



# Catering Menu Packet - 2016

## Beer & Wine Open Bar Pricing

**\$10.00 per person per hour for first and second**

**\$5.00 per person per hour for third and fourth**

***Includes:***

Bud Light, Budweiser, Miller Light, Coors Light Bottled Beer  
Variety of Draft Beers  
House Wines

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## Open Bar Pricing

**\$15.00 per person for first hour**

**\$10.00 per person for second hour**

**\$5.00 per person for third hour**

***Includes:***

Well Liquor  
Bud Light, Budweiser, Miller Light, Coors Light  
House Wines  
*(Excludes: Martinis, Top Shelf)*

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## Top Shelf Open Bar

**\$25.00 per person for first hour**

**\$20.00 per person for second and third hour**

**\$15.00 per person for any additional hours after third hour**

***Includes:***

Top Shelf Liquor  
All Beers  
House Wines\*  
Martinis

*\* Additional wine pricing available upon request*

*An 20% Service Charge and 6.35% state sales tax, will be added to your final bill. Menus subject to change seasonally.*



# Catering Menu Packet - 2016

## Reception Menu

### *Stationary or Passed Hors D' Oeuvres*

*Priced Per Person Per Hour*

**Garlic Bread (Four Cheeses) - \$3.00**

**Bleu Cheese Garlic Bread - \$3.00**

**Assorted Bruschetta Platter - \$2.50**

**Stuffed Mushrooms - \$3.50**

*Stuffed with a Spinach Stuffing or Sausage and Spinach Stuffing  
Stuffed with a Seafood Stuffing*

**Fried Mozzarella - \$3.50**

**Assorted Artisan Cheese Table - \$3.50**

**Crispy Calamari - \$3.50**

**Mussels Michelangelo - \$3.50**

**Prosciutto Wrapped Melon - \$3.00**

**Grilled Pizzettes - \$3.00**

**Chicken Satay - \$3.50**

**Seasonal Fresh Fruit Table - \$3.50**

**Vegetable Crudit  - \$3.00**

**Antipasto Platter - \$4.00**

**Bacon wrapped Sea Scallops - \$4.00**

**Mini Veal Meatballs - \$5.00**

**Passed Jumbo Shrimp Cocktail - \$36 per Dozen**

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# Catering Menu Packet - 2016

**\$35 Per Person Buffet Menu**

## Starters

**Hot Tomato's Original Garlic Bread**  
**Blue Cheese Garlic Bread**

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## Salad Course (choice of 1)

### House Salad

Crisp Romaine, Baby Field Greens and Vegetable garnishes tossed in our own Balsamic Vinaigrette.

### Caesar Salad

Crisp Romaine Hearts tossed in our Classic Caesar Dressing with house made Garlic Crouton.

### Chopped Salad add \$1.00

Chopped greens with Applewood Bacon, Vermont Cheddar Cheese, Tomato, English Cucumber, and Red Onion with Roasted Garlic Asiago Dressing

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## Sides (choice of 2)

**Roasted Potatoes**  
**Garlic Mashed Potatoes**  
**Mixed Vegetables**  
**Grilled Asparagus**

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## Dessert Table (Add \$4)

**Italian Cookies, Brownies, and Cheesecake**

**Lemon Sorbet**

**Coffee & Tea**

## Pasta (choice of up to 2)

### Penne a la Vodka

Penne Pasta tossed with a Tomato Vodka Cream Sauce.

### Pasta Fresca

Light Tomato Sauce, Garlic, Basil, Chopped Tomatoes and Fresh Mozzarella tossed with Gemmelli Pasta.

### Rigatoni Amatricaina

A sauté of Guanciale, roasted garlic Finished in a Sherry fire roasted tomato demi glace.

### Hot Tomato's Torte Rose (add \$2.00)

Sweet Italian Sausage, Spinach, and Mushrooms in a light Tomato Cream Sauce, tossed with Cheese Tortellini.

### Lobster Mac N Cheese (add \$5.00)

Fresh cavatappi pasta, caramelized onions and applewood smoked bacon baked in our creamy three-cheese sauce, with fresh grated Parmigiano.

