

DESSERTS

- priced per person

TIRAMISU with vanilla cream and Kahlua chocolate sauces \$2

CHOCOLATE PECAN FUDGE BROWNIE* \$2

*advance notice of 24 hrs required

BEVERAGES

- priced per gallon

ICED TEA freshly brewed in house; sweet or unsweet \$7

LEMONADE Minute Maid light lemonade \$7



DELIVERY SETUP

- minimum of 8 people required
- all orders include complimentary homemade focaccia bread with herb olive oil
- plates, cutlery and serving utensils available upon request
- advance notice of 24 hours for all orders is recommended
- prices exclude tax and gratuity. gratuity is based on order size; minimum gratuity is \$25

CATERING MENU

NASHVILLE

1920 West End Ave.
Nashville, TN 37203

COOL SPRINGS

1656 Westgate Cir.
Brentwood, TN 37027

Other menu items are available upon request

615.298.2986

APPETIZERS

- priced per person

PASTA SALAD bowtie pasta tossed with sun-dried tomatoes, black olives and Parmesan cheese in pesto and balsamic vinaigrette \$2 Substitute tortellini \$4

WOOD-FIRED ARTICHOKE CHEESE DIP artichokes, Swiss and Parmesan cheese blend with focaccia crisps \$3

SALADS

- priced per person; add grilled chicken for \$3

CAESAR traditional Caesar with croutons and Parmesan \$2

SPRING baby greens, roasted red peppers, red onions and tomato with balsamic vinaigrette \$2

GOAT CHEESE AND WALNUT baby greens, roasted red peppers, red onions, tomato, roasted walnuts and goat cheese with balsamic vinaigrette \$4

TOMATO AND MOZZARELLA baby greens with grape tomato, whole milk mozzarella cheese, pickled red onions and green goddess dressing \$4

MEDITERRANEAN PASTA SALAD baby greens topped with bowtie pasta tossed with olive oil, sun-dried tomatoes, black olives, capers, roasted red peppers, Parmesan cheese, walnuts and red chili sauce \$5 With roasted chicken \$7

PASTA

- priced per person; includes your choice of pasta & sauce

Choose your noodle:

Bowtie | Penne | Spaghetti | Gemelli

Choose your sauce:

Tomato | Marinara | Pesto \$5

Alfredo | Tomato Cream \$6

{ add meatballs for \$2; add grilled chicken for \$3 }

ENTRÉES

- priced per person

PASTA POMODORO spaghetti noodles with balsamic roasted grape tomatoes, onion, capers, garlic and fresh herbs in an olive-oil marinara sauce \$6 Add grilled chicken for \$3

CHICKEN ACUTO flame-grilled chicken topped with a spicy sauce of olive oil, cilantro, lemon juice and seasoning. Served with green beans and black bean salsa \$8

CHICKEN MARGARITE gemelli noodles topped with flame-grilled chicken, mozzarella cheese and basil with your choice of tomato, scallion cream or tomato-basil cream sauce \$8

GEMELLI AND SAUSAGE IN VODKA TOMATO CREAM spicy ground sausage, peppers and onions in a vodka tomato cream reduction with Asiago cheese \$9

FETTUCCHINE IMPERIAL roasted chicken and pancetta with mushrooms in Parmesan cream sauce \$9

THREE CHEESE TORTELLINI tossed in spiced Parmesan cream sauce with garlic, onions and fresh spinach \$9

BY THE PAN

FIVE-LAYER LASAGNA layers of fresh pasta with Parmesan cheese, spicy Italian sausage ragu, tomato sauce and cream sauce

- half pan feeds 8-10ppl \$65
- whole pan feeds 16-20ppl \$130

(24 hrs notice required)

SIDES

- priced per person

BLACK BEAN SALSA black beans, tri-colored peppers, onion, diced tomato, corn and cilantro. Served with focaccia crisps \$2

SAUTÉED VEGETABLES medley of squash, zucchini and red bell peppers \$2