

# PARTY PAN MENU

H ~ SERVES 8-10 GUESTS    F ~ SERVES 15-20 GUESTS

## APPETIZERS

<b>melanzana parmigiana</b>	H 34	F 68
baked eggplant, tomato sauce, ricotta, mozzarella		
<b>bruschetta</b>	H 20	F 40
tuscan garlic bread, mozzarella, marinated roma tomatoes		
<b>mozzarella carozza</b>	H 34	F 48
fried fresh mozzarella 'caprese', aged balsamic, evoo		
<b>antipasto</b>	H 39	F 78
grilled vegetables, sliced meat & cheese, cauliflower salad, olives		
<b>polpetti al forno</b>	H 34	F 68
baked meatballs, tomato sauce, mozzarella, parmigiano		
<b>scallops &amp; bacon</b>	(25 pieces) 32	(50 pieces) 64
diver scallops wrapped in maple smoked bacon		
<b>funghi al forno</b>	(25 pieces) 25	(50 pieces) 50
baked stuffed mushroom caps {sausage or crab}		
<b>spiedini</b>	(25 pieces) 32	(50 pieces) 64
grilled beef tenderloin on a stick		
<b>chicken parm skewers</b>	(25 pieces) 32	(50 pieces) 64
fried chicken parm on a stick		

## SALADS

<b>mixed salad</b>	H 24	F 48
baby greens, carrot, onion, tomato, balsamic or lemon dressing		
<b>ceasar salad</b>	H 29	F 58
romaine, fresh made ceasar dressing, toasted tiny croutons		
<b>caprese salad</b>	H 34	F 68
fresh mozzarella, sliced tomato, basil, balsamic drizzle, evoo		
<b>pasta e fagiole</b>	H 19	F 38
classic pasta & tuscan bean soup		

## PASTA

<b>penne pomodoro</b>	H 34	F 68
penne pasta, signature tomato sauce, pecorino cheese		
<b>gemelli bolognese</b>	H 34	F 68
spiral pasta, traditional 3 meat ragu, parmigiano reggiano cheese		
<b>penne chicken &amp; broccoli</b>	H 34	F 68
penne pasta, chicken tenders, broccoli floret, garlic, pecorino		
<b>pasta alfredo &amp; shrimp</b>	H 34	F 68
shell pasta, sauteed shrimp, alfredo cream sauce, parmigiano		
<b>orecchiette &amp; sausage</b>	H 34	F 68
ear shaped pasta, fresh sausage, sun dried tomato, broccoli rabe		
<b>lasagna</b>	H 34	F 68
layered pasta, pomodoro sauce, mozzarella, ricotta, parmigiano		

## CHEF SPECIALTIES ~ CHICKEN

<b>pollo franchese</b>	H 38	F 76
sauteed egg dipped chicken scallopini, meyer lemon butter sauce		
<b>pollo marsala</b>	H 39	F 78
sauteed chicken scallopini, exotic mushrooms, marsala wine		
<b>pollo cacciatore</b>	H 38	F 76
chicken breasts, legs & thighs roasted 'hunters style'		
<b>pollo capriccioso</b>	H 40	F 80
sauteed chicken tenders, artichokes, sun-dried tomato, white wine		
<b>pollo saltimbocca</b>	H 40	F 80
sauteed chicken scallopini, prosciutto, sage, fontina, white wine		
<b>pollo parmigiana</b>	H 38	F 76
breaded chicken scallopini, mozzarella, tomato sauce, parmigiano		

## CHEF SPECIALTIES ~ VEAL

<b>veal parmigiana</b>	H 80	F 160
breaded veal scallopini, mozzarella, tomato sauce, parmigiano		
<b>veal piccata</b>	H 80	F 160
sauteed veal scallopini, capers, lemon, white wine		
<b>veal marsala</b>	H 80	F 160
sauteed veal scallopini, exotic mushrooms, marsala wine		
<b>veal franchese</b>	H 80	F 160
sauteed egg dipped veal scallopini, meyer lemon butter sauce		
<b>veal saltimbocca</b>	H 80	F 160
sauteed veal scallopini, prosciutto, sage, fontina, white wine		

## CHEF SPECIALTIES ~ SEAFOOD

<b>pesce al forno</b>	H 65	F 130
oven roasted cod, seafood stuffing, white wine butter sauce		
<b>pesce intero</b>	H 55	F 110
whole roasted rainbow trout, rosemary, lemon & olive oil sauce		
<b>merluzzo picatta</b>	H 60	F 120
egg battered pan seared haddock, capers, lemon, white wine		
<b>salmone alla griglia</b>	H 55	F 110
grilled salmon, whole grain mustard & cream sauce, spinach		
<b>shrimp scampi</b>	H 75	F 150
pan seared white shrimp, garlic butter, lemon, white wine, penne		

## CHEF SPECIALTIES ~ BEEF & PORK

<b>brasato di manzo</b>	H 70	F 140
BonCaldo's signature chianti braised beef short ribs		
<b>bistecca al forno</b>	H 80	F 150
oven roasted prime sirloin of beef, au jus		
<b>bistecca cacciatore</b>	H 75	F 150
beef tenderloin tips, onions, peppers, mushrooms, red wine sauce		

## VEGETABLES

<b>seasonal vegetable medley</b>	H 24	F 48
<b>glazed carrots</b>	H 24	F 48
<b>sauteed green beans</b>	H 24	F 48
<b>sauteed spinach</b>	H 24	F 48
<b>mashed yukon potato</b>	H 24	F 48
<b>oven roasted potato</b>	H 24	F 48
<b>creamy polenta</b>	H 24	F 48

## MINI SANDWICHES

<b>sicilian chicken, tuna or egg salad</b>	3.00	{each}
<b>italian cold cut combo</b>	3.50	{each}
<b>roast beef</b>	3.50	{each}
<b>fresh mozzarella, tomato, basil</b>	2.75	{each}

## BOXED LUNCHES

<b>choice of 2 mini sandwiches, choice of cesare or mista salad &amp; a bag of chip</b>	9.5
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## DESSERTS

<b>tiramisu</b>	H 36	F 72
<b>chocolate torte</b> {12 slices}		38
<b>miniature cannoli</b>		18 {dozen}
<b>assorted miniature pastries</b>		18 {dozen}
<b>assorted miniature biscotti</b>		6 {dozen}
<b>coffee/tea set-up</b> {includes paper cup, sugar, cream, etc.}		2 pp

## SERVICES & RENTALS

<b>delivery</b> {within 5 miles} 25	{every mile over 5 miles} 5
{all deliveries are drop off only, pick-ups will incur additional charges}	
<b>set-up fee</b> {chafing dishes, plasticware, coffee service, etc.}	20
<b>service fee</b> {priced per server, per hour}	25
<b>chafing dish</b> {each with 2 fuel}	15 {each}
{all chafing dishes and water pans are due back within 24 hrs.}	
{lost, stolen or non-returned chafing dishes will incur a \$150 charge}	
<b>plastic serving spoons and tongs</b>	2 {each}
{please order when placing food order}	
<b>10" china plate</b>	.50 {each}
<b>7" china salad/pasta plate</b>	.35 {each}
<b>china coffee cup/saucer</b>	.50 {each}
<b>silverware - knife, spoon, fork</b>	.20 {each}
<b>glassware - wine, water</b>	.35 {each}
<b>90" round linen table cloth</b>	8 {each}
<b>115" banquet linen table cloth</b>	8 {each}
<b>90" round paper table cloth</b>	4.50 {each}
<b>115" banquet paper table cloth</b>	4.50 {each}