

Catering Menu

Let Executive Chef John DiPrimio take your party, celebration, picnic or meeting to the next level with his delicious cuisine.

"Always a terrific meal!"

"Food worthy of a four-star restaurant!"

"John is truly an artist with food!"

With thirty years of culinary experience under John's apron, he can literally cook up any dish you desire. Any entree. Any cuisine. Simply ask us! Here's a sampling:

SPRING & SUMMER SALADS

- Chilled asparagus with olive oil and lemon
- Mediterranean pasta salad
- Fresh fruit slices or fruit kabobs with yogurt dipping sauce
- Grilled seasonal vegetables with vinaigrette dressing
- Spinach salad with almonds, mushrooms and citrus-honey vinaigrette
- Hummus and roasted eggplant dip with pita chips
- Field greens topped with goat cheese, candied walnuts and citrus-honey vinaigrette

HOMEMADE SOUPS

- An assortment of chilled and hot summer soups with fresh seasonal ingredients.
- Start your meal with John's award-winning signature soups sure to please any palate.

POULTRY

- Grilled chicken and summer vegetables topped with fresh mozzarella & balsamic vinaigrette
- Grilled chicken and eggplant with wild mushroom vinaigrette
- Achiotte-marinated grilled chicken with roasted poblanos and onions
- Traditional chicken francaise cooked in a light lemon sauce

**ASK ABOUT OUR PRIVATE
 FOOD & WINE PAIRINGS**

FISH

- Grilled mahi-mahi with a pineapple cilantro salsa over mashed sweet potatoes
- Pan-seared tuna with caponata
- Shrimp and scallops risotto with tomato and basil
- Grilled or fried stuffed shrimp with crab imperial
- Award-winning crab cakes with choice of salsa

BEEF

- Grilled beef fajitas with warm tortillas and tomato salsa
- Roasted prime rib of beef with mashed garlic potatoes and vegetables
- Slow-cooked beef brisket with gravy over mashed garlic potatoes

PASTA

We'll provide a wide array of seasonal pasta dishes. For example, orecciette pasta with Italian sausage, shellfish and greens in brodo.

SANDWICHES

- Mixed hoagie tray. Choose three: Italian, turkey, roast beef, tuna or chicken salad. Served on our South Philly Italian rolls. Your choice of seeded or non-seeded rolls.
- Small tray serves 8 to 12 people.
 Medium tray serves 13 to 18 people.
 Large tray serves 19 to 25 people.
- Slow-cooked roast pork with sharp provolone and broccoli rabe on a roll
 - Slow-cooked roast beef on a roll

★ No party is too big or too small!

★ Prices are based on the number of your guests and your menu.

★ Kindly give us 48-hour notice for ALL catering orders.

★ Please pick up selections at deli during business hours.

★ We accept cash and checks. No credit cards.

★ Gift certificates available.