – \$160

Finger Foods



Chips & Dips

Small (Serves 8 -10) - \$35

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

Medium (Serves 10 - 20) - \$65

Chip Options:

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

Large (Serves 30 - 40) - \$100

Specialty Dips in addition to a Platter - \$20

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



Finger Sandwiches

Sold per Dozen

Chunky Chicken Salad	\$35.99
California Chicken Salad	\$35.99
Curry Chicken Salad	\$35.99
White Albacore American Tuna Salad	\$35.99
Italian Tuna Salad	\$35.99
Ham Salad	\$35.99
Roast Turkey	\$35.99
Roast Beef	\$35.99
Egg Salad	\$35.99
Ham & Cheese	\$35.99
Italian Grinder	\$35.99
Shrimp Salad	\$60.00
Seafood Salad	\$60.00
Prosciutto, Gorgonzola Cheese & Apple	\$60.00
Lobster Salad	\$90.00

Pizza & Calzones

Party Pizza - \$19.99 each

Thick Crust topped with Tomato Sauce & Grated Cheese only. Served at room temperature.

Gourmet Pizzas - \$22.99 each

Gourmet Calzones - \$25.99 each

Topping Selections:

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

Individual Gluten-Free Calzone - \$12.99 each

**Individual Gluten-Free Cauliflower Crust
Pizza (10")** - \$10.99 each

Salads



Leafy Green Salads

Small – 5 Guests Large – 20 Guests
Medium – 10 Guests Extra Large – 40 Guests

Deli Salads

Small – 10 Guests Large – 40 Guests
Medium – 20 Guests Extra Large – 60 Guests

Traditional Salads

Small – \$50 Large – \$80
Medium – \$60 Extra Large – \$110

***Garden Salad**

Mixed Greens with Tomatoes, Red Onions, Cucumbers & Olives accompanied by a Balsamic Vinaigrette

***Caesar Salad**

Crisp Romaine with Croutons & Shaved Romano Cheese accompanied by a Homestyle Caesar Dressing

Pranzi's Pasta Salad

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

Creamy Red Skinned Potato Salad

Red Diced Potatoes with Chopped Onions in a Rich Mayonnaise

Orzo Florentine Sun Dried Tomato Salad

Orzo Pasta, Feta Cheese, Sun-Dried Tomatoes & Spinach tossed in a Light Vinaigrette.

Specialty Salads

Small – \$60 Large – \$110
Medium – \$80 Extra Large – \$140

***Gourmet Mixed Green Salad**

Mixed Green Salad with Granny Smith Apple Slices, Dried Cranberries, Almond Slices & Crumbled Gorgonzola Cheese, served with a Balsamic Vinaigrette on the side

Israeli Couscous Salad

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

Baby Potato Salad

A Colorful Potato Blend, Fresh Herbs, Shaved Parmesan, Red Onions, Frisee & Pancetta tossed in a Mustard Vinaigrette.

Farro Salad

Farro, Naval Orange Pieces, Arugula, Fennel & Shaved Parmesan, dressed in Agave, Red Wine Vinegar & Extra Virgin Olive Oil

Bowtie Pasta & Broccoli Aglio

Bowtie Pasta tossed with Broccoli & Black Olives in a Fresh Garlic Oil Sauce. Topped with Parmesan Cheese

Caprese Salad

Fresh Bocconcini Mozzarella, Grape Tomatoes & Garden Basil Pesto

Fresh Cucumber & Red Onion Salad

Cucumbers, Red Onions, and Heirloom Tomatoes marinated in a Red Wine Vinaigrette

Grilled Asparagus Salad

With Roasted Red Peppers & Goat Cheese

Grilled Eggplant & Roasted Red Pepper Salad

Fire-Roasted Eggplant & Colorful Bell Peppers layered with a Balsamic Reduction, Olive Oil & Basil

Grilled Native Garden Vegetable Salad

Zucchini, Yellow Squash, Eggplant, Asparagus & Red Peppers, finished with Extra Virgin Olive Oil & a Balsamic Glaze

