



FAVAZZA'S™

“ O N T H E H I L L ”

314-772-4454

Fax #: 314-772-2342

Or visit us online

www.favazzas.com

**For Corporate, Office or Group
Self- Service
Catering Options**

**Delivery available in the St. Louis Metro Area and also
available in nearer Illinois.**



BOX-HOT Entrée Meal

SEPARATE Favazza's Dinner Salad and includes pasta side, -sub potato or vegetable sides or GF pasta side ADD \$1.50 -, Italian Bread & Butter and a Mini Dessert.

All necessary serving and eating utensils, plates, and napkins are included.

Sicilian Chicken marinated chicken breast, dipped in Italian bread crumbs and charbroiled with virgin olive oil, fresh lemon, and garlic. **(GF option available)**

Fresh Sicilian Salmon dipped in Italian bread crumbs and charbroiled with virgin olive oil, fresh lemon, and garlic. **ADD 3.00/PP (GF option available)**

Chicken Parmigiano lightly breaded chicken breast sautéed, and baked with our homemade marinara sauce and cheeses. **(GF option available)**

Chicken Prosciutto lightly breaded chicken breast sautéed topped with cheese and baked with white wine sauce, Prosciutto ham and fresh mushrooms **ADD 1.00/PP**

Chicken Marsala chicken breast sautéed in Marsala wine sauce with fresh mushrooms and roasted peppers.

Chicken Limóné sautéed chicken breast served in a lemon butter white wine sauce with fresh mushrooms.

Favazza's Italian Roast Beef slow cooked roast beef in light gravy made with a touch of garlic.

Eggplant Parmigiano lightly breaded sautéed, and baked with our homemade marinara sauce and cheeses. **V.**

Pesce Piccata lightly breaded, sautéed, and topped with cheese served in a white wine lemon butter sauce and fresh mushrooms. **ADD 2.00/PP**

-Add Box Toasted Ravioli appetizer for 3.50 per person-

Prices

| | |
|--------------------|--------------------|
| 12-24 guests 17.95 | 25-34 guests 16.95 |
| 35-49 guests 16.50 | 50-74 guests 15.95 |
| 75-99 guests 15.75 | 100+ 15.25 |

***Portions are designed for a lunch or light dinner.
Dinner portions add 4.00/pp.***

BOX-HOT Pasta and Salad

**INDIVIDUALLY BOXED pasta with SEPARATE BOXED Favazza's Dinner Salad,
Fresh Italian Bread & Butter, Mini Dessert Selection.**

Cavatelli Con Broccoli shell pasta in creamy Alfredo sauce with broccoli and mushrooms. **V**

Fettuccine Alfredo served in a creamy Parmigiano cheese sauce. **V**

Chicken Fettuccine Alfredo pasta & chicken served in a Parmigiano cheese sauce. **(Add 3.00)**

Tortellini Alla Panna ribbed noodles served in a creamy Alfredo sauce, with Prosciutto ham, peas, and fresh mushrooms. **(Add 2.00)**

Homemade Baked Lasagna layered with thick tomato and meat sauce and three cheeses.
(Add 4.00)

Cannelloni 2 large meat stuffed tubular noodles baked in a bed of tomato meat sauce topped with creamy Parmigiano cheese sauce. **(Add 2.00)**

Baked Mostaccioli with cheese tubular pasta served in our homemade tomato meat sauce topped and baked with cheese.

Baked Penne Marinara with cheese penne noodles in our homemade marinara sauce (meatless) topped and baked with cheese. **V**

Penne Primavera penne noodles made with broccoli, cauliflower, zucchini, and carrots in a virgin olive oil garlic sauce, with a touch of tomato and basil. **V**

Cavatelli with Grilled Chicken and Artichoke Hearts shells in lemon, olive oil, butter garlic with grilled chicken and artichoke hearts **(Add 3.00)**

Linguine Pescatore or Tutto Mare long thin flat noodles in (Pescatore)-olive oil, butter garlic sauce or (Tutto Mare)-creamy butter garlic sauce with shrimp, clams, crab and fresh mushrooms.
(Add 4.00)

Gluten Free Penne available upon request-\$1.50 extra

-Add Box Toasted Ravioli appetizer for 3.50 per person-

Prices

12-24 guests 15.95

25-34 guests 15.50

35-49 guests 14.95

50-74 guests 14.75

75-99 guests 14.25

100 + 13.95

Hot Fresh Pasta-choice of any 2 pastas

All pasta served with Favazza's Dinner Salad, Fresh Italian Bread & Butter, Mini Dessert Selection, and all necessary serving utensils and eating supplies.

