

# CATERING MENU

## APPETIZERS (WE KINDLY REQUEST 48 HOURS NOTICE, PLEASE)

**FRUIT BOWL** Seasonal fresh cut fruit  
SMALL, SERVES 10-15 \$30  
LARGE, SERVES 15-20 \$45

**FRUIT TRAY** Seasonal fresh sliced fruit  
SMALL, SERVES 10-12 \$30  
LARGE, SERVES 18-22 \$50

**ANTIPASTO** Assorted Italian meats and cheeses, roasted peppers, marinated artichoke hearts, fresh mozzarella, grape tomatoes, and olives  
SMALL, SERVES 8-12 \$55  
MEDIUM, SERVES 14-16 \$75  
LARGE, SERVES 18-20 \$95

**SPINACH & ARTICHOKE DIP**  
Fresh spinach and artichoke hearts blended with mozzarella and provolone, served with crostini SERVES 6 \$20

**BUFFALO CHICKEN DIP** A tangy blend of spicy chicken and cheeses, served with crostini SERVES 6 \$20

**SAUSAGE STUFFED MUSHROOMS** Silver dollar mushrooms loaded with crumbled Italian sausage, Parmesan cheese, bread crumbs \$25 / DOZEN

**CAPRESE SKEWERS**  
Fresh mozzarella, grape tomatoes, basil, salt, pepper, olive oil. House-made balsamic \$25/DOZEN

**MINI CRABCAKES**  
Lump crabmeat, peppers, onions, house seasoning, house-made remoulade \$35/DOZEN

**HARVEST CHEESEBOARD**  
Gouda, cheddar, brie, goat, along with crackers, nuts, dried fruit, accompaniments SERVES APPROX. 10 \$55

## PASTA & POTATO SALADS

SMALL SERVES 8-12 | MEDIUM 14-16 | LARGE 18-22  
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**MEDITERRANEAN PASTA SALAD** Baby bowtie pasta with roasted tomatoes, artichokes, cucumber, orange peppers, scallion, fresh basil, kalamata olives, & feta, in a red wine vinaigrette  
SMALL \$29 | MEDIUM \$44 | LARGE \$54

**VEGETABLE ORZO** Orzo pasta with tri-color peppers, red onion, and raisins in a dill vinaigrette  
SMALL \$29 | MEDIUM \$44 | LARGE \$54

**APRICOT HERB ORZO SALAD** Orzo pasta, dried apricots & cranberries, cilantro, scallions, pistachios, spinach, with lemon ginger vinaigrette  
SMALL \$29 | MEDIUM \$44 | LARGE \$54

**PESTO PASTA** Bowtie pasta with fresh basil pesto mayo, peas, pine nuts, & Parmesan cheese  
SMALL \$29 | MEDIUM \$44 | LARGE \$54

**PENNE ARUGULA** Penne pasta with grape tomatoes, mozzarella, arugula, & garlic vinaigrette  
SMALL \$26 | MEDIUM \$38 | LARGE \$51

**TRADITIONAL POTATO SALAD**  
Celery, onion, mayo, parsley, and eggs  
SMALL \$25 | MEDIUM \$36 | LARGE \$49

**KALE QUINOA** Organic quinoa with kale, dried cherries, and pistachios, in a balsamic vinaigrette  
SMALL \$29 | MEDIUM \$44 | LARGE \$54

**THAI QUINOA** Organic quinoa with carrots, edamame, honey roasted peanuts, & chickpeas, in a Thai vinaigrette  
SMALL \$35 | MEDIUM \$50 | LARGE \$63

## SANDWICH & WRAP TRAYS

**ASSORTED HOAGIE TRAY**  
Classic hoagies cut into 5 pieces and presented on a round tray  
REGULAR: FOUR 12" HOAGIES \$60  
LARGE: FIVE 12" HOAGIES \$72

**HOAGIE/WRAP TRAY**  
Classic hoagies & wraps cut into pieces, presented on a round tray  
REGULAR: THREE 12" HOAGIES, TWO WRAPS \$65  
LARGE: THREE 12" HOAGIES, THREE WRAPS \$75

# CATERING MENU

## ENTREES

**CRAB CAKES** With remoulade  
1 DOZEN \$80

**CHICKEN CUTLETS** Our famous recipe, cutlets fried to a golden brown  
REGULAR PAN (10 CUTLETS) \$40  
FULL PAN (20 CUTLETS) \$75

**CHICKEN PARMESAN** Our cutlets topped with marinara, mozzarella and provolone  
REGULAR PAN (10 CUTLETS) \$65

**CHICKEN PICCATA** Caravia classic recipe, Bell & Evans chicken sauteed in a light, lemony garlic sauce with capers  
1/2 PAN (FEEDS 8-10) \$65 | FULL PAN (FEEDS 15-20) \$120

**CHICKEN MIRABELLA** Marinated chicken, olives, capers, prunes in a unique white wine sauce  
1/2 PAN \$65 | FULL PAN \$120

**EGGPLANT PARMESAN** Sliced eggplant topped with marinara, mozzarella and provolone cheese  
1/2 PAN \$50

**PENNE VODKA PASTA** Penne pasta with our signature vodka sauce  
1/2 PAN \$35 | REGULAR PAN \$45 | LARGE PAN \$55

**CHEESE LASAGNA** Layered with chunky marinara, ricotta, Italian cheese and herbs  
1/2 PAN \$55

**MEAT LASAGNA** Layers of marinara, beef and sausage, mixed with Italian cheeses and herbs  
1/2 PAN \$70

**CHEESE RAVIOLI** With our signature vodka sauce *OR* marinara sauce  
1/2 PAN \$32 | FULL PAN \$46

## SALADS

SMALL SERVES 6-10 | MEDIUM 11-15 | LARGE 17-22

### CARAVIA GOURMET SALAD

Field greens topped with pistachios, dried cranberries, gorgonzola, blush wine vinaigrette  
SMALL \$31 | MEDIUM \$45 | LARGE \$55

**CAESAR SALAD** Romaine, Parmesan, croutons, homemade Caesar dressing  
SMALL \$25 | MEDIUM \$35 | LARGE \$45

**ITALIAN GARDEN SALAD** Field greens, cucumber, grape tomatoes, red onion, kalamata olives, provolone, homemade creamy balsamic dressing  
SMALL \$25 | MEDIUM \$35 | LARGE \$45

**GARDEN SALAD** Romaine, grape tomatoes, carrots, cucumber, and red onion, with our creamy balsamic dressing  
SMALL \$25 | MEDIUM \$35 | LARGE \$45

## VEGETABLES MINIMUM 6 PEOPLE

**ASPARAGUS**  
Roasted with olive oil, salt & pepper  
\$3.95 PER PERSON

**BRUSSEL SPROUTS**  
Roasted with olive oil, salt & pepper  
\$3.95 PER PERSON

**CARROTS**  
Roasted with olive oil and fresh dill  
\$3.25 PER PERSON

**ROASTED POTATOES**  
Roasted with olive oil, salt & pepper  
\$2.95 PER PERSON

## SWEET STUFF

### Old Fashioned COOKIE PLATTER

Chocolate chip, oatmeal, and peanut butter  
SMALL SERVES 8-12 \$25  
MEDIUM SERVES 13-17 \$35  
LARGE SERVES 18-22 \$45

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Orders subject to availability.

[www.CaraviaFreshFoods.com](http://www.CaraviaFreshFoods.com)