



Cocktail Reception

Passed Hors D'oeuvres

	SM*	LG*
Fried Mozzarella <i>with tomato basil dipping sauce</i>	60	110
Tomato Mozzarella Bruschetta	65	130
Miniature Beef Meatballs	75	150
Antipasto Skewer	75	150
Beef Sliders	80	150
Caprese Skewers <i>GF</i>	50	90
Stuffed Mushrooms	70	130
Scallops & Bacon	80	150
Shrimp Cocktail <i>GF</i>	70	130
Wild Mushroom Arancini	75	150
Melon & Prosciutto	75	150
Prosciutto Wrapped Asp	75	150
Chicken Parm Crostini	80	160

Dessert Platters *(all items are bite-size portions)*

Carrot Cake	150
Banoffee Pie	150
Chocolate Cake	150
Cannolis	140

Stationary Platters

	SM*	LG*
Vegetable Crudité <i>GF</i> <i>assorted fresh seasonal vegetables and dip</i>	40	80
Cheese Board	75	150
Chef's Antipasti Board	120	225
Sausage & Broccoli	80	150
Coal Fired Wings <i>your choice of lemon herb rubbed or buffalo</i>	65	130
Garlic Bread	40	80
Caesar Salad	90	170
Arugula Salad <i>olives, parmesan, red onion, blistered tomato, balsamic vinaigrette</i>	95	185
Arugula Salad <i>olives, parmesan, red onions, blistered tomato, & lemon vinaigrette</i>	95	185
Garden Salad <i>Tomato, cucumber, onion, carrot, cherry pepper & balsamic vinaigrette</i>	80	150

**Small serves approx. 25 guests*

**Large serves approx. 50 guests*

All pricing is subject to 7% tax and 18% suggested gratuity

** GF – Items donated with this symbol can be prepared gluten free upon request. Please inform if you would like the dish to be prepared gluten free.*

Before placing your order, please inform your server of any food allergies.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Cold Fired Pies

12" Pies from our Woodstone Hearth Oven

Margarita **\$16**

Tomato, fresh mozzarella, basil & EVOO

Formaggio **\$15**

Mozzarella, ricotta, feta, Romano, roasted garlic & pesto

Salami **\$16**

Tomato, mozzarella, pepperoni & Romano

Napoletana Cheese **\$13**

Add toppings available

Forager's **\$16**

Wild mushrooms, caramelized onions, thyme, ricotta, feta & truffle oil

Popeye **\$15**

Mozzarella, feta, spinach, roasted garlic & olives

Piccante **\$16**

Tomato, pepperoni, sausage, mozzarella, & banana peppers

** **GF** – Items donated with this symbol can be prepared gluten free upon request. Please inform if you would like the dish to be prepared gluten free.*

Before placing your order, please inform your server of any food allergies.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Coal Fired Pies

16" Pies from our Woodstone Hearth Oven

Piccante **\$19**
Tomato, pepperoni, sausage, mozzarella, banana peppers

Polpetta **\$19**
Tomato, mozzarella, caramelized onions, ricotta cheese, meatball

Vegetarian **\$19**
Tomato, zucchini, cauliflower, red peppers, onions, mushrooms, olives

Salsiccia **\$18**
Tomato, mozzarella, sausage, ricotta, broccoli rabe

Carnivore **\$20**
Tomato, mozzarella, pepperoni, sausage, bacon

Jack's Original Cheese Pie **\$18**

Additional Toppings:

\$2 – tomato, onion, red peppers, garlic, olives, broccoli, banana peppers, pesto sauce

\$3 – bacon, pepperoni, meatball, sausage, anchovy, ricotta cheese, spinach

\$4 – calamari, grilled chicken, chicken outlet, wild mushroom

** **GF** – Items donated with this symbol can be prepared gluten free upon request. Please inform if you would like the dish to be prepared gluten free.*

Before placing your order, please inform your server of any food allergies.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.