



GRADUATION PARTY MENU
CONGRATULATIONS CLASS OF 2024!

Assorted rolls, artisan breads, butter, and olive tapenade

Organic Mixed Greens

Topped with teardrop tomatoes, candied walnuts, dried cranberries, and fried onion crispers, served with ranch and balsamic dressings.

Cucumber Watermelon Salad

with Onion Vinaigrette, fresh cilantro, and blue cheese crumbles

Caprese Platter

Freshly sliced buffalo mozzarella, roma tomatoes, and basil with balsamic glaze.

Tortellini Pasta Cups

Individual cups of cheese filled pasta rounds, with artichoke hearts, black beans, Roasted peppers, and shaved parmesan.

Italian Antipasto Board

Meatball Bar

Ground Sirloin Balls, with 3 sauces and 5 toppings served with sliced Italian bread for dipping.

****Chicken and Pork available upon request****

Choice of Chicken Entrée

Piccata, Marsala, Parmigiana, Milanese, or Mediterranean

Choice of

Eggplant Parmigiana, Lasagne, Fettucini Alfredo, Baked Rigatoni, Pasta Mediterranean

Mini Cannoli Decorated in your school colors

\$59 Per Guest Plus Tax and Set Up Fees