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## Entrees (choice of 2)

### Chicken Piccata

Pan Seared Boneless Chicken Breasts topped with a light Lemon Caper Sauce.

### Chicken Parmesan

Breaded Boneless Chicken Breasts with Pomodoro and melted Fresh Mozzarella.

### Sirloin Beef with a Mushroom Demi Glace

A sauté of Guanciale, roasted garlic Finished in a Sherry fire roasted tomato demi glace.

### Grilled Lemon Pepper Salmon

Grilled North Atlantic Salmon fillet dusted with lemon pepper spice finished with a basil pesto sauce.

### Sicilian Scrod

Fresh Boston Scrod fillet pan seared with Diced Tomatoes, Capers, Kalamata Olives, and Sliced Hot Cherry Peppers in a Garlic Basil White Wine Sauce.

### Baked Tilipia

Topped with Ritz crackers, baked and finished with a lemon butter white wine sauce

### Pork Osso Bucco

Tender pork Shank simmered in a fire roasted tomato and root vegetable demi glace

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# Catering Menu Packet - 2016

**\$40.00 Per Person (plated)**

## Salad Course (choice of 1)

### House Salad

Crisp Romaine, Baby Field Greens and Vegetable garnishes tossed in our own Balsamic Vinaigrette.

### Caesar Salad

Crisp Romaine Hearts tossed in our Classic Caesar Dressing with house made Garlic Crouton.

### Chopped Salad

Chopped greens with Applewood Bacon, Vermont Cheddar Cheese, Tomato, English Cucumber, and Red Onion with Roasted Garlic Asiago Dressing

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## Dessert (choice of 1)

### Cheesecake

Traditional New York style Cheesecake topped with raspberry coulis

### Chocolate Brownie Sundae

House made Chocolate Brownie topped with Vanilla Gelato, Candied Walnuts, and Whipped Cream

### Lemon Sorbet

### Coffee & Tea (Included)

## Entrees (choice of 3)

### House Rubbed New York Strip

Grilled 12 Ounce New York Sirloin Strip.

### Pork Milanese

Tender Pork Cutlets Breaded, Sautéed, Topped with Buffalo Mozzarella.

### Pasta Fresca

Gemmelli Pasta tossed in a Light Tomato Sauce with Garlic, Basil, Chopped Tomatoes and Fresh Mozzarella Cheese.

### Chicken Compabossa

Pan Seared Breaded Boneless Chicken Breast topped with a Lemon Butter White Wine Sauce.

### Chicken Saltimbocca

Boneless Chicken Breast pan seared with Prosciutto and Fresh Sage finished with a Lemon Sherry Demi, topped with shredded Asiago Cheese.

### Salmon Bivona

Fresh North Atlantic Salmon Fillet, Roasted with a Citrus Marinade, served over Fresh Spaghetti Squash sautéed with roasted almonds.

### Rigatoni Amatraccina

A sauté of Guanciale, roasted garlic Finished in a Sherry fire roasted tomato demi glace.

### Tort Rose

Sweet Italian Sausage, Spinach, and Mushrooms in a light Tomato Cream Sauce, tossed with Four Cheese Tortellini.

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# Catering Menu Packet - 2016

**\$50.00 Per Person (plated)**

## *Salad Course (choice of 1)*

### **House Salad**

Crisp Romaine, Baby Field Greens and Vegetable garnishes tossed in our own Balsamic Vinaigrette.

### **Caesar Salad**

Crisp Romaine Hearts tossed in our Classic Caesar Dressing with house made Garlic Crouton.

### **Chopped Salad**

Chopped greens with Applewood Bacon, Vermont Cheddar Cheese, Tomato, English Cucumber, and Red Onion with Roasted Garlic Asiago Dressing

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## *Dessert (choice of 1)*

### **Cheesecake**

Traditional New York style Cheesecake topped with raspberry coulis

### **Chocolate Brownie Sundae**

House made Chocolate Brownie topped with Vanilla Gelato, Candied Walnuts, and Whipped Cream

### **Lemon Sorbet**

### **Tiramisu**

### **Coffee & Tea (Included)**

## *Pasta (choice of 1)*

### **Penne a la Vodka**

Penne Pasta tossed with a Tomato Vodka Cream Sauce.

