



## *Italian Meals Prepared in Home or Delivered*

### **Salads** *(Choose One)*

**California Mixed Greens Salad** – Garnished with Sweet Grape Tomatoes, Bell Pepper, Cucumber Rings, Black Olives & Croutons. Pick Two (2) Dressings from Homemade Ranch, Homemade Balsamic Vinaigrette, Homemade Blue Cheese, Homemade 1000 Isle, Sweet or Traditional French or Creamy Italian.

**Caesar** – Homemade & With Fresh Romaine Lettuce, Extra Large Buttered Croutons, Three Grated Italian Cheeses. All Tossed In Our Homemade Caesar Dressing or Served On The Side.

**Fruit** – Fresh Seasonal Fruits Including Hawaiian Pineapple, Honeydew, Cantaloupe, Red & White Seedless Grapes, Strawberries, Blueberries.

### **Entreés** *(Choose Up To Two)*

**Chicken Alfredo** – Fresh Boneless, Skinless Chicken Breast Sautéed with a Little Extra Virgin Olive Oil, Fresh Garlic, Butter and Heavy Cream, Lots of Grated Parmesan Cheese.  
*Add Steamed Fresh Broccoli Florets .75 or Sub Fresh Chicken Tenders add \$1.50 pp*

**Chicken Parmesan** – Fresh Boneless, Skinless Chicken Breast Lightly Dusted In Seasoned Italian Bread Crumbs. Sautee In Extra Virgin Olive Oil, Smothered With Our Italian Red Sauce and Smoked Provolone & Parmesan Cheeses.  
*Sub Fresh Chicken Tenders add \$1.50 pp*

**Chicken Marsala** – Fresh Boneless, Skinless Chicken Breast Dredged In A Light Seasoned Flour & Three Grated Italian Cheeses. Sautéed Until Golden Brown. Topped A Wonderful Reduction of A Brown Sauce of Marsala, Butter and Chicken Stock.  
*Sub Fresh Chicken Tenders add \$1.50 pp*



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*(Entrées cont.)*

**Pork Tenderloin** – Whole Pork Tenderloins Rub w Extra Virgin Olive Oil, and the Herb In-crusting with Italian Seasonings, Course Sea Salt & Cracked Black Pepper. Sliced for Easy Serving and Accompanied with a Rich Homemade Reduced Chianti Wine Brown Sauce.

**Italian Sausage** – Sweet Italian Sausage Sautéed with Mixed Colored Bell Peppers and Sweet Onion and then Simmered our Homemade Red Sauce. Topped With Fresh Grated Parmesan Cheese and Served Over Pasta of Your Choice.

**Shrimp Marinara** – Jumbo Shrimp Sautéed in Extra Virgin Olive Oil & Garlic and then Simmered in Our Sweet Homemade Marinara Sauce. Served Over Your Favorite Pasta and Topped With Fresh Grated Parmesan Cheese.

*Add Additional Jumbo Shrimp for \$1.50 pp*

**Shrimp Scampi** – Jumbo Shrimp Sautéed with Fresh Garlic, Butter, Extra Virgin Olive Oil and Finished off with Italian White Wine. Served Piping Hot Over Choice of Pasta, Garnished with Fresh Parsley and Grated Italian Cheese

*Add Additional Jumbo Shrimp for \$1.50 pp*

**Meat Lasagna** – Seasoned Ground Beef & Italian Sausage Layered over Lasagna Noodles, Homemade Red Sauce, Ricotta, Parmesan and then Cover with Mozzarella Cheeses.

**Vegetarian Lasagna** – Sautéed Zucchini Squash, Sweet Onion, Carrots layered with Our Homemade Red Sauce, Ricotta, Parmesan and Mozzarella Cheeses. Topped with Sweet Grape Tomatoes.

**Egg Plant Parmesan** – Fresh Young Egg Plant, Coated In Light Italian Bread Crumbs. Sautéed until Golden Brown and Tender. Topped with Our Homemade Red and Melted Smoked Provolone & Grated Parmesan Cheese

**Cavatini** – A Traditional Italian Family Casserole Served Piping Hot and Made with Choice Of Imported Pasta, Lots Of Our Homemade Red Sauce, Pepperoni, Seasoned Ground Beef, Sweet Italian Sausage, Mushrooms, Black Olives, Ricotta, Provolone, Grated Parmesan and Topped with Mozzarella Cheeses.



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### **Starches** *(Choose Two)*

**Choice of Pasta & Sauce** – Farfalle, Penne or Ziti Pasta w/ Marinara, Marsala or Alfredo Sauce  
**Oven Roasted Baby Whole Potatoes** – Rubbed w Olive Oil, Butter & Season Salt  
**Rosemary Oven Roasted Baby Whole Potatoes** – Rubbed w Olive Oil, Rosemary & Garlic  
**Red Skin Potatoes** – Quartered and Buttered with Parsley & Coarse Sea Salt  
**Caesar Pasta Salad** – Farfalle Bow Tie Pasta with Marinated Artichokes, Sweet Grape Tomatoes, Diced Green Pepper, Shredded Romano Cheese and Tossed with a Homemade Caesar Dressing.

