



# STONEWATER

## *Menu*

Our menus feature local and sustainable ingredients that take their cue from the changing seasons. We offer drop-off and full-service catering for breakfast, lunch, snacks, and dinner. We are happy to work with you to create customized menus that fit your group and budget.

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### General Information

#### ORDERING

In order to provide the best service possible, all Catering orders require final menu selections, guest count and credit card confirmation 7 days prior to the first day of service. Based on availability, StoneWater will try to accommodate late requests, however an additional fee may apply due to special procurement and other late request costs.

#### CANCELLATIONS

If you cancel outside 7 days there will be no charge.  
Cancellations less the 7 days will incur a 50% charge  
Cancellations with less than 4 days notice will incur a 100% charge  
Cancellations must be confirmed by StoneWater.

#### DELIVERY & SETUP

There is a 15% delivery service charge added to the total bill on all Drop-off Catering. Our fee includes set up, platters and serving utensils.

#### MINIMUM ORDER

Minimum for drop-off orders are \$100

#### PLATES, UTENSILS, NAPKINS & CUPS

Included in your order are disposable plates, utensils, napkins and cups.

#### STAFF

StoneWater offers on-site staff if requested.  
Servers and bartenders are available for \$35 per hour, per person, with a minimum of 2 hours.

#### PAYMENT

Credit cards are required at the time an order is placed. Credit cards will be charged at the time of delivery or cancellation.

#### TO PLACE AN ORDER

Call or email Whitney

440.461.4653 x232

[wneidus@stonewatergolf.com](mailto:wneidus@stonewatergolf.com)

## BREAKFAST

### PACKAGES

8 person minimum order

#### CLASSIC CONTINENTAL

Assorted bagels with whipped butter, cream cheese & preserves, yogurt & granola.  
Hard boiled eggs, fruit platter, selection of muffins or scones  
\$15pp

#### BREAKFAST GALORE

Scrambled eggs with or without cheese, choice of 1 breakfast meat; bacon, sausage patty, link or turkey sausage; potato hash with caramelized onions, assorted bagels with whipped butter, cream cheese & preserves; yogurt & granola fruit platter selection of 2 muffins or scones  
\$22 pp

### PLATTERS

8 person minimum order

#### APPLE PEANUT BUTTER RINGS

Seasonal apples with peanut butter & granola  
\$4pp

#### FRUIT PLATTER

Seasonal selection  
\$4pp

#### BAGEL & LOX

Smoked Norwegian salmon, with capers, red onions, sliced tomatoes & lemon  
\$6.25pp

#### SAUSAGE, EGG & CHEESE CASSEROLE

Breakfast sausage, sourdough bread, egg and cheddar cheese  
\$4pp

#### FRENCH TOAST CASSEROLE

Brioche with vanilla egg custard, cream cheese and seasonal fruit compote  
\$4pp

#### POTATO HASH WITH CARAMELIZED ONIONS

diced potatoes  
\$4pp

## BREAKFAST

### STATION ADD ONS

#### CHEF ATTENDED OMELET STATION

Eggs & egg whites with assorted meats, vegetables and cheeses  
\$8.5pp +Chef Cost

#### WAFFLE STATION

Honey butter, Ohio maple syrup, whipped cream, berries  
\$7.5pp

#### OATMEAL STATION

Steel cut oatmeal with brown sugar, raisins, spiced pecans, blueberries  
\$7 pp

### A LA CARTE

8 person minimum order

#### BUTTERMILK PANCAKES

served with butter & Ohio maple syrup, 2 per order  
\$5pp | with blueberries or chocolate chips \$6pp

#### CLASSIC FRENCH TOAST

Powdered sugar & Ohio maple syrup, 2 per order  
\$5pp

#### SCRAMBLED EGGS

\$5pp , with cheese \$6pp

#### BREAKFAST SANDWICH OR WRAP

Egg, cheese, bacon or sausage on an english muffin or tortilla wrap  
\$5pp vegetarian , with meat \$6pp

#### BACON, SAUSAGE OR TURKEY SAUSAGE

3 pieces  
\$3pp

#### MINI QUICHES

Broccoli cheddar, lorraine or sundried tomato basil  
\$3 each

# BREAKFAST

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## PASTRIES

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By the dozen

### DANISH

Raspberry, apricot, or cheese  
\$28 per dozen

### SCONES

cranberry orange, blueberry, or classic plain with jam on side  
\$28 per dozen

### CROISSANTS

plain chocolate  
\$28 per dozen \$33 per dozen

### MUFFINS

blueberry, lemon poppy seed, apple cinnamon, chocolate chip or bran  
\$28 per dozen