### **Pasta Fresca**

Light Tomato Sauce, Garlic, Basil, Chopped Tomatoes and Fresh Mozzarella tossed with Gemelli Pasta.

### **Pesto Pasta**

Gemelli Pasta tossed with a light Pesto Cream Sauce.

### **Rigatoni Amatricaina**

A sauté of Guanciale, roasted garlic Finished in a Sherry fire roasted tomato demi glace.

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## *Entrees (choice of 3)*

### **Espresso Rubbed New York Strip**

Grilled 12 Ounce Espresso rubbed New York Strip, topped with a Chipotle Aioli.

### **Chicken Campobasso**

Breaded Boneless Chicken Breast pan seared to golden brown, topped with a light Garlic Beurre Blanc.

### **Chicken Stone**

Bone in Chicken pan seared with Cherry Peppers roasted garlic finished with red wine.

### **Tuna Puttanesca**

Grilled North Atlantic Tuna Steak topped with a traditional Old World Puttanesca Sauce of tomatoes, capers, anchovies, kalamata and Sicilian olives.

### **Baked Tilipia**

Topped with Ritz crackers, baked and finished with a lemon butter white wine sauce

### **Pork Casoria**

Thinly pounded Pork Chop breaded and sautéed to golden brown, topped with Mozzarella Cheese and Caramelized Onions, Broccoli Rabe and Fresh Gnocchi sautéed in a Sherry Demi Sauce.

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# Catering Menu Packet - 2016

**\$60.00 Per Person (plated)**

## Starters

### Assorted Cheese and Vegetable Platter

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## Salad Course (choice of 1)

### House Salad

Crisp Romaine, Baby Field Greens and Vegetable garnishes tossed in our own Balsamic Vinaigrette.

### Caesar Salad

Crisp Romaine Hearts tossed in our Classic Caesar Dressing with house made Garlic Crouton.

### Chopped Salad

Chopped greens with Applewood Bacon, Vermont Cheddar Cheese, Tomato, English Cucumber, and Red Onion with Roasted Garlic Asiago Dressing

### Apple Walnut Salad

Granny Smith Apples, Dried Cranberries, Candid Walnuts, Gorgonzola Cheese and Baby Field Greens tossed with Extra Virgin Olive Oil and topped with a Sherry Gastrique.

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## Dessert (choice of 1)

### Cheesecake

Traditional New York style Cheesecake topped with raspberry coulis

### Chocolate Lava Cake

Chocolate Cake with a Warm Chocolate Center, served with Vanilla Gelato and Whipped Cream

### Molten Lava or Turtle Cake

### Sorbet

### Coffee & Tea (Included)

## Pasta (choice of 1)

### Penne a la Vodka

Penne Pasta tossed with a Tomato Vodka Cream Sauce.

### Pasta Fresca

Light Tomato Sauce, Garlic, Basil, Chopped Tomatoes and Fresh Mozzarella tossed with Gemelli Pasta.

### Cheese Ravioli

Homemade Ravioli Dough filled with sweet Ricotta cheese.

### Cheese Cannelloni

Homemade Crepe filled with a four-cheese impasto served with a light San Marzano tomato sauce.

### Pesto Pasta

Gemelli Pasta tossed with a light Pesto Cream Sauce.

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## Entrees (choice of 3)

### Espresso Rubbed New York Strip

Grilled espresso rubbed 16 Ounce New York Sirloin Strip, topped with a Chipotle Aioli.

### Grilled Filet Mignon

Grilled 8-Ounce Filet Mignon.

### Chicken Saltimbocca

Boneless Chicken Breast pan seared with Prosciutto and Fresh Sage finished with a Lemon Sherry Demi, Topped with shredded Asiago Cheese.

### Veal Chop

Grilled Veal Rib Chop topped with Au Jus.

### Sea Bass Dominic

Chilean Sea Bass fillet pan seared with Baby Shrimp, Diced Tomatoes, Capers, Garlic, and Artichoke Hearts in a Lemon Butter White Wine Sauce, served over Parmesan Risotto.

