



GLUTEN FREE CATERING MENU

Appetizers

Prosciutto Wrapped Asparagus

Fresh asparagus wrapped in sliced prosciutto.

\$2.50 for 1 Piece Portion

24 Portion Minimum

Charcuterie Platter

Italian Cheeses, Italian Meats, Olives and Veggies, Fig Jam, Sliced Apples,

\$5 Per Portion

12 Portion Minimum

Stuffed Dates

Baked Dates Stuffed with
Goat Cheese, Wrapped in Bacon, Balsamic Glaze Drizzle and Candied
Walnut Dusting on top.

\$2 for 1 Piece Portion

24 Portion Minimum

Bite-Size Meatballs

Lorna's Famous Meatballs Made Small for Bite Sized Eating with Your Choice of
Sauce:
Alfredo
Marinara
Tomato Cream
Meat Sauce

\$2 for 1 Piece Portion

24 Portion Minimum

Eggplant Rollatini

Fresh Eggplant Stuffed with Cheese, Sun Dried Tomatoes and Spinach.
Topped with Lorna's Marinara and Mozzarella, Then Baked to Perfection

\$3 for 1 Piece Portion

24 Portion Minimum

Brochette Skewer

Skewers with Artichoke, Salami, Sun Dried Tomato, and Buffalo Mozzarella

\$5 Per Skewer

12 Skewer Minimum



Salads

	Half Tray About 10-12 Portions	Full Tray About 20-25 Portions
Italian Romaine Lettuce, Roma Tomatoes, Mozzarella Cheese, Black Olives, Garbanzo Beans, House Vinaigrette	\$40	\$70
Chopped Italian Same salad as above, only chopped for easier eating... and more fun as well!	\$50	\$95
Antipasto Romaine Lettuce, Pepperoni, Salami, Mortadella, Capicola, Mushrooms, Garbanzo Beans, Provolone Cheese, Pepperoncini's, House Vinaigrette.	\$65	\$110
Chopped Antipasto Same salad as above, only chopped for easier eating.	\$70	\$120
Misto Spring Leaf Lettuce, Pine Nuts, Sun-Dried Cranberries, Feta Cheese, and House Balsamic Vinaigrette	\$50	\$95
Cesar Romaine Lettuce, Parmesan, and Lorna's Creamy Cesar Dressing	\$50	\$95
Spinach Fresh Spinach, Caramelized Walnuts, Gorgonzola Cheese, Apples, and House Balsamic Vinaigrette	\$65	\$110
Buffalo Mozzarella and Roma Tomato Freshly Sliced Buffalo Mozzarella Cheese, Roma Tomatoes, Balsamic Glaze, Olive Oil, Basil, and Spring Leaf	\$65	\$110
Smoked Mozzarella and Fresh Vegetables Smoked Mozzarella, Broccoli, Roma Tomatoes, Artichoke Hearts, Lorna's Italian Vinaigrette, Spring Leaf	\$65	\$110



Pasta Dishes

	Half Tray About 8 Portions	Full Tray About 20 Portions
Pasta Marinara Fresh Tomatoes, Basil, Garlic	\$55	\$105
Pasta with Meat Sauce Ground Beef and Pork, Fresh Tomatoes, and Mushroom	\$75	\$130
Penne Pomodoro Robust Fresh Tomatoes, Basil, Garlic, and Onion	\$60	\$110
Penne Alfredo Cheese, Cream, Garlic, Cracked Pepper	\$65	\$120
Pasta Primavera Fresh Vegetables Sautéed in Garlic and Olive Oil	\$65	\$110
Baked Mostaccioli Gluten free Penne Pasta, Roasted Eggplant, Ricotta & Mozzarella Cheeses, Marinara	\$65	\$110
Sicilian Pasta Roasted Eggplant, Fresh Tomato, Garlic, Feta Cheese, Marinara	\$65	\$120

More pasta dishes on the next page!