### STICKY BUNS

gooey cinnamon caramel  
\$35 per dozen

### INDIVIDUAL SOUR CREAM COFFEE CAKE

brown sugar streusel  
\$32 per dozen

### BAGELS

assorted flavors, *includes regular cream cheese & jam*  
\$15 per dozen, \$8 per mini bagel dozen

### BREAKFAST BREAD

english muffin, whole wheat or white *includes, butter & jam*  
\$1.5 per person

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### JUICES

Orange, apple, tomato or grapefruit  
\$2 each per person

### COFFEE-CARRY BOXES

serves 10-12 people  
Served with almond milk or half-n-half,  
sweeteners, stirrers, cups  
\$30 per box



Whitney Neidus

440.461.4653 x232 | [wneidus@stonewatergolf.com](mailto:wneidus@stonewatergolf.com)

# SANDWICHES

## PLATTERS

Standard platter: 8 sandwiches/ 16 halves

Large platter: 12 sandwiches/ 24 halves

### EGG SALAD

Eggs, bibb lettuce, tomato & shaved red onion served on white or wheat bread

\$48 standard, \$65 large

### CLASSIC CHICKEN SALAD

Oranges, celery, herbs & mayo served on white or wheat bread or wrap

\$57 standard, \$78 large

### TUNA SALAD

Tomato, mixed greens & mayo served on white or whole wheat

\$57 standard, \$78 large

### CALIFORNIA VEGGIE

Hummus, avocado, roasted red pepper, cucumber, watercress, sweet & spicy aioli on multi grain bread

\$60 standard, \$83 large

### PASTRAMI PANINI

Pastrami, apple & cheddar on french bread

\$65 standard, \$90 large

### ITALIAN

Salami, soppressata, prosciutto, romaine, provolone & Italian vinaigrette on a hero roll

\$65 standard, \$90 large

### CUBAN PANINI

Ham & pulled pork with swiss cheese, yellow mustard, pickles on french bread

\$65 standard, \$90 large

### TURKEY CLUB WRAP

Turkey, cheddar cheese, bacon, avocado and garlic aioli, white or wheat wrap

\$65 standard, \$90 large

### GRILLED CHICKEN

Chicken, avocado cream, romaine, served on french bread

\$65 standard, \$90 large

### ROAST BEEF

Braised beef, arugula, garlic aioli on french bread

\$65 standard, \$90 large

### TOMATO MOZZARELLA

Marinated tomatoes, fresh mozzarella and basil pesto on french bread

\$57 standard, \$78 large

### TROUT

Cajun or pan-fried with herb mayo, bibb lettuce served on white or wheat bread

\$65 standard, \$90 large

### TENDERLOIN

Beef tenderloin, arugula, horseradish cream, caramelized onions & fig jam

\$90 standard, \$124 large

# SANDWICHES

## PINWHEELS

Standard platter: 24 pinwheels

Large platter: 48 pinwheels

*served on flour tortilla*

### HAM PINWHEEL

Cheddar, avocado, green onion, spicy aioli

\$25 standard, \$45 large

### TURKEY PINWHEEL

Shaved cucumber, cream cheese, greens, shaved red onion

\$25 standard, \$45 large

### BLT RANCH PINWHEEL

Ranch cream cheese, bacon, tomato, lettuce

\$25 standard, \$45 large

## TEA SANDWICHES

Standard platter: 24

Large platter: 48

### CUCUMBER

Shaved cucumber, cream cheese

\$25 standard, \$45 large

### RADISH

Shaved radish, sprouts, cream cheese

\$25 standard, \$45 large

### EGG SALAD

Mayo, dijon mustard, lemon juice

\$25 standard, \$45 large

### SMOKED SALMON

Dill, cream cheese, shaved red onions, shaved cucumbers

\$50 standard, \$90 large

### HAM & BRIE

Sliced ham, apple, brie

\$30 standard, \$55 large

### BAHN MI

Crispy hoisin pork or chicken pickles, vegetable slaw, cilantro, spicy mayo, french bread

