

Desserts

Cannolis

fresh pastry shells | ricotta | mascarpone
chocolate chunks | 15 cannolis | 45

Tiramisu

mascarpone | authentic ladyfingers | espresso
cocoa powder | serves 10-12 | 56

SLYCE Catering

You don't have to come to our restaurant to enjoy all that SLYCE has to offer - let SLYCE come to you. Let our staff do the preparation so you can enjoy your event with family, friends or co-workers. Our event planner will help you design a menu, determine appropriate quantities and coordinate pick-up or delivery. Your order will come complete with plates, napkins and utensils in ready-to-serve packaging. Every item on our catering menu is made with the same attention to quality and freshness that you have come to expect in our restaurant, but in the comfort of your home or office.

Private Parties at SLYCE

Reserve Slyce for groups up to 100, ideal for corporate luncheons, off-site meetings and celebrations with family and friends. Our Event Planner will work with you to ensure that every detail is taken care of so that you can focus on what's most important, your guests. With Slyce's distinctive ambience, spectacular service and fresh, delicious food, your guests are sure to be impressed.

For more information and menus visit our website www.SLYCEcoal-firedpizza.com, e-mail info@slycecoal-firedpizza.com or call 847 469 8840



CATERING
MENU
ZAGAT® RATED

Rated **"Top 8
Pizzas
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Named **"The Best Coal
Oven Pizza
in Chicagoland"**

www.SLYCEcoal-firedpizza.com

847 469 8840 | 127 North Main Street Wauconda Illinois
847 780 4065 | 254 Green Bay Road Highway Illinois

08/2017



Party Platters

serves 10 - 12 pp

Salads

Classic

mixed field greens | red onion
imported extra virgin olive oil | white balsamic vinegar
sea salt | fresh cracked pepper | 39

Caesar

hearts of romaine | hand shaved parmesan
romano cheese | house made croutons
traditional caesar dressing | 39

Grecian

hearts of romaine | imported kalamata olive | feta cheese
pepperoncini | cucumber | red onion | tomato
red wine vinaigrette | 49

Sicilian

mixed field greens | toasted pine nuts
hand shaved parmesan | imported prosciutto
sweet mustard basil vinaigrette
fresh cracked pepper | 59

Fields of Bleu

hearts of romaine | tomato | walnut
bleu cheese dressing | imported gorgonzola | 49

Italian Table Salad

hearts of romaine | tomato | cucumber
roasted red pepper | black olive | pepperoncini
imported prosciutto | pepperoni | red onion | mozzarella
italian vinaigrette | 59

Sunday Salad

hearts of romaine | roasted red pepper | cucumber
red onion | tomato | garbanzo beans | pepperoncini
hand shaved parmesan | red wine vinaigrette | 59

Pastas

Baked Rigatoni and Meatballs

nonna's meatballs | rigatoni | sweet tomato veal gravy
mozzarella | romano | fresh basil | 59/99

SLYCE's Classic Lasagna

homemade fennel sausage | roasted red pepper
fresh herbs | three cheese blend
house made tomato sauce
topped with fresh mozzarella | 73/129

SLYCE's Vegetable Lasagna

grilled eggplant | herb seasoned spinach
roasted red peppers | three cheese blend
house made tomato sauce
topped with goat cheese | 73/129

add fresh baked focaccia bread | 4/8

Starters

Coal Roasted Lemon Basil Chicken Wings

herb marinated hormone-free chicken wings
caramelized onions | fresh basil | fresh lemon juice | 28

Baked Cipollini and Whipped Cheese

cipollini onions | hand shaved parmesan
served with fresh baked bread | 39

Seasonal Bruschetta Trio

tomato bruschetta | tomato bruschetta with goat cheese
artichoke and olive bruschetta | with crostini's | 35

Italian Stuffed Mushrooms

house cheese blend | homemade whole fennel sausage
garlic | italian peppers | balsamic glaze | 34 - add argula | 10

Coal Fired Goat Cheese

goat cheese | roasted red pepper | plum tomato sauce
hand shaved parmesan | fresh basil
served with fresh baked focaccia bread | 34

Coal Fired Artichoke Dip

coal roasted imported italian long stem artichokes
sweet onion | house blended italian cheeses | roasted red
pepper | served with fresh baked focaccia bread | 44

Hand-Rolled Cooked to Order Nonna's Meatballs

hand rolled veal and beef meatballs
three day veal tomato gravy | 36
add bread | 4

sub veggies for bread | 10

Coal Fired Sandwiches

18 pieces

Sun-Dried Basil Aioli Vegetarian Sandwich

roasted red peppers | eggplant | tomato | onions
spring mixed tossed in white balsamic vinegar
mozzarella cheese | 59

House Roasted Turkey Sun-Dried Basil Aioli

two day house brined turkey slow roasted in house
swiss cheese | fresh tomato | organic field greens
red onion | light vinaigrette | 69

House Roasted Beef with Horseradish Aioli

two day fresh herb marinade slow roasted in house
local white sharp cheddar | tomato | red onion
organic field greens | light vinaigrette | 75

Assorted

House Roasted Turkey, Veggie and Roast Beef | 72

with chips | 8

