

APPETIZERS

The Pepe

"spicy" Italian sausage wrapped in pizza dough, brushed with honey, baked and served on a bed of Ipp's homemade marinara sauce.

Tray for 10 - \$60.00

Stuffed Mushrooms

Mushroom caps stuffed with sausage, Italian bread crumbs & herbs.

Tray for 10 - \$60.00

Eggplant Rollentini

Thinly sliced eggplant rolled with ricotta cheese and spinach, topped with Ipp's pizza sauce and baked with romano & mozzarella cheeses.

Tray for 10 - \$45.00

Antipasto

Ham, Salami, Provolone cheese, Kalamata olives, Cherry Tomatoes, Pepperoncini, Roasted Red Peppers, Marinated Mushrooms & Artichoke Hearts on a bed of lettuce served with our homemade red wine vinaigrette dressing.

Small Tray - \$65.00

Primavera Platter

A combination of fresh vegetables arranged and served with a side of Ipp's ranch dressing for dipping.

Platter for 10 - \$45.00

Sausage Peppers & Onions

Italian sausage links sauteed with bell peppers and onions, and simmered in Ipp's homemade tomato sauce. Served with hoggie rolls.

Tray for 10 - \$75.00

SALADS

(Homemade Garlic Rolls Included)

Garden Salad

Fresh Iceberg & Romaine Lettuce with shaved red cabbage, cherry tomatoes, cucumbers & pepperoncini peppers.

(served with our homemade red wine vinaigrette dressing)

Tray for 10 - \$30.00

Caesar Salad

Fresh Romaine lettuce tossed with homemade croutons, freshly grated Romano cheese & creamy Caesar dressing.

Tray for 10 - \$30.00

Greek Salad

Crisp bed of lettuce topped with red onion, pepperoncini peppers, cherry tomatoes, kalamata olives, cucumbers & crumbled Feta cheese.

(served with Ipp's balsamic vinaigrette)

Tray for 10 - \$45.00

BAKED PASTA TRAYS

(Garden or Caesar Salad & Homemade Garlic Rolls included)

Baked Lasagna

Pasta sheets layered with ricotta cheese, Italian sausage, Ipp's meat sauce & zesty Italian spices. Baked with romano & mozzarella cheeses

Tray for 10 - \$100.00 Tray for 20 - \$195.00

Baked Ziti

Large tube pasta tossed with Italian sausage, ricotta cheese & Ipp's meat sauce. Baked with romano & mozzarella cheeses.

Tray for 10 - \$95.00 Tray for 20 - \$180.00

Grilled Chicken & Spinach Cannelloni

Fresh pasta filled with chopped spinach, grilled chicken and roasted garlic, blended with mozzarella, fontina, parmigiana and ricotta cheeses.

Baked in tomato sauce with romano and mozzarella cheese.

Tray for 10 - \$125.00

Manicotti

Large pasta tubes stuffed with ricotta cheese & Italian spices. Topped with Ipp's homemade tomato sauce and baked with romano & mozzarella cheeses.

Tray for 10 - \$95.00

Chicken & Sun-dried Tomato Stuffed Shells

Large pasta shells stuffed with ricotta, chicken & sun-dried tomato. Baked in Ipp's homemade marinara sauce with romano & mozzarella cheeses.

Tray for 10 - \$125.00

PARMIGIANA TRAYS

(Garden or Caesar Salad & Homemade Garlic Rolls included)

Veal Parmigiana

Tender veal breaded and baked in Ipp's homemade tomato sauce, with romano & mozzarella cheeses.

Served with a side of Rigatoni pasta & tomato sauce.

Tray for 10 - \$145.00

Chicken Parmigiana

Breast of chicken, breaded and baked in Ipp's homemade tomato sauce, with romano & mozzarella cheeses.

Served with a side of Rigatoni pasta & tomato sauce.

Tray for 10 - \$125.00

Eggplant Parmigiana

Fresh Eggplant, sliced thin, breaded and baked in Ipp's homemade tomato sauce with romano & mozzarella cheeses.

Served with a side of Rigatoni pasta & tomato sauce.

Tray for 10 - \$90.00

PASTA TRAYS

"create your own combination of any pasta with any sauce "
(Garden or Caesar Salad and Homemade Garlic Rolls included.)

