

CATERING

MENU

COLD APPETIZERS

(KINDLY REQUEST 48 HOURS NOTICE, PLEASE)

FRUIT BOWL

Seasonal fresh cut fruit

SMALL SERVES 10-12 **\$20**

LARGE SERVES 14-16 **\$25**

FRUIT TRAY

Seasonal fresh sliced fruit

SERVES 8-12 **\$19.99** | MEDIUM 14-16 **\$29.99**

LARGE 18-22 **\$39.99**

VEGETABLE TRAY

Fresh cut seasonal vegetables served with a house-made yogurt dip.

SERVES 10-12 **\$35**

ANTIPASTO Assorted Italian meats and cheeses, roasted peppers, marinated artichoke hearts, fresh mozzarella, grape tomatoes, and olives

SMALL SERVES 8-12 **\$55**

MEDIUM SERVES 14-16 **\$75**

LARGE SERVES 18-20 **\$95**

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 **\$18** | MEDIUM **\$29** | LARGE **\$38**

ITALIAN GARDEN SALAD

Field greens, cucumber, grape tomatoes, red onion, kalamata olives, provolone, homemade creamy balsamic dressing

SMALL **\$25** | MEDIUM **\$35** | LARGE **\$45**

GARDEN SALAD

Romaine, grape tomatoes, carrots, cucumber, and red onion, with our creamy balsamic dressing

SMALL **\$20** | MEDIUM **\$31** | LARGE **\$41**

PASTA & POTATO SALADS

SMALL SERVES 8-12 | MEDIUM 14-16 | LARGE 18-22

(KINDLY REQUEST 48 HOURS NOTICE, PLEASE)

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 **\$29** | MEDIUM **\$44** | LARGE **\$54**

VEGETABLE ORZO Orzo pasta with tri-color peppers, red onion, and raisins in a dill vinaigrette
SMALL **\$29** | MEDIUM **\$44** | LARGE **\$54**

APRICOT HERB ORZO SALAD Orzo pasta, dried apricots & cranberries, cilantro, scallions, pistachios, spinach, with lemon ginger vinaigrette
SMALL **\$29** | MEDIUM **\$44** | LARGE **\$54**

PESTO PASTA Bowtie pasta with fresh basil pesto mayo, peas, pine nuts, & Parmesan cheese
SMALL **\$29** | 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**

KALE QUINOA Organic quinoa with kale, dried cherries, and pistachios, in a balsamic vinaigrette
SMALL **\$29** | MEDIUM **\$44** | LARGE **\$54**

THAI QUINOA Organic quinoa with carrots, edamame, honey roasted peanuts, & chickpeas, in a Thai vinaigrette
SMALL **\$35** | MEDIUM **\$50** | LARGE **\$63**

SANDWICH & WRAP TRAYS

ASSORTED HOAGIE TRAY

Classic hoagies cut into 5 pieces and presented on a round tray

REGULAR: FOUR 12" HOAGIES **\$49.99**

LARGE: FIVE 12" HOAGIES **\$55.99**

HOAGIE/WRAP TRAY

Classic hoagies & wraps cut into pieces, presented on a round tray

REGULAR: THREE 12" HOAGIES, TWO WRAPS **\$54.99**

LARGE: 3 & 1/2 12" HOAGIES, THREE WRAPS **\$67.99**

CATERING

ENTREES

1/2 PAN SERVES 8-10 | FULL PAN SERVES 12-15
(KINDLY REQUEST 72 HOURS NOTICE, PLEASE)

SAVORY ITALIAN MEATBALLS With marinara sauce, topped with Parmesan
1/2 PAN **\$35** | FULL PAN **\$54**

CHICKEN CUTLETS Our famous recipe, fried to a golden brown
1/2 PAN **\$39** | FULL PAN **\$54**

CHICKEN PARMESAN
Our cutlets topped with marinara, mozzarella and provolone cheese
1/2 PAN **\$42** | FULL PAN **\$57**

CHICKEN MARSALA
Pancetta and sautéed mushrooms in a Marsala wine sauce
1/2 PAN **\$65** | FULL PAN **\$90**

A party favorite!
CHICKEN MIRABELLA
Marinated chicken, olives, capers, prunes in a unique white wine sauce
1/2 PAN **\$49** | FULL PAN **\$74**

VEGETABLES

MINIMUM 6 PEOPLE | (KINDLY REQUEST 72 HOURS NOTICE, PLEASE)

ASPARAGUS
Roasted with olive oil, salt & pepper
\$2.95 PER PERSON

CARROTS
Roasted with olive oil and fresh dill
\$2 PER PERSON

BRUSSEL SPROUTS
Roasted with olive oil, salt & pepper
\$2.95 PER PERSON

ROASTED POTATOES
Roasted with olive oil, salt & pepper
\$2.50 PER PERSON

VEGETARIAN ENTREES

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ITALIAN BOWTIE PASTA Bowties, fresh broccoli, chickpeas, caramelized onions, garlic, and parmesan
1/2 PAN **\$32** | FULL PAN **\$46**

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

PENNE PASTA Penne pasta with our signature vodka sauce
1/2 PAN **\$29** | FULL PAN **\$43**

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www.caraviafreshfoods.com

November 2019

SWEET STUFF



MINI DESSERT BARS

Delicious bite-sized desserts.

An assortment of lemon bars, caramel apple bars, brownie bars and marble cheese truffle bars
\$2 PER PERSON

Old Fashioned COOKIE PLATTER

Chocolate chip, oatmeal, and peanut butter
SMALL SERVES 8-12 **\$21** | MEDIUM SERVES 13-17 **\$26**
LARGE SERVES 18-22 **\$31**