\$65 standard, \$90 large

### GRILLED CHICKEN CAESAR WRAP

Romaine, parmesan, grilled red onions, caesar dressing, white or wheat wrap

\$65 standard, \$90 large

### BUFFALO CHICKEN WRAP

Grilled chicken, romaine, buffalo sauce, blue cheese or ranch, white or wheat wrap

\$65 standard, \$90 large

### PROSCUITTO & FIG PANINI

Basil, mozzarella, fig jam on ciabatta

\$65 standard, \$90 large

### BLACK BEAN WRAP

Black bean mash, watercress, cucumber & pickled vegetables, white or wheat wrap

\$57 standard, \$78 large

### STEAK PANINI

Thinly sliced flank steak, caramelized onions, mushrooms, swiss cheese, on a hoagie

\$76 standard, \$103 large

### LOBSTER ROLL

Fresh chilled lobster, butter, toasted bun, celery, mayo

\$ market price



## SALAD MENU

### PLATTERS

Standard bowl: up to 12 people  
Large bowl: up to 25 people

\*Add protein to any salads:

grilled chicken \$5pp | grilled salmon \$8pp | shrimp \$6pp | flank steak \$8pp

### HOUSE SALAD

Mixed greens, cherry tomatoes, shaved carrots, cucumbers, mozzarella  
\$70 standard, \$130 large

### CHOPPED SALAD

Romaine, hard boiled egg, bacon, cucumber, tomato, crumbled blue cheese  
\$90 standard, \$170 large

### CHOPPED CAESAR

Romaine, shaved parmesan, grilled red onions, hard boiled egg, croutons  
\$90 standard, \$170 large

### SPINACH & QUINOA BACON SALAD

Spinach, hard-boiled eggs, quinoa, pickled onions, bacon, feta, pepita seeds  
\$90 standard, \$170 large

### CHICKPEA SALAD

Arugula, baby kale, marinated chickpea, aged cheddar, avocado  
\$90 standard, \$170 large

### ARUGULA SALAD

Arugula, grilled red onion, crumbled blue cheese, spiced pecans, dried cranberries  
\$90 standard, \$170 large

### GREEK SALAD

Cucumber, red pepper, red onions, tomatoes, olives, feta cheese  
\$90 standard, \$170 large

### LOCAL GREENS

Greens, shaved fennel, oranges, pistachios, goat cheese  
\$90 standard, \$170 large

### ROASTED BEET SALAD

Arugula, golden & red beets, gorgonzola, orange segments  
\$90 standard, \$170 large

## BUILD YOUR OWN SALAD BAR

Choose 1 green + 1 cheese + 5 additional toppings: \$8 per person  
Choose 1 green + 1 cheese + 8 additional toppings: \$10 per person

### LETTUCE OPTIONS

Mixed greens, romaine, arugula, spinach mix, chopped kale

### CHEESE OPTIONS

Mozzarella, blue cheese, cheddar, parmesan, feta, goat

### TOPPINGS

Tomato, cucumber, shaved carrots, green onion, beets, radishes, peppers,  
chickpeas, sunflower seeds, quinoa, shaved almonds, spiced pecans, pepita  
seeds

\*Add protein to any salad:

grilled chicken \$5pp | grilled salmon \$8pp | shrimp \$6pp | flank steak \$8pp

### DRESSING OPTIONS

Lemon Vinaigrette, Ranch, Caesar, Balsamic Vinaigrette, Cucumber Tzatziki,  
Creamy Cilantro, Roasted Garlic, Blue Cheese, Walnut Vinaigrette, Green Goddess

## SPECIALTY COLD SIDE SALADS

### PLATTERS

Standard bowl: up to 12 people \$60  
Large bowl: up to 25 people \$110

### ROASTED BROCCOLI SALAD

Shaved red onion, dried cranberries, sunflower seeds, roasted garlic vinaigrette

### GERMAN POTATO SALAD

Bacon & scallions with honey dijon dressing

### BEET SALAD

Shaved golden beets, pancetta bits, goat cheese

### TOMATO SALAD

Heirloom tomatoes, cucumbers, feta cheese, grilled red onions, basil pesto

### FARMERS MARKET QUINOA SALAD

Changes seasonally, inquire for details

### ORZO

With roasted vegetables & herb vinaigrette

## BOXED LUNCH

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6 person minimum order.

