

Catering Guide

Custom Catering and private events also available, Call or Email for details

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Antipasti (Appetizers) 12 Portions per

TUSCAN WHITE BEAN SPREAD \$20.00
Served with piadina flatbread chips

SAUSAGE STUFFED BANANA PEPPERS \$30.00 Topped with mozzarella and baked in our house tomato sauce

BRUSCHETTA \$24.00

Marinated chopped tomatoes served with crostini

MUSHROOM ARANCINI \$28.00
Fried mushroom risotto balls stuffed with cheese

EGGPLANT ROLLS \$24.00 Filled with a three cheese blend and fresh herbs

PROSCIUTTO WRAPPED ASPARAGUS \$28.00

Baked and topped with balsamic glaze

ITALIAN POTATO SALAD \$24.00
Red potatoes, rosemary, green beans, parmesan

FRESH MOZZARELLA \$24.00

Marinated in pesto with cherry tomatoes

ROASTED ARTICHOKE AND SALAMI DIP
Served warm with piadina flatbread chips
\$22.00

Salads

GREEN SALAD \$30.00
Tossed with fresh vegetables and provolone

lossed with tresh vegetables and provolone cheese, white balsamic vinaigrette on the side

HOUSE PASTA SALAD \$32.00

Farfalle tossed with tomato, cucumber and a sundried tomato sauce

GREEK STYLE ORZO SALAD \$28.00

Cucumber, tomato, kalamata olives, feta, lemon vinaigrette

SICILIAN CHICK PEA SALAD \$32.00 Sicilian green olives, red peppers and spices

PANZANELLA SALAD \$30.00

Toasted bread salad with fresh vegetables basil, and a sweet red wine vinaigrette

FARRO \$32.00

Ancient grains with roasted broccoli and peppers, pine nuts, crushed red chilies, fresh lemon juice

QUINOA SALAD \$32.00
Salami, pepperoncini, roasted pepper, herbs

CAPRESE \$32.00 heirloom tomatoes, fresh mozzarella, basil, and a balsamic glaze





Signature Pastas	Small	Large
RIGATONI WITH SAUSAGE AND PEPPERS Sautéed sweet peppers, onions and Italian sausage baked with our three cheese blend	\$44.00	\$88.00
BAKED ZITI POMODORO Fresh tomato sauce and our three cheese blend **	\$35.00	\$70.00
PENNE ALFREDO Creamy alfredo sauce backed with fresh parmesan **	\$38.00	\$76.00
SPAGHETTI CARBONARA Pancetta and peas in a creamy parmesan garlic sauce **	\$40.00	\$80.00
LINGUINI WITH PESTO AND FRESH VEGETABLES Seasonal vegetables sautéed with garlic and tossed with a basil pine nut	\$35.00 sauce **	\$70.00

LASAGNA BOLOGNAISE

\$55.00

\$110.00

Sheets of pasta layered with seasoned ground beef and pork, fresh tomato sauce and our three cheese blend

BUTTERNUT AND SPINACH LASAGNA BÉCHAMEL

\$48.00

\$96.00

Sheets of pasta layered with butternut squash, fresh spinach, grated asiago cheese, and a creamy nutmeg sauce

MANICOTTI WITH CHICKEN, BACON AND SPINACH

\$50.00

\$100.00

Pasta tubes filled with shredded chicken, bacon and spinach, baked with alfredo and tomato sauces and cheese

FOUR CHEESE CANNELLONI ALLA VODKA

\$44.00

\$88.00

Pasta tubes filled with a 4 cheese ricotta blend and baked with a creamy blush tomato sauce

**Add-ons availible(2lb): Roasted Chicken \$12, Breaded chicken \$12, Shrimp \$20, Italian sausage \$15, Meatballs \$15



Sandwich trays

SMALL \$60

Serves: 5-10pp/10—4in subs

MEDIUM \$120

Serves: 10-15ppl/20—4in subs

LARGE \$180

Serves: 15-20ppl/30—4in subs

Box Lunch \$10 (Minimum 10)

1- 4in Sub (listed on this form)

1 - bag of chips

1- soda or bottled water

4FT PARTY SUB \$150

Select up to 6 sandwich options





Sandwich Options

ROASTED VEGETABLE

seasonal roasted vegetables/ white bean spread/white balsamic vinaigrette/spinach

TURKEY BREAST

roasted peppers/ pesto/ lettuce/ tomato/ sundried tomato remoulade

TURKEY AND BACON

avocado/spicy aioli/lettuce/ tomato

TINA'S CHICKEN SALAD

grapes/cranberries/celery/lettuce

DIAVOLO CHICKEN

hot coppa/pepper salad/spicy aioli/ lettuce/ tomato/pepper jack

CHICKEN CAPRESE

Fresh mozzarella/tomato/pesto/balsamic

<u>ITALIANO</u>

genoa salami/capicola/pepperoni/ provolone/lettuce/tomato/pepperoncini/ balsamic glaze/garlic sauce

Entrees	Small 8pc	Large 16pc
CHICKEN PICCATA - Sautéed chicken in a caper wine butter sauce	\$75.00	\$140.00
CHICKEN PARMESAN - Breaded chicken baked with tomato sauce and cheese	\$75.00	\$140.00
CHICKEN MARSALA - Sautéed chicken in a mushroom, red wine sauce	\$75.00	\$140.00
BRAISED BEEF SHORT RIBS - Slow cooked in wine and beef sauce until fork tender	\$90.00	\$180.00
EGGPLANT PARMESAN - Breaded eggplant slices baked with tomato sauce and cheese	\$60.00	\$120.00
LEMON HERB ROASTED SALMON - Baked side of salmon rubbed with Italian herbs and lemon slices	\$70.00	\$140.00
VEAL PARMESAN - Breaded veal cutlet baked with tomato sauce and cheese	\$90.00	\$180.00
<u>VEAL MARSALA</u> - Sautéed veal cutlet in a mushroom, red wine sauce	\$90.00	\$180.00
BEEF BRACIOLE - Rolled beef flank steak stuffed with pine nuts, cheese, herbs, and spinach	\$90.00	\$180.00
SAUSAGE AND PEPPERS - Spicy or mild jumbo sausage links with sautéed sweet peppers and	\$65.00	\$130.00
onions		

Add chaffing dish and 2 sterno: \$15

Desserts

Cookies - \$19.00 /dozen

 $\underline{\text{Tiramisu}}$ - \$35.00 / serves 6-8

Cannoli - \$48.00/ dozen

<u>Lemon ricotta cake with berry compote</u> - \$25.00 /

serves 6-8