Pastas

Rigatoni, Ziti, Spaghettini, Linguine, Fettuccine
*Cheese filled Tortellini

Homemade Sauces

Tomato, Marinara, Meat Sauce, Cardinale

Small Tray for 10 - \$85.00

Large Tray for 20 - \$160.00

*Cheese filled Tortellini add \$15.00/\$30.00

DINNER SPECIALTY TRAYS

(*includes a side of Rigatoni pasta & tomato sauce)

(also includes Garden or Caesar Salad and Homemade Garlic Rolls)

Chicken, Peppers & Onions Marinara

Served over a bed of Spaghettini pasta.

Tray for 10 - \$145.00

Veal Marsala

Tender Veal Medallions sautéed with fresh mushrooms, Marsala wine and cream.

*Tray for 10 - \$145.00

Chicken Marsala

Chicken Breasts sautéed with fresh mushrooms, Marsala wine and cream.

*Tray for 10 - \$125.00

Veal Piccata

Tender Veal Medallions sautéed with Chardonnay, lemon, fresh parsley and capers.

*Tray for 10 - \$145.00

Chicken Piccata

Chicken Breast sautéed with Chardonnay,

lemon, fresh parsley and capers.

*Tray for 10 - \$125.00

Veal Saltimbuca

Tender veal topped with sage, smoked ham, provolone cheese, Marsala wine and cream.

*Tray for 10 - \$160.00

Chicken Saltimbuca

Chicken breast topped with sage, smoked ham, provolone cheese, Marsala wine and cream.

*Tray for 10 - \$145.00

Shrimp Primavera

Shrimp sautéed in a Francaise Sauce with zucchini, squash, broccoli and mushrooms. Tossed with Rigatoni pasta.

Tray for 10 - \$150.00

Bourbon Salmon

Salmon filets, grilled and topped with a bourbon & brown sugar glaze.

Served with sautéed primavera vegetables.

*requires a 48 hour notice, please.

Tray for 10 - \$170.00

VEGETARIAN DISHES

(includes a Garden or Caesar Salad and Homemade Garlic Rolls)

Rigatoni Broccoli Tray

Fresh broccoli, sautéed with sun-dried tomatoes, olive oil & fresh garlic.
Tossed with Rigatoni pasta
Tray for 10 - \$110.00

Eggplant Lasagna

Thin slices of fresh eggplant, layered with a mix of seasonal vegetables, ricotta and mozzarella cheeses and baked in Ipp's cardinale sauce.
(*48 hr. notice required, please)
Tray for 10 - \$120.00

Meatless Baked Ziti

Mixed with ricotta cheese and Ipp's tomato sauce. Baked with mozzarella.
Tray for 10 - \$90.00
Tray for 20 - \$175.00

Balsamic Pasta Primavera

Fresh garden vegetables, sautéed in a balsamic vinaigrette.
Tossed with Rigatoni pasta.
Tray for 10 - \$110.00

SIDE ITEMS

Jumbo Italian Meatballs

A tray of homemade 4oz meatballs on a bed of Ipp's tomato sauce.
"Just like Mama used to make"
Small Tray - 20 Count - \$40.00
Large Tray - 40 Count - \$75.00

"Spicy" Italian Sausage

Tray of Italian Sausage links on a bed of Ipp's tomato sauce.
Small Tray - 20 Count - \$40.00
Large Tray - 40 Count - \$75.00

Sautéed Primavera Vegetables

A mixture of fresh garden vegetables sautéed lightly in a white wine sauce,
as a side dish.
Side for 10 - \$45.00

SAUCES & DRESSINGS

Homemade Sauces by the Quart

Tomato, Marinara, Pizza - \$7.95
Meat Sauce, Alfredo, Cardinale - \$9.95

Homemade Red Wine Vinaigrette

\$8.95 / QT

BEVERAGES

(cups, ice, lemons, straws, sugar & sweet n low available upon request)

Iced Tea

Sweet or Un-sweet, by the gallon.
\$6.95

Pink Lemonade

by the gallon.
\$6.95

DESSERTS

Mini Italian Cannoli Pastry

\$1.25 each

Fresh Baked Cookies

Please ask for our current selection.
\$9.00 dozen

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