

CATERING MENU

APPETIZERS (WE KINDLY REQUEST 48 HOURS NOTICE, PLEASE)

FRUIT BOWL Seasonal fresh cut fruit
SMALL SERVES 10-15 **\$25**
LARGE SERVES 15-20 **\$35**

FRUIT TRAY Seasonal fresh sliced fruit
SERVES 8-12 **\$25**
MEDIUM 14-16 **\$35**
LARGE 18-22 **\$45**

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 cheese **\$12.99 SERVES 6**

BUFFALO CHICKEN DIP A tangy blend of spicy chicken and cheeses
SERVES 6 **\$12.99**

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 **\$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 **\$55**
LARGE: FIVE 12" HOAGIES **\$67**

HOAGIE/WRAP TRAY
Classic hoagies & wraps cut into pieces, presented on a round tray
REGULAR: THREE 12" HOAGIES, TWO WRAPS **\$59.95**
LARGE: 3 & 1/2 12" HOAGIES, THREE WRAPS **\$72**

CATERING MENU

ENTREES

1/2 PAN SERVES 8-10 | FULL PAN SERVES 12-15

CHICKEN PARMESAN

Our cutlets topped with marinara, mozzarella and provolone cheese
SERVES 10 \$65

CHICKEN MIRABELLA

Marinated chicken, olives, capers, prunes in a unique white wine sauce
1/2 PAN \$49 | FULL PAN \$74

CRAB CAKES

Served with remoulade sauce
1 DOZEN \$80

VEGETABLES

MINIMUM 6 PEOPLE

ASPARAGUS

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

CARROTS

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

BRUSSEL SPROUTS

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

ROASTED POTATOES

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

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

HARVEST SALAD Spring mix, sweet potatoes, candied pecans, gorgonzola, dried cranberries, cucumbers, diced apples, balsamic vinaigrette
SMALL \$25 | MEDIUM \$35 | LARGE \$60

VEGETARIAN ENTREES

CHEESE RAVIOLI

Cheese ravioli with our signature vodka OR marinara sauce
1/2 PAN \$32 | FULL PAN \$46

CHEESE LASAGNA

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

PENNE PASTA

Penne pasta with our signature vodka sauce
\$3.50 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