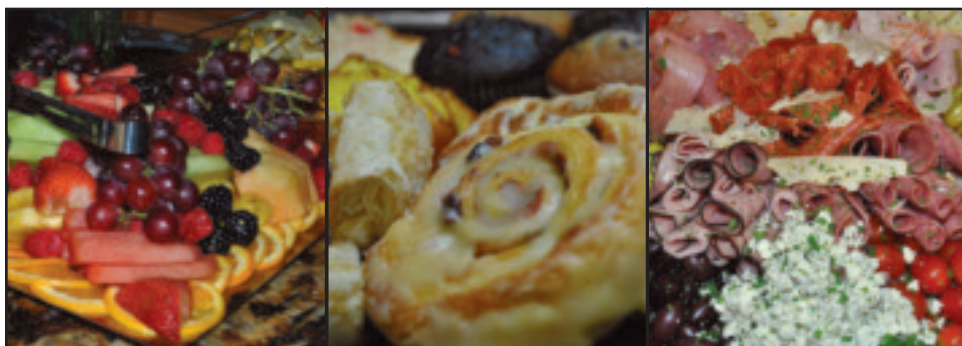
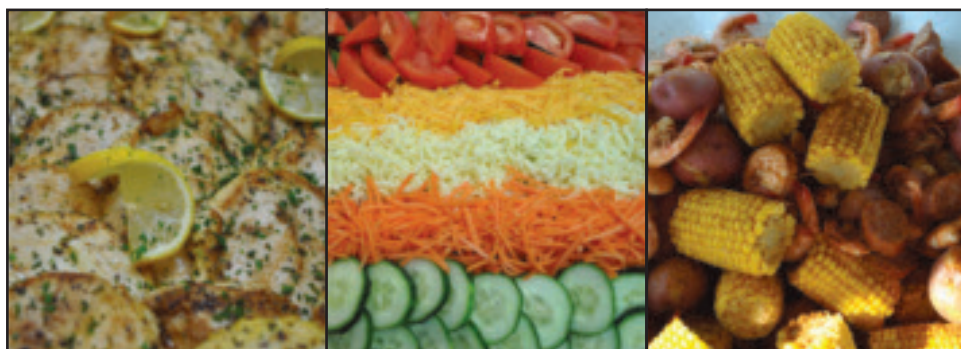


“Iacofano's rocks everything they do. I speak for myself and Glick/Boehm & Associates. Matt- you and your peeps know what you are doing. We use nobody else! They brag about their brownies- I brag about all they serve.”



CATERED by *Iacofano's*



626 COLEMAN BLVD.
MT. PLEASANT, SC 29464

1505 A-5 CHARLESTON HIGHWAY
COLUMBIA, SC 29169

855-485-3663
WWW.CATEREDBYIACOFANOS.COM

BREAKFAST

HOT BREAKFAST BUFFET

SCRAMBLED EGGS, HOMESTYLE POTATOES, BACON, SAUSAGE, FRUIT, CINNAMON ROLLS & ASSORTED JUICES.

\$7.99 PP

PANCAKE & SAUSAGE BREAKFAST

PANCAKE STACKS SERVED WITH SAUSAGE, FRESH FRUIT & ASSORTED JUICE

\$6.99 PP

DELUXE HOT BREAKFAST

SILVER DOLLAR PANCAKES, SCRAMBLED EGGS, HOMESTYLE POTATOES OR GRITS, BACON, SAUSAGE, HOMEMADE BISCUITS, FRESH FRUIT & ASSORTED JUICES.

\$8.99 PP

ON THE GO

INDIVIDUALLY WRAPPED SANDWICHES, PORTIONED FRUIT & ASSORTED JUICES.

\$5.99 PP

FAST BREAK

WARM CINNAMON ROLLS, MEAT & CHEESE BISCUITS, FRESH FRUIT & ASSORTED JUICES.

\$5.99 PP

MID-MORNING BREAK

ASSORTED COOKIES & GRANOLA BARS, FRESH FRUIT, YOGURT, JUICES, SODAS & TEA

\$5.99 PP

MID-AFTERNOON BREAK

ASSORTED MINI SANDWICHES USING OUR HOMEMADE ROLLS, SEASONAL VEGETABLE PLATTER, FRESH FRUIT, ASSORTED COOKIES & TEA.

\$5.99 PP

CHEESE OMELET

HASHBROWNS OR GRITS, FRUIT, BACON, SAUSAGE & ASSORTED JUICES

\$7.99 PP

BREAKFAST BEVERAGES

COFFEE SET-UP (REGULAR & DECAF, SWEETENERS, CREAMERS, 10 CUPS)

\$22.99

ORANGE JUICE, APPLE JUICE, V8, SAN PELEGRINO

\$1.99 PP



CHEF ATTENDED STATIONS

* AN EQUIPMENT RENTAL FEE WILL APPLY PLUS AN ADDITIONAL CHEF FEE OF \$125.00 WILL BE CHARGED. A MINIMUM OF 25 PEOPLE REQUIRED FOR THIS EVENT. PLEASE ASK YOUR CATERING COORDINATOR FOR FURTHER DETAILS.

