

Delivery Menus

ENTRÉES

GILBERT - VALLEYWIDE CATERING

Chicken Rollatini Chicken breast rolled with a walnut, raisin and apple stuffing drizzled with a smooth cranberry dijon sauce.	12	Eggplant Rollatini Eggplant rolled with ricotta & mozzarella blend finished with our tomato basil Napoli and melted fresh mozzarella	10
Tuscan Chicken Grilled chicken, fresh mozzarella, green olives, roasted garlic, olive oil, fresh thyme and pecorino romano	9	Tri Color Tortellini Tri color cheese tortellini tossed with fennel, porcini & cremini mushrooms and a garlic cream finished with parsley and parmigiano reggiano	10
Roasted Ham Roasted ham carved and served with our honey walnut glaze	9	Chicken Parmesan Panko parmesan & herb crusted chicken topped with our house pomodoro and melted fresh mozzarella	10
Tri Tip Roasted Beef Slow roasted beef carved and served with our house au jus & horseradish cream.	13	Roasted Turkey Breast Roasted in an applewood bacon blanket then carved and served with our house turkey/bacon gravy	9
Fettuccine pomodoro Tossed with your choice of our house fresh basil pomodoro and pecorino romano or porcini mushroom alfredo. (For sausage or chicken add + 2.00)	8	Cannelloni Formaggio Sheets of fresh pasta filled with sautéed spinach and ricotta cheese then topped with our house tomato basil pomodoro & mozzarella cheese.	10
Fresh Salmon Seared or grilled salmon steaks served with choice of lemon picatta with capers or balsamic glaze.	13	Pork Tenderloin Thick medallions of pork seared then roasted and topped with our pumpkin seed pesto with parmigiano reggiano	12
Honey Garlic Chicken Chicken breast grilled and served with a honey, garlic, ginger and piquillo pepper sauce	9		

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480-420-4040. Visit us our website for more menus and services.





Sirloin lollipops (5 per order)	10	Peach & Habanero Halibut	15
Tender top sirloin tips aggressively seared then wrapped with candied applewood bacon. No sauce required. (**Warning: Consistent daydreams of beef and bacon may occur**)		7oz Halibut steaks grilled and served with a peach and habanero salsa	
Turkey Cranberry Sandwich	9	Roasted Pumpkin Triangoli	17
Sliced roasted turkey served with cranberry sauce and stuffing on locally baked multigrain bread <i>Served with baked chips and a pickle wedge</i>		House made pasta with crispy prosciutto, roasted pumpkin, ricotta and fontina cheese topped with a sage butter sauce and garnished with toasted pumpkin seed, basil & parmigiano reggiano	
Chicken Pepperoncini	8	Gnocchi	11/13
Chicken breast chopped and tossed with choice of pasta, fresh parsley, pepperoncini peppers and our pepperoncini cream.		Potato and ricotta Gnocchi served tossed with your choice of condiment	
Lasagna Bolognese	12	Oaxaca stuffed chicken	10
Fresh pasta with mozzarella, parmesan, spinach and our our Emilia Romagna style bolognese with bechamel		Sautéed peppers and Oaxaca cheese stuffed and breaded chicken breast	
Grilled Pork & Plum	10	Mac N Cheese	9
Grilled boneless pork loin chops served with grilled plum		Blend of three cheeses, cremini mushrooms and roasted red peppers topped with a toasted panko parmesan and chili peppers.	
Pasta Siciliana	9	Ravioli	8
Cavatappi pasta tossed with a tomato basil Napoli, ricotta & sweet Italian sausage finished with parmigiano reggiano		Choose from chicken pesto or butternut squash ravioli and choice of tomato basil napoli, pesto cream or butter parmesan with fresh thyme and mushrooms.	
Pesto Vegetable Pasta	10		
House toasted walnut, basil & parmigiano reggiano pesto cream sauce tossed with seasonal vegetables			



