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***Trattoria Totaro Holiday Catering Menu***

***610-828-7050 TRATTORIATOTARO@GMAIL.COM***

SALADS  
Sm...$30.00 Lg...$45.00

**CAESAR**- A classic! House made cheesy dressing, black pepper & croutons

**GARDEN**- Romaine, garden vegetables, balsamic vinaigrette **PEAR**- Baby spinach, gorgonzola, walnuts, grilled pears, redwine vinaigrette

**BURRATA & ARUGULA-** Arugula, soft centered burrata cheese, tomato, olive oil and balsamic reduction

**NUTS AND BERRIES-** Spring mix, walnuts, bleu cheese, dried berries, and purple onion, raspberry vinaigrette.

ADD ONS:

GRILLED CHICKEN / JUMBO SHRIMP / FLANK STEAK / STRIPED BASS

CHARCUTIRE BOARDS:

***A beautiful arrangement of imported meats, cheeses, fruit, crackers, nuts, jams and more!***

**SMALL (FEEDS 8-10): $55**

**MED (FEEDS 10-15): $110**

**LARGE (FEEDS 15-25): $180**

APPETIZERS:

Sesame chicken strips – Served with honey mustard or spicy chili sauce

Bruschetta – Fresh tomato and basil bruschetta with garlic crustinis

Fruit and Cheese Tray

Fried Calamari with marinara sauce

CHICKEN and VEAL DISHES

Chicken- 1/2 PAN (9 piece) $100.00..... FULL PAN (18 piece)....$185.00

Veal- 1/2 PAN (9 piece) $130.00 ...FULL PAN (18 piece) ...$245.00

**GORGONZOLA CHICKEN**- Pan seared chicken, gorgonzola cream sauce, grilled pears and pine nuts

**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

**PARMIGANA\***- Breaded chicken or veal smothered in marinara sauce with melted mozzarella cheese

**SALTIMBOCCA**- Prosciutto di Parma & mozzarella cheese, white wine demi sauce

**PAVORATTI**- Mozzarella cheese & prosciutto in a sauce of capers, roasted red peppers, white wine & cream  
**VIVIAN**\*- Sautéed spinach, lump crabmeat & melted mozzarella cheese served in a white wine cream sauce +30 ½ pan +50 full pan

**LONCHANO-**Grilled eggplant & melted buffalino mozzarella cheese in a marsala wine sauce with sautéed artichoke hearts and mushrooms

*STERNO, WIRE RACK & WATER BATH SET UP: 15.00 EACH*

***LASAGNAS*:** 1/2 pan...70.00 full pan... 120.00

**Traditional lasagna**- noodles layered with marinara sauce and mozzarella cheese  
**Meat lasagna**- noodles layered with ground beef,ricotta, marinara sauce & mozzarella cheese

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

PASTA

Half pan... $75.00 full pan...$130.00

Home made spaghetti

Rigatoni, penne, capellini, cavatappi

Gluten free penne, tortellini or gnocchi +10.00

**ALFREDO** - Traditional creamy and cheesy!  
**AURORE -** Classic blush sauce

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

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

**DESPERADA-** Kalamata olives, capers, and anchovy in a spicy marinara sauce

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

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

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

**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.

***Party Favorites***

**All can be served with Conshy Bakery rolls and Provolone cheese**

**Meatballs Marinara… Half Pan $75/ Full Pan $140  
Sausage and Meatballs Marinara… Half Pan $75/ Full Pan $140**

**Italian Roast Pork…. Half Pan $100/ Full Pan $175**

**Fruit Salad… med $60/ lg $80**

SEAFOOD

HALF PAN...$150.00 FULL PAN...$255.00

Our standard pastas are:

Home made spaghetti, rigatoni, penne, capellini, cavatappi.

Gluten free penne, tortellini or gnocchi +10.00

**SHRIMP FRA DIABLO** - Sautéed jumbo shrimp in a spicy marinara sauce, over pasta.

**SHRIMP AND CRAB SCAMPI** - Sauteed jumbo shrimp and lump crab, olive oil, garlic, butter, white wine, over pasta.  
**GRILLED SALMON** - Served over sauté of 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 with roasted red peppers in a creamy blush sauce

**ALEXANDRA**- Shrimp, crab, roasted red peppers and caramelized onions in a white wine pesto sauce  
**LINGUINE WITH CLAMS** - Marinara sauce or garlic and olive oil

**MUSSELS FRA DIABLO –** Spicy marinara sauce

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

**DESSERT SAMPLER**- Cannoli’s, Italian Christmas cookies, biscotti, and pizzelles arranged on a tray Sm..$30.00 med..$60.00 lg.. $80.00