Each lunch box includes, a bottle water, mustard, mayo & one choice of each of the following:  
wrap, side, fruit & dessert

### CLASSIC LUNCH BOX

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\$13 per person

#### WRAPS

##### TURKEY

Swiss, mixed greens

##### HAM

Cheddar, mixed greens

##### VEGGIE

Hummus, mixed greens, cucumber, pickled vegetables

#### SIDES

Lays potato chips, Doritos, Pretzels

#### FRUIT

Apple, banana or orange

#### DESSERT

Homemade chocolate chip cookie or peanut butter cookie

## SOUP

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Standard bowl: up to 12 people

Large bowl: up to 24 people

*can accommodate vegan*

### VEGETARIAN SOUP

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#### BUTTERNUT SQUASH

Cream, onions

\$50 standard, \$86 large

#### SWEET POTATO LENTIL

Carrots, onion, vegetable broth

\$50 standard, \$86 large

#### CREAMY CAULIFLOWER

Cream, onions

\$55 standard, \$95 large

#### TOMATO BISQUE

Cream, onions

\$55 standard, \$95 large

#### CREAMY MUSHROOM

Porcini & mixed mushrooms,  
cream, onions

\$50 standard, \$86 large

#### VEGETARIAN CHILI

White beans, carrots, onions, celery,  
peppers, corn, mushrooms

\$55 standard, \$95 large

## SOUP

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#### CHICKEN CORN CHOWDER

Pulled chicken, onion, pablano pepper, cream

\$60 standard, \$110 large

#### ITALIAN WEDDING SOUP

Mini meatballs, spinach, onions, carrot, acini di pepe

\$60 standard, \$110 large

#### CHICKEN NOODLE

Carrots, onions, celery, egg noodle

\$60 standard, \$110 large

#### BEEF CHILI

Red beans, onion, peppers, garlic, tomatoes, ground beef, spices

\$65 standard, \$116 large

#### LOBSTER BISQUE

Vegetables pureed with cream, chunks of lobster

\$ market price

*Ask about seasonal soups*

# ARTISANAL BOARDS & PLATTERS

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8 person minimum order

## CHEESE & CHARCUTERIE

Assorted local cheese & charcuterie, marcona almonds, dried fruit, crostinis  
\$8pp

## ANTIPASTA, CHEESE & CHARCUTERIE

Assorted local cheeses & charcuterie, Marcona almonds, crostinis, jam, dried fruit, olives, marinated vegetables  
\$11pp

## CRUDITE BOARD

Assorted raw vegetables with 2 dips  
\$4pp

## GRILLED VEGETABLE PLATTER

Assorted grilled vegetables with 2 dips  
\$5.5pp

## BRIE BOARD

Brie with fig jam & crostinis  
\$4pp

## FRUIT PLATTER

Seasonal selection  
\$4pp

*Choice of Dips: Vegetable ranch, buttermilk ranch, romesco dip,  
ask about seasonal dips*



# DIPS

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8 person minimum order

Served with your choice of tortilla chips or pita bread  
Add celery & carrots +\$1.5pp

## CLASSIC HUMMUS

Lemon, garlic, olive oil, tahini  
\$4pp

## ROASTED CAULIFLOWER DIP

Cauliflower, lemon, herbs, yogurt  
\$4pp

## PICO DI GALLO

Tomato, onion, garlic, lime, cilantro  
\$3pp

## GUACAMOLE

Avocados, red onion, green onion, lime, cilantro, sour cream  
\$5pp

## BAKED HOT BUFFALO CHICKEN DIP

Cream cheese, buffalo sauce, celery, onion, pulled chicken  
\$5pp

# SNACKS

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## HOUSE CHIPS

with garlic aioli dip  
\$2 pp

## PROTEIN BITES

rolled oats, peanut butter, chocolate chips,  
flaxseeds, shredded coconut & chia seeds  
\$2.5 pp

## PRETZEL BITES

Beer cheese dip & mustard  
\$5pp

CHOCOLATE CHIP or PEANUT BUTTER COOKIE  
\$2 per cookie

# STATIONED OR PASSED HORS D'OEUVRES

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1 dozen minimum order for each

## HOT

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**PORCINI ARANCINI**  
mushroom, risotto with parmesan  
\$18 per dozen

**MINI ARTISAN GRILLED CHEESE**  
toasted white bread, aged cheddar, caramelized onions, with or without chorizo  
\$18 per dozen \$24 per dozen with chorizo

