

*Trattoria Totaro Holiday Catering Menu*

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

SALADS
Sm...20.00 med...30.00 lg...50.00

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

**GARDEN**- romaine, garden vegetables, balsamic vinaigrette **PEAR**- Baby spinach, gorgonzola, walnuts and grilled pears, side of red wine vinaigrette

**BURRATA & ARGUGLA-** arugula, soft centered burrata cheese, tomato, olive oil and balsamic vinaigrette

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

**SMALL (FEEDS 4-6): $40**

**MED (FEEDS 6-10): $80**

**LARGE (FEEDS 10-20): $120**

CHICKEN and VEAL DISHES

Chicken- 1⁄2 PAN (9 piece) $65.00..... FULL PAN (18 piece)....$130.00

Veal- 1⁄2 PAN (9 piece) $80.00 ...FULL PAN (18 piece) ...$160.00

**GORGONZOLA CHICKEN**- pan seared chicken, white wine 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

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

*STERNO, WIRE RACK & WATER BATH SET UP: 10.00 EACH*

***LASANGAS*:** 1⁄2 pan...60.00 full pan... 120.00

**Traditional lasagna**- noodles layered with marinara sauce and mozzarella cheese
**Meat lasagna**- noodles layered with ground beef, 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... $60.00 full pan...$120.00

Our standard pastas are:

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

Gluten free penne or gnocchi (+10.00)

**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 (8 pieces) ...35.00 med tray... 70.00 (16 pieces) lg tray... 100.00 (22 pieces)

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...$100.00 FULL PAN...$200.00

Our standard pastas are:

Home made spaghetti, rigatoni, penne, capellini, cavatappi. Gluten free penne or gnocchi (+10.00)

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

***Party Favorites***

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

**Meatballs Marinara… Half Pan $50/ Full Pan $95
Sausage and Meatballs Marinara… Half Pan $50/ Full Pan $95**

**Italian Roast Pork…. Half Pan $60/ Full Pan $120**

**Fruit Salad… med $60/ lg $80**

***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