### Baked Stuffed Shrimp

Four Jumbo Gulf shrimp baked with seafood stuffing of Shrimp, crabmeat and scallops, served with saffron rice and asparagus.

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# Catering Menu Packet - 2016

**\$70.00 Per Person (plated)**

## *Appetizers (choice of 1)*

### **Orange Shrimp**

Pan Seared Gulf Shrimp in an orange base demi glace

### **Shrimp Cocktail**

Served with horseradish cocktail sauce and fresh lemon

### **Maryland Jumbo Lump Crab Cake**

Served with a Chipotle Aioli

### **Hot Tomato's Meatballs**

Large Tender Meatballs in a fresh tomato sauce with Parmesan and Ricotta Cheeses

### **Spiedini a la Romano**

Fresh imported Italian buffalo mozzarella cheese, battered and fried, served with a light tomato butter sauce, finished with a touch of lemon

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## *Salad Course (choice of 1)*

### **House Salad**

Crisp Romaine, Baby Field Greens and Vegetable garnishes tossed in our own Balsamic Vinaigrette.

### **Caesar Salad**

Crisp Romaine Hearts tossed in our Classic Caesar Dressing with house made Garlic Crouton.

### **Chopped Salad**

Chopped greens with Applewood Bacon, Vermont Cheddar Cheese, Tomato, English Cucumber, and Red Onion with Roasted Garlic Asiago Dressing

### **Apple Walnut Salad**

Granny Smith Apples, Dried Cranberries, Candid Walnuts, Gorgonzola Cheese and Baby Field Greens tossed with Extra Virgin Olive Oil and topped with a Sherry Gastrique.

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## *Dessert (choice of 1)*

### **Cheesecake**

Traditional New York style Cheesecake topped with raspberry coulis

### **Chocolate Lava Cake**

Chocolate Cake with a Warm Chocolate Center, served with Vanilla Gelato and Whipped Cream

### **Coffee & Tea (Included)**

## *Pasta (choice of 1)*

### **Penne a la Vodka**

Penne Pasta tossed with a Tomato Vodka Cream Sauce.

### **Pasta Fresca**

Light Tomato Sauce, Garlic, Basil, Chopped Tomatoes and Fresh Mozzarella tossed with Gemelli Pasta.

### **Pesto Pasta**

Gemelli Pasta tossed with a light Pesto Cream Sauce.

### **Hot Tomato's Original Tort Rose**

Sweet Italian Sausage, Spinach, and Mushrooms in a light Tomato Cream Sauce, tossed with Four Cheese Tortellini.

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## *Entrees (choice of 3)*

### **Espresso Rubbed New York Strip**

Grilled espresso rubbed 16 Ounce New York Sirloin Strip, topped with a Chipotle Aioli.

### **Grilled Filet Mignon Oscar**

Grilled 10 Ounce Filet Mignon topped with a Crab Béarnaise.

### **Veal Chop**

Grilled Veal Rib Chop topped with Au Jus.

### **Sea Bass Dominic**

Chilean Sea Bass fillet pan seared with Baby Shrimp, Diced Tomatoes, Capers, Garlic, and Artichoke Hearts in a Lemon Butter White Wine Sauce, served over Parmesan Risotto.

### **Tuna Puttanesca**

Grilled Tuna Steak served over Parmesan Risotto, topped with a traditional Old World Puttanesca Sauce of Tomatoes, Capers, Anchovies, Kalamata and Sicilian olives.

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## Sides & Desserts

<b>Garlic Bread</b>	<b>\$20</b>
<b>Blue Cheese Garlic Bread</b>	<b>\$25</b>
<b>Assorted Artisan Cheese Platter</b>	<b>\$50</b>
<b>Vegetable Crudite</b>	<b>\$50</b>
<b>Assorted Bruschetta Platter</b>	<b>\$30</b>
<b>Antipasto Platter</b>	<b>\$65</b>
<b>House Salad</b>	<b>\$20</b>
<b>Caesar Salad</b>	<b>\$25</b>
<b>Chopped Salad</b>	<b>\$30</b>
<b>Granny Smith Apple Walnut Salad</b>	<b>\$30</b>
<b>Sandwich/Wrap Tray</b>	<b>\$75</b>
<b>Dessert Tray</b>	<b>\$60</b>

## Sandwiches, Paninis & Rolls

**Sandwich Tray - \$75 per Tray**  
Includes 10 sandwiches cut in half, along with House Salad or Pasta Salad

**BBQ Chicken**  
Grilled chicken breast topped with our chipotle BBQ sauce and pepperjack cheese, served on a Mangiafico's Bakery hard roll.

