

Joe's Meat & Gourmet Deli

Pasta Entrée

| | Small ~ Large | |
|---|--------------------|--------------------|
| Angel Hair Primavera <i>sautéed vegetables with oil & garlic sauce over capellini</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Agnolotti Tartufata <i>with black truffle sauce</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Baked Lasagna <i>with meat and mozzarella cheese</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Vegetable Lasagna <i>with fresh vegetables, ricotta and mozzarella -layered in our homemade marinara sauce</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Macaroni & Cheese | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Cheese Manicotti | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Cheese Ravioli <i>in a tomato & basil sauce</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Meat Canneloni <i>pasta crepe filled with mortadella, pancetta, beef, veal & chicken topped w/a tomato baschamel</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Stuffed Shell <i>pasta shells filled with our special mix of cheeses in a marinara sauce</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Baked Ziti <i>with ricotta & mozzarella in marinara sauce</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Fusilli Ala Joe <i>grilled Bell & Evans chicken topped with sun-dried tomatoes, spinach & prosciutto</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Farfalle with Spinach & Pine Nuts | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Orrechiette & Broccoli Rabe <i>with our special sausage</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Pasta Forno <i>baked pasta with sausage meat, peas, and Pecorino Romano cheese</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Joe's Gourmet Carbonara <i>with pancetta, peas, cream and a hint of plum tomato</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Pasta Romano <i>broccoli, sun-dried tomato, olive oil & garlic</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Penne Siciliano <i>with sausage, eggplant, zucchini, red peppers with a touch of marinara sauce</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Penne Chicken <i>grilled Bell & Evans chicken breast, broccoli rabe, escarole, roasted peppers in olive oil & garlic</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Linguine A Vongole <i>with whole baby clams - red/white</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Filetti Pomodoro <i>plum tomatoes, prosciutto and onions</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Rigatoni Bolognese <i>plum tomatoes with chopped pork, veal, beef, onions & herbs</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Rigatoni Ala Vodka | \$45 ⁰⁰ | \$60 ⁰⁰ |
| Rigatoni Ala Vodka & Shrimp | \$55 ⁰⁰ | \$75 ⁰⁰ |
| Tortellini Bosciaola <i>mushrooms with plum tomatoes and a hint of cream</i> | \$45 ⁰⁰ | \$60 ⁰⁰ |
| Mamma Picciuca's Sicilian Style Anelletti al Forno <i>pasta tossed with meat sauce, peas, ham and mozzarella</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |

