

Authentic Southern Italian Food

Freshness, Quality, Tradition





Get in touch.

737-224-3114

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CATERING SERVICES



What We Offer



Social Events

Birthday parties, anniversaries, happy hours, you name it. Let us cater your special day.

Charcuterie Menu

 A mix of three cheeses, select Italian meats, fresh and dried fruit, nuts, assorted crackers and jam

\$15 per person min 10 people

Aperitivo Menu

- A selection of cheeses served with fresh and dry fruit, nuts, assorted crackers and jam
- Bruschetta topped with diced tomatoes, fresh burrata cheese and homemade arugula pesto
- Pasta salad with cherry tomatoes, mozzarella cheese and fresh basil

\$25 per person min 10 people



Wedding Events

Make us your choice for your pre, post and wedding day events. Your guests will leave raving about the food.



Corporate Events

Luncheons, happy hours and corporate dinners. We do it all. Enjoy delicious food and good company with your coworkers.



Who We Are

Southern Italians serving REAL Italian Food

Mangiamo!

The Heel of the Boot Pro Menu

- Includes a shareable charcuterie display (A mix of three cheeses, select Italian meats, fresh and dried fruit, nuts, assorted crackers and jam)
- Bruschetta (toasted bread topped with diced tomatoes, fresh burrata cheese and homemade arugula pesto)
- Two pasta options* (served family style) Cannoli (southern Italian dessert)

\$45 per person min 10 people

Pasta Options

• Pasta with Meatballs (Pasta served with homemade meatballs in a hearty marinara sauce)

Pasta with Pesto Sauce (Pasta tossed in a homemade arugula pesto sauce)

Pasta with Chicken Alfredo Sauce (Pasta served in a creamy homemade four cheese sauce)

Pasta The Heel of the Boot (Our signature þasta served with light tomato sauce, pesto sauce, ricotta cheese and fresh basil)

*We use our signature orecchiette pasta for all dishes. Gluten free pasta available upon request.