Cavatelli Con Broccoli shell pasta in creamy Alfredo sauce with broccoli and mushrooms. V

Rigatoni Alfredo ribbed noodles served in a creamy Parmigiano cheese sauce. V

Rigatoni Alla Panna ribbed noodles served in a creamy Alfredo sauce, with Prosciutto ham, peas, and fresh mushrooms.

Homemade Baked Lasagna layered with thick tomato and meat sauce and three cheeses.
(Add 1.50 per person)

Veggie Lasagna layered with our tomato marinara sauce, cheeses, and fresh vegetables. V
(Add 1.50 per person) 2 days' notice to prepare

Cannelloni large meat stuffed tubular noodles baked in a bed of tomato meat sauce topped with creamy Parmigiano cheese sauce.

Baked Mostaccioli with cheese tubular pasta served in our homemade tomato meat sauce topped and baked with cheese.

Baked Penne Marinara with cheese penne noodles in our homemade marinara sauce (meatless) topped and baked with cheese. V

Rigatoni with Sun-Dried Tomatoes and Artichoke Hearts ribbed noodles in a virgin olive oil, butter garlic sauce, topped with Asiago cheese. V

Penne Primavera penne noodles made with broccoli, cauliflower, zucchini, and carrots in a virgin olive oil garlic sauce, with a touch of tomato. V

Cavatelli with Grilled Chicken and Artichoke Hearts shells in olive oil, butter garlic with grilled chicken and artichoke hearts (Add 1.50 per person)

Linguine Pescatore or Tutto Mare long thin flat noodles in (Pescatore) olive oil, butter garlic sauce or (Tutto-Mare) creamy butter garlic sauce with shrimp, clams, crab and fresh mushrooms.
(Add 2.50 per person)

Gluten Free available upon request-\$1.50 per person

-Add Toasted Ravioli appetizer for 2.75 per person-

Prices

12-24 guests 13.95

25-34 guests 13.50

35-49 guests 12.95

50-74 guests 12.75

75-99 guests 12.25

100 + 11.95

Hot Entrée

Includes Favazza's Dinner Salad,

-sub potato or vegetable sides or GF pasta side ADD \$1.50

Italian Bread & Butter and a Mini Dessert selection.

All necessary serving and eating utensils, plates, and napkins are included.

Sicilian Chicken marinated chicken breast tenderloins, dipped in Italian bread crumbs and charbroiled with virgin olive oil, fresh lemon, and garlic.

Chicken Parmigiano lightly breaded chicken breast tenderloins sautéed, and baked with our homemade marinara sauce and cheeses.

Chicken Prosciutto (Add 1.00 per person) lightly breaded chicken breast tenderloins sautéed topped with cheese and baked with white wine sauce, Prosciutto ham and fresh mushrooms.

Chicken Marsala (Add 1.00 per person) chicken breast tenderloins sautéed in Marsala wine sauce with fresh mushrooms and roasted peppers.

Chicken Limóné (Add 1.00 per person) sautéed chicken breast tenderloins served in a lemon butter white wine sauce with fresh mushrooms.

Favazza's Italian Roast Beef (Add 1.00 per person) slow cooked roast beef in light gravy made with a touch of garlic. (Served with Italian crusty buns for sandwiches)

Sole Piccata (Add 1.50 per person) lightly breaded, sautéed, and topped with cheese served in a white wine lemon butter sauce and fresh mushrooms.

