

Catering Menu

## Catering Orders: enrigocatering@gmail.com



Half Tray: Serves 6+ People as Main Dish / 18+ ppl as Side Dish
Half Tray
Full Tray
Full Tray: Serves 12+ People as Main Dish / 36+ ppl as Side Dish
*Gluten-Free Pasta substitution available by request
*Substitute Hand-Made Tagliatelle Pasta +\$10/half tray / +\$20/full tray

| Cavatelli al Baffo <br> Hand-Made Short Pasta in a Creamy Tomato Sauce Topped With Arugula | $\$ 60$ | $\$ 120$ |
| :--- | :---: | :---: |
| - With Vegetables | $\$ 70$ | $\$ 140$ |
| - With Chicken | $\$ 75$ | $\$ 150$ |
| - With Shrimp / OR / With Meatballs | $\$ 85$ | $\$ 170$ |


| Penne Bolognese Beef, Pork, Red Wine \& Tomato Sauce | \$70 | \$140 |
| :---: | :---: | :---: |
| Penne Marinara (Tomato) OR Penne Vodka (Creamy Tomato Sauce) | \$45 | \$90 |
| - With Vegetables | \$55 | \$110 |
| - With Chicken | \$65 | \$130 |
| - With Shrimp / OR / With Meatballs | \$70 | \$140 |
| Penne Alfredo Butter, Cream, Parmesan Cheese | \$50 | \$100 |
| - With Vegetables | \$60 | \$120 |
| - With Chicken | \$65 | \$130 |
| - With Shrimp / OR / With Meatballs | \$75 | \$150 |
| Penne Pesto Basil, Pine Nuts, Garlic, Olive Oil, Parmesan \& Pecorino | \$60 | \$110 |
| - With Vegetables | \$65 | \$130 |
| - With Chicken | \$70 | \$140 |
| - With Shrimp / OR / With Meatballs | \$80 | \$160 |
| Ravioli Marinara <br> Pasta Filled With Ricotta Cheese / Tomato Sauce | \$70 | \$140 |
| Ravioli Bolognese <br> Pasta Filled with Ricotta Cheese / Beef, Pork, Red Wine \& Tomato Sauce | \$85 | \$170 |

Half Tray

Lasagna AI Ragu
Hand-Made Pasta Layered With Bolognese Meat Sauce \& Béchamel Cream
Half Tray: Serves 8+ People as Main Dish
Full Tray: Serves 18+ People as Main Dish

## Eggplant Parmesan

| $\$ 85$ | $\$ 170$ |
| :--- | :--- |
|  |  |


| Shrimp \& Vegetables <br> Sautéed w/ Olive Oil \& White Wine / *Gluten-free <br> Half Tray: Serves 5+ People as Main Dish <br> Full Tray: Serves 10+ People as Main Dish | $\$ 80$ | $\$ 160$ |
| :--- | :---: | :---: |
| Tuscan Sausage |  |  |
| Sautéed w/ Bell Peppers \& Onions / *Gluten-free <br> Half Tray: Serves 5+ People as Main Dish <br> Full Tray: Serves 10+ People as Main Dish | $\$ 80$ | $\$ 160$ |

Half Tray
Full Tray

Half Tray: Serves 6+ People as Main Dish / 18+ People as Side Dish Full Tray: Serves 12+ People as Main Dish / 36+ People as Side Dish

| *All available Gluten-Free by request |  |  |
| :--- | :---: | :---: |
| Chicken Marsala <br> Floured \& Sautéed w/ Mushrooms, Marsala Wine | $\$ 80$ | $\$ 160$ |
| Chicken Piccata <br> Floured \& Sautéed w/ Lemon, Butter, Capers | $\$ 85$ | $\$ 170$ |
| Chicken Mediterranean <br> Bell Peppers, Onions, Capers \& EVOO | $\$ 80$ | $\$ 160$ |
| Chicken Toscano <br> Spinach, Sun-Dried Tomato, Touch Of Cream | $\$ 80$ | $\$ 160$ |
| Chicken Parmesan <br> Breaded, Baked w/ Tomato, Basil, Parmesan \& Mozzarella | $\$ 85$ | $\$ 170$ |
| Chicken Portofino <br> Pesto, Cherry Tomato | $\$ 80$ | $\$ 160$ |
| Chicken Rosa <br> Mascarpone Cheese, Touch of Tomato Sauce, Pink Pepper | $\$ 85$ | $\$ 160$ |
| Chicken Saltimbocca <br> Fontina Cheese, Sage \& Prosciutto di Parma | $\$ 170$ |  |


| Gnocchi |  |  |
| :---: | :---: | :---: |
| Hand-Made Potato Dumplings |  |  |
| Half Tray: Serves 6+ People as Main Dish / 18+ People as Side Dish Full Tray: Serves 12+ People as Main Dish / 36+ People as Side Dish | Half Tray | Full Tray |
| Gnocchi Marinara - Tomato Sauce | \$70 | \$140 |
| Gnocchi alla Vodka - Creamy Tomato Sauce | \$70 | \$140 |
| Gnocchi Pesto - Basil, Pine Nuts, Garlic, Olive Oil, Parmesan, Pecorino | \$85 | \$170 |
| Gnocchi Bolognese - Beef, Pork, Red Wine, Tomato Sauce | \$85 | \$170 |

