



Catering & Pricing Guide

*Appetizers can be custom priced
when speaking with Chef Ben*

All Full pans include house salad and garlic rolls.

Full pan will feed 10-15 depending on item.

*All pans will come in foil to-go pans
unless chaffers are going to be used*

*Lasagna ~ Baked Ziti ~ Eggplant Parmesan ~ Manicotti ~ Spinach Lasagna
\$110.00 Full pan ~ \$60.00 half pan*

*Ravioli ~ Stuffed Shells ~ Pasta with one topping
(meatball - sausage, mushroom, garlic and Oil)
\$95.00 Full pan ~ \$50.00 half pan*

*Chicken Parmesan ~ Chicken Pizza Tola
\$125.00 Full pan ~ \$65.00 half pan*

*Veal Parmesan ~ Chicken Benedetto ~ Chicken Alexander
\$135.00 Full pan ~ \$70.00 half pan*

*Shrimp Scampi ~ Linguine w/Clams ~ Linguine Mussels
\$145.00 Full pan ~ \$75.00 half pan*

*There are many other items that I can create for your event.
We can talk about them at our next contact*

*China package (polished forks, knives, linen naphkins, china plates, delivery) 4.50pp
Plastic package (black knives, forks, black paper naphkins, delivery) 2.50 pp*

*We also have Polished Chrome Chaffing dishes available for rental that includes
set up, fuel, and pick up. 20.00 each chaffer*

Servers and bartenders are available at 15.00 per hour

Chef Ben's Direct Line 813-629-1799