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SIDE DISHES

Vegetable Side Dishes

Green beans with applewood bacon and almonds - Grilled Italian Vegetables - Roasted Garlic & Cauliflower Mash - Honey glazed grilled carrots - Seared brussel sprouts with bacon & porcini mushrooms (add 1.00) - Fresh corn with herbs, butter and light cream - Broccoli florets with butter - Roasted Seasonal Vegetables -

Starch Side Dishes

Roasted tri-color fingerling potatoes with rosemary & thyme - Roasted garlic mashed potatoes - Roasted baby butter red potatoes - Potatoes au gratin - Parmesan mashed potatoes - Buttermilk mashed potatoes - Choice of pasta tossed with olive oil and herbs - Rice pilaf with fresh herbs - Mushroom risotto (add 1.50) - Quinoa pilaf with cremini mushrooms, carrots and Pecans (add 1.50) -

SALADS

House Garden Salad

Romaine & spring mix leaf tossed with carrot, red cabbage, cucumber, cherry tomatoes, shaved parmesan cheese and our award winning creamy Italian dressing.

Southwest Salad

Romaine leaf tossed with tomato, black beans, fresh corn, jalapeno, avocado, mint leaf, red cabbage finished with tri-color tortilla strips and our citrus cilantro dressing.

Spinach, Fruit & Spring Leaf

Baby spinach, spring mix and choice of seasonal fruit (check for availability). Tossed with feta cheese, candied walnuts, red onion and served with our basil & honey balsamic vinaigrette.

Citrus Arugula

Arugula and romaine leaf tossed with clementine orange wedges, gorgonzola cheese, mango, toasted pecans and a citrus vinaigrette

Roasted Vegetable

Roasted red peppers, yellow squash and red onion tossed with romaine, spring leaf, goat cheese and toasted sunflower seeds served with your choice of dressing.

Grilled Peach and Radicchio

Grilled peaches, goat cheese and roasted pumpkin seeds tossed with red and green leaf with chopped radicchio and our peaches and cream vinaigrette



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BREADS

Fresh Baked Bread Choices

Pane Toscano - Crusty Italian - Rosemary Focaccia - Sourdough - Multigrain - Artisan Style Levain - Rustic Baguette

SALAD DRESSINGS

House Made Salad Dressings

Award winning creamy Italian, Balsamic, Basil & Honey Balsamic, Raspberry Vinaigrette, Strawberry Vinaigrette, Peaches and Cream Vinaigrette, Citrus Cilantro Creamy Vinaigrette, Pina Colada Vinaigrette, Margarita Vinaigrette, Orange Creamsicle Vinaigrette, Buttermilk Ranch & Caesar.

BITE SIZED DESSERTS

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| Fruit & Cheese Skewers
Fresh pineapple, strawberry, red grapes and sharp cheddar cheese | 67.50 (50c) |
| Watermelon Mint Pop
Fresh watermelon with feta cheese & mint leaf | 62.50 (50c) |
| Cantaloupe & Prosciutto
Cantaloupe & fresh mozzarella with basil and prosciutto | 97.50 (50c) |
| Blueberry & Cheesecake
Fresh blueberries and creamy cheesecake blended together in a phyllo purse. Bake and serve warm, chilled or at room temperature. | 80.00 (50c) |
| Chocolate Petit Fours
1.30 per piece (60 per order) Red velvet, double chocolate, Irish crème, coffee liqueur, caramel, cookies 'n' crème, royal chocolate, and royal vanilla flavors offer a taste sensation for any occasion. | 85.00 (60c) |
| Chocolate Mousse Cups
Four various shaped chocolate cups filled with white chocolate, dark chocolate, raspberry and coffee mousses, each with a decorative design on top. Gluten Free. | 105.00 (70c) |
| Coffee Petit Fours
Coffee liqueur, cappuccino, Irish crème and French vanilla. Hand decorated with drizzles, almonds, or pecans. | 84.50 (60c) |
| Cheesecake Pops
Strawberry and pistachio, mocha coffee with cookie crumble and milk chocolate with coconut. | 75.00 (50c) |



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