### **Vegetables** *(Choose Two)*

**Asparagus** – Sautéed Tender Crisp with European Butter & Coarse Sea Salt \$2.00 pp  
**Broccoli** – Steamed until Tender Crisp with Butter Sauce  
**California Mix** – Broccoli, Cauliflower & Carrots in Butter/Garlic Sauce  
**Baby Carrots** – Orange & Honey Glazed Fresh Baby Carrots  
**Green Beans** – Whole Blue Lake Green Beans with European Butter & Sliced Almonds  
**Italian Mix** – Fresh Zucchini Squash, Onions & Plum Tomatoes & Italian Seasonings  
**Yellow Squash** – Sliced w Red Bell Pepper & Sweet Onion Strips

### **Breads**

**Fresh Baked Italian Hard, Buttered Garlic Bread or Buttered Garlic Cheese Bread**



## *Pricing*

### **Delivered or In Home Prepared & Served Italian Meals**

**\$22.50 pp base price**

**Children Between 5 & 11 are Half Price**

**Add Surcharge For Premium Entrées**

**Please Add Maryland Sales Tax of 6%**

**18 % Gratuity or Surcharge Plus Delivery Fee To Apply Based On Menu,  
Number of Guest, Type Of Service etc.**

**Delivery, Final Prep & Set Up Fee For Self Serve : \$25.00**

**All Menu Items are Available For On Site Cooking & Serving By Our Professional Staff.**



## *Additional Services and Charges*

### **Desserts** (\$3.50 pp)

**Viennese Table** – Chocolate Dipped Éclairs, Cream Puffs ,Mini Cheesecakes, Mini Greek Desserts & Dark Chocolate Dipped Fresh Strawberries *(when in season)*

**Cheese Cakes** – Large Assortment With Carmel, Chocolate Sauce & Fruit Toppings

**Drunken Pound Cake** – Sliced Fresh Strawberries w Lemon cello and Strawberry Sauce Over Our All Butter Pound Cake & Whipped Cream.

**Italian Tiramisu** – Made With Marsala Soaked Lady Fingers, Sweeten Mascarpone Cheese Dusted With Coco And Garnished With Chocolate Coated Espresso Beans.

**Dessert Of The Day** – Check And See What We Have Available

### **Appetizers**

**Bruschetta** – Tomatoes, Onion, Garlic, Fresh Basil in Olive Oil & Balsamic Vinegar , Topped Grated Parmesan Cheese and Served on Toasted Buttered Baguette Slices. ....\$24.50  
.....(add shrimp for \$1.00 pp)

**Meat Balls** – Italian Style Meatballs Slow Cooked in our Sweet Marinara Sauce .....\$24.50

**Hot Wings** – Medium Hot Wings Grilled & Served with Franks Hot Sauce along with our Homemade Ranch and Blue Cheese Dressings. .... \$24.50

**Tenderloin on Crustini**- Seared Beef Filet Mignon Italian Style Served on Toasted Buttered Baguettes Top w Spicy Homemade Red Sauce and Grated Parmesan Cheese. ....\$29.75

**Mini Crab Cakes** – Broiled Homemade Mini Crab Cakes Made Using Lump Maryland Crab, Seasoned with Old Bay & Served w Cocktail and a Thai Sweet Chile Sauce. ....\$45.00



## *Appetizers*

*(additional charges apply)*

*Trays to Serve 10+ Or can be  
customize to serve any larger number*

### **Hot**

- Spanikopita** – Phyllo Pastry Triangles with Spinach and Feta cheese .....\$26.50
- Beef Sate** – Skewered Beef Strips w Greek Spices and Grilled .....\$30.00
- Chicken Sate** – Boneless Chicken Breast Marinaded in Peanut Sauce .....\$30.00
- Mini Burgers** – Your Favorite Sliders Made the way you want.....\$29.50
- Mini Quiche** – Assortment to include 3 Cheese, Lorraine & Spinach .....\$26.50
- Mini Baked Brie** – Sautéed in Garlic Butter served with Water Wafers .....\$28.50
- Stuffed Mushrooms** – Sausage, Crab, Spinach or Veggie with Cheese .....\$42.50
- Mini Quesadillas** – Monterey Jack Cheese & Mexican Brown Sauce & Guacamole Dip .....\$26.50
- Pigs in Blanket** – Served with Honey Mustard Sauce for Dipping .....\$24.50

### **Cold**

- Cherry Tomatoes** – Stuffed with Chicken Salad, Black Olive & Caper Filling or BMT .....\$25.00
- Phyllo Shells** – Stuffed w Chicken Salad or Spinach, Artichokes and Feta Cheese .....\$19.75
- Fresh Goat Cheese** – On Cream Crackers with Grand Marnier Fresh Strawberries ..\$26.50
- California Sushi Rolls** – Crab, Pickled Diacon, Avocado, Pickled Ginger, Wasabi & Shou .....\$30.50
- Mini Brie** – Sliced, Topped w a Fig Sauce & Offered on Water Wafers .....\$25.75
- Melon & Prosciutto** – Honey Dew Melon wrapped in Italian Ham .....\$28.50
- Smoked Salmon on Cucumbers** – Thinly Sliced, Topped with Dill Cream Cheese .....\$28.50
- Brushetta Skewer** – Cherry tomato and Fresh Mozzarella in Pesto Oil .....\$25.75
- Shrimp Cocktail** – Chilled Jumbo Shrimp with Cocktail & Sweet Chili Sauces .....\$37.75



## *Other Options*

### *Also...*

Special Kids Menu .....	Available
* Basic & Premium Full Service Bartending .....	Available
½ Liter Soft Drinks/Bottled Water .....	\$1.75 each
Hot Tea Service.....	\$2.50 pp
Premium White China – <i>Dinner, Bread, Salad, Dessert Plates &amp; Stainless Flatware</i> .....	Available
Wine, Champagne and Assorted Other Bar Glasses .....	\$0.50 pp
Breakfast & Brunch Menu .....	Available
Table Linens & Napkins – Choice of Colors .....	Available

**\* All Alcohol Must Be Purchased and Delivered By Customer  
Catering By The Champion's Assumes No Responsibility In  
The Serving of Alcoholic Beverages**

**At your request we will gladly create a menu to support a specific budget or  
have our chef prepare any dish you suggest to enhance your special occasion.**