## Zucchini Sodles

Gluten-free Zucchini spirals with your choice of sauce
Half Tray: Serves 6+ People As Main Dish / 18+ People As Side Dish
Full Tray: Serves 12+ People As Main Dish /36+ People As Side Dish

| Zucchini Lemon \& Chicken - Zucchini Spirals, Chicken, Lemon, Butter | $\$ 70$ | $\$ 140$ |
| :--- | :---: | :---: |
| Zucchini Lemon \& Shrimp - Zucchini Spirals, Shrimp, Lemon, Butter | $\mathbf{\$ 7 5}$ | $\$ 150$ |
| Zucchini Bolognese - Zucchini Spirals, Bolgonese Meat Sauce | $\$ 75$ | $\$ 150$ |

## Panini Sandwiches

Ciabatta Bread Sandwiches<br>Served on Platters or Individually Boxed

Chicken Milanese
Breaded \& Fried Chicken, Lettuce, Tomato, Mayo, Fontina Cheese ..... \$12
Chicken Pesto
Chicken, Basil \& Pine Nut Pesto Sauce, Sun-Dried Tomato ..... \$12
Meatball
Angus Beef Meatballs, Mozzarella Cheese, Tomato Sauce ..... \$10
Vegetarian
Zucchini, Red Bell Peppers, Onion, Tomato, Arugula, Fontina Cheese ..... \$10
Caprese
Sliced Mozzarella, Tomato, Basil, Olive Oil ..... \$10
Prosciutto \& MozzarellaProsciutto Di Parma, Bocconcini Mozzarella, Arugula, Tomato, Olive Oil\$12

| Half Tray: Serves 15+ People / Full Tray: Serves 30+ People | Half Tray | Full Tray |
| :---: | :---: | :---: |
| Mixed Vegetables -Sautéed in Extra Virgin Olive Oil | \$35 | \$70 |
| Meatballs - Marinara Sauce | \$60 | \$120 |
| Meatballs - Pesto Sauce | \$75 | \$150 |
| Roasted Potatoes, Diced | \$30 | \$60 |
| Parmesan Mashed Potatoes | \$45 | \$90 |
| Ciabatta Bread -12 slices per loaf / Recommend 1 Loaf per 6 Gues |  | \$5 / Loaf |
| Desserts | Per Piece / Serving | Full Tray or Cake |
| Cannoli - Mini Cinnamon Pastry Shell, Whipped Ricotta, Shaved Chocolate | \$3 |  |
| Vanilla Panna Cotta with Strawberry Purée <br> Mini Cooked Italian-Style Custard Topped With Fresh Strawberry Puree | \$3.50 |  |
| Vanilla Panna Cotta with Chocolate Sauce <br> Mini Cooked Italian-Style Custard Topped With Chocolate Sauce | \$3.50 |  |
| Tiramisu - Ladyfingers, Espresso, Whipped Mascarpone Cheese, Cocoa | \$6 | $\begin{gathered} \text { Full Tray } \\ \$ 150 \\ \text { Half Tray } \$ 75 \end{gathered}$ |
| Limoncello Mascarpone Spongecake | \$5 | \$60 12 Slices |

## Disposables

| Disposible Dining Sets Paper Plates, Plastic Cutlery, Paper Napkins | \$1/Set |
| :--- | :---: |
| Upgraded Disposible Dining Sets <br> Ceramic-Style Plastic Plates, Silver Plastic Cutlery, Paper Dinner Napkins | $\$ 2$ / Set |
| Chafing Sets: Full Tray Stand, Base Pan, Fuel, Serving Utensils | $\$ 9$ / Set |
| Chafing Sets: Half Tray Stand, Base Pan, Fuel, Serving Utensils | $\$ 6$ / Set |
| Drinks |  |
| Gallon Tea (Sweet or Unsweetened) | $\$ 9$ |
| Gallon Lemonade | Plastic Cups $\$ 0.20$ each |
| Bottled Water, Each | $\$ 12$ |