**MINI LAMB MEATBALLS**  
with pomegranate glaze  
\$36 per dozen

**MINI BEEF MEATBALLS**  
with vodka sauce  
\$24 per dozen

**GRILLED STEAK SKEWERS**  
flanked steak with chimichurri sauce  
\$32 per dozen

**CORN & SHRIMP FRITTERS**  
with remoulade  
\$28 per dozen

**VEGETARIAN OR BEEF EMPANADAS**  
with sweet & spicy aioli  
\$18 per dozen vegetarian, \$24 per dozen beef

**CRISPY PORK BELLY STEAM BUNS**  
Hoisin, scallion, pickled vegetables, cilantro  
\$30 per dozen

**ASSORTED FLATBREADS**  
starts at \$10 per flatbread

**CRISPY CALAMARI**  
Lemon and herb panko crusted with garlic aioli  
\$36 per 12 people

**MINI CRISPY FRIED CHICKEN & WAFFLES**  
house breaded fried chicken, honey butter, Belgian waffle with Ohio maple syrup  
\$34 per dozen

**CREAMY POLENTA & BRAISED SHORT RIB**  
served on spoons  
\$32 per dozen

**STICKY SESAME CAULIFLOWER**  
Tempura fried cauliflower, sesame seeds, green onion  
\$30 per 12 people

**CHICKEN SATAY**  
Grilled chicken, with Asian peanut sauce or sweet & spicy aioli  
\$28 per dozen

**PORK SATAY**  
Marinated and grilled pork tenderloin strips with spiced dip  
\$28 per dozen

**MINI CROUQUE MONSIEUR**  
Ham, swiss, whole grain mustard with tallegio cream sauce  
\$28 per dozen

**BURGER SLIDERS**  
Cheddar cheese, lettuce, pickle  
\$36 per dozen \$42 per dozen for truffle burger

**FRIED CHICKEN SLIDERS**  
House breaded, cheddar cheese, slaw, pickle  
\$34 per dozen

**HAM & SWISS SLIDERS**  
Dijon marinade, sesame seeds  
\$32 per dozen

**MINI CRAB CAKES**  
Mayo, herbs, lemon, panko with spicy aioli  
\$40 per dozen

**LAMB LOLLIPOPS**  
Marinated & grilled with chimichurri sauce  
\$72 per dozen



# STATIONED OR PASSED HORS D'OEUVRES

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1 dozen minimum order for each

