

## DINNER

Three Course Menu  
**\$95 per person**

### APPETIZERS

(Choose 1)

#### Misticanza

Baby arugula, mixed greens,  
tomatoes, lemon vinaigrette

#### Insalata di Cesare

Baby Romaine lettuce,  
Parmigiano-Reggiano, croutons

#### Burrata Pugliese

Burrata, fresh tomatoes, basil

#### Carpaccio di Salmone\*

Wild salmon, fennel, radish,  
sun dried tomatoes, lemon

#### Calamari Fritti

Crispy calamari, zucchini,  
tartare sauce

### ENTREES

(Choose 1)

#### Fusilli al Pomodoro

Fresh tomatoes, basil,  
ricotta salata

#### Cavatelli al Pesto e Zucchini

Cavatelli, pesto, zucchini,  
parmigiano reggiano

#### Regina Margherita

Fior di latte mozzarella,  
tomato, basil

#### Risotto ai Funghi

wild mushrooms,  
parmigiana, basil

#### Trancio di Salmone\*

Wild salmon, fregula sarda

#### Pollo al' Limone

Roasted organic chicken  
breast, capers, lemon sauce

#### Tagliata di Manzo\* +\$8 supplement

Grilled hanger steak, baby arugula, zucchini, parmigiano, gorgonzola sauce

### DESSERTS

(Choose 1)

#### Gianduja

Layers of chocolate cake,  
gianduja ganache, hazelnuts

#### Tiramisu

Espresso soaked sponge cake,  
mascarpone cream, cocoa

#### Meringata al Limone

Lemon merengue, vanilla sponge  
cake, lemon mousse

#### Lemon Sorbet

## PASSED HORS D'OEUVRES

**\$45 per person/ per hour (minimum 2 hours) /  
+\$23 for each additional hour / Choice of 5**

Additional Selections May Be Added At An Extra Cost

### VEGETARIAN

#### Bruschetta

tomato, red onion, basil

#### Focaccia Bianca

ricotta cream

#### Tomato Mozarella

fresh mozzarella, tomato, basil

#### Quinoa Salad

cucumber, tomato, lemon

#### Burrata Pugliese

fresh tomato, pesto

#### Margherita Pizza

Fior di latte mozzarella,  
tomato, basil

### SEAFOOD

#### Shrimp Cocktail

brandy sauce

#### Salmon Tartare

cucumber, avocado

#### Smoked Salmon Crostoni

dill creme fraiche

#### Mini Crab cakes

remoulade

### NON-VEGETARIAN

#### Prosciutto Burrata

sundried tomatoes

#### Crispy Salami

mozzarella, castelvetrano olives

#### Mortadella

arugula, focaccia

#### Mini Meatballs

tomato sauce, pecorino

#### Beef Sliders

cheddar, caramelized onions

## STATIONARY PLATTERS

**Cheese & Charcuterie** **\$275**

artisanal cheese, meats, fruits & nuts  
serves 25 people

**Shrimp Cocktail** **\$75**

brandy sauce  
25 pieces

**Prosciutto Panini** **\$75**

mozzarella, arugula  
25 pieces

**Beef Wellington** **\$135**

grainy mustard  
25 pieces

**Cheese & Charcuterie** **\$78**

lemon sauce  
25 pieces

**Crudite** **\$75**

seasonal vegetables, dipping sauces  
serves 15 people

**CL Mini Burger** **\$120**

cheddar, caramelized onions  
25 pieces

## EVENT DESSERTS

### PLATTERS

**Profiteroles** **\$75**

25 pieces

**Seasonal Macarons** **\$80**

25 pieces

**Lemon Meringue Cake** **\$80**

25 pieces

**Chocolate Brownie** **\$75**

25 pieces

**Berry Tart** **\$87**

25 pieces

**Fruit Platter** **\$150**

serves 15 people

### PASSED

\$32 per person for one hour / Choice Of 3

**Profiteroles**

**Seasonal Macarons**

**Lemon Meringue Cake**

**Chocolate Brownie**

**Berry Tart**

**Fruit Platter**

# STATIONARY BUFFET

**\$125 per person for two hours**

Additional Selections May Be Added At An Extra Cost

## APPETIZERS

(Choose 2)

