



**Call now to book Chef Tommy for your next event!  
(520)876-9028**

**Catering Menu: Buffet Style**

**Appetizers: (\* Portioned for 20 people)**

Tommy's Garlic Bread	\$6 per loaf
Fresh Fruit and Cheese Tray	\$60
Bruschetta	\$60
Spinach Artichoke Dip	\$70
Chicken Wings (Choice of: Hot, Honey Bourbon, Sweet 'n' Spicy, or BBQ)	\$75
Steamers (Clams)	\$75
Mussels Cozze	\$75
Tomato Caprese	\$65
Shrimp Cocktail Platter	\$110

**Salads: (\*Portioned for 20 people)**

House	\$40
Spinach	\$50
Caesar	\$50

**Pastas: (\*Portioned 20 servings)**

Penne Marinara	\$45
Baked Penne	\$65
Penne Alfredo (Add Chicken \$25)	\$65
Tommy's Pasta	\$65
Penne & Sausage a la Vodka	\$75
Shrimp Scampi over Linguini	\$95
Shrimp Fra Diablo over Fettuccine	\$95
Sicilian Mixed Grill	\$110
Baked Stuffed Shells	\$65
Meat Lasagna	\$75
Chef's Mac 'n' Cheese	\$70

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Baked Manicotti \$65

**Raviolis: (\*Portioned 20 servings)**

Cheese Ravioli Marinara \$50

Spinach Ricotta Alfredo \$75

Lobster Ravioli in Brandy Cream Tarragon Sauce \$95

Cheese Tortellini Carbonara \$65

Portobello Mushroom Ravioli Alfredo \$75

**Soups: (\*Portioned 20 servings)**

Pasta Fajoli \$45

Tomato Basil \$45

Lobster Bisque \$85

Patty's Homemade Chili \$50

Minestrone \$45

Loaded Potato \$50

**Sides: (\*Portioned 20 servings)**

Chef's Red mashed, Sour cream, Chives \$45

Garlic Mashers \$35

Vegetable Medley \$40

Baked Potato \$35

Grilled Asparagus \$60

Roasted Red's, Peppers, Onions \$45

**Desserts:**

Tiramisu (Serves 8) \$35

Cheesecake (Serves 12) \$35

Lemoncello Cake (12) \$35

Mini Cannoli (30 ct.) \$35

Homemade Cream Puffs with Peaches \$35

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**Entrées: (\*Portioned for 20 people)**

Oven-Roasted Turkey carved in Giblet Gravy	\$60
Broiled Lobster Tails in Drawn Butter	\$160
Pan-Seared Scallops in Lemon Butter Caper Sauce	\$130
Crab-Stuffed Tilapia in a Brandy Cream Tarragon Sauce	\$95
King Crab Legs sliced in Drawn Butter	\$140
Poached Salmon with Roasted Corn, Peppers, Onions	\$110
Halibut Francese in Lemon Butter Sauce, Artichoke Hearts, Sun-Dried Tomato	\$150
Grilled Salmon Picatta	\$110
Cioppino: Clams, Mussels, Shrimp, Scallops, Tilapia in a Red Wine Marinara Sauce	\$120
Tilapia Francese in Lemon Butter Sauce, Artichokes, Sun-Dried Tomato	\$85
Roasted Sliced Pork Loin in a Brown Mushroom Gravy	\$85
Homemade Baked Meatloaf in Brown Gravy	\$65
Grilled Pork Chops, French cut	\$85
Roast Beef sliced in Brown Gravy	\$85
Barbeque Baby Back Ribs	\$95
Oven-Roasted Seasoned Chicken	\$75
Roast Prime Rib with Au Jus	\$225
Busted Rack of Lamb	\$185
Chicken Marsala	\$95
Chicken Picatta	\$85
Chicken Parmesan	\$85
Italian Sausage, Peppers, and Onions	\$65
Meatball in Marinara (40)	\$60

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