



Catering Menu Prices

	JUMBO WINGS (BUFFALO, BBQ, OR TERIYAKI)	50 WINGS \$ 49
		75 WINGS \$ 70
		100 WINGS \$ 95
HOUSE SALAD \$45 GREEK SALAD \$60 CAESAR SALAD \$45	BAKED CLAMS (APPROXIMATELY 35 PIECES)	\$ 65
	RIBS (APPROXIMATELY 3 1/2 RACKS)	\$ 95
	FRIED CALAMARI	\$ 85
	COCONUT SHRIMP (APPROXIMATELY 30 PIECES)	\$ 95
	CHICKEN FINGERS (APPROXIMATELY 40-45 PIECES)	\$ 80
	BUFFALO CHICKEN FINGERS (APPROXIMATELY 40-45 PIECES)	\$ 85
	TOASTED RAVIOLI (APPROXIMATELY 50 PIECES)	\$ 60
	CHICKEN AND CHEESE QUESADILLAS (4)	\$ 55
	RIGATONI WITH CHICKEN & SPINACH	\$ 85
	RIGATONI ALA VODKA	\$ 70
FRENCH FRIES \$40 SWEET POTATO FRIES \$50 CURLY FRIES \$50	PASTA PRIMAVERA (WHOLE WHEAT PENNE, GRILLED CHICKEN, AND MIXED VEGETABLES IN A GARLIC AND OIL SAUCE)	\$ 85
	SAUSAGE & PEPPERS	\$ 75
	CHICKEN FRANCESE OR MARSALA OR PARMIGIANA	\$ 75
	CHICKEN TIDBITS	\$ 75
	STEAK TIDBITS	\$ 95
	BEEF BURGUNDY (WITH RICE)	\$ 95
	STUFFED MUSHROOMS (APPROXIMATELY 30-35 PIECES)	\$ 75
	MOZZARELLA STICKS (APPROXIMATELY 40-45 PIECES)	\$ 70
	THE MAIN EVENT MINI BURGERS (APPROXIMATELY 25-28 PIECES)	\$ 55
	WITH CHEESE	\$ 60
	THE MAIN EVENT MINI BUFFALO BURGERS (APPROX. 25-28 PIECES)	\$ 60
	WITH CHEESE	\$ 65
	PULLED PORK MINIS (approxIMATELY 25-28 PIECES)	\$ 65
	WITH CHEESE	\$ 70
	SEAFOOD PAELLA (SHRIMP, MUSSELS, CLAMS, CALAMARI, SCALLOPS, SAUSAGE MIXED WITH RICE IN A SPICY MARINARA SAUCE)	\$120

FULL TRAYS FEED APPROXIMATELY 10-15 PEOPLE

ANY ITEM ON OUR REGULAR MENU CAN BE CATERED