

DIP PLATTERS

Choose from any of our homemade dips.
(Serves 8-12) 28.99/each

Hummus

Chickpeas pureed with tahini, fresh lemon juice and garlic.*

Red Pepper Hummus

A spicy blend of our Hummus, roasted red peppers and jalapenos.*

Tzatziki

Our cucumber and Greek yogurt dip seasoned with garlic, dill and lemon juice.*

Roasted Eggplant (*baba ghanoush*)

Fresh roasted eggplant puree, tahini, yogurt, lemon juice and garlic.*

Avocado Dip

Our zesty Avocado Mix with tortilla chips.

*Served on a platter with choice of regular or whole wheat pita or lavash chips.

APPETIZERS & SMALL BITES

Our cocktail size appetizers attractively displayed and served on a platter.

Falafel (32) 29.99

Finely ground chickpeas seasoned with onions, garlic, parsley, and spices, lightly fried and served with our tahini sauce.

Homemade Grape Leaves (24) 34.99

Filled with rice, chickpeas, tomatoes, mint and parsley.

Cheese & Cracker Platter (serves 24) 47.99

Sliced Asiago, Parmesan, Cheddar, Havarti & Provolone cheeses served with an assortment of Carr's® Crackers.

Fresh Fruit Platter (serves 24) 47.99

Freshly sliced cantaloupe, honeydew, pineapple and grapes.

Spinach Pies (Fatayer) (32) 31.99

Pastries filled with spinach, onions and pine nuts and lightly fried.

Cheese Pies (Fatayer) (32) 31.99

Pastries filled with a blend of cheeses and lightly fried.

Cheese & Spinach Pies (32) 31.99

Mixed platter of our popular Cheese & Spinach Pies.

Veggies & Hummus (Serves 24) 38.99

Assorted fresh veggies served with our popular Hummus.

SALAD BOWLS

Our popular salads made with the freshest ingredients and homemade dressings.
(Serves 8 - 12)

Signature 42.99

Romaine, artichokes, tomatoes, cucumbers, kalamata olives and red onions, topped with fresh avocado and mozzarella. Served with our Parmesan crisps and house dressing.

Greek 38.99

Romaine, tomatoes, cucumbers, kalamata olives, red onions, green peppers, grape leaves and feta cheese. Served with our greek dressing.

Caesar 34.99

Romaine with freshly shaved Parmesan and our croutons. Served with our Parmesan crisps and Caesar dressing.

House 32.99

Romaine, baby spinach, tomatoes, cucumber, carrots & radicchio with homemade croutons, served with our house dressing.

Orzo & Spinach 33.99

Orzo, baby spinach, kalamata olives, red onion and feta cheese tossed with sautéed garlic, olive oil and lemon zest.

Ask for our low-calorie, no oil Lemon-Tahini dressing as a substitute for our house dressing.

PANINI (Served Warm or Cold)

A platter with your choice of assorted Panini. *We recommend serving cold for catered functions.* Served with our baked lavash chips or Terra Chips®. Choice of regular or whole grain ciabatta.
(Minimum of 8, served in halves) 8.99/each

Grilled Chicken Pesto

Marinated chicken breast, roasted peppers and grilled zucchini with our basil pesto.

Caprese

Fresh mozzarella, tomatoes, arugula and our basil pesto.

Roasted Turkey BLT

Roasted turkey breast, Applewood smoked bacon, romaine, tomato and provolone cheese with our chipotle mayo (cholesterol free).

Prosciutto & Mozzarella

An Italian Classic – Imported Prosciutto di Parma, fresh mozzarella, tomato, fresh basil and extra virgin olive oil.

Avocado & Cheddar

Our zesty avocado mix, tomatoes, arugula and cheddar cheese.

Roasted Turkey & Harvati

Thinly sliced roasted turkey breast with tomatoes, romaine and havarti cheese, dressed with our Dijon-horseradish sauce.

Roast Beef & Cheddar

Thinly sliced roast beef, cheddar cheese, romaine, tomatoes and red onion with our Dijon-horseradish sauce.

WRAPS

A platter with your choice of assorted Wraps. Served with our baked lavash chips or Terra Chips®. Choice of regular or whole wheat wrap.
(Minimum of 8 – served in halves) 8.79/each

Chicken Shawarma

Marinated chicken, slowly roasted and thinly sliced, with romaine and tomatoes. Served with our garlic sauce and wrapped in a grilled pita.

Beef Shawarma

Seasoned steak, slowly roasted and thinly sliced, with romaine and tomatoes. Served with our garlic sauce and wrapped in a grilled pita.