Poultry Entrée

| | Small ~ Large | |
|--|--------------------|--------------------|
| Boneless Chicken in Wine <i>tender chunks of white meat with mushrooms & wine</i> | \$65 ⁰⁰ | \$95 ⁰⁰ |
| Chicken Marsala <i>chicken breast sautéed in mushrooms & Marsala wine</i> | \$65 ⁰⁰ | \$95 ⁰⁰ |
| Chicken Balsamico <i>grilled marinated boneless chicken breast with fresh herbs and balsamic vinegar</i> | \$65 ⁰⁰ | \$95 ⁰⁰ |
| Chicken Arrabiata <i>boneless chicken and fresh tomato, peppers strips, garlic, onion red wine with a spicy kick</i> | \$65 ⁰⁰ | \$95 ⁰⁰ |
| Chicken Cacciatore Boneless | \$65 ⁰⁰ | \$95 ⁰⁰ |
| Chicken Cutlets Parmigiana | \$65 ⁰⁰ | \$95 ⁰⁰ |
| Chicken Cordon Bleu <i>rolled chicken cutlet with ham & imported Swiss in au jus mushroom sauce</i> | \$65 ⁰⁰ | \$95 ⁰⁰ |
| Chicken Francais <i>tender sliced breast meat sautéed with a lemon wine sauce</i> | \$65 ⁰⁰ | \$95 ⁰⁰ |
| Chicken Caper <i>sliced chicken cutlet sautéed w/peppers, artichoke hearts, mushrooms & capers in a wine sauce</i> | \$65 ⁰⁰ | \$95 ⁰⁰ |
| Chicken Piccata <i>chicken breast sautéed with a caper lemon wine sauce</i> | \$65 ⁰⁰ | \$95 ⁰⁰ |
| Chicken Rollatini <i>chicken cutlet filled with prosciutto, mozzarella, and sun-dried tomatoes</i> | \$65 ⁰⁰ | \$95 ⁰⁰ |
| Chicken Ala Campagnola <i>whole chickens in pieces, mushrooms, peppers, potatoes & sausage in a lemon/vinegar sauce</i> | \$65 ⁰⁰ | \$95 ⁰⁰ |
| Chicken Scarperelli Boneless Ala Joe | \$65 ⁰⁰ | \$95 ⁰⁰ |
| Chicken Sorrentino <i>lightly breaded and fried chicken cutlet with prosciutto, eggplant and melted mozzarella</i> | \$65 ⁰⁰ | \$95 ⁰⁰ |
| Grilled Chicken and Vegetables <i>low fat chicken breast and grilled vegetables</i> | \$65 ⁰⁰ | \$95 ⁰⁰ |
| Chicken Milanese <i>pan-fried chicken cutlets topped with fresh tomato bruschetta</i> | \$65 ⁰⁰ | \$85 ⁰⁰ |
| Marinated Chicken Breasts <i>bone-in breasts marinated in rosemary, balsamic vinegar, herbs and vinegar peppers.</i> | \$60 ⁰⁰ | \$80 ⁰⁰ |
| Rotisserie Chicken <i>with lemon, garlic & rosemary</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Stuffed Breast of Capon <i>with wild rice, dried cranberries and pine nuts</i> | \$65 ⁰⁰ | \$95 ⁰⁰ |
| Sesame Chicken <i>with baby corn, snow peas, peppers and carrots</i> | \$65 ⁰⁰ | \$95 ⁰⁰ |
| Chicken Portobello <i>stuffed chicken breast, portobello mushrooms, prosciutto & shallots topped w/caramelized onions</i> | \$65 ⁰⁰ | \$95 ⁰⁰ |
| Chicken Quattri Formaggi <i>with spinach & four cheeses</i> | \$65 ⁰⁰ | \$95 ⁰⁰ |
| Turkey L'Orange <i>tender boneless turkey breast in an orange sauce</i> | \$65 ⁰⁰ | \$95 ⁰⁰ |

Pork Entrée

| | Small ~ Large | |
|---|--------------------|--------------------|
| Sausage and Broccoli Rabe | \$55 ⁰⁰ | \$75 ⁰⁰ |
| Sausage and Peppers | \$50 ⁰⁰ | \$70 ⁰⁰ |
| Joe's Original Baby Back Ribs | \$60 ⁰⁰ | \$85 ⁰⁰ |
| Chinese Roast Pork <i>boneless marinated pork loin baked and sliced with Chinese style sauce</i> | \$60 ⁰⁰ | \$85 ⁰⁰ |
| Chinese Style Spare Ribs | \$60 ⁰⁰ | \$85 ⁰⁰ |
| Boneless Spare Ribs | \$60 ⁰⁰ | \$85 ⁰⁰ |
| Boneless Pork Chops Agro Dolce <i>with vinegar peppers, hot cherry peppers and red onions</i> | \$60 ⁰⁰ | \$85 ⁰⁰ |
| Pork Tenderloin <i>with red & yellow peppers sautéed with garlic, anchovies and basil</i> | \$60 ⁰⁰ | \$85 ⁰⁰ |
| Boneless Stuffed Pork Loin <i>boneless center cut pork loin filled with prosciutto, provolone, fresh parsley and herbs</i> | \$60 ⁰⁰ | \$85 ⁰⁰ |
| Encrusted Pork Tenderloin <i>with cashews and an apricot glaze</i> | \$60 ⁰⁰ | \$85 ⁰⁰ |
| Sausage & Potatoes <i>thin cheese sausage with sautéed mushrooms & potatoes</i> | \$50 ⁰⁰ | \$70 ⁰⁰ |
| Sweet & Sour Boneless Pork Chops <i>with grilled pineapple</i> | \$50 ⁰⁰ | \$70 ⁰⁰ |
| Boneless Stuffed Pork Chops <i>with apples & cornbread stuffing</i> | \$60 ⁰⁰ | \$85 ⁰⁰ |

