



Trattoria Totaro Holiday Catering Menu
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CHICKEN and VEAL DISHES

Chicken- 1/2 PAN (9 piece) \$55.00..... FULL PAN (18 piece)....\$110.00

Veal- 1/2 PAN (9 piece) \$70.00 ...FULL PAN (18 piece) ..\$140.00

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

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

SALADS

Sm...2000 med...30.00 lg...50.00

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

GARDEN- romaine, garden vegetables, balsamic vinaigrette

GREEK- garden vegetables, feta cheese, olives, chick peas, balsamic vinaigrette

TUNA MESSINA- romaine, Italian style tuna salad (no mayo), roasted corn black bean salsa and feta cheese, 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, sweet Vidalia dressing

SUMMER- romaine lettuce, tomato, caramelized onion, roasted red peppers, feta cheese, sweet Vidalia tomato dressing made in house

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

SIDES:

If you don't see it, just ask!

String Beans Roberto- string beans accompanied with prosciutto di Parma, and sundried tomatoes sautéed with garlic and butter... 1/2 pan 35.00 full pan 70.00

Sweet Potato Risotto *gluten free*- our extremely popular risotto, a little sweet and a tad spicy... 1/2 pan 40.00

Antipasto Tray- no holiday party is complete without one! Imported Italian meats & cheeses featuring 24 mo. Aged prosciutto di parma, artichoke hearts, imported olives, roasted red peppers, and more! Small... 40.00 med 80.00 lg 120.00

PASTA

Half pan... \$50.00 full pan...\$85.00

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)

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

Our standard pastas are:

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

SHRIMP FRA DIABLO- Sautéed shrimp in a spicy marinara sauce, tossed with pasta.

SHRIMP AND CRAB SCAMPI- Sautéed shrimp and lump crab, olive oil, garlic, butter, white wine, tossed with pasta.

FETTUCCINE CANADESE- Olive oil, garlic, salmon, capers, white wine, 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- shrimp, crab, roasted red peppers and caramelized onions in a white wine pesto

LINGUINE WITH CLAMS- Marinara sauce or garlic and olive oil

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