-Add Toasted Ravioli appetizer for 2.50 per person-

Prices

| | |
|---------------------------|---------------------------|
| 12-24 guests 15.95 | 25-34 guests 14.95 |
| 35-49 guests 14.50 | 50-74 guests 13.95 |
| 75-99 guests 13.75 | 100 + 13.25 |

Portions are designed for a lunch or light dinner.

*Dinner or larger portions add 3.00/pp**

The Sandwich Section

Your choice of freshly made sandwiches, cut in half, and served on a nicely decorated tray. Includes Favazza's dinner salad or veggie pasta salad, individual bags of chips or pretzels, condiments and a mini dessert.

All necessary serving and eating utensils and paper products are included

Grilled Chicken Breast marinated and grilled chicken breast served with lettuce & tomato on a Kaiser roll.

Ham and Swiss thinly sliced ham layered with Swiss cheese on a multi-grain roll.

Vegetable Muffaletta thin slices of marinated and grilled fresh eggplant, zucchini, and sweet red and yellow onion, roasted red peppers, and topped with provolone cheese. Served on a toasted Muffaletta, and brushed with virgin olive oil. V

Poor Boy Ham, salami, roast beef and cheese with lettuce and tomato on French bread, served with our homemade special dressing.

Roasted Turkey Breast slices of oven-roasted turkey breast, Swiss cheese, lettuce, and tomato on a multi grain roll.

Roast Beef and Cheese tender and lean slices of roast beef and cheese, served on French bread.

Fresh Tomato and Mozzarella Tomato, roasted peppers, basil, and mozzarella cheese on a toasted Muffaletta and drizzled with virgin olive oil and balsamic vinegar. V

Add Toasted Ravioli appetizer for 2.75 per person

14.95 per person

Sicilian Style Pan Pizza

Our homemade medium thick crust pan style pizzas are huge! 18" x 12" and over 1" high. This twice-risen dough is pressed into special pans, then topped with mozzarella and Parmigiano cheeses.

Fresh Tomato Basil

24.95 each

Our famous dough brushed with virgin olive oil and fresh garlic, topped with fresh sliced tomatoes and fresh basil leaves with mozzarella cheese. V

Pizza Margherita

22.95 each

Classic style with tomato sauce, mozzarella, and fresh basil, and extra virgin olive oil drizzle. V

Sausage and Pepperoni

27.95 each

Italian Sausage and pepperoni slices on top of our homemade crust with our tomato sauce and mozzarella cheese.

Roasted Veggie

26.95 each

Sweet roasted red and green peppers, sautéed onions and fresh mushrooms with ripe black olives, tomato sauce and mozzarella cheese. V

Single Topping (Meat or Veggie)

23.95 each

Choose one: Italian Sausage, pepperoni, seasoned hamburger, red and green peppers, onions, fresh mushrooms, black olives.

Pizza and Salad Combo

**Choice of the above served with our Dinner Salad and Jumbo Cookies.
Includes estimate of 2 1/2 pieces of pizza and one cookie per person.**

12.50 per person (minimum 12)

***Specialty pizza upgrade with combo \$6.00 per pizza**

***-Specialty Pizza -**

Deluxe (Meat and Veggie)

33.95 each

Italian Sausage (Salsiccia), pepperoni, roasted red and green peppers, sautéed onions, mushrooms, black olives, our homemade tomato sauce and mozzarella cheese.

Chicken Mudega

29.95 each

Grilled chicken, mushrooms, Prosciutto ham, and cheese with a white wine sauce.

The "HILL"

32.95 each

Salami, Italian Sausage, red and green peppers, cheese, and topped with Prosciutto ham in a spicy tomato sauce.

-Add Toasted Ravioli appetizer for 2.75 per person-

Salad Box Lunches

Served with Fresh Italian Bread and Butter and mini dessert

or sub fresh fruit (Add 2.00 per person)

Minimum of 12

Favazza's House Salad

Iceberg and Romaine lettuce, red onions, pimentos and Parmigiano cheese with our house dressing and then topped with cheese, ham, Volpi salami, and olives.