Veal Entrée

| | Small ~ Large | |
|--|--------------------|---------------------|
| Veal Cutlet Parmigiano <i>tender veal cutlets lightly fried and served in tomato sauce with melted mozzarella</i> | \$80 ⁰⁰ | \$115 ⁰⁰ |
| Veal Francais <i>lightly floured and sautéed veal cutlets with a lemon wine sauce</i> | \$80 ⁰⁰ | \$115 ⁰⁰ |
| Veal Marsala <i>tender veal scaloppini with mushrooms sautéed in Marsala wine</i> | \$80 ⁰⁰ | \$115 ⁰⁰ |
| Veal Madiera <i>tender veal scaloppini with sautéed shallots and Madiera wine with a veal demi glaze</i> | \$80 ⁰⁰ | \$115 ⁰⁰ |
| Veal & Peppers | \$75 ⁰⁰ | \$105 ⁰⁰ |
| Veal Rollatini <i>tender veal cutlets rolled with three mushroom stuffing</i> | \$80 ⁰⁰ | \$115 ⁰⁰ |
| Veal Saltimbocca <i>veal scaloppini sautéed and topped with spinach, prosciutto and wine sauce</i> | \$80 ⁰⁰ | \$115 ⁰⁰ |
| Veal Osso Buco | \$90 ⁰⁰ | \$135 ⁰⁰ |
| Veal Milanese <i>pan-fried veal cutlets topped with fresh tomato bruschetta</i> | \$80 ⁰⁰ | \$115 ⁰⁰ |

(SMALL TRAY SERVES 8-10 PEOPLE ~LARGE TRAY SERVES 12-15 PEOPLE)

☞ Vegetable Dishes ☜

| | Small ~ Large | |
|--|--------------------|--------------------|
| Grilled Asparagus | \$45 ⁰⁰ | \$75 ⁰⁰ |
| Steamed Broccoli <i>with lemon and garlic</i> | \$30 ⁰⁰ | \$40 ⁰⁰ |
| Eggplant Parmigiana | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Eggplant Rollatini <i>fried eggplant filled with ricotta, mozzarella and pecorino Romano cheese – rolled then drizzled with homemade tomato sauce</i> | \$50 ⁰⁰ | \$70 ⁰⁰ |
| Grilled Marinated Vegetables <i>mixed vegetables marinated in balsamic vinegar with a touch of olive oil</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Polenta Marinara <i>baked then grilled and topped with fresh tomato & basil</i> | \$25 ⁰⁰ | \$35 ⁰⁰ |
| Country Style Potatoes | \$25 ⁰⁰ | \$35 ⁰⁰ |
| Potato Croquettes | \$25 ⁰⁰ | \$35 ⁰⁰ |
| Potatoes Rustica <i>baked with onions, tomatoes & carrots</i> | \$25 ⁰⁰ | \$35 ⁰⁰ |
| Sweet Potato Balsamico | \$25 ⁰⁰ | \$35 ⁰⁰ |
| Roasted Garlic Mashed Potatoes | \$25 ⁰⁰ | \$35 ⁰⁰ |
| Rice Pilaf <i>with saffron</i> | \$25 ⁰⁰ | \$35 ⁰⁰ |
| Rice Abruzzese <i>rice with prosciutto & arugala</i> | \$30 ⁰⁰ | \$45 ⁰⁰ |
| Wild Rice Medley <i>with dried cranberries and walnuts</i> | \$30 ⁰⁰ | \$45 ⁰⁰ |
| Sautéed Broccoli Rabe <i>with olive oil & garlic</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Sautéed Spinach <i>with olive oil and garlic</i> | \$30 ⁰⁰ | \$45 ⁰⁰ |
| Stuffed Peppers <i>choice of spinach & rice or sausage & rice</i> | \$40 ⁰⁰ | \$55 ⁰⁰ |
| Sliced Portobello Mushrooms | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Stuffed Baby Eggplant <i>with vegetables and herbs</i> | \$30 ⁰⁰ | \$45 ⁰⁰ |
| Zucchini Arlechino <i>sliced green and yellow zucchini topped with seasoned bread crumbs</i> | \$35 ⁰⁰ | \$50 ⁰⁰ |
| El Paso Rice <i>southwestern style rice with corn & bacon</i> | \$25 ⁰⁰ | \$35 ⁰⁰ |
| String Bean Humido <i>simmered with plum tomatoes, potatoes and fresh oregano</i> | \$30 ⁰⁰ | \$45 ⁰⁰ |
| String Bean Almondine <i>tender baby French beans sprinkled with almonds</i> | \$45 ⁰⁰ | \$65 ⁰⁰ |
| Brussel Sprouts <i>roasted with salt & pepper in white balsamic vinegar</i> | \$30 ⁰⁰ | \$45 ⁰⁰ |