OMELET STATION

AN ARRAY OF FRESH VEGETABLES, CHEESES & MEATS SERVED WITH HOMESTYLE POTATOES OR GRITS, BACON, BREAKFAST SAUSAGE, FRESH FRUIT, HOMEMADE BISCUITS, FRESH PASTRIES & ASSORTED JUICES.

\$10.99 PP

EGGS BENEDICT STATION

YOUR FAVORITE EGGS BENEDICT TOPPINGS OF SMOKED SALMON, SPINACH, COUNTRY HAM OR CRAB CAKES SERVED WITH POACHED EGGS, HOMESTYLE POTATOES OR GRITS, BACON, BREAKFAST SAUSAGE, FRESH FRUIT, HOMEMADE BISCUITS, FRESH PASTRIES & ASSORTED JUICES.

\$12.99 PP

APPETIZERS & SNACKS

BRUSCHETTA

CROSTINIES SERVED W/ FRESH
MOZZARELLA, TOMATO & FRESH BASIL
DRIZZLED WITH BALSAMIC GLAZE
\$3.99 /PP *ADDED TO CATERING ORDER

WINGS

TOSSED WITH YOUR FAVORITE SAUCE &
SERVED WITH BUTTERMILK RANCH OR
BLUE CHEESE & CELERY. ONE FLAVOR
PER 25 WINGS: BBQ, SPICY BBQ, HONEY
MUSTARD, MILD, HOT, TERIYAKI, GARLIC
PARMIGIANA, LEMON PEPPER
\$3.99 /PP *ADDED TO CATERING ORDER

HOMEMADE ARTICHOKE DIP

SERVED WITH GARLIC BRUSHED
CROSTINIS
\$3.99 /PP *ADDED TO CATERING ORDER

SEASONAL VEGETABLE PLATTER

SERVED WITH BUTTERMILK RANCH &
HONEY MUSTARD DIPPING SAUCES
\$2.99 /PP *ADDED TO CATERING ORDER

DOMESTIC CHEESE PLATTER

CUBES OF CHEDDAR, MOZZARELLA, SWISS
& PEPPER JACK CHEESES
\$2.99 PP *ADDED TO CATERING ORDER

FRUIT SALAD

SEASONAL FRUIT SERVED UP WITH A
CREAMY FRUIT DIP
\$MARKET PRICE *ADDED TO CATERING ORDER

ANTIPASTO PLATTER

ASSORTED IMPORTED ITALIAN MEATS,
CHEESES & ROASTED VEGETABLES
\$5.99 /PP *ADDED TO CATERING ORDER

CRAB DIP

LUMP CRAB & A BLEND OF CHEESES
SERVED CHILLED WITH GARLIC PARMESAN
CROSTINIS & CRACKERS
\$4.99 /PP *ADDED TO CATERING ORDER

CHICKEN TENDERS

HOME-STYLE TENDERS SERVED WITH OUR
HOMEMADE HONEY MUSTARD DRESSING
\$3.99 /PP *ADDED TO CATERING ORDER

TERIYAKI MEATBALLS

\$3.49 /PP *ADDED TO CATERING ORDER

SUNDAE BAR

ICE CREAM, BROWNIE CRUMBLES, CHOCOLATE
SYRUP, CINNAMON CRISP, CHERRIES & WHIPPED
CREAM
\$4.49 /PP *ADDED TO CATERING ORDER



WE HAVE OVER 100 HORS D'OEUVRES TO
CHOOSE FROM TO MAKE YOUR NEXT EVENT
A SUCCESS. IN ADDITION TO THIS MENU, WE
PROVIDE FULL SERVICE CATERING, INCLUDING:
BBQ'S, OYSTER ROASTS, WEDDINGS, REHEARSAL
DINNERS & MUCH MORE. WE CAN PROVIDE
YOU WITH FULL STAFFING AND ELEGANT
DISPLAYS FOR YOUR EVENT OR BAR.

SALADS & SOUPS

SALAD BAR

GRILLED CHICKEN, CRISPY CHICKEN, HAM, TURKEY, CROUTONS, TOMATOES, BACON BITS, CUCUMBERS, OLIVES, CARROTS & CHEDDAR CHEESE. SERVED WITH ASSORTED DRESSINGS, WARM DOUBLE CHOCOLATE BROWNIES, ROLLS & BUTTER AND BEVERAGE SETUP (LEMONADE & TEA)

\$8.50 PP

BAKED POTATO BAR & SALAD BAR

\$9.99 PP

BAKED POTATO BAR & NANCY'S CHILI

\$4.50 PP

FRESH SALAD BOXES

CHOICE OF SALAD, BEVERAGE & DOUBLE CHOCOLATE BROWNIE OR COOKIE.
SERVED WITH ROLLS & BUTTER. \$8.50 PER BOX

GREEK SALAD

CHOPPED LETTUCE, FETA CHEESE, KALAMATA OLIVES, TOMATO, CUCUMBERS, ROASTED RED PEPPERS & PEPPERONCINIS. SERVED WITH BALSAMIC VINAIGRETTE

