

Trattoria Totaro

HOLIDAY CATERING MENU

610-828-7050

TRATTORIATOTARO@GMAIL.COM

CHICKEN and VEAL DISHES

Chicken- ½ PAN \$55.00..... FULL PAN....\$110.00

Veal- ½ PAN \$70.00 ...FULL PAN...\$140.00

MODENESE- grilled eggplant, prosciutto di parma & mozzarella cheese creamy marinara sauce

MARSALA- mushroom marsala wine sauce

VAL'DASTA- sautéed spinach, prosciutto , & mozzarella cheese in a mushroom marsala wine sauce

LEMON - sautéed chicken or veal with fresh lemon, white wine demi I4.00/Veal I6.00

PARMIGANA- breaded chicken or veal smothered in marinara sauce with melted mozzarella cheese, served over pasta

SALTIMBOCCA- prosciutto di parma & mozzarella cheese in a white wine demi sauce

PAVORATTI- mozzarella cheese, prosciutto in a sauce of capers, pimento white wine & cream

VIVIAN*- sautéed spinach, lump crabmeat & melted mozzarella cheese served in a white wine cream sauce

LONCHANO- topped with grilled eggplant & melted buffalino mozzarella cheese, served in a marsala wine sauce with sautéed artichoke hearts and mushrooms

ASK ABOUT STERNO, WIRE RACKS, AND PAPER PRODUCTS!

Catering Menu

SWEET ENDINGS

GRANDMOMS CAKE- a secret Totaro family recipe. Chocolate cake chocolate icing, or vanilla cake vanilla icing 35.00

DESSERT SAMPLER- cannolis, biscotti, sesame cookies, brownies and pizzells arranged on a tray
Sm..\$20.00 med..\$40.00 lg.. \$60.00

SALADS

Sm...15.00 med...30.00 lg...45.00

CAESAR

GARDEN

GREEK

TUNA MESSINA- romaine lettuce, Italian style tuna salad (no mayo), roasted corn black bean salsa and feta cheese served with a side of house made balsamic vinaigrette

SPINACH AND QUINOA**- baby spinach, quinoa, cherry tomato, purple onion, avocado, cucumber, lemon vinaigrette

DONNA - baby spinach, crispy maple smoked bacon, hard boiled egg, and purple onion served with a side of house made sweet vidalia dressing

SUMMER- romaine lettuce, tomato, caramelized onion, roasted red peppers, feta cheese served with a side of sweet Vidalia tomato dressing made in house

ASIAN GARDEN- romaine lettuce, toasted sesame seeds, sesame crunchies, mandarin orange slices, and tomato served with a side of house made Asian sesame dressing

NUTS AND BERRIES- spring mix, walnuts, bleu cheese, dried berries, and purple onion served with a side of house made raspberry vinaigrette.

ADD ONS

GRILLED CHICKEN JUMBO SHRIMP STRIPED BASS
FLANK STEAK

PASTA

Half pan... \$45.00 full pan...\$80.00

rigatoni, penne, capellini, cavatappi

ALFREDO- traditional cream and cheese

AURORE classic blush sauce- marinara finished with cream.

BOLOGNESE*- sautéed ground beef, mushrooms, marinara sauce finished with cream

CI TELFONO- fresh basil, fresh buffalino mozzarella cheese, marinara sauce

DESPERADA- olive oil, garlic, black olives, capers, and anchovy in a spicy marinara sauce

ENNA- Sautéed prosciutto, sun dried tomatoes and goat cheese finished with cream

FORESTA- Sautéed chicken, broccoli, mushrooms & fresh tomato in a white wine pesto sauce

LA SPEZIA- artichoke hearts, sun dried tomatoes, marinara sauce

LUCILLE- artichoke hearts, sun dried tomatoes, spinach, marinara sauce and finished with cream

MARINARA**- Plum tomatoes, garlic, onion & fresh basil

MILANO*- Sautéed chicken tenders & mushrooms in a white wine demi cream sauce

MONSEZE- Sweet Italian sausage & grilled eggplant, marinara sauce

VICTORIA- Prosciutto, sun dried tomatoes, spinach and peas, marinara sauce finished with cream.

Assorted hot and cold hoagies

Sm tray...35.00 med tray... 70.00 lg tray... 100.00

expertly selected hot and cold hoagies and wraps including; Italian hoagies, club sandwiches, meatball and chicken parmigiana, chicken sandwiches and sausage sandwiches. Vegetarian and vegan sandwiches available upon request and can be wrapped separately

SEAFOOD

HALF PAN...\$80.00 FULL PAN...\$160.00

SHRIMP FRA DIABLO

Sauteed shrimp in a spicy marinara sauce, tossed with pasta.

SHRIMP AND CRAB SCAMPI

Sauteed shrimp and lump crab, olive oil, garlic, butter, white wine, tossed with pasta.

FETTUCINE CANADESE

Olive oil, garlic, salmon, capers, flamed with vodka, dash of cream, tossed with fettuccine.

GRILLED SALMON

Served over white beans, tomato, spinach and shitake mushrooms, with herbed lemon butter sauce

PESCATORE

Mussels, clams, calamari, shrimp, and lump crab, Red or White over home made pasta

PENNE CARDINALE

Jumbo shrimp sautéed in garlic and olive oil with roasted red peppers in a white wine cream sauce with a dash of marinara sauce

ALEXANDRA

Angel hair pasta, shrimp, crab, roasted red peppers and caramelized onions in a white wine pesto

LINGUINE WITH CLAMS

Marinara sauce or garlic and olive oil

LASANGAS: ½ pan...60.00 full pan... 120.00

Traditional lasagna- noodles layered with marinara sauce and mozzarella cheese

Meat lasagna- noodles layered with ground meat, marinara sauce and mozzarella cheese

Vegetable lasagna- sweet potato risotto layered with grilled eggplant, zucchini, roasted red peppers and caramelized onions. gluten free!