



Corporate Menu

Salads

Wild Field Green Salad \$5.00

Mixed Greens, Tomatoes, Cucumbers, Julienne Vegetables, Bermuda Onions, Alfalfa Sprouts, Balsamic Vinaigrette

Baby Spinach Salad \$7.50

Apple Cider Vinaigrette, Crumbled Gorgonzola Cheese, Sliced Apples, Dried Tart Cherries, Caramelized Onions, Candied Pecans, Frizzled Leeks, Port Wine Drizzle

Buffalo Chicken Salad \$8.50

Wood Grilled Chicken Breast Tossed with Buffalo Sauce set atop Mixed Greens, Tomato Wedges, Cucumbers, Black Olives, Bermuda Onions, Cheddar Jack Cheese

Classic Caesar Salad \$5.75

Shaved Parmesan Cheese, Garlic Croutons

Add Steak \$12.00 Add Chicken \$10.50 Add Shrimp \$14.00

Iceberg Wedge Cobb Salad \$9.50

Grilled Chicken, Wheat berries, Gorgonzola Cheese, Crisp Bacon, Corn-Black Bean Salsa, Roasted Red Peppers, Avocado, Hard Cooked Eggs, Roasted Garlic Vinaigrette

Sesame Seared Ahi Tuna Salad \$13.00

Mixed Greens, Hoisen Vinaigrette, Soba Noodles, Napa Cabbage Slaw, Shiitake Mushrooms, Baby Corn, Crisp Wontons

Tex Mex Salad \$9.50

Mixed Greens, Avocado-Ranch Dressing, Corn & Black Bean Salsa, Tomatoes, Cucumbers, Cheddar Jack Cheese, Black Olives

Luncheon

Assorted Wraps & Finger Sandwiches \$11.50

An Assortment of The Following Sandwiches Served With Potato Chips, Pasta Salad, Chilled Bottled Beverages, Cookie & Brownie Platter

Assorted Wraps & Sandwiches

(Served With Potato Chips)

Rare Roast Beef, Horseradish Cream, Lettuce, Tomato & Swiss

Sliced Turkey Breast, Crisp Spinach, Dried Cherry Chutney

**Roasted Portabella-Brie, Toasted Ciabatta Bread, Roast Garlic Aioli, Spinach,
Alfalfa Sprouts, Sweet Red Onion Marmalade**

**Grilled Marinated Vegetable Wrap, Balsamic reduction, Fresh Mozzarella Cheese,
Basil Pesto, Slice Tomatoes**

Country Chicken Salad Wrap, Crisp Lettuce, Tomatoes

**Tuna Salad Wrap
Crisp Lettuce, Tomatoes**

**Grilled Salmon BLT
Ciabatta Bread, Roasted Garlic Aioli**

**Creamy Garlic Hummus Wrap
Spinach Leaves, Cucumbers, Roasted Peppers, Black Olives, Caramelized Onions**

**Chili Rubbed Grilled Ahi Tuna Wrap, Corn & Black Bean Salsa, Black Bean
Spread, Avocado, Lettuce**

Additional Side Options

Twisted Pasta Salad \$1.75

Potato Salad \$1.75

Rice Pilaf \$1.50

Roasted Garlic Smashed Potatoes \$1.50

Cole Slaw \$1.25

Asian Napa Cabbage Slaw \$1.50

Asian Soba Noodle Salad \$2.00

Home style Jalapeno-Cheddar Corn Bread \$1.20

Roasted Sweet Potato & Corn Salad \$2.00

Pasta

Baked Pasta \$11.50

**Chicken, Roasted Vegetables, Creamy Pink Vodka Sauce, Melted Mozzarella
Cheese**

Chicken Gorgonzola Pasta \$11.25

Tomatoes, Broccoli, Parmesan Cheese, Creamy White Garlic Sauce

Shrimp Primavera Pasta \$13.00
Garden Fresh Vegetables, Tomatoes, Light White Wine Garlic Sauce

Chicken Tortellini \$13.00
Sun Dried Tomato Pesto Cream, Portabella Mushrooms, Artichoke Hearts, Toasted Pine Nuts