SPINACH SALAD

FRESH SPINACH TOPPED WITH CRUMBLLED BLUE CHEESE, TOMATOES, RED ONION, HARD-BOILED EGG & CUCUMBER SERVED WITH WARM BACON VINAIGRETTE

CHICKEN CAESAR SALAD

CRISPY ROMAINE LETTUCE TOSSED IN OUR CREAMY CAESAR DRESSING, CHICKEN, CROUTONS & GRATED PARMESAN CHEESE

COBB SALAD

CHOPPED LETTUCE, GRILLED CHICKEN BREAST, HAM, TOMATOES, BACON, HARD BOILED EGG, CARROT, ARTICHOKE HEARTS & CRUMBLLED BLUE CHEESE. SERVED WITH BLUE CHEESE DRESSING

ANTIPASTO SALAD

CHOPPED LETTUCE, GENOA SALAMI, HOT CAPPICCOLLA, PROSCIUTTO, TOMATOES, ROASTED RED PEPPERS, ARTICHOKE HEARTS & MOZZARELLA CHEESE SERVED WITH BALSAMIC VINAIGRETTE

HOUSE SALAD

GRILLED CHICKEN, CUCUMBERS, TOMATOES, RED ONION, CARROT, ROASTED RED PEPPERS, ARTICHOKE HEARTS, MOZZARELLA & CHEDDAR SERVED WITH HOMEMADE HONEY MUSTARD DRESSING

HOMEMADE DRESSINGS

BALSAMIC VINAIGRETTE
BLUE CHEESE
ITALIAN
BUTTERMILK RANCH
1000 ISLAND
HONEY MUSTARD

ADD-ONS

+PER BOX

ZESTY GRILLED CHICKEN	\$3
GRILLED SHRIMP	\$5
PORTABELLA	\$4
SEARED SALMON	\$6

SEASONAL SOUP

SERVED WITH CRACKERS, BOWLS & SPOONS
\$ PP



PASTA ENTREES

TASTE OF LITTLE ITALY

PASTA CHOICES: PENNE, SPAGHETTI, LINGUINI, ANGEL HAIR

SAUCE CHOICES: ALFREDO, MARINARA, BOLOGNESE, A LA VODKA, GARLIC & OIL, PRIMAVERA (GARLIC OIL WITH FRESH VEGETABLES)

SERVED WITH ROLLS & BUTTER, ONE SIDE ITEM, WARM DOUBLE CHOCOLATE BROWNIES AND BEVERAGE SET-UP (LEMONADE & ICED TEA)

PICK ONE: \$7.00 PP PICK TWO: \$9.99 PP

PRIMO: INCLUDES CHOICE OF TWO PASTAS & TWO SAUCES, CHICKEN PARMIGIANA, MEATBALLS, GARDEN SALAD, ROLLS & BUTTER, CANNOLIS AND BEVERAGE SET-UP (LEMONADE & ICED TEA)

\$12.99 PP

HOUSE PASTA SPECIALS

EACH SERVED WITH ROLLS & BUTTER, ONE SIDE ITEM, WARM DOUBLE CHOCOLATE BROWNIES AND BEVERAGE SET-UP (LEMONADE & ICED TEA)