Fresh Spinach Salad

Walnuts, Prosciutto, & gorgonzola-white balsamic vinaigrette

Fresh Spinach w/ 4 oz Grilled Salmon (Add 4.00)

Walnuts, Prosciutto, & gorgonzola-white balsamic vinaigrette

Sicilian Salad

Iceberg and Romaine lettuce, red onions, pimentos and Parmigiano cheese. Tossed with our house dressing and then topped with fresh tomato, artichoke hearts, and olives. V

Caesar Salad

Classic Mixture of Romaine lettuce tossed with anchovy-based dressing, Parmigiano cheese, and homemade croutons. V

Grilled Chicken Caesar Salad (Add 3.00)

Our Caesar salad topped with grilled chicken.

Veggie Pasta Salad

Fresh pasta with fresh broccoli, cauliflower, carrots, roasted red peppers, imported olives, and topped with Parmigiano cheese and Favazza's house dressing. V

Grilled Chicken and Artichoke Salad (Add 3.00)

Iceberg and Romaine lettuce, red onions, pimentos and Parmigiano cheese, tossed with Favazza's House Dressing, then topped with cheese, slices of chicken, tomatoes, and artichoke hearts.

**-Add Box Toasted Ravioli appetizer for 3.50 per person-
14.95 per person**

Sandwich Box Lunches
Minimum of 12

Grilled Chicken Breast

Marinated and grilled chicken breast served with lettuce and tomato on a Kaiser roll.

Ham and Swiss

Thinly sliced ham, layered with Swiss cheese on a multi-grain roll.

Roasted and Grilled Vegetable (Add 1.50)

Thin Slices of marinated and grilled fresh eggplant, zucchini, and sweet red and yellow onions, roasted red peppers and topped with provolone cheese. Served on a Muffaletta (seeded flat bread) and brushed with virgin olive oil. V

Poor Boy

Ham, salami, roast beef, and cheese, served on a French bread with lettuce and tomato and topped off with our special homemade dressing.

Roast Beef and Cheese

Tender and lean slices of roast beef top round and cheese served on crusty French bread.

Roasted Turkey

Slices of oven-roasted turkey breast and Swiss cheese served on a multi-grain roll with lettuce and tomato.

Fresh Tomato and Mozzarella

Fresh ripe tomatoes, roasted peppers, fresh basil, and mozzarella cheese. Served on a toasted Muffaletta (seeded flat bread) and drizzled with olive oil and balsamic vinaigrette. V

SIDE DISHES

**Favazza's Dinner Salad, Pasta Salad, Potato Chips, Pretzels
or Fresh Fruit (Add 2.00 per person)**

Add Toasted Ravioli appetizer for 2.75 per person

14.95— one side and cookie or mini dessert

15.95— two sides and cookie or mini dessert

Self-Service Appetizer Buffet Menu

Enough food for a meal

Choose 6 Items:

- Toasted Ravioli (meat) with Sauce
- Antipasto Skewers
- Arancini, Risotto Cheese Bites V
- Spinach & Artichoke Crostini V
- Crispy Fried Artichoke Hearts V
- Mini Meatballs in Sauce
- Cheese Garlic Bread V
- Italian Sausage stuffed Mushrooms
- Teriyaki Chicken Wings
- Mini Italian Sausage in Sauce
- Eggplant Manicotti V
- Cocktail cut Poor Boy Sandwich
- Zucchini Sticks w/Marinara V
- Hot wings w/ Ranch Dip
- Chicken Tenders w. Parmigiano Ranch Dip
- Fresh Vegetables and Assorted Cheeses V
- Roasted Sausage w/ Peppers and Onions
- Bruschetta w/ Roasted Tomato Topping V
- Toasted Ravioli (cheese) V
- Favazza's Garlic Bread V
- Fried Cheese Sticks V
- Fresh Vegetables with Dip
- Fresh Fruit Bowl V
- Cavatelli Creamy Butter Garlic Sauce V
- Cavatelli con Broccoli V
- Mostaccioli with Meat sauce
- Rigatoni Alfredo V
- Penne Pomodoro V
- Penne Marinara V
- Favazza's Dinner Salad V
- Cheddar and Bacon Potato Skins
- BBQ Salsiccia (Italian sausage)
- Toasted Cannelloni Bites
- Fresh Fruit and Cheese Tray V
- Pizza Margherita V
- Fresh Tomato Basil Pizza V
- Sicilian Style Pizza-Assorted Toppings
- Cheddar and Provolone Cheese Cubes w/ Crackers V
- Roasted & Grilled Vegetable Muffaletta Mini Sandwiches V