Fettuccini Alfredo \$11.00
Shaved Parmesan Cheese, Creamy White Sauce

Roasted Vegetable Pasta \$11.50
Cavatappi Pasta, Roasted Vegetables, Spinach, Light White Wine Sauce

Grilled Pizzas Small \$8.00 Large \$13.00

Cheese Pizza
Shredded Mozzarella Cheese, Pomodoro sauce

Old Fashion
Shredded Mozzarella Cheese, Pomodoro Cheese, Pepperoni, Sausage, Romano Cheese

Twist Pizza
Shredded Mozzarella Cheese, Spinach, Roasted Peppers, Gorgonzola Cheese, Caramelized Onions, Grilled Chicken

Greek Pizza
White Pizza, Spinach, Tomatoes, Feta Cheese, Black Olives

Veggie Pizza
Mozzarella Cheese, Pomodoro Sauce, Assorted Veggies

Pizza Fresco
Basil Pesto, Sliced Tomatoes, Fresh Mozzarella Cheese

Pear & Gorgonzola Pizza
Pears, Gorgonzola cheese, Mozzarella Cheese, Sweet Red Onion Marmalade, Candied Pecans

Dinner Selections

**Roasted Tenderloin of beef, faro-corn and asparagus salad, smoked tomato jam
\$21.50**

**Oven roasted sea bass fillet, sweet pea gazpacho, corn and shaved Yukon potatoes,
roasted spring vegetables \$mkt**

**Pan seared Chicken Breast, spring vegetable confetti, tomato and garlic confit, and
barley pilaf \$15.00**

**Poached Salmon, succotash of sweet peas, soy beans & corn, Potato croquette,
garlic-dill yogurt sauce \$18.00**

**Chilled Shrimp Pad Thai Salad, red Penang curry infused coconut broth, crisp
Asian Vegetables \$19.00**

**Grilled Portabella Napoleon, roasted tomatoes, summer squash, zucchini, fennel,
herb roasted potatoes, saffron tomato-nage \$15.00**

**Caribbean Barbequed Chicken Breast, Sweet potato Panzanella Salad, Black Beans,
Poblano Peppers \$16.00**

**Grilled Sirloin Of Beef, Garlic mashed potatoes, grilled asparagus, smoked
mushroom- pancetta jus \$18.50**

**Grilled marinated Flank Steak, Tuscan white bean salad with artichoke hearts,
heirloom tomatoes, and asparagus tips \$17.00**

**Seared rare Long Island Duck Breast, roasted fingerling potatoes, steamed baby
vegetable mélange, shiitake mushroom compote \$19.50**

**Cedar Planked Salmon with red pepper Sofrito, Petite Beluga Lentils, and charred
fennel \$17.50**

**Roasted Turkey Roulade, spinach, mushrooms, barley, vegetable confetti, mesclun
greens \$15.00**

**Grilled Marinated Ahi Tuna Gremolata, artichoke and eggplant caponata, faro pilaf
\$18.00**

**Nuevo Latino Duck leg Confit, Mango Pico De Gallo, sliced avocados, chipotle
roasted sweet potatoes, crisp yucca chips \$18.00**

Black and White Sesame seed Crusted Rare ahi Tuna, wasabi mashed potatoes, nori salad, miso sauce \$18.00

Steamed split Main Lobsters, citrus- garlic butter, whipped purple potatoes, steamed asparagus \$mkt

Spring vegetable Strudel, Chanterelle mushrooms, Yukon potato planks, wax beans \$16.00

Roasted Salmon Baklava with mushroom-barley porridge \$17.50

Portabella Mushroom Napoleon, goat cheese boursin, pan flashed spinach, smoked tomato fondue \$15.00

Grilled Tenderloin of Beef with demi glace, pancetta smashed potatoes, oven roasted fennel and baby carrots \$21.00

French Cut Chicken Breast stuffed with basil pistou, fall vegetable cassoulet, creamy goat cheese \$16.00

Roasted Tenderloin of Beef with chestnut gnocchi, confit leeks, Swiss chard, Holland bell peppers in a roasted garlic nage \$21.50