Marinated Artichoke Salad

Olive Oil, Red Wine Vinegar & Fresh Herbs

Roasted Red Pepper Salad

Roasted Bell Peppers with Basil, Balsamic Vinegar & Feta Cheese

***Tex-Mex Salad**

A mixture of Fresh Romaine, Black Beans, Corn, Red Onions & Diced Tomatoes. Finished with a Fresh Cilantro Vinaigrette

Three Bean Salad

Green Beans, Kidney Beans & Chickpeas mixed with Onions & a Champagne Vinegar

Tortellini Chicken Pesto Salad

Tri-Color Tortellini Salad with Pesto, Sun-Dried Tomatoes & Diced Grilled Chicken

Tortellini & Broccoli in Sun-Dried Tomato Pesto

Basil & Parmesan Purée with Garlic & Julianne Sun-Dried Tomatoes

***Quinoa Burrito Salad**

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

***Root Vegetable Quinoa Salad**

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

***Kale, Apple & Quinoa Salad**

Kale & Tri-Colored Quinoa with Walnuts, Dried Cranberries, Goat Cheese & an Agave Dressing.

***Quinoa Hummus Salad**

Tri-Color Quinoa mixed with Fresh Romaine, Kalamata Olives, Roasted Peppers & Marinated Artichoke Hearts, topped with Housemade Hummus.

Turn any salad into a micro salad (8 oz.) - \$8.99 each

Soups & Chowders



One Gallon serves approximately 15 Guests.

Butternut Apple Bisque - \$55 per Gallon

Apple Cider & Rich Cream puréed with Butternut Squash, seasoned with a pinch of Cinnamon, Nutmeg & 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 & Cheddar Cheese

French Onion - \$55 per Gallon

Julienne 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 & Escarole

Minestrone - \$55 per Gallon

Ditalini Pasta & Garden Vegetables in a Tomato & Chicken Broth

Roasted Vegetable - \$55 per Gallon

Medley of Fresh Garden Vegetables simmered in a Vegetarian Broth with Fresh Herbs & Kidney Beans

Tomato Bisque - \$55 per Gallon

Rich Vegetable Soup made with a Creamy Tomato Basil Purée

Pasta Fagioli - \$55 per Gallon

Ditalini Pasta & White Beans in a Vegetable Tomato Broth with Prosciutto & Parmesan Cheese

New England Clam Chowder - \$55 per Gallon

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

Manhattan Clam Chowder - \$55 per Gallon

A Tomato-Based version of Clam Chowder made with Clams, Tomatoes, Potatoes & other Vegetables

Seafood Chowder - \$70 per Gallon

Shrimp, Scallops, White Fish, Squid & Clams in a Creamy Broth with Celery, Onions, Bacon & Potatoes

Lobster Bisque - \$80 per Gallon

Jumbo Lumps of Lobster in a Rich Sherry Cream Broth



Sauces - \$22 per Quart

Pink Vodka

Alfredo

Marinara

Red or White Clam

Aglio

Shrimp Scampi

Bolognese

Pizza

Marsala Wine

Gorgonzola

Madeira

Burgundy

Béarnaise

Entrées



Half Pan Serves 10 Guests | Full Pan Serves 25 Guests

Pasta

Baked Penne

Penne Pasta tossed with Marinara, Ricotta, Parmesan & Mozzarella Cheese then baked

Half - \$55 Full - \$95

Pink Vodka Gnocchi

Baked with Vodka Sauce & Three Cheeses

Half - \$65 Full - \$120

Spinach Cream Gnocchi

Baked with Spinach, Cream Sauce, Romano & Goat Cheese

Half - \$65 Full - \$120

Gnocchi with Whole Plum Tomato Sauce

Ricotta Gnocchi tossed in a Chunky Plum Tomato Sauce, finished with Garlic & Basil

Half - \$65 Full - \$120

Cavatelli Bolognese

Fresh Dough-Shaped Pasta tossed with Sweet Italian Sausage Pieces & a Rich Creamy Tomato Sauce