☞ Beef Entrée ☜

| | Small ~ Large | |
|--|---------------------|---------------------|
| Beef Braciolo <i>top round slices stuffed with grated Roman, spices and prosciutto – simmered in a meat sauce then sliced</i> | \$65 ⁰⁰ | \$90 ⁰⁰ |
| Beef Bourguignon <i>tender sirloin tips w/ pearl onions and mushrooms in a Burgundy wine sauce</i> | \$65 ⁰⁰ | \$90 ⁰⁰ |
| Beef Brisket | \$65 ⁰⁰ | \$90 ⁰⁰ |
| Filet Mignon <i>whole with mushrooms au jus gravy</i> | \$120 ⁰⁰ | \$165 ⁰⁰ |
| Filet Mignon Barola <i>with shallots, red wine, fresh herbs and beef stock</i> | \$120 ⁰⁰ | \$165 ⁰⁰ |
| Meatballs <i>in tomato sauce</i> | \$45 ⁰⁰ | \$60 ⁰⁰ |
| Neopolitan Style Tripe | \$65 ⁰⁰ | \$90 ⁰⁰ |
| Pepper Steak <i>tender sirloin steak sliced and sautéed with fresh peppers and onions</i> | \$65 ⁰⁰ | \$90 ⁰⁰ |
| Roumanian Steak <i>with caramelized onions</i> | \$65 ⁰⁰ | \$90 ⁰⁰ |
| Stuffed Flank Steak <i>w/ spinach & roasted peppers topped w/ au jus</i> | \$65 ⁰⁰ | \$90 ⁰⁰ |
| Sirloin Steak <i>with mushrooms and onions</i> | \$65 ⁰⁰ | \$90 ⁰⁰ |
| Steak Pizzaiola <i>beef steak simmered in a homemade plum tomato sauce with fresh herbs</i> | \$65 ⁰⁰ | \$90 ⁰⁰ |
| Teriyaki Top Round London Broil | \$65 ⁰⁰ | \$90 ⁰⁰ |
| Joe's Beef Stew <i>our special cut of sirloin simmered all day with a mix of garden vegetables</i> | \$65 ⁰⁰ | \$90 ⁰⁰ |
| Chili Con Polenta <i>all beef chili with red beans topped with baked corn bread and cheese.</i> | \$75 ⁰⁰ | \$110 ⁰⁰ |

(SMALL TRAY SERVES 8-10 PEOPLE ~LARGE TRAY SERVES 12-15 PEOPLE)



RACK RENTALS WITH STERNOS AND WATER PAN \$5⁰⁰ PLUS DEPOSIT
DELUXE TABLE CLOTHS \$3⁰⁰ EACH
PLASTICWARE SET-UPS (PLATES, GLASSES, FLATWARE) AND NAPKINS \$3⁰⁰ PER PERSON

Phyllis Marie
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Volume III

Catering Menu

Joe's Meat & Gourmet Deli

Fine Foods & Catering

783 Hillside Avenue
New Hyde Park, New York 11040
Tel. (516) 326-7616 Fax. (516) 326-7617

Monday – Saturday
8:00 A.M. – 7:00 P.M.

Sunday
8:00 A.M. – 2:00 P.M.



☞ Salads ☞

Tossed Salad

Fresh romaine & iceberg lettuce with carrots, tomatoes, peppers, cucumbers w/ choice of two salad dressings

\$25⁰⁰ small (10 -15 people) ~ \$35⁰⁰ large (15-30 people)

Greek Salad

Fresh romaine & iceberg lettuce, tomatoes, pepperoncini peppers, kalamata olives, feta cheese w/ vinaigrette dressing

Tri-Color Salad

Fresh radicchio, endive and arugula w/ balsamic

Caesar Salad

Crispy romaine lettuce with tangy croutons served w/ our own caesar dressing (made with out eggs)

\$25⁰⁰ small (10 -15 people) ~ \$40⁰⁰ large (15-30 people)

...Add herb rubbed grilled chicken - \$15⁰⁰/\$20⁰⁰Additional

IL Capretto

Arugula with grilled chicken, goat cheese, toasted almonds & dried cranberries w/ a sherry herb vinaigrette

Gorgonzola & Walnut Salad

Greens with dried cranberries, walnuts & gorgonzola cheese

Cobb Salad

Assorted greens, grilled chicken w/ bacon & cheddar cheese

Grilled Chicken & Arugula Salad

Fresh tender arugula, radicchio, grilled Bell & Evans chicken breast w/ balsamic vinaigrette

\$35⁰⁰ small (10 -15 people) ~ \$55⁰⁰ large (15-30 people)

Gigi Salad

This salad is served at some of New York's finest steak houses. Snow white shrimp w/ green beans, ripe tomatoes, red potatoes, red onions & bacon pieces in a Dijon vinaigrette
Great as an appetizer or side dish.

