

APPETIZERS

MINI BACON RISOTTO BALLS 35|60
STUFFED FONTINA SAUSAGE MUSHROOMS 35|60
CHICKEN OR VEGETABLE SPRING ROLLS 35|60
CHEESE STEAK EGGROLLS 35|60
COCONUT SHRIMP 35|60
MINI CRAB CAKES 35|60
TOMMY’S CLASSIC WINGS 40|75

SALADS

ADD: CHICKEN 8|12 OR SHRIMP 12|16
TOMMY’S HOUSE SALAD 30|50
CLASSIC APPLE SALAD 35|60
LEMON ARUGULA SALAD 35|60
HOMEMADE CAESAR SALAD 35|60

SANDWICH TRAYS

ALL SMALL PLATTERS 72 | ALL LARGE PLATTERS 135

COLD PLATTERS

TURKEY CLUB SANDWICH
CHICKEN CAESAR WRAP
CALIFORNIA TURKEY WRAP
CLASSIC ITALIAN HERO

HOT PLATTERS

GRILLED PESTO CHICKEN SANDWICH
BARBECUE PULLED PORK SANDWICH
CHICKEN CUTLET SANDWICH

COLD TRAYS

HUMMUS PLATTER 30|45
MOZZARELLA CAPRESE 45|75
SHRIMP COCKTAIL 60|100
RAW VEGETABLE PLATTER 35|60
ITALIAN ANTIPASTO 50|80

SEAFOOD

GARLIC PARMESAN SHRIMP WITH PASTA 60|100
STUFFED FLOUNDER WITH CRABMEAT 55|100
FLOUNDER FRANCAISE 60|110
SHRIMP SCAMPI WITH WHITE RICE 60|110



CATERING MENU

PASTA

ADD: CHICKEN 8|12 OR SHRIMP 12|16
PULLED PORK MAC N CHEESE 45|80
BAKED ZITI 35|60
PENNE VODKA WITH CHICKEN 40|70
EGGPLANT PARMIGIANO 40|75
EGGPLANT ROLLANTINI 40|75

MEATS

BEEF SHORT RIBS 50|80
WITH BELL PEPPERS IN A RED DEMI WINE SAUCE
SIRLOIN TIPS WITH POBLANO PEPPERS 50|80
SAUSAGE, PEPPERS + ONIONS 40|70
CLASSIC MARINARA MEATBALLS 40|70
CHICKEN SCAMPI WITH WHITE RICE 45|80

SUSHI

HALF TRAY 100 PC | FULL TRAY 200 PC
TRADITIONAL ROLL PLATTER 115|195
SPICY TUNA ROLL, CALIFORNIA ROLL, PHILLY ROLL,
SHRIMP TEMPURA ROLL, CRAB SALAD ROLL
SIGNITURE ROLL PLATTER 185|295
CRABBY GABBY ROLL, HAWAII ROLL, RAINBOW ROLL,
TEMPURA DRAGON ROLL, CHRISTMAS ROLL

HORS DOEUVRES

SEARED DUCK 50|90
WITH HOISIN SET OVER A GREEN ONION BOK CHOY
SLAW ON A WONTON CRISP
BRAISED PORK BELLY KABOB 50|90
WITH APPLES AND PARSNIPS FINISHED WITH FRESH ROSEMARY
CHIMICHURRI SKIRT STEAK TOAST 50|90
FOIE GRAS FILET TIP OVER GARLIC TOAST 60|100
SANTA FE CHICKEN 40|70
GOAT CHEESE AND SHITAKE MUSHROOM CUP 40|70
ASPARAGUS SUNDRIED TOMATO PHYLLO CUP 40|70
TRUFFLED LOBSTER DEVEILED EGGS 60|100
CREOLE SHRIMP STICKS 50|90

ENTREES

SEARED DUCK BREAST 70|130
WITH BACON GINGER GRANNY SMITH APPLE JAM SET
OVER SHITAKE MUSHROOMS AND WILTED BABY SPINACH
CENTER CUT PORK CHOP 50|90
ENCRUSTED WITH A SAGE GARLIC PANKO BREADING
SERVED WITH HONEY GLAZED CARROTS
SMOKY ANCHO SKIRT STEAK 70|130
GRILLED AND SERVED WITH A CILANTRO BASMATI RICE
TARRAGON FILET MIGNON 80|150
A WHOLE FILET SEASONED WITH GARLIC, BACON FAT, SALT AND
PEPPER, GRILLED, THEN FINISHED WITH A RICH TARRAGON CREAM
SAUCE AND SERVED OVER ROASTED CREMINI MUSHROOMS
SOUTHERN FRIED CHICKEN 45|80
WITH SAUSAGE SAGE GRAVY AND DROP BISCUITS
PAN SEARED CHICKEN BREAST 45|80
SEASONED WITH OREGANO AND BASIL TOPPED WITH TENDER
GARLIC BROCCOLI RABE AND MELTED SMOKED GOUDA
WILD CAUGHT BROILED SALMON 60|110
WITH CRACKED PEPPER AND AN ORGANIC MAPLE SYRUP
DRIZZLE FINISHED WITH WARM BACON CRUMBLIES
TRADITIONAL SEAFOOD PAELLA 70|130
WITH SHRIMP, BAY SCALLOPS, LITTLENECK CLAMS, CHICKEN,
AND CHORIZO SAUSAGE BLENDED WITH SAFFRON, GARLIC,
BELL PEPPERS, ONIONS, AND SPANISH RICE

SIDES

ROSEMARY ROASTED POTATOES 30|50
ROASTED BRUSSEL SPROUTS 35|60
SAUTEED GARLIC BROCCOLI RABE 40|70
HOMEMADE KETTLE CHIPS 25|45
SAUTEED SEASONAL VEGETABLES 35|60
ROASTED CAULIFLOWER 30|50
WITH FRESH DILL, PARSLEY, AND CHIVES
ZUCCHINI AND SUMMER SQUASH 30|50
WITH FRESH OREGANO AND BASIL
VEGETABLE RATATOUILLE 35|65
MADE WITH EGGPLANT, ZUCCHINI, RED ONION,
TOMATO, ASPARAGUS, BELL PEPPERS, AND FRESH HERBS
FRESH GREEN BEANS WITH GARLIC OIL 30|50
SPICY GLAZED CARROTS + HONEY 30|50
SEASONED WITH SIRACHA AND LOCAL HONEY
ROASTED BRUSSEL SPROUT HASH 35|60
WITH BACON, POTATOES, ONIONS, AND GARLIC
LEMON CILANTRO BASMATI RICE 30|50
ASIAGO ROASTED FINGERLOIN POTATOES 40|70
SEASONED WITH GARLIC, SALT AND PEPPER,
AND COATED WITH GRATED ASIAGO CHEESE
YUKON SMASHED POTATOES 35|60
WITH A ROASTED GARLIC PUREE