



❧ Catering Kitchen ❧

FULL SERVICE BUFFET OPTIONS

The standard dinner catering menu is \$23.95 per person. This price includes two salad selections, pasta entrees and freshly baked dinner rolls (white and wheat) or focaccia bread. Upgrades and respective pricing are listed below. Labor (servers and bartenders) are added separately at \$175 each. The number of servers needed is determined by the number of guests. No additional delivery fees, service charges or fees are added. Additional gratuity is optional. Disposable plateware and plasticware included upon request.

❧ Salads ~ Choose Two

House Salad ~ Fresh mixed greens with tomatoes and black olives. Topped with choice of gorgonzola or romano cheese. Choice of dressing (Italian, Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette)

House Made Caesar ~ Crisp romaine lettuce tossed with parmesan cheese, homemade parmesan focaccia croutons, and house made Caesar dressing.

Chopped Salad ~ Chopped romaine with marinated vegetables, green and black olives, Feta cheese and a tomato balsamic vinaigrette.

Spinach Salad ~ Fresh baby spinach topped with bacon, candied walnuts, red grapes, hard boiled egg and Gorgonzola cheese and a balsamic vinaigrette. ADD \$2 per person

Strawberry and Goat Cheese Salad ~ Spiced pecans, mandarin oranges and sliced strawberries tossed with fresh greens and a strawberry and champagne vinaigrette. Topped with fresh goat cheese. ADD \$2 per person

Mini-Wedge ~ Iceberg lettuce topped with crumbled bacon, cherry tomatoes, spiced pecans, Gorgonzola crumbles and bleu cheese cabernet dressing. ADD \$1.50

Pasta Entrees

Less than 100 people--Choose 2; 100-200 people-- Choose 3; 200+ people--Choose 4

Penne with Chicken and Spinach ~ Penne pasta tossed with grilled chicken, fresh spinach, mushrooms, cherry tomatoes and toasted pinenuts sauteed in a lemon and white wine sauce. ADD jumbo shrimp \$6

Lasagna a la Ravina ~ A classic recipe of layered lasagna pasta, Italian cheeses and meat sauce smothered in melted mozzarella

Fettuccine Alfredo ~ A classic pasta dish made with Italiannis's own Asiago and parmesan cream sauce. Served with or without grilled chicken. ADD jumbo shrimp \$6

Farfalle Rustica ~ Blackened chicken and spicy Italian sausage sautéed with mushrooms and pepperoncini peppers in a Gorgonzola tomato cream sauce, tossed with bowtie pasta.

Penne Arrabbiato ~ Penne pasta with mushrooms, tomatoes and fresh basil in your choice of a peppered-vodka sauce or spicy Pomodoro sauce. Served with or without grilled chicken. ADD jumbo shrimp \$6

Grilled Chicken Fettuccine ~ Grilled chicken breast sauteed with fresh broccoli and matchstick carrots in a Gorgonzola cream sauce. Tossed with fettuccine pasta.

Artichoke Cheese Ravioli ~ Three cheese jumbo raviolis topped with a delicious basil pesto Gorgonzola cream sauce, artichoke hearts and sundried tomatoes.

Italianni's Spaghetti and Meatball ~ with marinara and made from scratch meatballs

Baked Ziti ~ Tube shaped pasta baked with ricotta and mozzarella cheeses, our hearty Bolognese meat sauce and topped with melted mozzarella

Cajun Penne Remiggio ~ Red and green bell peppers sauteed with Andouille sausage and grilled chicken in a spicy tomato cream sauce. Tossed with penne pasta and garnished with chopped chives.