Tuscan Seafood Risotto, Clams, mussels, shrimp, calamari, market fish roasted tomatoes and julienne vegetables in a garlic cream \$20.50

Grilled Rare Ahi tuna with braised vegetable ratatouille, white truffle smashed potatoes, asparagus coulis \$18.00

Slow Braised Short Ribs Of Beef over sage scented potato pancake, wilted garlic spinach, frizzled leeks, pan jus \$18.50

Slow Roasted Prime Rib Of Beef served with roasted garlic smashed potatoes, baby carrots, pan jus \$19.50

Pan Seared Chicken Breast served over a woodland mushroom strudel, braised root vegetables, savory sage Veloute \$15.50

Honey Glazed Ham with dried cherry, pear chutney, mustard smashed potatoes, vegetable cassoulet \$15.00

**Stations
\$13.00**

Pasta Station

(Cooked To Order By One of Our Uniformed Chefs)

Cavatappi , Penne Pasta, Tortellini

Fresh Ingredients to choose from Include:

**Diced Grilled Chicken, Chopped Bacon, Italian Sausage,
Roasted Red Peppers, Tomatoes, Spinach, Asparagus, Woodland Mushrooms,
Black Olives,**

Sauce Selections Include:

Pomodoro, Pink Vodka, White Wine Garlic Sauce, Creamy Alfredo

Asian Wok Station

(Cooked To Order By One of Our Uniformed Chefs)

Lomein Noodles, Sticky Rice, Rice Noodles, Soba Noodles

Fresh Ingredients Include:

Chicken, Shrimp, Marinated Steak , Pressed Tofu

Napa Cabbage, Scallions, Peppers, Shiitake Mushrooms, Baby Corn,

Bean Sprouts, Bamboo Shoots, Crushed Peanuts

Sauce Selections Include: Sesame-Soy, Coconut-Green Curry, Hunan Sauce

Chef Manned Carving Station

Mkt price

Roast Pork loin with Apple Chutney

Herb Roasted Tenderloin Of Beef with Au Jus & Horseradish Sour Cream

Steam Ship Round Of Pork with Pear & Dried Cherry Chutney

Mini or full sized Steam Ship Round Of Beef with Au Jus

Roast Leg Of Lamb with Minted Mango Chutney

Maple-Apple Cider Glazed Ham

All Stations Can Be Customized to meet any needs

Stations are priced upon request...

Table Displays

Imported & Domestic Cheese Display with Assorted Crisps \$3.00

Creamy Hummus Spread with Toasted Pita \$2.50

Vegetable Crudités with Dips and Spreads \$2.50

**Baked Brie Cheese stuffed with Spinach, Mushrooms & Roasted Peppers
\$60.00 each (feeds 25-30)**

Crab Spinach & Artichoke Dip with assorted Crisps \$3.50

Champagne Drenched Melon Salad \$2.50

Traditional Antipasto Display \$3.00

New England Raw Bar with Oysters, Littleneck Clams, & Cocktail Shrimp \$8.00

Assorted Sushi and Sashimi Platter with Soy Dip & Wasabi \$2.50/3 pieces

Tri Colored Tortilla Crisps with Salsa & Sour Cream \$2.00

Grilled or Deep Dish Focaccia Pizzas with Gourmet Toppings \$3.00

Desserts

Assorted Cookies & Brownies \$2.25

Assorted Mini Pastries \$3.50

Individual Chocolate Lava Cakes \$MKT

Chocolate Dipped Rice Crispy Treat Lolly Pops \$2.00

Sliced Fruit & Berry Platter \$3.00

White & Dark Chocolate Mousse With Raspberry Swirl \$3.00

Chocolate & Peanut butter Chip Rice Pudding \$2.50

The Pinelli Marra Fine Caterers Can Provide an Endless Selection Of Dessert Options to meet every need. Please consult one of our event planners for more details

**All Food Items Require 48 Hour Notice, 10 person minimum
Additional labor Charges will be added for events that take place after hours, or that require additional labor such as wait staff, Carvers, bartenders, etc**

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