
—"Don't Just Wing It" Catering -

## By

> Chef Jim Noone
> $570-840-0244$

## Entrees:

## Beef Choices:

> Roast Beef with Gravy or au jus
> Beef Stroganoff
> Pot Roast
> Beef Bordelon

Veal Choices:

> Veal Piccata

Veal Parmesan

## Chicken Choices:

> Chicken Marsala
> Chicken Angelina
> Chicken Piccata
> Chicken Calabrese
> Chicken Scampi

Other entrée choices:
Eggplant Parmesan
Eggplant Rollatini
Cheese, Meat or Lobster Ravioli
Sausage and Peppers
Red or Swedish Meatballs

Seafood Choices:

> Crab Imperial
> Broiled Haddock
> Shrimp Scampi
> Smolked Salmon

Pasta Choices:
Rigatoni Bolognese
Fettuccini Alfredo
Linguine with Red or White Clam Sauce Risotto Creamy Shrimp or Mushroom

Potato Choices:
Balked Potato
Twice Balked Potato
Oven Roasted Red Potatoes
Scallop Potatoes
Tater Tots
Vegetable Choices:
Italian Style Green Beans
California Blend
Candy Carrots

> Caesar Salad
> House Salad
> Anti-pasta
> Mandarin
> Pasta Salad

Appetizers:

> Chicken Wings
> Boneless Wings
> Stuffed Mushrooms (Crab or sausage)
> Mini Crab Calkes
> Perogies
> Mezzaluna
> Bruschetta
Caprese

Dessert Choices:
Peanut Butter Fudge Pie
Cheesecalze
Jello
Sheet Cake
Chocolate Mousse

## Please Call for Pricing

Packages usually include 2-3 entrees, 1 pasta or potato, 1 vegetable, 1 salad, and rolls and butter

We are happy to design a package that fits your specific needs

