

**Catering by:**  
**MARIA'S EDIBLE ART**

**Party Trays**

1/2 Pan feeds 10 - 12 people

Full Pan feeds 20-24 people

**CHICKEN:**

**\$79.99/ half pan**

**Full Pan: \$159.99/ full pan**

**1/2 Pan:**

Chicken Scallopini

Chicken Parmesan

Chicken Florentine

Chicken Italiano

Roman Chicken

Breaded Chicken Cutlets

Chicken Piccata

Chicken Francaise

Chicken Marsala  
Chicken Cacciatore

VEAL:

½ Pan: \$109.99

Full Pan: \$220.99

Veal Scallopini

Veal Parmesan

Veal Francaise

Veal Piccata

Veal Marsala

MEATS:

½ Pan: \$89.99/ ½ pan

Full Pan: \$179.99/full pan

Bracirole

Meatballs in Gravy

Sweet Italian Sausage in Gravy

Italian Roasted Rosemary/

Garlic Pork au Jus

Sweet Italian Sausage with

Peppers and Mushrooms

Boneless Maple Ham in Brown

Sugar, Pineapple and

Cherry Glaze.

SEAFOOD:

½ Pan: \$129.99/1/2 pan

Full Pan \$259.99/ Full Pan

Flounder Francaise

Shrimp Parmesan

Baked Tilapia topped with  
Crabmeat and Mozzarella  
drizzled with Olive Oil.

Portabella Mushroom Stuffed  
with Crabmeat/Shrimp/Spinach/Mozzarella.

PASTA DISHES:

½ Pan: \$79.99/ half pan

Full Pan \$159.99/full pan

Lasagna (Meat and Cheese)

Manicotti w/Gravy

Stuffed Shells w/Gravy

Fettuccini Alfredo with Sauteed  
Chicken and Broccoli

Baked Ziti  
Rigatoni Bolognese  
Rigatoni Florentine  
Rigatoni Maria  
Penne ala Vodka  
Penne with Sauteed Shrimp and  
Kale in a Garlic/Red  
Pepper/Olive Oil Sauce.  
Cheese Tortellini with Sauteed  
Sweet Italian Sausage and  
Sweet Garden Peas.

**Sides:**

1/2 Pan: \$59.99

Full Pan: \$99.99

Oven Roasted Red Bliss  
Potatoes  
Mashed Potatoes w/Cheese  
and Roasted Garlic  
Mashed Sweet Potatoes w/Brown  
Sugar, Cinnamon,

Marshmallows and Pecans.  
Au Gratin Potatoes  
Sauteed Broccoli Rabe  
Green Beans Almondine  
Mixed Garden Vegetables in Butter  
Sauce  
Broccoli in Cheese Sauce  
Glazed Baby Carrots  
Sauteed Roasted Asparagus  
Oven Roasted Garlic Brussel Sprouts  
Oven Roasted Cauliflower/Broccoli  
w/ Garlic and Olive Oil  
Potato Salad w/Mayo  
Macaroni Salad w/Mayo

## **Wings:**

**\$99.00 per Tray of 100 Wings**

Hot Wings served with Blue Cheese Dressing, Ranch Dressing, Carrot Sticks and Celery Sticks.

Mild Wings served with Blue Cheese Dressing, Ranch Dressing, Carrot Sticks and Celery Sticks.

## **Salads:**

Caesar Salad **\$59.99/ ½ Tray**

Chicken Caesar Salad **\$79.99/ ½ Tray**

Caprese Salad **\$59.99/ ½ Tray**

Garden Salad w/ 3 Dressings **\$59.99/ ½ Tray**

Garden Salad w/ Red and Green Apple/ Walnuts  
And Red Raspberry Vinaigrette **\$59.99/ ½ Tray**

Spinach Salad w/ Sliced Almonds, Strawberries,  
And Goat Cheese. **\$59.99/ ½ Tray**

Pasta Salad w/ Broccoli Florets, Cauliflower, Carrots,  
Sharp Cheddar Cheese, Pepperoni Slices. **\$59.99/ ½ Tray**

## **Desserts:**

**\$9.99 pp**

Italian Ricotta Cheesecake

Cannoli with Italian Ricotta Filling

Cannoli with Pastry Cream (Vanilla/Chocolate)

Cream Puffs

Assorted Cookie Tray

Tiramisu

Zabaglione w/ fresh in Season Berries

Pound Cake

Jewish Apple Cake

Fresh Fruit Tray w/ Sweet Cream Cheese Dip