### Misticanza

Baby arugula, mixed greens,  
tomatoes, lemon vinaigrette

### Insalata di Cesare

Baby Romaine lettuce,  
Parmigiano-Reggiano, croutons

### Burrata Pugliese

Burrata, fresh tomatoes, basil

### Focaccia Bianca

Rosemary, oregano,  
crema di ricotta

### Calamari Fritti

Crispy calamari, zucchini,  
tartare sauce

## ENTREES

(Choose 2)

### Fusilli al Pomodoro

Fresh tomatoes, basil,  
ricotta salata

### Rigatoni alla Gratinato

veal ragu, fior di latte,  
parmigiano-reggiano, basil

### Regina Margherita

Fior di latte mozzarella,  
tomato, basil

### Risotto ai Funghi

Wild mushrooms,  
parmigiana, basil

### Trancio di Salmone\*

Wild salmon, fregula sarda

### Pollo al' Limone

Roasted organic chicken breast,  
capers, lemon sauce

### Tagliata di Manzo\* +\$8 supplement

Grilled hanger steak, gorgonzola sauce

## SIDES

(Choose 1)

**Roasted Potatoes**

**Sauted Broccoli**

**Mixed Vegetables**

# DRINK PACKAGES

## CLASSIC

WINE & BEER

**TWO HOURS \$55  
PER GUEST**

(additional hour \$25 per guest)

## STANDARD

WINE & BEER + WELL DRINKS

**TWO HOURS  
\$65 PER GUEST**

(additional hour \$30 per guest)

## PREMIUM

**TWO HOURS  
\$75 PER GUEST**

(additional hour \$35 per guest)

## TOP SHELF

**TWO HOURS  
\$85 PER GUEST**

(additional hour \$40 per guest)

**HOUSE /WHITE/  
DRAFT BEER**

**HOUSE RED**

**APEROL SPRITZ**

**MIMOSA**

**BELLINI**

**COFFEE/TEAS**

**JUICES/SODA**

**WHITE WINE**

**RED WINE**

**BEER**

**PROSECCO**

**COFFEE/TEAS**

**JUICES/SODA**

**WHITE/RED HOUSE**

**SEASONAL  
DRAFT BEER**

**PERONI**

**HOUSE LIQUOR**

**INCLUDES  
MIXED DRINKS**

**INCLUDES AFTER  
DINNER DRINKS**

(GRAPPA, COGNAC)

**WHITE/RED HOUSE**

**SEASONAL  
DRAFT BEER**

**PERONI**

**TOPSHELF LIQUOR**

**INCLUDES  
MIXED DRINKS**

**INCLUDES AFTER  
DINNER DRINKS**

(GRAPPA, COGNAC)

# CATERING MENU

## \*APPETIZERS

### Mixed Green Salad

Organic mixed lettuce, arugula, spinach, cherry tomatoes, radish, lemon vinaigrette