Half - \$65 Full - \$120

Cheese Ravioli

With your choice of Pink Vodka or Marinara Sauce

Half - \$65 Full - \$120

Butternut Squash Ravioli

Served in a Sage Cream Sauce

Half - \$65 Full - \$120

Jumbo Stuffed Shells

Stuffed with a Ricotta Cheese Filling then baked with our House Marinara Sauce & Mozzarella

Per Dozen - \$20

Manicotti

Jumbo Tube-Shaped Pasta with a Ricotta Cheese Filling and baked with our House Marinara Sauce & Mozzarella

Per Dozen - \$29.50

Meat Lasagna

Seasoned Ground Beef with layers of Ricotta, Mozzarella, Pecorino Cheese & Pasta Sheets

Half - \$75 Full - \$145

Old-Fashioned Macaroni & Cheese

Elbow Pasta tossed in a Rich Cream Sauce with Blended Cheeses & baked with a Ritz Cracker Crust

Half - \$70 Full - \$130

Penne Marinara

Penne Pasta tossed in our House Marinara Sauce

Half - \$55 Full - \$95

Penne Pink Vodka

Penne Pasta in a Tomato Cream Sauce with Flambéed Vodka, Basil & Pecorino

Half - \$55 Full - \$100

Pasta Primavera

Garden Vegetables sautéed in a Garlic & Oil Sauce, tossed with Penne Pasta

Half - \$55 Full - \$105

Parmesan Risotto

Carnaroli Rice cooked in Chicken Broth, finished with Pecorino Cheese & Butter

Half - \$60 Full - \$120

Wild Mushroom Risotto

Our Parmesan Risotto cooked with Wild & Domestic Mushrooms

Half - \$60 Full - \$120

Seafood Risotto

Parmesan Risotto cooked with Assorted Shellfish

Half - \$80 Full - \$160

Tortellini Pink Vodka Sauce

Cheese filled Tri-Color Pasta tossed in a Pink Vodka Sauce

Half - \$65 Full - \$120

Pasta with Broccoli Aglio

Broccoli Florets sautéed in a Light Garlic & Oil Sauce, tossed with Penne Pasta & Parmesan Cheese

Half - \$55 Full - \$100

Eggplant

Eggplant Parmesan

Breaded Eggplant Cutlets baked with layers of our Marinara Sauce, Mozzarella & Parmesan Cheese

Half - \$75 Full - \$140

Eggplant Rollatini with Spinach & Cheese

Tender Eggplant rolled with Spinach & Cheese, baked in Marinara Sauce

Half - \$75 Full - \$140

Eggplant Rollatini with Prosciutto & Mozzarella

Tender Eggplant rolled with Prosciutto & Mozzarella, baked in Marinara Sauce

Half - \$85 Full - \$150

Entrées



Half Pan Serves 10 Guests | Full Pan Serves 25 Guests

Poultry

Asian Sweet Chili Stir Fry with Chicken

Sautéed Asian Vegetables & Chunks of Chicken in a Sweet & Sour Glaze

Half - \$80 Full - \$150

Chicken Capri

Pan-Seared Chicken Breast sautéed with Artichokes, Roasted Peppers, Mushrooms & Roasted Shallots in a Marsala Wine Sauce

Half - \$80 Full - \$150

Chicken Française

Chicken Breast dipped in Egg Batter, finished in a Lemon White Wine Sauce

Half - \$80 Full - \$150

Chicken Marsala

Pan-Seared Chicken Breast sautéed with a Marsala Mushroom Wine Sauce

Half - \$80 Full - \$150

Chicken Parmesan

Breaded Chicken Cutlet topped with Mozzarella, Parmesan Cheese & Marinara Sauce

Half - \$80 Full - \$150

Chicken Piccata

Pan-Seared Chicken Breast sautéed with Capers, Garlic Lemon Butter & White Wine

Half - \$80 Full - \$150

Chicken & Rice

Diced Free-Range Chicken cooked with Plum Tomatoes & Spanish Spices with Aromatic Vegetables

Half - \$80 Full - \$150

Chicken on the Bone

Roasted Chicken Pieces with a House-Seasoned Rub, Tomatoes, Spinach, Spices & Aromatics