MAMMA'S MEATBALLS

SERVED OVER PENNE PASTA WITH JOHNNY'S MARINARA

\$7.99/L \$10.99/D PP

ITALIAN SAUSAGE

SWEET ITALIAN SAUSAGE SMOTHERED IN JOHNNY'S MARINARA AND SERVED OVER PENNE PASTA

\$8.99/L \$12.99/D PP

PENNE RUSTICA

GRILLED SHRIMP, ITALIAN SAUSAGE & CHICKEN TOSSED IN A SPICY MARINARA, MUSHROOMS & SPINACH AND SERVED OVER PENNE PASTA

\$10.99/L \$15.99/D PP

EGGPLANT PARMIGIANA

HAND BREADED, COOKED GOLDEN BROWN & BAKED WITH A RICH TOMATO SAUCE, MOZZARELLA & PARMIGIANA SERVED WITH PENNE MARINARA

\$8.99/L \$12.99/D PP

PASTA PRIMAVERA

PENNE PASTA TOSSED WITH FRESH SEASONAL VEGETABLES, OLIVE OIL & PARMESAN CHEESE

\$8.99/L \$12.99/D PP

BAKED ZITI*

ZITI PASTA SMOTHERED WITH JOHNNY'S MARINARA & LAYERED WITH MELTED MOZZARELLA & PARMESAN CHEESE

\$7.99/L \$10.99/D PP

MANICOTTI*

PASTA STUFFED WITH RICOTTA, PARMESAN, MOZZARELLA & FRESH HERBS, THEN TOSSED WITH JOHNNY'S MARINARA AND BAKED

\$9.99/L \$13.99/D PP

SAUSAGE ONIONS & PEPPERS

SWEET ITALIAN SAUSAGE SAUTEED WITH FRESH ONIONS & PEPPERS, SERVED WITH PENNE & MARINARA

\$8.99/L \$12.99/D PP

RAVIOLI OR TORTELLINI*

CHEESE: RICOTTA FILLED PASTA SMOTHERED WITH JOHNNY'S MARINARA AND BAKED

\$8.99/L \$12.99/D PP

MEAT: MEAT FILLED PASTA SMOTHERED WITH JOHNNY'S MARINARA AND BAKED

\$9.99/L \$13.99/D PP

HOMEMADE LASAGNA*

CHEESE: PARMESAN, RICOTTA & MOZZARELLA LAYERED WITH FRESH NOODLES & MARINARA

\$8.99/L \$12.99/D PP

MEAT: FRESH PASTA NOODLES, MARINARA, SAUTEED BEEF, SWEET ITALIAN SAUSAGE & MUSHROOMS TOPPED WITH FRESH RICOTTA, MOZZARELLA & PARMESAN CHEESES

\$9.99/L \$13.99/D PP

VEGGIE: FRESH VEGETABLES LAYERED WITH MOZZARELLA & PARMESAN

\$8.99/L \$12.99/D PP

* SERVED WITH VEGETABLE MEDLEY

CHICKEN ENTREES

ALL ENTREES SERVED WITH ROLLS & BUTTER, ONE SIDE ITEM,
WARM DOUBLE CHOCOLATE BROWNIES & BEVERAGE SET-UP (LEMONADE & ICED TEA)

CHICKEN FAJITAS

SERVED WITH SAUTEED ONIONS, MEXICAN RICE, TORTILLAS, SOUR CREAM, SHREDDED LETTUCE, CHEESE & DICED TOMATOES
\$9.99/L \$13.99/D PP

CHICKEN TACO BAR

SERVED WITH SHREDDED LETTUCE, TOMATOES, SALSA, SOUR CREAM, SOFT TACO SHELLS & SHREDDED CHEESES. SERVED WITH MEXICAN RICE
\$9.99/L \$13.99/D PP

BACON RANCH CHICKEN

TOPPED WITH RANCH DRESSING AND BACON. SERVED WITH OUR FAMOUS BISTRO POTATOES
\$7.99/L \$11.99/D PP

MONTEREY CHICKEN

TOPPED WITH BBQ SAUCE, MUSHROOMS & MELTED CHEDDAR. SERVED WITH MAC-N-CHEESE
\$7.99/L \$11.99/D PP

MEDITERRANEAN CHICKEN

TOPPED WITH SAUTEED ONION, PEPPERS, BLACK OLIVES & FETA. SERVED WITH RICE PILAF
\$8.99/L \$12.99/D PP

CITRUS GLAZED CHICKEN

SEARED CHICKEN TOPPED WITH AN ORANGE GLAZE SERVED WITH VEGETABLE MEDLEY
\$8.99/L \$12.99/D PP

CHICKEN STIR FRY

SEARED CHICKEN TOSSED WITH ASIAN VEGETABLES, TERIYAKI SAUCE AND SERVED WITH FRIED RICE
\$8.99/L \$12.99/D PP

GREEK CHICKEN

CHICKEN MARINATED IN OLIVE OIL, GARLIC & WINE THEN SEARED AND SERVED WITH RICE PILAF
\$7.99/L \$11.99/D PP

BAKED/FRIED BONE IN CHICKEN

SERVED WITH MAC-N-CHEESE
\$7.99/L \$11.99/D PP

BLACKENED CHICKEN

SERVED WITH PENNE ALFREDO
\$7.99/L \$11.99/D PP

LEMON HERB CHICKEN

LEMON HERB ALFREDO SAUCE. SERVED WITH RICE PILAF
\$7.99/L \$11.99/D PP

MARGHERITA CHICKEN

SEARED CHICKEN BREASTS TOPPED WITH FRESH MOZZARELLA, TOMATO & FRESH BASIL. SERVED WITH PASTA SCAMPI
\$8.99/L \$12.99/D PP

CHICKEN CACCIATORE

PAN SEARED CHICKEN TOPPED WITH SAUTEED GARLIC, ONIONS, BELL PEPPERS, CARROTS & OLIVES. SMOTHERED WITH JOHNNY'S MARINARA & SLOW ROASTED UNTIL TENDER. SERVED WITH PENNE MARINARA
\$8.99/L \$12.99/D PP

CHICKEN PARMIGIANA

HAND BREADED, COOKED GOLDEN BROWN & BAKED WITH A RICH TOMATO SAUCE, MOZZARELLA & PARMIGIANA. SERVED WITH PENNE MARINARA
\$8.99/L \$12.99/D PP

