

Gourmet-to-Go

Served in 12x 20 foil pan, feeds approximately 14- 18 people

SALADS

Garden

Fresh garden greens with tomatoes, cucumbers, peppers served with house dressing
\$15

Char- Chicken

Fresh garden greens with garden vegetables topped with provolone cheese and grilled chicken with house and ranch dressing
\$28

Tabouli

Chopped parsley with tomatoes, onions, olive oil and lemon served with flat bread
Quart...\$18

Hummous Tahini

Mashed chick peas with tahini, garlic and lemon juice served with flat bread
Quart.....\$12.

Hot Peppers in Oil

Fresh cut hungarian hot peppers with onions, garlic and spices
Quart.....14

BEEF & PORK

Ribs

4 Slabs of baby back ribs individual cut with our spiey bbq sauce
\$55

Pork loin

Smoked sliced pork loin smoked over a wood fire
\$35

Beef Tenderloin

6 – 7lbs. Sliced smoked choice beef tenderloin smoked over a wood fire comes with horseradish
\$110

Filet Tips

5lbs Grilled choice filet tips set on gorgozola cream sauce or bourbon glaze
\$70

PASTA

Marinara

Penne tossed with homemade marinara sauce
\$20

Alfredo

Seashell pasta tossed with saute mushrooms and spinach in a classic alfredo sauce
\$35

Pasta and Meatballs

34 lil mamma g's homemade meatballs tossed with red sauce and penne pasta
\$40

Eggplant Parmesan

Layered breaded eggplant with mozzarella cheese & marinara
\$45

30 Lil Mamas meatballs

\$20

CHICKEN

Chicken I.A.

Saute boneless chicken breast with moonlight mushrooms in a dijon cream sauce
\$45

Chicken Marsala

Saute boneless chicken with moonlight mushrooms in a marsala wine sauce
\$45

Chicken Francaise

Boneless chicken breast in a light egg batter saute golden with a sherry lemon wine sauce
\$45

Herb Breaded Chicken

32 Piece oven baked herb breaded chicken
\$35

VEGETABLES

Grilled Vegetables

Zucchini, summer squash, red peppers and portabella mushrooms drizzled with herb olive oil
\$34

Vegetable Medley

Steamed broccoli, zucchini, summer squash, carrots topped with herb butter
\$18

Italian Greens

Saute escarole & endive with onions and garlic topped with hungarian hot peppers
\$45

POTATOES

Whipped Garlic Redskins

\$22

Steamed Redskins

with herb butter
\$17

In House Baked Loaves of Bread
\$3.5

Calamari Marinara

\$10 per quart

House Made Marinara

\$7 per quart

Upstairs Clam Sauce

\$17 per quart

30pc. Shrimp Cocktail

\$26

30pc. Shrimp Upstairs

\$33

10pc. 4oz. Broiled Whitefish

\$35

If you don't see something ask!