\$8.50 - minimum 8 orders

### Cesare Salad

Romaine lettuce, Parmigiano-Reggiano, croutons, Caesar dressing

\$9.50 - minimum 8 orders

### Quinoa Salad

Red & white quinoa, cucumber, red onion, bell pepper, lemon vinaigrette

\$9.50 - minimum 8 orders

### Focaccia Bianca

Rosemary, oregano, crema di ricotta

\$8.50 - minimum 8 orders

### Calamari Fritti

Crispy calamari, zucchini, tartare sauce

\$11.50 - minimum 8 orders

## \*PIZZAS

### Regina Margherita

Fior di latte mozzarella, tomato, basil

\$26 - minimum 4 orders

### Siciliana

Fresh tomatoes, roasted eggplant, ricotta salata

\$26 - minimum 4 orders

### Verdure

Arugula, bell peppers, eggplant, tomatoes

\$26 - minimum 4 orders

### Calabrese

Pepperoni Calabrese, tomatoes, mozzarella

\$31 - minimum 4 orders

### Casa Limone

Burrata, fresh mozzarella, cherry tomatoes, arugula, lemon

\$31 - minimum 4 orders

# CATERING MENU

## \*PASTAS

### **Penne Aglio e Olio**

Garlic, parsley, extra virgin olive oil

**\$9.50 - minimum 8 orders**

### **Fusilli al Pomodoro**

Fresh tomatoes, basil, ricotta salata

**\$9.50 - minimum 8 orders**

### **Rigatoni all Vodka**

Tomato sauce, basil, peperoncino

**\$9.50 - minimum 8 orders**

### **Penne alla Puttanesca**

Taggiasca olives, capers,  
anchovies, ricotta

**\$10.50 - minimum 8 orders**

### **Rigatoni alla Gratinato**

veal ragu, fior di latte,  
parmigiano-reggiano, basil

**\$11.50 - minimum 8 orders**

## \*ENTREES

### **Melanzane alla Parmigiana**

Baked layers of eggplant, tomato,  
mozzarella, basil

**\$14.50 - minimum 8 orders**

### **Polpettine Della Nonna Rosa**

House made meatballs, tomato,  
Parmigiano-Reggiano

**\$13.50 - minimum 8 orders**

### **Tagliata di Manzo**

Grilled hanger steak,  
roasted vegetables

**\$15.50 - minimum 8 orders**

### **Casa Limone Mini Burger**

Signature burger, aged cheddar,  
caramelized onions, aioli

**\$14.50 - minimum 8 orders**

### **Trancio di Salmone**

roasted wild salmon, fregula  
sarda, sundried tomatoes

**\$14.50 - minimum 8 orders**

### **Pollo al' Limone**

Roasted organic chicken breast,  
capers, lemon sauce, roasted potato

**\$14.50 - minimum 8 orders**

## CATERING MENU

### \*SIDES

#### \*Roasted Potatoes

\$7.50 - minimum 8 orders

#### \*Roasted Vegetables

\$8.50 - minimum 8 orders

#### \*Sauted Broccoli

\$8.50 - minimum 8 orders

#### Marinated Olives

\$8.50 - minimum 8 orders

#### Focaccia Bread

\$8.50 - minimum 8 orders

### \*SANDWICH PLATTERS

#### \*Tomato & Mozzarella

Fresh Tomatoes, Mozzarella, Basil, Focaccia bread

\$9.50 - minimum 8 orders

#### \*Grilled Vegetables & Mozzarella

Mozarella, roasted Eggplant,  
red peppers, zucchini, 7 grain bread

\$10.50 - minimum 8 orders

#### \*Cotto Ham & Cheese

Cotto Ham, swiss cheese, Focaccia bread

\$9.50 - minimum 8 orders

#### \*Turkey & Mozzarella

Smoked deli turkey, mozzarella, Focaccia bread

\$9.50 - minimum 8 orders

#### \*Roasted Chicken

roasted eggplant, pesto,  
sundried tomatoes, ricotta salata

\$10.50 - minimum 8 orders



## CATERING MENU

### \*INDIVIDUAL PANINI PLATTERS

#### Tomato & Mozzarella

Fresh Tomatoes, Mozzarella, Basil, mini brioche

\$75 - 15 pcs.

#### Cotto Ham & Cheese

Cotto Ham, swiss cheese, mini brioche

\$75 - 15 pcs.

#### Egg Salad

potato, mayo, cornichon,  
red onion, celery, mini brioche

\$75 - 15 pcs.

#### Turkey & Mozzarella

smoked deli turkey, mozzarella, mini brioche

\$75 - 15 pcs.

#### Salamino

pepperoni, mini brioche

\$75 - 15 pcs.

## DESSERTS

#### Fritelle

House baked doughnuts, chocolate sauce

\$42 - 15 pcs.

#### Cannoli

Ricotta filled pastry dough,  
chocolate, pistachios, orange confit

\$65 - 15 pcs.

#### Meringata al Limone

Lemon merengue, vanilla  
sponge cake, lemon mousse

\$105 - 15 pcs.

#### Gianduja

Layers of chocolate cake,  
gianduja ganache, hazelnuts

\$105 - 15 pcs.

#### Tiramisu

Espresso soaked sponge cake,  
mascarpone cream, cocoa

\$8.50 - minimum 8 orders