Prices

25-34 guests 18.95 35-49 guests 17.50 50-74 guests 16.95
75-99 guests 15.95 100+ guests 14.95

Self-Service ITALIAN Buffet Menu

CHOICE OF:

Favazza's Italian Roast Beef served in light gravy and Italian Crusty Buns

Chicken Parmigiano baked with Marinara sauce and cheese.

Sicilian Chicken marinated chicken breast tenderloins, dipped in Italian bread- crumbs, and charbroiled with virgin olive oil, fresh lemon, and garlic.

Served with THREE side choices:

- | | |
|-----------------------------------|------------------------------------|
| -Cavatelli Con Broccoli | -Italian Fried Potatoes |
| - Penne Marinara | -Fresh Green Beans with Butter |
| -Penne Pomodoro | -Fresh steamed Vegetable Medley |
| -Mostaccioli with Meat sauce | -Roasted Vegetables |
| -Rigatoni Alfredo | -Fresh Broccoli with Butter Sauce |
| -Cavatelli Creamy Butter & Garlic | -Italian Green Beans w/ Prosciutto |
| -Rosemary Roasted Potatoes | -Lasagna or Veggie Lasagna |
| - | Add \$2.50/pp |

Gluten Free Penne available upon request-\$1.50 extra/pp

Your Self-Service ITALIAN buffet menu includes:

Favazza's Dinner Salad, Italian bread and butter,
choice of **ONE** meat, **THREE** side dish selections,
and a choice of mini dessert.

(TWO MEATS— add 3.00 per person)

-Upgrade to Gourmet Desserts for 5.95 per person-

-Add Toasted Ravioli appetizer for 2.75 per person-

Prices

| | | | | | |
|---------------|-------|--------------|-------|--------------|-------|
| 25-34 guests | 16.95 | 35-49 guests | 15.50 | 50-74 guests | 14.95 |
| 75-100 guests | 14.75 | | | 100+ guests | 13.95 |

Self-service Favazza's Buffet Menu
Entrée's (choose TWO):

Favazza's Italian Roast Beef served in light gravy w/Italian Crusty Buns
Fresh Roasted Boneless Turkey Breast served hot or cold
Salsiccia- (Italian Sausage) roasted with onions and peppers
Roasted Pork Loin Marsala slow roasted with garlic, onions, green and red peppers, in a Marsala Wine sauce.
Sicilian Chicken marinated, breaded and charbroiled breast tenderloins with virgin olive oil and fresh lemon and garlic.
Chicken Parmigiano lightly breaded and sautéed breast tenderloins baked with our homemade marinara sauce and topped with cheese.

SIDE DISHES (choose TWO):

Cavatelli Con Broccoli creamy Parmigiano cheese sauce, broccoli and mushrooms.
Mostaccioli tubular noodles in a meat sauce
Rigatoni Alfredo classic butter and Parmigiano cheese sauce
Penne Marinara penne noodles in a meatless tomato sauce
Penne Pomodoro fresh tomato and basil sauce
Rosemary Roasted Potatoes roasted with virgin olive oil, rosemary, and spices
Italian Fried Potatoes sautéed with onions, black olives, and sweet red peppers
Fresh Green Beans served in a butter sauce
Italian Style Green Beans sautéed with Prosciutto ham and red onions
Fresh Vegetable Medley fresh broccoli, cauliflower, carrots and zucchini in a butter sauce

Gluten Free Options Available

Favazza's Dinner salad, TWO Entrée choices, TWO side dish choices, relish assortment and sliced cheeses, Italian crusty buns, Italian Bread and Butter, and a choice of mini dessert.