Half - \$65 Full - \$120

Chicken Pot Pie

Slow-Roasted Chicken with a Delicate Sauce & Seasonal Vegetables with a Puff Pastry Top

Half - \$70 Full - \$130

Chicken Tenders

Crispy battered Chicken Tenderloins

Half - \$55 Full - \$100

Chicken Wings

Plain, Barbecue, Buffalo, or Tennessee Honey Bourbon

Half - \$80 Full - \$145

Grilled Marinated Chicken

Grilled Chicken Breast marinated with Balsamic Vinegar, Oil & Seasonings

Half - \$75 Full - \$140



Beef

Asian Sweet Chili Stir Fry with Beef

Sautéed Asian Vegetables & Beef Tips in a Sweet Chili Sauce

Half - \$80 Full - \$150

Beef Pot Pie

Slow-Braised Beef in a Delicate Sauce & Seasonal Vegetables with a Puff Pastry Topping

Half - \$80 Full - \$150

Beef Tips in Burgundy Sauce

Sautéed Tender Beef Tips with Mushrooms & Onions in a Rich Wine Gravy

Half - \$90 Full - \$170

Braised Short Ribs

Fork-Tender Beef Short Ribs slowly braised then smothered in a Chianti Wine Reduction

Half - \$90 Full - \$170

Herb Crusted Black Angus Tenderloin

With a Wild Mushroom Demi-Glaze
(Serves 8 – 10 Guests) - \$290 each

Homestyle Meatballs

Home recipe spheres of Ground Beef simmered in a Light Tomato Sauce

Half - \$75 Full - \$140

Shepherd's Pie

Ground Beef baked with layers of Creamy Corn & Mashed Potatoes

Half - \$75 Full - \$140

Stuffed Peppers

Peppers packed with a flavorful mix of Rice, Ground Beef & Seasonings
\$7.99 each

Entrées



Half Pan Serves 10 Guests | Full Pan Serves 25 Guests

Veal

Stuffed Veal Rollatini

With Prosciutto, Mozzarella & Sage

Half (15 pieces) - \$115 Full (30 pieces) - \$215

Veal & Peppers

Tender Braised Veal with Bell Peppers & Onions in a Rich Tomato Sauce

Half - \$90 Full - \$175

Veal & Mushrooms

Tender Braised Veal with Mushrooms in a Rich Tomato Sauce

Half - \$90 Full - \$175

Veal, Onions & Peas

Tender Braised Veal with Onions & Green Peas in a Rich Tomato Sauce

Half - \$90 Full - \$175

Veal Marsala

Pan-Seared Veal Cutlets sautéed in a Marsala Mushroom Wine Sauce

Half - \$90 Full - \$175

Seafood

Asian Chili Stir Fry with Shrimp

Sautéed Asian Vegetables & Shrimp in a Sweet Chili Sauce

Half - \$95 Full - \$180

Baked Scrod with Crumb Topping

Baked White Fish topped with a Herb Butter Cracker Crumb Topping

Half - \$85 Full - \$180

Grilled Salmon with Dill Butter

Flaky Salmon topped with rich Dill Butter

Half - \$85 Full - \$160

Jumbo Baked Stuffed Shrimp

With Fresh Crab Meat Stuffing

\$8.50 each

Seafood Paella

Spanish-Style Seafood Stew with Chicken, Chorizo & Short Grain Rice seasoned with Saffron, Aromatics, Vegetables & Sweet Peas

Half - \$90 Full - \$180



Turkey

Whole Roasted Turkey

With Homemade Bread Stuffing & topped with Turkey Gravy

15 – 17 Lbs. - \$120

18 – 22 Lbs. - \$170

Fresh Sliced Turkey Breast

With Homemade Bread Stuffing & topped with Turkey Gravy

Half - \$75 Full - \$175

Pork

Barbecue Pulled Pork

Smoked & Dry-Rubbed Pork roasted until tender & mixed with our House Barbecue Sauce

Half - \$80 Full - \$150

Sausage & Peppers

In Natural Juices or Red Sauce

Half - \$80 Full - \$150

Whole Budaball Ham

Brown Sugar & Pineapple Glaze. Served with Raisin Sauce

18 – 20 Lbs. - \$195

Roasted Pork Loin

Tender Pork Loin, roasted to golden perfection
(Serves 8 – 10 Guests) - \$145 each

