



Catering Menu

** Please allow at least 24 hours advanced notice. For large scale catering orders (more than 20 people) please allow at least 72 hours notice.*

La Vita's offers catering for all occasions, including graduations, reunions, receptions, office parties, confirmations, showers and communions. Local pick up or delivery is available.

Please call between Monday - Friday to place your order during normal business hours.

Local delivery and set up fee (within 25 mile radius) is \$40. Please call to discuss if you would like delivery outside of our local radius.

There is a \$250.00 minimum for delivery.

Chafers, and serving utensils are available upon request for a small rental fee. Please call to discuss pricing.

We can accommodate special requests or menu items. To place an order call us at (724) 837 1733.

Buffet Combinations

Comes with dinner rolls, paper products and serving utensils unless otherwise noted

Minimum of 12 people

*Upgrade to a specialty pasta for +\$2.00/person

Penne Pasta

*w/ meatball, meat sauce or sausage
tossed salad w/ house or ranch dressing
\$11.00/person*

Chicken Piccata

*w/ pasta and marinara
tossed salad w/ house or ranch dressing
\$20.00/person*

Chicken Marsala

*w/ pasta and marinara
tossed salad w/ house or ranch dressing
\$21.00/person*

Chicken or Fish Florentine

*w/ pasta and marinara or parsley potatoes
tossed salad w/ house or ranch dressing
\$19.00/person*

Prime Rib

*w/ scalloped or parsley potatoes, broccoli
and tossed salad w/ house or ranch dressing
\$25.00/person*

Chicken Parmesan

*w/ pasta and marinara
tossed salad w/ house or ranch dressing
\$18.00/person*

Baked Chicken

*w/ scalloped potatoes
and green beans with almonds
\$15.00/person*

Vegetable OR Meat Lasagna

*tossed salad w/ house or ranch dressing
\$16.00/person*

Pork Tenderloin w/ Whisky Glaze

*w/ scalloped potatoes
and green beans with almonds
\$18.00/person*

Chicken w/Peppers

*w/ pasta and marinara
tossed salad w/ house or ranch dressing
\$21.00/person*

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

** We ARE NOT a gluten free facility. If you have a gluten sensitivity, please ask, and we will make the best accommodations possible to prepare your food in a gluten free manner*

Entrées and Side Dishes

Stuffed Shells

(minimum order 2 dozen)

cheese stuffed shells w/marinara \$20.00/dozen

Ravioli

(minimum order 2 dozen)

cheese filled \$23.00/dozen meat filled \$25.00/dozen

Meatballs *(minimum order 2 dozen) \$22.00/dozen*

Sausage w/peppers onions and tomato

(minimum order 2 dozen) \$25.00/dozen

Chicken Parmesan OR Marsala *(per piece) \$7.00*

Chicken OR Fish Florentine *(per piece) \$8.00*

Veal Parmesan *(per piece) Market Price*

Chicken OR Fish Puttanesca *(per piece) \$9.00*

Italian Beef

half pan \$48.00 whole pan \$80.00

Fried Chicken *(mix of legs, thigh and breast)*

\$40.00 / 20 pieces

Chicken Piccata

half pan \$58.00 whole pan \$90.00

Chicken Marsala

half pan \$58.00 whole pan \$90.00

Chicken w/peppers

half pan \$58.00 whole pan \$90.00

Prime Rib OR Beef Tenderloin

minimum order 5lbs Market Price

Eggplant Parmesan

half pan \$40.00 whole pan \$70.00

Spaghetti OR Penne

with marinara - half pan \$25.00 whole pan \$40.00

with oil and garlic - half pan \$25.00 whole pan \$40.00

with Peas - half pan \$28.00 whole pan \$45.00

with Alfredo - half pan \$28.00 whole pan \$45.00

with spinach - half pan \$28.00 whole pan \$45.00

with broccoli - half pan \$30.00 whole pan \$50.00

with meat sauce - half pan \$30.00 whole pan \$50.00

Sautéed Broccoli

half pan \$38.00 whole pan \$62.00

Parsley Potatoes OR Scalloped Potatoes

half pan \$38.00 whole pan \$60.00

Green Beans w/ Almonds

half pan \$35.00 whole pan \$55.00

Sautéed Peppers w / Tomato or Cheese

half pan \$40.00 whole pan \$75.00

Lasagna

Cheese Only

half pan \$38.00 whole pan \$70.00

Vegetable w/Alfredo Sauce

half pan \$42.00 whole pan \$80.00

Meat and Cheese

half pan \$45.00 whole pan \$85.00

Fresh Salads

Tossed Salad *(w/ house or ranch dressing)*

half pan **\$27.00** whole pan **\$45.00**

Italian Green Bean and Potato Salad

half pan **\$28.00** whole pan **\$48.00**

Cole Slaw

half pan **\$25.00** whole pan **\$40.00**

Italian Pasta Salad

half pan **\$27.00** whole pan **\$45.00**

Potato Salad

half pan **\$27.00** whole pan **\$45.00**

Broccoli Salad

half pan **\$35.00** whole pan **\$55.00**

Asian Ramen Salad

half pan **\$30.00** whole pan **\$50.00**

Fruit Salad

half pan **\$40.00** whole pan **\$60.00**

Luncheon Options

10 person minimum

Mini Sandwich Platter *(assortment of sandwich choices)*

with choice of potato, pasta tossed salad or Cole Slaw

\$9.50/person

Meatloaf

with Mashed Potatoes, Green Beans and Gravy. Includes rolls

\$10.00/person

Brown Bag Lunch

deli sandwich OR wrap (choose from turkey, roast beef, club, chicken salad, tuna salad or hummus), italian pasta salad, bag of potato chips and pickle

\$10.00/person

Trays

Meat, Cheese and Olives Tray

assortment of italian meats, cheddar, provolone, and pepper jack cheeses, olives, crackers, and mustard

small (serves 20-30) **\$55.00** large (serves 40-50) **\$110.00**

Vegetable Tray

fresh vegetables including broccoli, bell peppers, cucumbers, mushrooms, carrots, and grape tomatoes with ranch dip small

(serves 20-30) **\$35.00** large (serves 40-50) **\$60.00**

Soup for a Group *(includes bread)*

Choose from either chicken noodle, Italian pea, stuffed pepper, ham and bean, chili, white chicken chili, wedding, chicken taco or cream of mushroom **\$30.00 / gallon**

White clam chowder, Manhattan clam chowder or Cajun shrimp **\$40.00 / gallon**

Cioppino **\$55.00 / gallon**

Desserts

We can create an array of fresh homemade muffins, rolls, cookies, dessert breads, pies and cakes to add to your catering order. Please call us to discuss options make special requests and to discuss pricing.