-Upgrade to Gourmet Desserts for 5.95 per person-
-Add Toasted Ravioli appetizer for 2.75 per person-

Priced Per Person

| | | | | | |
|---------------------|--------------|---------------------|--------------|---------------------|--------------|
| 25-34 guests | 17.95 | 35-49 guests | 16.50 | 50-74 guests | 15.95 |
| 75-99 guests | 15.75 | 100+ guests | 15.25 | | |

Favazza's Self-Service PASTA Buffet Menu
CHOOSE THREE:

Cavatelli Con Broccoli shell pasta in a creamy cheese sauce with broccoli and mushrooms.

Rigatoni with Chicken and Broccoli Alfredo classic butter and Parmigiano cheese sauce with grilled chicken and fresh broccoli. (Add 1.50 per person)

Tortellini all Panna creamy sauce with Prosciutto ham, peas, and mushrooms.

Cavatelli Butter Garlic creamy butter and garlic sauce with Parmigiano cheese.

Cannelloni baked in meat sauce and creamy Parmigiano sauce

Baked Mostaccioli with meat sauce and cheese

Penne Marinara Mostaccioli noodles in a meatless tomato sauce

Penne Pomodoro fresh tomato and basil sauce

Penne Primavera olive oil and fresh garden vegetables

Cavatelli Shrimp Mario shell noodles in a spicy marinara sauce with roasted peppers, mushrooms, and shrimp. (Add 2.75 per person)

Homemade Lasagna layered with meat and cheeses.

Veggie Lasagna garden fresh vegetable and cheeses layered in lasagna noodles.

Penne Primavera with Grilled Chicken pasta in fresh vegetable sauce with grilled chicken. (Add 1.50 per person)

Cavatelli with Grilled Chicken and Artichokes virgin olive oil, chicken broth, and lemon sauce. (Add 1.50 per person)

Linguine Pescatore olive oil and garlic sauce with mushrooms, clams, crab, and shrimp. (Add 2.75 per person).

Gluten Free Options Available (add \$1.50/pp)

Your Self-Service PASTA Buffet Menu Includes:

Favazza's Dinner Salad, choice of THREE Pastas, Favazza's Famous Garlic Bread, Italian Bread and Butter, and a choice of Mini Dessert.

-Upgrade to Gourmet Desserts for 5.95 per person-

-Add Toasted Ravioli appetizer for 2.75 per person-

Priced Per Person

| | | | | | |
|--------------|-------|--------------|-------|--------------|-------|
| 25-34 guests | 16.50 | 35-49 guests | 15.50 | 50-74 guests | 14.95 |
| 75-99 guests | 14.75 | 100+ guests | 14.25 | | |

Favazza's Self Service GOURMET buffet Menu

MEAT ENTREES (choose ONE)

Favazza's Italian Roast Beef served in light gravy w/ Italian Crusty Buns

Roasted Pork Loin Marsala roasted red peppers, onions and garlic in a Marsala Wine Sauce

Roasted Beef Tenderloin garlic and olive oil, served with a Rosemary Chianti sauce (Add 7.00)

Beef Mudega (Sirloin) charbroiled, breadcrumbs, white wine sauce prosciutto ham, cheese and fresh mushrooms (Add 6.00 per person)

BONELESS CHICKEN BREAST (choose ONE)

Sicilian Chicken breaded and grilled with olive oil, fresh lemon and garlic.

Chicken Marsala sautéed with red peppers and mushrooms in a Marsala Wine Sauce

Chicken Limóné sautéed in butter with a lemon white wine sauce and fresh mushrooms

Chicken Sotto Charbroiled, served in a white wine lemon butter sauce with cheese

Chicken Mudega charbroiled white wine sauce with Prosciutto ham, cheese, and fresh mushrooms. (Add 1.50 per person)

SIDE DISHES (choose THREE)

Cavatelli Con Broccoli creamy cheese sauce with fresh broccoli and mushrooms

Mostaccioli in a meat sauce

Rigatoni Alfredo classic butter and Parmigiano cheese sauce

Penne Marinara in a meatless sauce

Penne Pomodoro fresh tomato and basil sauce

Cavatelli Butter Garlic creamy butter and garlic sauce with Parmigiano cheese.