Barbecue Baby Back Ribs

Smoked & Dry-Rubbed Pork Ribs roasted until tender & mixed with our House Barbecue Sauce

Half - \$80 Full - \$150



Accompaniments



Half Pan Serves 10 Guests | Full Pan Serves 25 Guests

Starches

Creamy White Mashed Potatoes

Idaho Potatoes mixed with Heavy Cream & Butter

Half - \$55 Full - \$100

Red Bliss Mashed Potatoes

Red Potatoes mixed with Heavy Cream & Butter

Half - \$55 Full - \$100

Oven Roasted Potatoes with Garlic & Herbs

Roasted Red Baby Potato Halves tossed with Olive Oil, Garlic, Rosemary & Thyme

Half - \$55 Full - \$100

Sweet Potato Casserole

Puréed Yams with Butter, Maple & Brown Sugar, baked with a topping of Graham Cracker Crumbs & Marshmallows

Half - \$55 Full - \$100

Potatoes Au Gratin

Sliced Potatoes baked in a Rich Cheesy Sauce until golden & bubbly

Half - \$55 Full - \$100

Confetti Rice

White Rice cooked in Chicken Broth with Finely Diced Vegetables & Herbs

Half - \$55 Full - \$100

Rice Pilaf

White Rice simmered in Chicken Broth with Celery, Onions & Carrots

Half - \$55 Full - \$100

French Fries

Julienne Idaho Potatoes deep fried until crispy & golden brown

Half - \$55 Full - \$100

Tater Tots

Crispy, Golden-Brown Potato Bites

Half - \$55 Full - \$100



Vegetables

Butternut Squash

Diced & Roasted Butternut Squash with Pecans & Craisins in a Brown Sugar Glaze

Half - \$55 Full - \$100

Broccoli Au Gratin

Baked with Parmesan & Cheddar Cheese topped with Cracker Crumbs

Half - \$55 Full - \$100

Fresh Green Bean Casserole

Green Beans baked in a Creamy Mushroom Sauce & finished with Crispy Onions

Half - \$55 Full - \$100

Fresh Green Bean Almondine

Green Beans in a Sherry Butter with Toasted Almond Slices

Half - \$55 Full - \$100

Grilled Garden Vegetables

Red Peppers, Zucchini, Summer Squash, Asparagus & Eggplant fire-grilled with Olive Oil

Half - \$65 Full - \$130

Harvest Roasted Vegetables

Butternut Squash, Beets, Baby Carrots, Parsnips, Turnips & Fennel roasted with Triple Sec & Nutmeg

Half - \$65 Full - \$130

Sautéed Broccoli Rabe

Bitter Greens sautéed with Garlic, Olive Oil & Red Pepper Flakes

Half - \$65 Full - \$130

Sautéed Vegetables

Baby Carrots, Zucchini, Summer Squash & Broccoli

Half - \$65 Full - \$130

Tarragon Maple Glazed Carrots

Baby Carrots roasted with a Buttery Maple & Tarragon Glaze

Half - \$55 Full - \$100

Corn on the Cob

Served with Butter

Half - \$55 Full - \$100

Cakes



Signature Cakes

All cakes are 8" & serve 10 - 12 Guests. Other sizes are available upon request.

Naked Cake - \$45.99

Simple & elegant with unfrosted sides. Chocolate Cake layered with Almond Buttercream, Fresh Berries, Chocolate Wheels & Powdered Sugar

Heath Bar - \$45.99

White or Chocolate Cake frosted with Fresh Whipped Cream & Heath Bar Candies

Tiramisu (10") - \$50.00

Traditional Italian Ladyfingers soaked in Kahlúa Espresso, layered with Mascarpone Cream, Chocolate & Cocoa Powders, surrounded by Ladyfinger Cookies

Strawberry Shortcake - \$50.00

White Cake layered with Fresh Strawberries, Fresh Whipped Cream & surrounded by Ladyfinger Cookies (Seasonal)