\$45⁰⁰ small (10 -15 people) ~ \$70⁰⁰ large (15-30 people)

Italian String Bean Salad

String beans tossed w/ grape tomatoes red onions & potatoes
\$45⁰⁰ small (10 -15 people) ~ \$65⁰⁰ large (15-30 people)

☞ Continental Breakfast ☞

Package Includes:

- Orange Juice
- Grapefruit Juice
- Assorted Bagels
- Assorted Rolls
- Fresh Natural Muffins
- Fresh Croissants
- Fresh Danish
- Butter, Cream Cheese, Jelly and Condiments
- Fresh Brewed Coffee in an Electric or Insulated Urn
- Complete Plasticware Service

\$6⁹⁵ per person (minimum 20 people)

Sliced Fruit Platter

Assorted Seasonal Whole & Sliced Fruit Platter

(Ask about our chocolate covered fruit platters)

\$55⁰⁰ small (10-15 people) ~ \$75⁰⁰ Large (20-30 people)



Crudités Platter

Assorted Seasonal Whole & Sliced Raw Vegetable Platter

\$45⁰⁰ small (10-15 people) ~ \$55⁰⁰ Large (20-30 people)

☞ Deluxe Breakfast Menu ☞

Package Includes:

- Omelets
- Canadian or Regular Bacon
- Country Fried Potatoes
- Lean Breakfast Sausage
- Rolls/ Bagels
- All Natural Muffins, Croissants & Danish
- Milk & Juices
- Orange and Grapefruit Juices
- Fresh Brewed Coffee in an Electric or Insulated Urn
- Assorted Teas
- Butter, Cream Cheese, Jelly and Condiments
- Complete Plasticware Service.

\$9⁹⁵ per person (minimum 50 people)

☞ Cold Appetizers ☞

Focaccia Sampler

Filled with arugula, grilled eggplant, roasted peppers, red onions, mozzarella and tomatoes

\$45⁹⁵ (24 pieces)

Bruschetta Appetizer

Toasted bread served with chopped plum tomatoes, our finest virgin olive oil, onions and basil

\$35⁰⁰

Fresh Mozzarella

Our fresh mozzarella with ripe tomatoes or grilled eggplant drizzled with olive oil

\$35⁹⁵

☞ Hot Appetizers ☞

Fried Ravioli

Cheese Ravioli with Marinara dipping Sauce

\$35⁹⁵ (70 pieces)

Fried Vegetable Platter

Assorted Seasonal Vegetables with a dipping sauce

\$30⁰⁰ (4 lb. tray)

Spicy Buffalo Wings

Served with either a Blue Cheese or Garlic dip

\$35⁹⁵ (4 lb. tray)

Fried Mozzarella Sticks

With Marinara dipping Sauce

\$30⁰⁰ (4 lb. tray)

Fried Chicken Fingers

Served with our Special dipping sauce

\$35⁰⁰ (tray)

Arancini

Homemade Rice Balls with prosciutto & mozzarella cheese

\$30⁰⁰ (25 pieces)

Popcorn Shrimp

Served with tarter sauce

\$45⁰⁰ (4 lb. tray)



❧ Cold Antipasto ❧

Choice of 2 items form each group

Meats

Hot or Sweet Soppressata, Italian Capicola, Pepperoni, Hot or Sweet Dry Sausage, Ham, Genoa Salami, Imported Mortadella, Imported Parma Cotto Ham with Herbs, Ham Capicola, Parma Style Prosciutto

Cheeses

Provolone, Fontina, Asiago, Jarlsberg, Cacciota w/ Black Truffle, Adged Cheddar, Reggiano Parmigiano, Ricotta Salata, Gorgonzola, Bocconcini, Swiss, Bleu Cheese, Goat Cheese, Aged Gruyere, Brie, Havarti, Gouda, Manchego, Monterey Jack, Fresh or Smoked Mozzarella, Mozzarella Roll w/ Prosciutto