CHICKEN NEWBURG

SEARED CHICKEN TOPPED WITH SAUTEED MUSHROOMS & TOMATO IN A CREAM SAUCE. SERVED WITH RICE PILAF
\$9.99/L \$13.99/D PP

CHICKEN PICCATA

PAN SAUTEED WITH GARLIC, RED ONION & TANGY CAPERS IN A LEMON GARLIC BUTTER SAUCE. SERVED WITH ANGEL HAIR PASTA IN A GARLIC OIL SAUCE
\$8.99/L \$12.99/D PP

TERIYAKI CHICKEN

SEARED CHICKEN GLAZED WITH TERIYAKI & SERVED WITH FRIED RICE
\$7.99/L \$11.99/D PP

ZESTY CHICKEN ALFREDO

GRILLED CHICKEN SERVED WITH PENNE ALFREDO TOSSED WITH SPINACH & ROASTED TOMATOES
\$8.99/L \$12.99/D PP

CHICKEN MARSALA

PAN SAUTEED WITH GARLIC & MUSHROOM IN A MARSALA WINE DEMI. SERVED WITH PENNE MARINARA
\$8.99/L \$12.99/D PP

RANCH CHICKEN ENCHILADAS

SERVED WITH SOUTHWEST RICE
\$8.99/L \$12.99/D PP

SANDWICHES & WRAPS

BASIC BOX LUNCH

YOUR CHOICE OF TURKEY & SWISS, GRILLED CHICKEN, HAM & CHEESE OR BIG JOHN SANDWICH SERVED WITH CHIPS, COOKIE, CONDIMENTS & BOTTLED WATER. \$6.00 PP

DELUXE BOX LUNCH

ANY ONE OF OUR SPECIALTY SANDWICHES SERVED WITH PASTA SALAD, CHIPS, COOKIE, CONDIMENTS & CHOICE OF BEVERAGE. \$8.50 PP

CHICKEN CAESAR

GRILLED CHICKEN BREAST, ROMAINE LETTUCE, GRATED PARMIGIANA, CAESAR DRESSING & TOMATOES IN A WRAP

TUSCAN CHICKEN

GRILLED CHICKEN TOPPED WITH ROASTED RED PEPPERS, FRESH MOZZARELLA, LETTUCE, TOMATOES & PESTO SAUCE SERVED ON A HOAGIE

CAPRASSI

FRESH MOZZARELLA, PROSCIUTTO, TOMATOES, BALSAMIC VINAIGRETTE & FRESH BASIL ON A HOAGIE

HAM & TURKEY CLUB

BLACK FOREST HAM, OVEN ROASTED TURKEY BREAST, APPLEWOOD SMOKED BACON, SWISS CHEESE, LETTUCE & TOMATO ON WHOLE GRAIN WHEAT

OVEN ROASTED TURKEY & SWISS

OVEN ROASTED TURKEY BREAST, SWISS CHEESE, LETTUCE & TOMATO IN A WRAP

STEPPING OUT BOX LUNCH

YOUR CHOICE OF TURKEY & SWISS, GRILLED CHICKEN, HAM & CHEESE OR BIG JOHN WITH CRISP LETTUCE & TOMATO SERVED WITH CHIPS, COOKIE, CONDIMENTS & CHOICE OF BEVERAGE. \$7.50 PP

BIG JOHN

GENOA SALAMI, HOT CAPPICOLA, PROSCIUTTO, ROASTED RED PEPPERS, PROVOLONE CHEESE, BANANA PEPPERS AND HOUSE BALSAMIC VINAIGRETTE TOASTED ON A HOAGIE

ALL AMERICAN

HAM, TURKEY, ROAST BEEF & BACON TOPPED WITH CHEDDAR CHEESE, LETTUCE, TOMATO & MAYO TOASTED ON A HOAGIE

ROAST BEEF

HOUSE COOKED ROAST BEEF, ROASTED, LETTUCE & TOMATO ON A HOAGIE

GRILLED PORTABELLA WRAP

MARINATED PORTABELLA GRILLED & SERVED WITH ROASTED RED PEPPERS, LETTUCE, TOMATO & FRESH MOZZARELLA CHEESE WITH BALSAMIC VINAIGRETTE IN A WRAP

* MADE TO ORDER BOX LUNCH

SPECIALTY BREADS & CHEESES, PREPARED TO YOUR SPECIFICATIONS. \$MARKET PRICES

PLEASE ASK FOR VEGETARIAN & ANY OTHER SPECIAL REQUESTS.

