## **Appetizers**

Shrimp Ceviche w/homemade chips	Party Bowl	\$40
Flat Bread w/ Proscuitto, Pear, Shaved Parmesan and Arugula	Party Tray	\$30
Chicken Enchiladas Wraps	Party Tray	\$35
Bam Bam Shrimp w/sauce	Party Tray	\$55
Stuffed Mushrooms w/bacon	Party Tray	\$35
Classic Deviled Eggs	Party Tray	\$35

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Broccoli w/ Cavatelli (fresh broccoli, sautéed garlic & olive oil in a light broth)	<u>Half Tray</u> \$37	<u>Full Tray</u> \$70
Penne Vodka  (fresh basil, pancetta & green peas, sautéed with scallions and butter in a pink sauce with cream)	\$43	\$75
Cheese Lasagna (ricotta, mozzarella, and provolone cheese mixed together with cream)	\$43	\$86
Meat Lasagna (fresh meat put together with delectable cheeses and tomato sauce)	\$48	\$86
Manicotti  (fresh homemade pasta filled with cheese, topped with tomato sauce)	\$38	\$70
Baked Ziti	\$38	\$70

(combination of ricotta, mozzarella, and creams, topped with tomato sauce & cheese)		
Eggplant Parmigiana	\$43	\$75
(fresh eggplant filled with ricotta cheese & topped with tomato sauce & mozzarella cheese)		
Eggplant Rollatini	\$48	\$86
(fresh eggplant filled with ricotta cheese, & mozzarella rolled in tomato sauce & melted mozzarella)	·	,
Sausage and Peppers	\$43	\$75
(fresh sausage with fresh peppers& onion, over a tomato sauce)		
Chicken Parmesan	\$54	\$96
(fresh chicken cutlet w/tomato sauce & cheese)	·	·
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Chicken Marsala	<u>Half Tray</u> \$54	<u>Full Tray</u> \$96
(fresh chicken w/ mushrooms in a marsala wine)	<del>7</del> 54	730
Chicken Francese	\$54	\$96
(egg dipped chicken baked w/ lemon)	Ψ3.	γ30
Shrimp Parmesan	\$67	\$123
(fresh Gulf shrimp in tomato sauce w/ mozzarella)		
Cheese Steaks	\$13.50 for (2)	
(with peppers & onions)	, , ,	
(w/ cheese \$2.00 extra)		
Shaved Beef	\$55	¢10E
(marinated shaved beef with onions, peppers)	<b>\$</b> 55	\$105
(w/ cheese \$ 2.00 extra)		
Roasted Potatoes	\$43	\$75
(red potatoes w/ fresh herbs &spices)		
Fresh Sweet Potatoes Fries		
(freshly sliced potatoes seasoned and fried)	\$15	\$25
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Fresh	Red	Bliss	<b>Potatoes</b>
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(freshly sliced red potatoes seasoned and fried)

\$25

## **Soul Food**

\$15

	<u>Half Tray</u>	<u>Full Tray</u>
Turkey Wings  (young wings marinated & seasoned, baked in oven with secret sauce)	\$40	\$70
Hot Wings (chicken wings, marinated & fried w/ a tangy sauce)	\$40	\$70
Fried Chicken  (chicken pieces floured, pan fried, & seasoned)	\$40	\$70
Chicken & Waffles  (floured chicken seasoned & deep fried, with homemade waffle batter)	\$40	\$70
Fried Fish  (shrimp, catfish, & whiting- buttered in seasoned cornmeal)	\$45	\$75
Shrimp & Grits  (yellow grits cooked in a broth w/cheese & served w/ shrimp, onion, and seasoning	\$45	\$85
Pork Ribs (marinated & grilled w/homemade barbecue sauce)	\$58	\$110
Oxtails  (rich meat, seasoned & slow cooked- served w/ rice)	\$55	\$90
Crab Cakes  (fresh lump crab meat with onions, peppers, old bay seasoning- breaded & fried)	\$45	\$75

Macaroni & Cheese  (elbow macaroni w/ 3 types of cheese- baked until bubbly)	\$30	\$55
Hush Puppies (deep fried cornmeal w/salt& diced onions)	<u>Half Tray</u> \$20	Full Tray \$30
Macaroni Salad  (salad dressing, celery, onion, green pepper, elbows, pimiento, relish, mayonnaise, and tuna)	\$30	\$55
Corn off the Cob (fresh corn on the cob- shucked & pan cooked w/ butter and seasoning)	\$25	\$40
Sweet Potatoes  (boiled, sliced, and mashed w/ butter, cinnamon, sugar, nutmeg &vanilla)	\$30	\$55
Collard Greens (seasoned& cooked with ham hock or turkey drumstick & onion in a pickled vinegar sauce)	\$30	\$45
Cornbread  (made in a skillet w/buttermilk & seasoned w/ bacon fat)	\$25	\$35
Spanish Food	<u>d</u>	
	<u>Half Tray</u>	<u>Full Tray</u>
Pernil (marinated pork shoulder & baked on low w/ seasonings)	\$65.30	\$85.50
Chicken & Garlic (pieces of chicken seasoned w/garlic & fresh herbs)	\$45	\$80
Empanada (beef seasoned w/ peppers, onions &olives	\$2.00/each	

In a savory sauce & wrapped up)		
Shrimp & Garlic (large shrimp cooked & seasoned w/ fresh garlic & herbs)	\$70	\$135
Sweet Plantains (dusted w/ flour & fried)	\$25	\$45
Gandules (rice & peas, seasoned together)	\$34.50	\$54.50
Habichuelas (red & black beans seasoned & cooked w/ham hock)	\$34.50	\$49.50
White Rice	\$29.50	\$44
Yellow Rice	\$29.50	\$44

## **Desserts**

Cheesecake (plain, peach, or cherry topping)	\$12.95 per/cake
Nee's Banana Pudding w/ Chessmen cookies	\$10.95 per batch
Peach Cobbler w/ Dumplings	\$11.95 per batch
Jennie's Italian Ricotta Cookies	\$25 small tray
Flan	\$20
Brownies	\$10.50 per tray
Rice Pudding	cup/\$2.50 per
Bread Pudding	Bowl/\$9.50 per \$3.50/cup/\$10.50 per batch
Pecan Pie	\$13.95
Cream Puffs	\$25