S'mores - \$50.00

Chocolate Cake with Graham Cracker Crumbles, Toasted Marshmallow Meringue, Mini Chocolate Chips & Italian Buttercream

Lemon Chiffon Cake - \$45.99

Lemon Chiffon Cake with Fresh Lemon Curd & Vanilla 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 - \$50.00

White Cake brushed with a Rum Glaze, layered with Chocolate and Vanilla Cream, Fresh Strawberries & Peaches. Surrounded by Ladyfinger Cookies & Fresh Whipped Cream Frosting

Fresh Fruit Tart (9") - \$45.00

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 & Sea Salt

Pranzi's Carrot Cake - \$45.99

Carrot Cake with Walnuts, Coconut & Pineapple, frosted with a Cream Cheese Frosting

Cookie Dough - \$45.99

Yellow Cake with Cookie Dough Layers, Chocolate Buttercream & Graham Cracker Crumbs

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 and Toasted Coconut Filling & Coconut Buttercream

Standard Cakes

Whatever your style is, we can create the perfect cake that flawlessly expresses your personal tastes.

Gluten-Free & Vegan Cakes are available upon request. Additional fees to apply.

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 4 Cake Layers & 3 Cake Fillings

6" Cake Serves 8-10 \$21.99
8" Cake Serves 10-15 \$29.99
10" Cake Serves 16-20 \$45.99
12" Cake Serves 20-30 \$59.99

Sheet Cakes with Buttercream Frosting

2 Layer Half Sheet Serves 25-35 \$85
3 Layer Half Sheet Serves 40-50 \$120
2 Layer Full Sheet Serves 50-70 \$195
3 Layer Full Sheet Serves 70-100 \$235

Additional Options

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

Cupcakes



Specialty Cupcakes

\$55 per Dozen

Cheesecake

Pound Cupcake, Creamy Cheesecake Filling, frosted with Fresh Whipped Cream & topped with a Maraschino Cherry

Boston Cream

Yellow Cupcake, Bavarian Cream Filling, frosted with Chocolate Buttercream & dipped in Chocolate

Heath Bar

Chocolate Cupcake, Coffee Mousse Filling, frosted with Caramel Buttercream & topped with Heath Bar Candies

Neapolitan

Chocolate Cupcake, Bavarian Cream Filling, frosted with Strawberry Buttercream & topped with Miniature Chocolate Chips

Applewood Smoked Bacon

Maple-Infused Cupcake, frosted with Buttercream Frosting & topped with Candied Bacon

S'mores

Graham Cracker Chocolate Cupcake with a Toasted Marshmallow Meringue

Strawberry Shortcake

White Cupcake, Strawberry Mousse Filling, frosted with Fresh Whipped Cream & topped with Strawberries

Peanut Butter & Fluff

Vanilla Cupcake, Peanut Butter Mousse Filling, frosted with Fluffernutter Frosting

Pumpkin Spice

Pumpkin Cupcake & frosted with a Cream Cheese Buttercream (Seasonal)

Chocolate Caramel

Chocolate Cake, Caramel Filling, Chocolate Ganache & Sea Salt

Margarita

Tequila Cupcake topped with Lime-Flavored Buttercream Frosting

Pranzi's Carrot Cake

Carrot Cupcake with Walnuts, Coconut & Pineapples, frosted with a Cream Cheese Frosting

Guinness Stout

Chocolate Guinness Cake frosted with Stout Buttercream

Almond Joy

Chocolate Cupcake, Coconut Cream Filling, frosted with Chocolate Fudge Frosting & topped with Toasted Coconut & Almond Pieces

Chocolate Decadence

Chocolate Cupcake, Chocolate Ganache Filling, frosted with Chocolate Fudge Frosting & topped with Chocolate Pearls

Apple Spice

Spiced Cupcake, Apple Pie Filling, frosted with Cinnamon Buttercream & Crumble Topping

Orange Creamsicle

Orange Cupcake, Vanilla Cream Filling & frosted with Orange Creamsicle Buttercream

Chocolate Mousse

Rich Chocolate Cupcake, frosted with Fresh Chocolate Mousse & dipped in Chocolate

Standard Cupcakes

\$45 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

**Customizable options available.
Additional fees to apply.**

Additional Gourmet Desserts



Custom Cake Pops

Served on lollipop sticks.
Customizable colors & designs.
Available by request.