Rosemary Roasted Potatoes roasted with virgin olive oil, Rosemary, and spices

Italian Fried Potatoes sautéed with onions, black olives, and sweet red peppers.

Fresh Green Beans served in a butter sauce

Italian Style Green Beans sautéed with prosciutto ham and red onions.

Fresh Vegetable Medley fresh broccoli, cauliflower, carrots and zucchini in a butter sauce.

Gluten Free Options Available

Your Self- Service GOURMET Buffet Meal Includes:

Favazza's Dinner Salad, Favazza's Famous Garlic Bread, Italian Bread and Butter, ONE MEAT selection, ONE CHICKEN selection, THREE Side Dishes, and a choice of dessert.

**-Upgrade to Gourmet Desserts 5.95 per person-
-Add Toasted Ravioli appetizer for 2.75 per person-**

Priced Per Person

| | | | | | |
|---------------------|--------------|---------------------|--------------|---------------------|--------------|
| 25-34 guests | 20.50 | 35-49 guests | 18.50 | 50-74 guests | 17.95 |
| 75-99 guests | 17.75 | 100+ guests | 17.25 | | |

Catering Dessert Menu

Jumbo Cookies 1.50 ea

Chocolate Chip, Oatmeal Raisin, Peanut Butter, or Fudge.

Mini Desserts

Fudge Brownies 1.75 ea

Lemon Bars 1.75 ea

Homemade Mini Cannoli 2.75 ea

Old Fashioned Cheesecake 2.00 ea

Gourmet Desserts 7.95 ea

Tiramisu, Homemade Large Cannoli, Assorted Italian Cookies, and Cheesecakes—

New York, Strawberry, Raspberry or Chocolate sauce.

Dessert trays served on a decorated serving tray.

Beverages

Coke, Diet Coke, Sprite 1.25 ea

(served in 12 oz cans only)

Bottled Water— 16 oz 1.75 ea

Assorted Soda and Water 1.50 ea

Plastic Cups and Ice 1.25 per person

CATERING EXTRAS AND SUPPLIES

Italian Bread and Butter 3.95 Favazza's House dressing 7.00

Large Parmigiano Cheese 9.50 Small Parmigiano Cheese 6.00

Serving Spoons, Spatulas, or Tongs 3.00 each (included with meals and trays)

1/2 size Chafing Rack 13.00 Full Size Chafing Rack 17.00

(Chafing Racks include Heat and Water Pan)

Disposable Table Cloth (fits 8 ft table) 9.50 each

Disposable fork, knife, spoon, napkin, with a foam plate 0.65 each

Upgrade Disposable Black Cutlery with Black Plastic Plate .095 each

Disposable 7" Black Plastic Plate for Dessert or Appetizers 0.45 each

Disposable Black Plastic Fork, Knife, or Spoon 0.40 each

PLEASE ASK US ABOUT FULL-SERVICE CATERING!

Delivery Information

**Please place orders Monday-Friday
8:00AM– 4:00PM**

FREE Delivery charges on orders \$300.00 or more.

**Peak deliveries are Monday-Friday
10:00AM to 6:00PM**

Please allow a 30-minute window for deliveries.

Night and Weekend Deliveries available.

Same day service available but may be limited.

Additional charges may apply to some orders.

**Catering service only available on SUNDAYS for large groups.
Please ask for details.**

Cancellations/Changes

**Please notify us as early as possible. We may not be able to
accommodate with cancellations with less than one day's notice.**

Helpful Ordering Tips

**Please have the following information ready:
Name, business/home address, phone #, payment information credit
card # and expiration, and any other information that would apply.**

**Please let us know if you are tax exempt
ALL prices subject to sales tax. Prices are subject to change.**

PLEASE ASK ABOUT OUR FULL-SERVICE CATERING