ASSORTED SANDWICH & WRAP PLATTERS

A SELECTION OF CUSTOMER FAVORITES INCLUDING VEGETARIAN OPTIONS SERVED WITH PASTA SALAD & FRESH FRUIT SALAD. INCLUDES ALL CONDIMENTS, DOUBLE CHOCOLATE BROWNIES & BEVERAGE SETUP (LEMONADE & ICED TEA) \$9.99 PP

NEW YORK DELI PLATTER

CORNEBEEF, NAVEL PASTRAMI, ROASTED TURKEY, SAUERKRAUT, POTATO SALAD, RYE BREAD, WHEAT BREAD, 1000 ISLAND, CREOLE MUSTARD, PICKLES. SERVED WITH PASTA SALAD & FRESH FRUIT SALAD. INCLUDES ALL CONDIMENTS, DOUBLE CHOCOLATE BROWNIES & BEVERAGE SETUP (LEMONADE & ICED TEA) \$11.99 PP

MEAT ENTREES

ALL ENTREES SERVED WITH ROLLS & BUTTER, ONE SIDE ITEM,
WARM DOUBLE CHOCOLATE BROWNIES & BEVERAGE SET-UP (LEMONADE & ICED TEA)

SLICED ROAST BEEF

SERVED WITH GRAVY & GARLIC MASHED
POTATOES

\$8.99/L \$12.99/D PP

OVEN ROASTED PORK*

TENDER ROASTED PORK SERVED WITH
DIJON CREAM SAUCE & RICE PILAF

\$8.99/L \$12.99/D PP

GERMAN STYLE PORK LOIN*

ROASTED PORK LOIN TOPPED WITH
SAUERKRAUT AND SERVED WITH NEW
POTATOES

\$9.99/L \$13.99/D PP

BEEF STROGANOFF

SEARED BEEF TIPS SERVED IN MUSHROOM
GRAVY OVER EGG NOODLES

\$8.99/L \$12.99/D PP

CHOPPED PORK

SLOW SMOKED FOR OVER 12 HOURS AND
PULLED BY HAND. SERVED WITH MAC-N-
CHEESE, BUNS, KC RED AND CAROLINA
YELLOW SAUCES

\$8.99/L \$12.99/D PP

SWEET & SOUR PORK

SEARED PORK TOSSED WITH SAUTEED
ONIONS & PEPPERS. TOPPED WITH SWEET
& SOUR SAUCE & SERVED WITH WHITE
RICE

\$8.99/L \$12.99/D PP

BAKED BLACK OAK HAM

SERVED WITH GARLIC MASHED
POTATOES

\$8.99/L \$12.99/D PP

TERIYAKI MEATBALLS

SERVED WITH WHITE RICE

\$8.99/L \$12.99/D PP

HOME-STYLE MEATLOAF

SERVED WITH GRAVY AND GARLIC MASHED
POTATOES

\$8.99/L \$12.99/D PP

CHOPPED STEAK

SEARED BEEF PATTIES, TOPPED WITH
MUSHROOM GRAVY & SERVED WITH
MASHED POTATOES

\$8.99/L \$12.99/D PP

STEAK FAJITA BAR

PERFECTLY SEASONED SEARED STEAK
SERVED WITH SAUTEED PEPPERS, ONIONS
& TOMATOES, MEXICAN RICE, TORTILLAS,
SOUR CREAM, SHREDDED LETTUCE,
CHEESE & DICED TOMATOES

\$10.99/L \$15.99/D PP

STEAK STIR FRY

SEARED STEAK TOSSED WITH ASIAN
VEGETABLES & TERIYAKI SAUCE. SERVED
WITH FRIED RICE

\$10.99/L \$15.99/D PP

BEEF TACO BAR

SAUTEED BEEF SERVED WITH SHREDDED
LETTUCE, TOMATOES, SALSA, SOUR
CREAM, HARD OR SOFT TACO SHELLS
& SHREDDED CHEESES. SERVED WITH
MEXICAN RICE

\$8.99/L \$12.99/D PP

*48 HOUR NOTICE REQUIRED.

PICNIC BUFFET

ALL BEEF KOSHER HOT DOGS & 1/4 LB. HAMBURGERS SERVED WITH POTATO SALAD, MAC-N-CHEESE & DOUBLE CHOCOLATE BROWNIES. ACCOMPANIMENTS INCLUDED: BUNS, LETTUCE, TOMATO, CARMELIZED ONIONS, SAUERKRAUT, RELISH, SWISS & AMERICAN CHEESES

\$9.99 PP

* ADD GRILLED BONELESS CHICKEN BREAST FOR ONLY \$2 PER PERSON

SEAFOOD ENTREES

ALL ENTREES SERVED WITH ROLLS & BUTTER, ONE SIDE ITEM,
WARM DOUBLE CHOCOLATE BROWNIES & BEVERAGE SET-UP (LEMONADE & ICED TEA)

SEARED SALMON

SERVED WITH A CREAMY DILL SAUCE &
RICE PILAF

\$10.99/L \$15.99/D PP

SHRIMP CREOLE

SAUTEED SHRIMP, ONIONS & PEPPERS IN A
CREOLE SAUCE. SERVED WITH WHITE RICE.