Traditional Cake Pops - \$42 per Dozen
Specialty Cake Pops - \$50 per Dozen

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

Cheesecakes - \$45.99

All Cheesecakes are 10"

New York Style

Traditional Graham Crust & 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 & drizzled with Chocolate

White Chocolate Raspberry

Creamy Cheesecake swirled with
White Chocolate & Raspberry

Blueberry

Vanilla Bean Cheesecake topped
with Fresh Blueberries

Almond Joy

Coconut Cheesecake with
Chocolate Ganache,
Toasted Coconut & Almonds

Chocolate Peanut Butter

Peanut Butter Mousse Cheesecake
with a Chocolate Cookie
Crust & 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 & sprinkled
with crushed Oreo Cookies



Fresh Baked Pies - \$27.50

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

Ask your sales representative about our Gluten-Free & Vegan Options!

Dessert Platters



Small – Serves up to 10 Medium – Serves up to 20

Large – Serves up to 40 Extra Large – Serves up to 60

Miniature Pastry Platter

Selections may include: Miniature Tartlets, Petite Chocolate Mousse Cups, Miniature Éclairs, Cream Puffs, Cannolis, Miniature Cheesecakes, Miniature Molten Cakes and/or Sfogliatelle

Small – \$75	Large – \$175
Medium – \$115	Extra Large – \$230

Homestyle Cookies Platter

A variety of Seasonal Cookies & Classic Favorites. Selections may include: Sugar, M&M, Peanut Butter, Heath Bar, Oatmeal Raisin and/or Chocolate Chip

Small – \$60	Large – \$140
Medium – \$90	Extra Large – \$190

Homestyle Cookies & Bars Platter

A variety of Seasonal & Classic Cookie favorites with an assortment of Seasonal & Classic Bakery Bars.

Selections may include: Brownies, Blondies, Magic Cookie Bars and/or Rice Krispies Treats

Small – \$60	Large – \$140
Medium – \$90	Extra Large – \$190

Italian Cookies Platter

Selections may include: Biscotti, Pistachio, Pignoli, Coconut Macaroons, Italian Ricotta Cookies, Powdered Shortbread & Raspberry and/or Apricot Bowties

Small – \$65	Large – \$190
Medium – \$95	Extra Large – \$285

Beverages



Bottled Beverages

San Pellegrino Sparkling Waters	\$4.15 each
Poland Spring Sparkling Flavored Water Orange, Lemon & Lime	\$3.50 each
Poland Spring Bottled Water	\$1.99 each
Assorted Tropicana Juices Orange, Cranberry & Apple	\$2.75 each
Assorted Canned Sodas Coke, Diet Coke, Sprite & Ginger Ale	\$1.99 each
Bottled Iced Tea	\$3.50 each



Hot Beverages

Illy Brand Coffee – Regular & Decaffeinated With Stirrers, Cups, Sugar, Sweeteners & Creamer	
Disposable Box of Joe (8 – 10 Cups)	\$25.00 each
An executive set up is required for groups over ten - \$3.50/PP	
Hot Tea Service	\$3.00 each
Assorted Herbal Teas. Hot Water with Disposable Cups, Stirrers, Sugar, Sweeteners, Honey Sticks & Creamer. <i>In addition to Coffee Service - \$0.50/PP</i>	
Warm Apple Cider Service	\$4.50 each
Hot Cocoa Service	\$4.50 each



Cold Beverages

Refreshing Iced Tea Sweetened or Unsweetened	\$3.50/PP
Fresh Lemonade	\$3.50/PP
Infused Water Plain, Lemon Cucumber & Lime <i>Many flavors are available upon request!</i>	\$3.50/PP
Iced Coffee – Regular & Decaffeinated Flavor shots are available – additional \$0.50/PP	\$4.99/PP





Thank you!

Call Today To
Place Your Order!

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