Chicken Carbonara ~ Grilled chicken, green peas, mushrooms and pancetta sauteed in a sage cream sauce. Tossed with fettuccine pasta. ADD jumbo shrimp \$6

Shrimp Fra Diavolo ~ Jumbo shrimp sauteed with fresh spinach and asparagus in a creamy spiced Pomodoro sauce, then tossed with toasted pine nuts and fettuccine pasta and topped with feta cheese
ADD \$6

Potato Ravioli with Beef Tenderloin ~ House made pasta pockets stuffed with garlic mashed potatoes and topped with beef tenderloin tips sauteed with mushrooms, peppers and onions in a rich Chianti sauce
ADD \$6

Vegetarian, Vegan and Gluten Free Options available upon request. "Kid Friendly" options also available.

(Chicken Nuggets, French Fries, Mac and Cheese, Penne Pasta with Butter, etc.)

Plated ("Sit Down") service option also available. Increased labor costs will be incurred for this option.

Food Upgrades

Chicken Specialties

Chicken Piccata ~ Parmesan battered chicken sautéed with mushrooms, capers and tomatoes in a lemon and white wine sauce. Served with angel hair pasta. ADD \$3 per person

Chicken Marsala ~ Tender chicken breast sautéed with roasted mushrooms and tomatoes in a rich Marsala wine sauce. Served over linguini pasta ADD \$3 per person

Pollo Balsamico ~ Grilled chicken breasts topped with caramelized onions, marinated cherry tomatoes, capers, fresh mozzarella and a honey balsamic glaze. Served over sautéed garlic spinach ADD \$3 per person

Chicken Parmigiana ~ Romano crusted chicken breasts topped with marinara sauce and melted mozzarella cheese, served over Italianni's Spaghetti Marinara ADD \$3 per person

Stuffed Chicken Milanese ~ Chicken breast stuffed with spinach, prosciutto and ricotta cheese and baked, Topped with a garlic cream sauce and drizzled with basil pesto and pomodoro. Served over garlic mashed potatoes. ADD \$4 per person

Chicken Saltimbocca ~ Grilled chicken breast topped with a thin slice of prosciutto, melted mozzarella, and a red wine and sage demi-glace. Served over sauteed garlic spinach ADD \$3.50 per person

Grilled Chicken Caprese ~ Grilled chicken breast topped with fresh buffalo mozzarella, sliced Roma tomato and fresh basil leaves. Served over cappellini pomodoro ADD \$3.50 per person

Seafood Specialties

Grilled Salmon and Vegetables ~ Fresh seasoned salmon filet grilled and served over seasonal vegetables sauteed with garlic and butter ADD \$5 per person

Salmon Oscar ~ Grilled salmon filet topped with crab and Bearnaise sauce, served with garlic mashed potatoes ADD \$6 per person

Salmon Piccata ~ Oven roasted salmon filet sauteed with mushrooms, capers and tomatoes in a lemon and white wine sauce. Served over angel hair pasta ADD \$5 per person

Shrimp and Crab Stuffed Mahi Mahi ~ Fresh mahi mahi filet stuffed with shrimp, crab and mascarpone cheese, served with smoked gouda and bacon risotto and topped with lobster cream sauce ADD \$6 per person

Pan Seared Tilapia ~ Fresh Tilapia filet dusted in seasoned flour and pan seared, served over parmesan risotto and topped with sauteed tomatoes, capers and toasted almonds in a lemon and white wine sauce ADD \$4 per person

Beef, Pork and Veal Specialties

Stuffed Pork Tenderloin ~ Oven roasted pork tenderloin stuffed with dried apricots, fontina cheese and pecans. Served with a cognac Dijon mustard sauce and garlic mashed potatoes ADD \$4 per person

Cajun Steak Alfredo ~ Grilled sliced flatiron steak seasoned with Cajun spices, served over Cajun Alfredo pasta ADD \$6 per person

Espresso Rubbed Beef Tenderloin ~ Slow roasted Angus beef tenderloin rubbed with crushed espresso coffee beans, served sliced medium rare with Gorgonzola mashed potatoes and a red wine and mushroom reduction. ADD \$9.00 per person (5-6 ounce cut)