\$10.99/L \$15.99/D PP

STUFFED FLOUNDER*

FLOUNDER WITH CRAB STUFFING
SMOTHERED IN A CREAMY VELOUTE &
SERVED WITH RICE PILAF

\$10.99/L \$15.99/D PP

LINGUINI FRA DIAVOLO

SAUTEED SHRIMP, CALAMARI & MUSSELS
TOSSED IN OUR SPICY MARINARA &
SERVED OVER LINGUINI

\$12.99/L \$17.99/D PP

CRAB CAKES

SERVED WITH CORN RELISH AND RED
RICE

\$11.99/L \$16.99/D PP

GRILLED TILAPIA*

TOPPED WITH A CREAMY VELOUTE &
SERVED WITH WILD RICE

\$10.99/L \$15.99/D PP

SHRIMP PRIMAVERA

SAUTEED SHRIMP TOSSED WITH A
SEASONAL VEGETABLE MEDLEY &
SERVED OVER PENNE PASTA

\$10.99/L \$15.99/D PP

BAYOU SHRIMP & GRITS

SAUTEED LOCAL SHRIMP SERVED WITH
CREAMY GRITS

\$12.99/L \$16.99/D PP

*48 HOUR NOTICE REQUIRED.

VEAL ENTREES

PARMIGIANA

HAND BREADED, COOKED GOLDEN BROWN
& BAKED WITH A RICH TOMATO SAUCE,
MOZZARELLA & PARMIGIANA. SERVED
WITH PENNE MARINARA

\$10.99/L \$14.99/D PP

MARSALA

PAN SAUTEED WITH GARLIC & MUSHROOMS
IN A MARSALA WINE DEMI. SERVED WITH
PENNE MARINARA

\$10.99/L \$14.99/D PP

VEAL GIOVANNI

PAN SAUTEED WITH GARLIC, BELL PEPPERS
& ONIONS. TOPPED WITH A SHERRY DEMI
SAUCE

\$10.99/L \$14.99/D PP

SCALOPPINI

PAN SAUTEED VEAL, PANCETTA,
MUSHROOMS, ARTICHOKE & TANGY
CAPERS IN A LEMON BUTTER SAUCE.
SERVED WITH ANGEL HAIR PASTA IN A
GARLIC OIL SAUCE

\$10.99/L \$14.99/D PP

VEAL PICATTA

PAN SAUTEED WITH GARLIC, RED ONION
& TANGY CAPERS IN A LEMON BUTTER
SAUCE. SERVED WITH ANGEL HAIR PASTA
IN A GARLIC OIL SAUCE

\$10.99/L \$14.99/D PP

SIDES

SIDE VEGETABLES

SEASONAL VEGETABLE MEDLEY
TUSCAN VEGETABLES*
ITALIAN CUT GREEN BEANS
SOUTHERN STYLE GREEN BEANS
HOUSE SALAD W/ ASSORTED DRESSINGS
SWEET CORN
COLLARDS
BROCCOLI SALAD
MEXICAN CORN
SWEET CORN W/ CARMELIZED ONIONS & BACON
CAPRASSI SALAD*
CAESAR SALAD
GREEK SALAD*
CREAMY PARMESAN SPINACH*
GREEN BEANS W/ SAUTEED PORTABELLAS*
SAUTEED SPINACH*

SIDE STARCHES

PASTA W/ MARINARA
MAC-N-CHEESE
BAKED BEANS
PASTA SALAD
BISTRO POTATOES
WHITE RICE
PENNE ALFREDO
GARLIC MASHED POTATOES
SWEET POTATO CASSEROLE
FRIED RICE
MEXICAN RICE
RICE PILAF
GREEK POTATOES
BAKED POTATO
BROCCOLI, CHEESE & RICE CASSEROLE*
ROASTED RED BLISS POTATOES*

* PREMIUM SIDES- ADD \$1 PER PERSON

DESSERTS

HOT DOUBLE CHOCOALTE BROWNIES
1/2 PAN \$15
DOUBLE CHOCOLATE TORTE
16 SLICES \$25
ASSORTED COOKIE TRAY
8-12 P \$15, 16-20 P \$25
BANANA PUDDING
8-12 P \$20, 16-20 P \$35
ZEPPLES
8-12 P \$15, 16-20 P \$25
CANNOLIS
8-12 P \$36
PEACH COBBLER
8-12 P \$20, 16-20 P \$35
TIRAMISU
8-12 P \$60

BEVERAGES

20 OZ DASANI WATER \$1.99
CANNED SODAS \$1.99
COKE
DIET COKE
SPRITE
GALLON OF TEA \$2.99
SWEET
UNSWEET
GALLON OF LEMONADE \$3.99
TEA SETUP \$5.99
(INCLUDES: LEMONS,
SWEETENER, CUPS & ICE)
COFFEE SETUP \$5.99
(INCLUDES: REGULAR
OR DECAF, SWEETENERS,
CREAMERS, 20 CUPS)

BY THE PAN

SALADS

	SMALL	LARGE
GARDEN	\$17	\$33
HOUSE	\$27	\$45
COBB	\$29	\$49
CAESAR	\$22	\$32
ANITPASTO	\$27	\$42
GREEK	\$27	\$42
SPINACH	\$22	\$38