ADD GRILLED CHICKEN TO ANY PASTA:

\$20 FOR HALF TRAY / \$40 FOR FULL TRAY

CHOICE OF FUSILLI, PENNE, LINGUINI, OR FETTUCCHINE



Pasta Dishes, continued

	Half Tray About 8 Portions	Full Tray About 20 Portions
Penne Clams Choice of Red or White Red: Spicy Marinara and Clams White: Garlic, White Wine, Olive Oil and Clams	\$80	\$140
Lasagnas Meat Lasagna: Layered with Homemade Meatballs, Ricotta and Mozzarella Cheeses in our Meat Sauce. Spinach and Mushroom: Layered with Sautéed Spinach and Mushroom, Ricotta and Mozzarella Cheeses in our Marinara Sauce	\$75	\$130
Broccoli Pesto Gluten free Pasta Baked with Broccoli in our Creamy Pesto Sauce, Topped with Mozzarella Cheese	\$75	\$130
TAG BOL (Tagliatelle Bolognese) * A Customer Favorite! * Spicy Sausage and Ground Beef, Hearty Tomatoes, and Cream	\$80	\$140
Rosemary Chicken Pasta Penne Pasta, Grilled Chicken, Red Onion, Sun-Dried Tomatoes, Rosemary Garlic Cream Sauce	\$80	\$140
Eggplant Parmesan Roasted and Baked Eggplant Cutlets, Lorna's Marinara, Mozzarella Cheese	\$75	\$130

More pasta dishes on the previous page!

ADD GRILLED CHICKEN TO ANY PASTA:

\$20 FOR HALF TRAY / \$40 FOR FULL TRAY

CHOICE OF FUSILLI, PENNE, LINGUINI, OR FETTUCCHINE



Entrees

	Half Tray About 10 Portions	Full Tray About 20 Portions
Chicken Parmesan Grilled Chicken Cutlet, Marinara, Mozzarella Cheese, Baked to Perfection	\$125	\$240
Chicken Marsala Grilled Chicken Breast, with Mushrooms, Marsala Wine, and Specialty Brown Sauce	\$125	\$240
Chicken Florentine Grilled Chicken Breast, with Spinach, Provolone Cheese, and Tomato Wine Sauce	\$125	\$240
Chicken Piccata Grilled Chicken Breast, Capers, Lemon Butter White Wine Sauce	\$125	\$240
Chicken Sesame Grilled Chicken Cutlet, Lemon Butter White Wine Sauce	\$125	\$240

Entrees are served with a side of gluten free pasta marinara.



Extras

	Pint		Pint
Sauces		Dressings	
Marinara	\$5.95	Italian	\$6.95
Meat Sauce	\$6.95	Misto	\$6.95
Garlic Cream	\$7.95	Caesar	\$9.95
Bolognese	\$9.95	Italian Olive Oil	\$11.95
Pesto	\$7.95	Ranch	\$4.95
Tomato Cream	\$7.95		

Desserts

Ice Cream - Spumoni A mix of marachino cherry, pistachio and amaretto flavors.	\$8.00 / pint
Ice Cream - Pistachio Sweet, nutty, salty.	\$9.00 / pint
Ice Cream - Mint Chocolate Chip Refreshing on the palate.	\$9.00 / pint
Ice Cream - Cookies & Cream Classic sandwich cookie flavors.	\$9.00 / pint
Ice Cream - Dulce De Leche Sweet caramel ribbons.	\$9.00 / pint



CATERING

Client event information form

Please enter your order, contact info and event information.

Enter Contact & Event Info: Please be complete when entering your details below.

Event Date: _____ **# of Guests:** _____

Start Time: _____ **End Time:** _____

Event Address: _____

Name (First & Last): _____

Phone Number: _____

Email Address: _____

Event summary:

(Describe your event, and special details we should know)

1. Email your completed order form to Lorna's by email: **ethanlornascatering@gmail.com**
2. Our catering staff will contact you to review & confirm order.

Details you should know:

- No substitutions for all catering packages.
- For event packages (Silver, etc.), larger events will require an earlier start time, service time, and clean-up time.
For example: Events with 10-40 people require one (1) server for three (3) hours total (half-hour set-up, two hours service, half-hour break-down/clean-up). Events with 50-100 people require two (2) servers for four (4) hours total (one hour set-up, two hours service, one hour break-down/clean-up). Servers and times increase every 50 people.
- Please ask about beer and wine catering options at additional cost.
- Cancellations within 24 hours of event date will be charged 10% of the event order total.