

Chicken Parmesan \$59/\$110

House breaded chicken breast topped with pasta sauce, mozzarella, and baked to perfection

Eggplant Parmesan \$55/\$105

House breaded eggplant topped with pasta sauce, mozzarella, and baked to perfection

Penne alla Vodka

\$55/\$100

Finely chopped imported Prosciutto de Parma and onions in a creamy tomato vodka sauce. Served tossed with penne pasta

Baked Ziti

\$59/\$99

Penne pasta tossed in house made sauce, ricotta, mascarpone, fresh basil, topped with mozzarella and baked to perfection

Eggplant Rollatini

\$64/\$125

Rolled up eggplant with ricotta, marscarpone, mozzarella, and spices, topped with vegetarian sauce, mozzarella and baked to perfection

Half sized entrees feed 8-12 people Full sized entrees feed 18-22 people

Vegetable Lasagna \$64/\$125

Five layers of squash, zucchini, eggplant, carrots, basils, fontina, mascarpone and ricotta, prepared with a vegetarian sauce and baked to perfection

Meat Lasagna

\$65/\$125

Five layers of house made meatballs, sausage, mozzarella, ricotta, marscarpone, pasta sauce, and baked to perfection

Chicken Francaise

\$65/\$125

Lightly egg battered fresh chicken breast sautéed and served in a butter, lemon, and white wine sauce

Chicken Picatta

\$65/\$125

Fresh chicken breast sautéed and served in a butter, lemon, white wine sauce topped with capers

Chicken Marsala \$65/\$125

Fresh chicken breast sautéed and served in a marsala wine sauce with fresh mushrooms

Chicken Cacciatore

\$65/\$125

Fresh chicken thighs and drumsticks baked with onions, green peppers, and mushrooms with a hint of rosemary and served in a fresh tomato sauce





Small Event Catering Venue

27 Biltmore Avenue Downtown Asheville, NC 828.505.1510