Salads

Marinated Mushrooms, Artichoke Hearts, Eggplant Strings, Homemade Caponata, Roasted Peppers, Hot Stuffed Peppers, Grilled Marinated Vegetables, Ceci Salad, Tortellini Salad, Pesto Salad, Stuffed Grape Leaves, Mixed Olives, Italian Tuna Salad, Frutta di Mare

\$60⁰⁰small (8-10 people) ~ **\$85⁰⁰Large** (12-18 people)

❧ Hot Antipasto ❧

A sampler tray of some of our favorites.

Eggplant Rollatini, Mozzarella en Carrozza, Stuffed Mushrooms, Fried Capellini Cakes, Stuffed Zucchini

\$85⁰⁰Large (12-18 people)

❧ Platters ❧

PERFECT FOR ANY OCCASION

Hearty Sandwiches

Hearty Sandwiches filled with an assortment of our premium meats & cheeses on assorted breads, cut in half and set-up on platters with mustard & mayonnaise
~OR~

Wraps & Rolls

Assorted specialty wraps and hearty sandwiches on fresh baked rolls cut in half and set up on platters with mustard & mayonnaise

\$7⁹⁵ per person (minimum 10 people)

Sandwich Sampler

Assorted Deli Sandwiches with Homemade Potato Salad, Macaroni Salad, Cole Slaw, Tortilla Chips Platter with our own Fresh Salsa, Mustard, Mayonnaise, Tablecloth, Plastic Plates, Glasses, Forks, Knives, Napkins and Serving Pieces

\$9⁹⁵ per person (minimum 10 people)

❧ Specialty Heroes ❧

Available in lengths of 2 to 6 feet.

Deposit required for board (Serves 4 people per foot)

“Godfather”

Italian Bread w Boar’s Head Ham, Genoa Salami, Ham Capicola Pepperoni, Mortadella, Fresh Mozzarella or Provolone Cheese, w/ Roasted Sweet Peppers, Balsamic Vinegar, Oil, Lettuce & Tomato **\$12⁹⁵** per foot

“The True American Hero”

Our Famous Home Cooked Turkey Breast, Roasted Roast Beef, Boar’s Head Ham, Swiss, Lettuce, Tomatoes, Olives Mustard & Mayo on the side w/Pickles **\$12⁹⁵** per foot

“Monte Cristo”

Boar’s Head Black Forest Ham, Smoked Mozzarella, Roasted Pepper, Lettuce, Tomatoes and Olives – Drizzled with Extra Virgin Olive Oil **\$12⁹⁵** per foot

“Chicken Cutlet Hero”

With Fresh Mozzarella and Roasted Pepper **\$16⁹⁵** per foot

“Ortaggi Arrostito”

Grilled Vegetables with Fresh Mozzarella on Fresh Baked Italian Bread **\$13⁹⁵** per foot (w/grilled chicken – additional \$3⁰⁰ per foot)

“Focaccia al Rosmarino”

Fresh Baked Rosemary Focaccia filled with Grilled Eggplant, Roasted Peppers, Fresh Mozzarella, Red Onion, Tomatoes & Baby Arugula
Drizzled with a Balsamic Vinaigrette **\$14⁹⁵** per foot

“The Neapolitan”

Sautéed Broccoli Rabe with Prosciutto di Parma, Fresh Mozzarella and Extra Virgin Olive Oil on Fresh Baked Italian Bread **\$18⁹⁵** per foot

“Olive A’ Sudden”

Chicken Breast – Herb Rubbed Grilled or Pan- Fried with Roasted Peppers, Fresh Mozzarella and Kalamata Olives **\$16⁹⁵** per foot

“The Aristocrat”

Herb Fused Filet Mignon with Sliced Portobello Mushrooms, Baby Arugula Red Onions, & Garlic Mayonnaise on Rustica Bread **\$28⁹⁵** per foot



ALL OTHER SANDWICHES MADE TO ORDER

OUR PARTY HERO PACKAGES

Include Fresh-made Salads (Potato, Macaroni, & Cole Slaw), Plates, Forks, Knives, Napkins, Mustard, Mayonnaise, Tortilla Chips Platter with our own Specialty Salsa - - **\$5⁹⁵ per feet.**
Based on 4 people a foot (min 2ft)