**Chicken Parmesan Sandwich**  
Breaded chicken breast topped with our house made marinara sauce and fresh mozzarella cheese served on a Mangiafico's Bakery hard roll.

**Eggplant Parmesan Sandwich**  
Breaded eggplant topped with our house made marinara sauce and fresh mozzarella cheese served on a Mangiafico's Bakery hard roll.

**Chicken Panini**  
Chicken breast, fresh mozzarella cheese, roasted red peppers and pesto sauce on ciabatta bread.

**Tree Hugger Panini**  
Grilled zucchini, fresh mozzarella cheese, roasted red peppers, sliced tomato and chipotle aioli on ciabatta bread.

**Over Stuffed Italian Panini**  
Thinly sliced soppressata and locally made sweet Italian sausage on ciabatta bread topped with fresh mozzarella cheese, garden tomatoes, and baby arugula tossed with citrus vinaigrette.

## Entrées

	<b>Half Tray</b>	<b>Full Tray</b>
<b>Brooklyn Ragu</b>	<b>\$25</b>	<b>\$40</b>
<b>Pasta Fresca</b>	<b>\$25</b>	<b>\$40</b>
<b>Rigatoni Amatricaina</b>	<b>\$25</b>	<b>\$40</b>
<b>Lobster Mac &amp; Cheese</b>	<b>\$50</b>	<b>\$80</b>
<b>Penne a la Vodka</b>	<b>\$25</b>	<b>\$40</b>
<b>Chicken Pesto</b>	<b>\$30</b>	<b>\$50</b>
<b>Pasta Fra Diavolo</b>	<b>\$25</b>	<b>\$40</b>
<b>Penne Alfredo</b>	<b>\$25</b>	<b>\$40</b>
<b>Rigatoni Bolognese</b>	<b>\$30</b>	<b>\$50</b>
<b>Chicken Parmesan</b>	<b>\$30</b>	<b>\$60</b>
<b>Garlic Herb Chicken</b>	<b>\$25</b>	<b>\$50</b>
<b>Chicken Saltimbocca</b>	<b>\$30</b>	<b>\$60</b>
<b>Homemade Lasagna</b>	<b>\$40</b>	<b>\$75</b>
<b>Hot Tomato's Original Tort Rose</b>	<b>\$35</b>	<b>\$60</b>
<b>Sausage &amp; Peppers</b>	<b>\$30</b>	<b>\$50</b>
<b>Mini Meatballs</b>	<b>\$25 per dozen</b>	

## Wraps

**Wrap Tray - \$75 per Tray**  
Includes 10 wraps cut in half, along with House Salad or Pasta Salad

**Mediterranean Wrap**  
A grilled chicken breast with black olives, feta cheese, lettuce, tomatoes and onions, then drizzled with extra virgin olive oil and a balsamic glaze in a spinach wrap.

**Veggie Wrap**  
A tasteful array of seasonal sautéed vegetables (zucchini, yellow squash, asparagus, roasted red peppers, broccoli, mushrooms and red onions) with mescaline mix and a herbed aioli in a plain tortilla wrap.

**Buffalo Chicken Wrap**  
Breaded chicken tossed in buffalo sauce topped with shredded lettuce, tomatoes, cheddar cheese and blue cheese dressing in a plain tortilla wrap.

**Italian Wrap**  
An array of Italian meats with provolone cheese, roasted red peppers, lettuce and tomatoes. Drizzled with extra virgin olive oil and red wine vinegar served in a plain tortilla wrap.

## Beverages

<b>2 Liter Bottles of Coke, Diet Coke, or Sprite</b>	<b>\$4 per Bottle</b>
<b>Bottled Mineral Water</b>	<b>\$4 per Bottle</b>
<b>Sparkling Water</b>	<b>\$6 per Bottle</b>