Veal Scaloppini ~ Tender veal cutlet served one of three ways: Veal Parmigiana, Veal Piccata or Veal Marsala. Served over pasta. ADD \$6 per person

Prime Rib ~ Slow roasted Angus beef prime rib served with horseradish sauce and au jus and garlic mashed potatoes ADD: \$9.00 per person (10-12 ounce cut)

Additional Add-ons

SIDES—ADD \$4.50 PER PERSON

Mashed Potatoes—choose from Garlic, Parmesan, Gorgonzola

Roasted Rosemary Potatoes

Pasta Side and Sauce

Roasted Seasonal Vegetables

Sauteed Vegetable Medley in Pepper Vodka Sauce

Brussel Sprouts with Bacon and Butter

Fresh cut Green Beans Almandine

Steamed Broccoli with Cheese Sauce

Grilled Asparagus with Bearnaise Sauce

Smoked Gouda and Bacon Risotto

Parmesan Risotto

DESSERTS - \$4.95 PER PERSON

Tartufo ~ White and dark chocolate mousse layered between moist chocolate cake and chocolate ganache. Served with crème anglaise and raspberry.

New York Cheesecake ~ Creamy cheesecake served with homemade strawberry-amaretto sauce.

Assorted Flavors Cheesecake ~ Nutella, Chocolate, Chocolate Swirl, Strawberry Swirl, Amaretto, Turtle Fudge

Italian Cream Cake ~ Vanilla cream layer cake with cream cheese frosting and walnuts.

Carrot Cake ~ Moist carrot cake with toasted walnuts and cream cheese frosting.

Chocolate Cannolis ~ Chocolate pastry tubes filled with a sweet orange cannoli (mascarpone cheese) cream with pistachios and cherries

Tiramisu ~ Traditional Italian confection of lady fingers soaked in rum and espresso layered with sweet mascarpone cream and dark chocolate curls and cocoa

Beverages

Fresh Brewed Iced Tea ~ With all condiments \$2.95 per person

Bottled Water Service ~ \$1.50 per person

Raspberry Iced Tea ~ \$2.95 per person

Lemonade ~ \$2.95 per person

Coffee Service ~ With all condiments \$3.95 per person

Carving Stations

Carving station pricing is determined by the size of the per person "cut" and can range from appetizer portions (Example: Sliders) to full dinner entrée portions.

Prime Rib Carving Station ~ Starting at \$7 per person, served with horseradish sauce, au jus and slider buns

Beef Tenderloin Carving Station ~ Starting at \$9 per person, served with whole grain mustard, horseradish sauce, gorgonzola cheese and slider buns

Oven Roasted Turkey Breast Carving Station ~ Starting at \$5 per person, served with cranberry relish, swiss cheese and slider buns

Other Services

Linen Service—Linen tablecloths are available in white and black and are \$12 per tablecloth. Linen napkins are available for \$.75 per person. Linens for the serving tables are provided free of charge.

Chafing dishes and serving pieces / utensils are included in the price per person. We do not provide chafing dishes or serving pieces unless the event is staffed by Italianni's Catering Kitchen.

China, silverware, glass ware (water, tea, wine, highball, beer), extra tables & chairs, chair covers, sashes, table runners etc. are available for rental through a third party vendor. We will be more than happy to arrange a quote based on your preferences.

Labor ~ Servers and bartenders are available for \$175 each. Italianni's recommends a minimum of 2 servers for any event up to 75 and an additional server per 50 ppl. over 75. Any catering involving the use of Italianni's chafing dishes requires at least one server. All staff are licensed through Tarrant County Health Department with Food Handler Cards and are TABC certified

Tastings ~ Available prior to event. Event must be 50 or more persons. Italianni's Catering Kitchen reserves the right to limit the number of items and the category of items to be tasted. Up to four people may attend the tasting and each will be charged \$15 which will be credited back to your account upon booking and signing the contract. Tastings are by appointment only. Call Italiannis at 817-498-6770 to schedule your appointment.