Kabob Wrap

A grilled skewer wrapped with tomatoes, cucumbers, red onions, romaine and our tzatziki sauce. Choose Marinated Chicken or Seasoned Steak.

Falafel

Finely ground chickpeas seasoned with onions, garlic, parsley and spices, lightly fried. Served with romaine, tomatoes, scallions, radish and our tahini sauce, wrapped in a grilled pita.

Grilled Chicken Caesar

Marinated chicken breast, romaine and freshly shaved Parmesan, dressed with our Caesar dressing.

Roasted Turkey Pesto

Thinly sliced roasted turkey breast with romaine, roasted peppers and provolone, dressed with our basil pesto.

Hummus & Greek Salad

Our Hummus wrapped with romaine, tomatoes, cucumbers, kalamata olives, green peppers, red onion and feta cheese, dressed with our Greek vinaigrette.

Roasted Turkey & Avocado

Thinly sliced roasted turkey breast, avocado, baby spinach and tomatoes, dressed with our tzatziki sauce.

Tuna Salad

Albacore tuna, celery and red onion mixed with spices and our special mayo (cholesterol free) dressing.

Avocado, Tomato & Asiago

Our zesty avocado mix wrapped with tomatoes, Asiago cheese, romaine, scallions and kalamata olives.

KABOBS

A tray of our grilled kabobs served in disposable chafing pans. Served with rice, grilled vegetables, salad, pita bread and tzatziki sauce. Choice of regular or brown basmati rice. Price is per person and includes 1 skewer each of meat and vegetables per person. (*Minimum of 12*)

Marinated Chicken	13.29
Seasoned Steak	14.29
Marinated Shrimp	14.99
Seasoned Vegetable	11.99

Chafing Dish Set-up: \$9.99/set-up. Includes rack, 2 sterno cans & steam pan with lid.

GRILLED SKEWERS

Our popular grilled skewers, served with our tzatziki sauce. Served in disposable chafing dishes. Price is per dozen.

Marinated Chicken	46.99
Seasoned Steak	53.99
Marinated Shrimp	59.99
Seasoned Vegetable	41.99
Falafel (<i>lightly fried</i>)	41.99

Chafing Dish Set-up: \$9.99/set-up. Includes rack, 2 sterno cans & steam pan with lid.

PASTA

Choose from five of our most popular pasta dishes, served in disposable chafing pans. Served with grilled ciabatta. (*12 entree servings per pan*)

Lasagna Emiliana	89.99
Layers of fresh pasta, Parmesan cheese, meat sauce and mozzarella cheese topped with our marinara sauce and baked.	

Vegetable Lasagna	84.99
Layers of fresh pasta, mozzarella and ricotta cheeses and our marinara sauce, with sautéed spinach, zucchini, mushrooms, onion and herbs, topped with shredded Parmesan cheese and baked.	

Pasta Marinara	79.99
Your choice of our marinara, arrabbiata or vodka sauce with spaghetti, linguini, fettuccini or penne pasta.*	
**Add our meat sauce 11.99	

Penne Arrabbiata	83.99
Penne pasta tossed with kalamata olives, sautéed mushrooms, capers and our zesty Arrabbiata sauce.*	

Penne with Basil Pesto	81.99
Penne rigate tossed with our homemade basil pesto and topped with freshly shaved Parmesan.*	

Chicken Alfredo	93.99
Penne pasta tossed with grilled chicken, green peas and our homemade Alfredo sauce.*	

*Choice of regular or whole wheat penne.

Chafing Dish Set-up: \$9.99/set-up. Includes rack, 2 sterno cans & steam pan with lid.

SIDES

(Serves 8-12)

Baked Lavash Chips	18.99
Terra Chips©	18.99

Basmati Rice (regular or brown)	16.99
Parmesan Crisps (16)	15.99

DESSERT TRAYS

Serves (8-12)

Assorted Baklava, Brownies and Cookies (18)	26.99
Chocolate Chip & Oatmeal Raisin Cookies (16)	19.99
Baklava (16)	27.99
Brownies (16)	24.99
Mini Cannoli (16)	33.99
Mini Chocolate Cannoli (16)	43.99
Mixed Cannoli Tray (16)	38.99

BEVERAGES

Freshly Brewed Iced Tea (gal)	11.99
Homemade Lemonade (gal)	14.99
Soft Drinks (cans)	1.29
Spring Water	1.29
San Pellegrino (500 ml)	2.59
San Pellegrino-Arranciata	2.39
Izze Sparkling Juices	2.29
Arizona Green Tea (16 oz)	2.29

PLEASE NOTE!

Food prepared at Cafesano may contain these ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shellfish. If you have particular food allergies, please let us know when you order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Olives may contain pits.

Ask about our Gluten Free Menu.