TOPPINGS

GRILLED CHICKEN	\$14	\$29
GRILLED SHRIMP	\$20	\$40
PORTABELLA	\$14	\$22
SEARED SALMON	\$30	\$60

MEATS

MAMMA'S MEATBALLS	\$30	\$50
ITALIAN SAUSAGE	\$30	\$50
SAUSAGE & PEPPERS	\$30	\$50
BLACK OAK HAM	\$38	\$69
CHOPPEED PORK	\$38	\$69
OVEN ROASTED PORK LOIN	\$38	\$69
BEEF STROGANOFF	\$38	\$69
SLICED ROAST BEEF	\$38	\$69

SEAFOOD

CRAB CAKES	\$40	\$75
BAYOU SHRIMP	\$40	\$75
SHRIMP CREOLE	\$45	\$85
STUFFED FLOUNDER	\$50	\$95
SEARED SALMON	\$50	\$95
GRILLED TILAPIA	\$40	\$75
SHRIMP PRIMAVERA	\$40	\$75
LINGUINE FRA DIAVOLO	\$40	\$75

VEAL

PARMIGIANA	\$72	\$135
SCALOPPINI	\$72	\$135
MARSALA	\$72	\$135
GIOVANNI	\$72	\$135
PICATTA	\$72	\$135

BAKED DISHES

	SMALL	LARGE
CHEESE RAVIOLI	\$32	\$62
EGGPLANT PARM.	\$32	\$62
CHEESE LASAGNA	\$28	\$54
LASAGNA MEAT/VEG	\$32	\$62
BAKED ZITI	\$32	\$62
MANICOTTI	\$32	\$62
PENNE RUSTICA	\$40	\$76
CHEESE TORTELLINI	\$32	\$62

PASTA/SAUCES

PASTA CHOICES: PENNE, SPAGHETTI, LINGUINI, ANGEL HAIR

PRIMAVERA	\$32	\$52
ALFREDO	\$25	\$45
MARINARA	\$20	\$35
MEAT SAUCE	\$25	\$45
AL A VODKA	\$25	\$45
GARLIC & OIL	\$20	\$35

CHICKEN

PARMIGIANA	\$38	\$69
NEWBURG	\$38	\$69
MARSALA	\$38	\$69
PICCATTA	\$38	\$69
CACCIATORE	\$38	\$69
MARGHERITA	\$38	\$69
LEMON HERB	\$38	\$69
GREEK	\$38	\$69
MEDITERRANEAN	\$38	\$69
MONTEREY	\$38	\$69
BACON RANCH	\$38	\$69
BAKED/FRIED	\$38	\$69
BLACKENED	\$38	\$69
RANCH ENCHILADAS	\$38	\$69

SIDES

DELUXE VEG.	\$25	\$45
DELUXE STARCH	\$25	\$45
PREMIUM VEG.	\$30	\$55
PREMIUM STARCH	\$30	\$55

SMALL FEEDS UP TO 12 PEOPLE
LARGE FEEDS UP TO 24 PEOPLE

PROMO CODE:

CORPORATE CATERING SPECIALISTS

Serving the Lowcountry for over 10 years.

EXCELLENT FOOD AT EXCEPTIONAL PRICES: A better value means you get more for your budget.

ONE STOP SHOP: Breakfast, mid-day snacks, lunch, dinner, cooking classes & every cuisine imaginable backed by three generations of Iacofanos fulfilling your culinary expectations.

EZ ORDER: E-mail, text or fax your order 24 hours a day.

PAPERLESS RECEIPTS: Itemized receipts & credit card receipts are e-mailed to you & backed up so you can request them at anytime. Hard copies are available upon request.

SECURE CREDIT CARD STORAGE: Your info is kept securely so you just give us the location, time, # of guests & order and your done.

QUICK TURNAROUND: We built our catering on the ability to deliver your event within two hours of ordering.

OFFICE TRACKER: We track the needs of the office, such as likes & dislikes, # of vegetarians & past deliveries.

GUARANTEED ON-TIME DELIVERY: Professional delivery drivers will setup your delivery with everything you need.

SPECIALIZED MENUES: Let us tailor a menu to your tastes to set you apart from the rest.

EARLY PICK-UP: Pick-up from the restaurant as early as 7am and we will provide you with delivery bags to ensure quality.



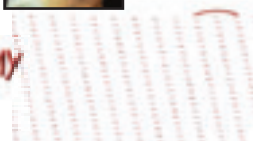
NOW SERVING:

TRI-COUNTY, GEORGETOWN, BEAUFORT,
WALTERBORO & BOWMAN, GREATER
COLUMBIA AREA, AUGUSTA, CAMDEN,
CLINTON & ORANGEBURG

DELIVERY CHARGE DEPENDS ON AREA

“I look forward to creating your next event through superior quality food and beverages, legendary customer service and treating every guest like family. Schedule a complimentary, personalized tasting today and allow our food do the talking.”

Chef John Iacofano, Owner



TERMS & CONDITIONS: A 25% deposit is required 5 days prior to event. The deposit is non-refundable if the order is cancelled within 48 hours of event. Final payment is due 24 hours prior to event. Delivery will be scheduled up to 30 minutes prior to event.