

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