## COLD

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### DEVILED EGGS

Classic with dill & bacon  
\$18 per dozen

### CHILLED BEEF TENDERLOIN CROSTINI

Horseradish cream  
\$40 per dozen

### BRUSCHETTA

Prosciutto & tomato jam  
\$36 per dozen

### RICOTTA CROSTINI

Whipped, Ohio honey drizzle, pistachios  
\$18 per dozen

### SHRIMP COCKTAIL SHOOTER

tomato, cilantro, horseradish sauce  
\$38 per dozen

### CAPRESE SKEWER

Mozzarella, tomato, basil, balsamic drizzle  
\$16 per dozen

### SEARED AHI-TUNA WONTON CUPS

Lime aioli & sticky sesame sauce  
\$42 per dozen

### SHRIMP CROSTINI

Corn and avocado  
\$36 per dozen

### CUCUMBER CUPS

With garlic hummus  
\$16 per dozen

### PROSCIUTTO WRAPPED PEARS

With blue cheese  
\$30 per dozen



Whitney Neidus

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# ENTRÉE OPTIONS

8 person minimum order  
5oz portions

*prices may vary on style of service*

## PROTEINS

### ROSEMARY & HERB ROASTED CHICKEN BREAST

with white wine lemon sauce

\$15 pp

### HONEY BALSAMIC GLAZED CHICKEN

Seared chicken, smothered in glaze

\$16 pp

### PAN SEARED CHICKEN BREAST WITH GARLIC HERB CREAM SAUCE

\$16 pp

### CHICKEN SCALLOPINI

With mushroom & onion ragout

\$16 pp

### CHICKEN OR SHRIMP STIR FRY

with sticky sesame and peanut sauce

\$15 pp chicken \$16 pp shrimp

### MARINATED & GRILLED FLANK STEAK

With bourbon steak sauce or chimichurri sauce

\$18 pp

### BEEF TENDERLOIN

With red wine demi

\$ market price

### BRAISED BEEF SHORT RIB

Red wine and tomato braised

\$20 pp

### LAMB LOLLIPOPS

With chimichurri sauce

\$25 pp

### VEAL SCALLOPPINI

With lemon

\$22 pp

### SEASONAL STUFFED PORK TENDERLOIN

Seared and roasted

\$16 per person

### MARINATED & GRILLED PORK TENDERLOIN

Herb and garlic marinated

\$14 per person

### SEARED SALMON

With honey balsamic glaze or sticky sesame

\$18 per person

### TROUT

Cajun, grilled or almond crusted

\$16 per person

### SEARED HALIBUT

\$21 per person

### SCALLOPS

Caramelized seared

\$22 per person

### LOBSTER TAIL

Slow poached

market price

### CRAB CAKES

\$22 per person

## VEGETARIAN

### EGGPLANT LASAGNA

marinara, mozzarella, crispy eggplant

\$10 per person

### ASIAN BOWL

Jasmine rice, carrots, spinach, mushroom, peanut sauce

\$10 per person

### VEGETABLE SHEPARD'S PIE

Mushroom, carrots, peas, onion, savory vegetarian gravy

\$11 per person

### GRILLED CAULIFLOWER STEAK

Chimichurri sauce

\$10 per person

## ENTRÉE SIDES

8 person minimum order

*prices may vary on style of service*

### VEGETABLE ACCOUTREMENT

#### HARICOT VERT

With garlic & roasted cherry tomatoes  
\$6 pp

#### ROASTED BRUSSEL SPROUTS

\$6 pp, with bacon \$7 pp

#### GRILLED ZUCCHINI & SQUASH MEDLEY

\$5 pp

#### SEASONAL ROASTED VEGETABLES

\$7 pp

#### ROASTED CARROTS & SUGAR SNAP PEAS

With garlic  
\$6 pp

#### GRILLED BROCCOLI RABE

With lemon  
\$7 pp

#### VEGETABLE RATATOUILLE

Eggplant, tomato, onion, fennel, squash  
\$7 pp

#### GRILLED ASPARAGUS

\$6 pp

#### ROASTED CAULIFLOWER

\$6 pp

#### ROASTED BUTTERNUT SQUASH

With sage  
\$6 pp



## ENTRÉE SIDES

8 person minimum order

*prices may vary on style of service*

### GRAINS & POTATOES

ROASTED GARLIC MASHED POTATOES  
\$6 pp

SMASHED YUKON GOLD POTATOES  
With parmesan  
\$6 pp

ROASTED HERB FINGERLING POTATOES  
\$6 pp , with truffle oil \$7.5 pp

ROASTED RED SKIN POTATOES  
With rosemary  
\$5 pp

CREAMY POLENTA  
\$5 pp

WILD RICE PILAF  
Carrots and peas  
\$7 pp

HERBED WHITE QUINOA  
\$8 pp

GREEN LENTIL & SWEET POTATO  
\$7 pp

## ENTRÉE or SIDE PASTAS

8 person minimum order

*prices may vary on style of service*

### PASTA

Choose your pasta & sauce

\$10 per person entrée | \$6 per side

\*Add protein to any pasta:

grilled chicken \$5pp | shrimp \$6pp | meatballs \$5pp

### PASTA

CAVATOPPI  
Macaroni formed in a corkscrew  
tube shape

ORECCHIETTE  
Miniature bowl shaped pasta

LINGUINI  
Long, flat noodle

RIGATONI  
Tube shaped pasta

CAPELLINI  
Long, thin rod-shaped noodle

PENNE  
*Gluten free available (+\$1pp)*  
Cylinder tube shape with ends cut  
at a bias

### SAUCE

GARLIC CREAM  
parmesan

GARLIC TOMATO  
chunky tomato sauce, roasted garlic

CLASSIC MARINARA

VODKA  
Tomato, vodka, cream, herbs

ROASTED RED PEPPER  
CREAM

AGLIO e OLIO  
EVOO, garlic, herbs, red pepper flakes,  
parmesan

BOLOGNESE  
Slow cooked meat sauce, herbs,  
tomato, onions & carrot  
+ \$2 per person

PESTO  
EVOO, pine nuts, garlic, basil,  
parmesan