

# CATERING

MENU

## APPETIZERS (WE KINDLY REQUEST 48 HOURS NOTICE, PLEASE)

**FRUIT BOWL** Seasonal fresh cut fruit  
SMALL, SERVES 10-15 \$30  
LARGE, SERVES 15-20 \$45

**FRUIT TRAY** Seasonal fresh sliced fruit  
SMALL, SERVES 10-12 \$30  
LARGE, SERVES 18-22 \$50

**ANTIPASTO** Assorted Italian meats and cheeses, roasted peppers, marinated artichoke hearts, fresh mozzarella, grape tomatoes, and olives  
SMALL (FEEDS 10-15) \$55  
LARGE (FEEDS 15-20) \$95

**SPINACH & ARTICHOKE DIP**  
Fresh spinach and artichoke hearts blended with mozzarella and provolone, served with crostini SERVES 6 \$20

**BUFFALO CHICKEN DIP** A tangy blend of spicy chicken and cheeses, served with crostini SERVES 6 \$20

**SAUSAGE STUFFED MUSHROOMS** Silver dollar mushrooms loaded with crumbled Italian sausage, Parmesan cheese, bread crumbs \$25 / DOZEN

**CAPRESE SKEWERS**  
Fresh mozzarella, grape tomatoes, basil, salt, pepper, olive oil. House-made balsamic \$25/DOZEN

**MINI CRABCAKES**  
Lump crabmeat, peppers, onions, house seasoning, house-made remoulade \$35/DOZEN

**HARVEST CHEESEBOARD**  
Gouda, cheddar, brie, goat, along with crackers, nuts, dried fruit, accompaniments SERVES APPROX. 10 \$55

## PASTA & POTATO SALADS

SMALL SERVES 12-15 | MEDIUM 15-20 | LARGE 20-25

**MEDITERRANEAN PASTA SALAD** Baby bowtie pasta with roasted tomatoes, artichokes, cucumber, orange peppers, scallion, fresh basil, kalamata olives, & feta, in a red wine vinaigrette  
SMALL \$35 | MEDIUM \$44 | LARGE \$54

**VEGETABLE ORZO** Orzo pasta with tri-color peppers, red onion, and raisins in a dill vinaigrette  
SMALL \$35 | MEDIUM \$44 | LARGE \$54

**APRICOT HERB ORZO SALAD** Orzo pasta, dried apricots & cranberries, cilantro, scallions, pistachios, spinach, with lemon ginger vinaigrette  
SMALL \$35 | MEDIUM \$44 | LARGE \$54

**PESTO PASTA** Bowtie pasta with fresh basil pesto mayo, peas, pine nuts, & Parmesan cheese  
SMALL \$35 | MEDIUM \$44 | LARGE \$54

**PENNE ARUGULA** Penne pasta with grape tomatoes, mozzarella, arugula, & garlic vinaigrette  
SMALL \$26 | MEDIUM \$38 | LARGE \$51

**TRADITIONAL POTATO SALAD**  
Celery, onion, mayo, parsley, and eggs  
SMALL \$25 | MEDIUM \$36 | LARGE \$49

**THAI QUINOA** Organic quinoa with carrots, edamame, honey roasted peanuts, & chickpeas, in a Thai vinaigrette  
SMALL \$40 | MEDIUM \$48 | LARGE \$60

**BLACK BEAN QUINOA** Organic quinoa with diced bell peppers, black beans, and cilantro in a light teriyaki dressing  
SMALL \$35 | MEDIUM \$44 | LARGE \$54

## SANDWICH & WRAP TRAYS

**ASSORTED HOAGIE TRAY**  
Classic hoagies cut into 5 pieces and presented on a round tray  
REGULAR: FOUR 12" HOAGIES \$65  
LARGE: FIVE 12" HOAGIES \$75

**HOAGIE/WRAP TRAY**  
Classic hoagies & wraps cut into pieces, presented on a round tray  
REGULAR: THREE 12" HOAGIES, TWO WRAPS \$67  
LARGE: THREE 12" HOAGIES, THREE WRAPS \$80

# CATERING

MENU

## ENTREES & PASTA

**CRAB CAKES** With remoulade  
1 DOZEN \$80

**CHICKEN CUTLETS** Our famous recipe, cutlets fried to a golden brown  
REGULAR PAN (10 CUTLETS) \$40  
FULL PAN (20 CUTLETS) \$75

**CHICKEN PARMESAN** Our cutlets topped with marinara, mozzarella and provolone  
REGULAR PAN (10 CUTLETS) \$65

**CHICKEN PICCATA** Caravia classic recipe, Bell & Evans chicken sauteed in a light, lemony garlic sauce with capers  
1/2 PAN (FEEDS ~10) \$65 | FULL PAN (FEEDS 15-20) \$120

**EGGPLANT PARMESAN** Sliced eggplant topped with marinara, mozzarella and provolone cheese  
1/2 PAN \$50

**CHEESE RAVIOLI** With our signature vodka sauce OR marinara sauce  
1/2 PAN \$32 | FULL PAN \$46

**PENNE VODKA PASTA** Penne pasta with our signature vodka sauce  
SMALL (FEEDS 12-15) \$40 | MEDIUM \$45 | LARGE \$55

**CHEESE LASAGNA** Layered with chunky marinara, ricotta, Italian cheese and herbs  
1/2 PAN \$55

**MEAT LASAGNA** Layers of marinara, beef and sausage, mixed with Italian cheeses and herbs  
1/2 PAN \$60

**ORECCHIETTE** With broccoli rabe and sausage  
1/2 PAN (FEEDS 10) \$45

**PASTA AL FORNO**  
Rigatoni blended with creamy tomato sauce, ricotta, pecorino, and parmesan, layered and baked to a crispy finish  
1/2 PAN (FEEDS 10) \$45

**STUFFED SHELLS**  
With creamy ricotta and marina sauce  
1/2 PAN (FEEDS 10) \$35

## SIDES

1/2 PAN (FEEDS 10) \$35

**GRILLED VEGETABLES**  
Bell peppers, zucchini and squash, mushrooms, onions, asparagus. Finished with house balsamic

**GARLIC MASHED POTATOES**

**ROASTED POTATOES**  
Roasted with olive oil, salt & pepper

**ROASTED CAULIFLOWER**  
with honey dijon

**CRISPY BROCCOLI**  
with lemon and parmesan

## SALADS

SMALL SERVES 6-10 | MEDIUM 11-15 | LARGE 17-22

**CARAVIA GOURMET SALAD**  
Field greens topped with pistachios, dried cranberries, gorgonzola, blush wine vinaigrette  
SMALL \$31 | MEDIUM \$45 | LARGE \$55

**CAESAR SALAD**  
Romaine, Parmesan, croutons, homemade Caesar dressing  
SMALL \$25 | MEDIUM \$35 | LARGE \$45

**STRAWBERRY FETA SALAD**  
Spinach, strawberries and blueberries, feta, candied pecans. Choice of strawberry or balsamic vinaigrette  
SMALL \$36 | MEDIUM \$50 | LARGE \$60

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[www.CaraviaFreshFoods.com](http://www.CaraviaFreshFoods.com)

## SWEET STUFF

### Old Fashioned COOKIE PLATTER

Chocolate chip, oatmeal, and peanut butter

SMALL SERVES 8-12 \$25

MEDIUM SERVES 13-17 \$35

LARGE SERVES 18-22 \$45