

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
SERVES 6 **\$12.99**

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

◇◇◇◇ *May 2021* ◇◇◇◇

PASTA & POTATO SALADS

SMALL SERVES 8-12 | MEDIUM 14-16 | LARGE 18-22
(WE KINDLY REQUEST 48 HOURS NOTICE, PLEASE)

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**

SALADS

SMALL SERVES 6-10 | MEDIUM 11-15 | LARGE 17-22 (WE KINDLY REQUEST 48 HOURS NOTICE, PLEASE)

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**

CATERING MENU

ENTREES

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

CHICKEN CUTLETS Our famous recipe, fried to a golden brown
1/2 PAN (10 CUTLETS) \$39 | FULL PAN (20) \$60

CHICKEN PARMESAN
Our cutlets topped with marinara, mozzarella and provolone cheese
SERVES 10 \$45

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
\$2.95 PER PERSON

CARROTS
Roasted with olive oil and fresh dill
\$2 PER PERSON

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

ROASTED POTATOES
Roasted with olive oil, salt & pepper
\$2.50 PER PERSON

**WE KINDLY REQUEST
48 HOURS NOTICE, PLEASE.**

Orders subject to availability.

www.CaraviaFreshFoods.com

SANDWICH & WRAP TRAYS

ASSORTED HOAGIE TRAY
Classic hoagies cut into 5 pieces and presented on a round tray
REGULAR: FOUR 12" HOAGIES \$49.99
LARGE: FIVE 12" HOAGIES \$55.99

HOAGIE/WRAP TRAY
Classic hoagies & wraps cut into pieces, presented on a round tray
REGULAR: THREE 12" HOAGIES, TWO WRAPS \$54.99
LARGE: 3 & 1/2 12" HOAGIES, THREE WRAPS \$67.99

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 \$39

PENNE PASTA
Penne pasta with our signature vodka sauce
1/2 PAN \$29 | FULL PAN \$43

SWEET STUFF



Old Fashioned COOKIE PLATTER

Chocolate chip, oatmeal, and peanut butter
SMALL SERVES 8-12 \$21 | MEDIUM SERVES 13-17 \$26 | LARGE SERVES 18-22 \$31