



VIA TOSCANA

ristorante

CATERING GUIDE

24-48 HOUR ADVANCE NOTICE NEEDED FOR SOME ITEMS

SALADS / APPETIZERS

CEASAR*	\$4/PERSON
HOUSE SALAD	\$4/PERSON
CAPRESE	\$5/PERSON
BRUSCHETTA	\$5/PERSON
BRUSSEL SPROUTS	\$5/PERSON
ANTIPASTA PLATTER	\$6/PERSON
FOCACCIA BREAD	\$22
HALF PAN FOCACCIA BREAD	\$12
GARLIC BREAD (W/ MARINARA)	\$3/PERSON

BAKED DISHES

BAKED ZITI	\$100 FULL PAN (SERVES 18) ~ \$45/HALF (SERVES 8)
BAKED ZITI (W SAUSAGE)	\$120 FULL PAN (SERVES 18) ~ \$60/HALF (SERVES 8)
LASAGNA BOLOGNESE	\$120 FULL PAN (SERVES 18) ~ \$60/HALF (SERVES 8)
MANICOTTI	\$120 FULL PAN (SERVES 18) ~ \$60/HALF (SERVES 8)
BAKED CHICKEN PARMIGIANA*	\$130 FULL PAN (SERVES 18) ~ \$65/HALF (SERVES 8)

BASIC PASTA (PENNE OR LINGUINI)

PASTA WITH MARINARA	\$8/PERSON
PASTA WITH MEATBALLS OR SAUSAGE	\$10/PERSON
PASTA ALFREDO	\$9/PERSON (WITH CHICKEN \$13/PERSON)*

PASTA CLASSICO (PENNE, LINGUINI OR ANGELHAIR)


POLLO PICCATA*	\$15/PERSON
POLLO MARSALA*	\$15/PERSON
POLLO AL PESTO*	\$15/PERSON
PESTO SHRIMP*	\$17/PERSON
BOLOGNESE	\$16/PERSON

OTHER DISHES AND ENTREES

*PLEASE SEE MENU FOR ALL ITEMS NOT LISTED AND FOR DESCRIPTIONS - CALL RESTAURANT FOR PRICING.

DESSERTS

TIRAMISU*	\$55/HALF PAN (SERVES 10 -12)
TIRAMISU*	\$100/FULL PAN (SERVES 20 -24)
CANNOLI	\$4/PERSON
VENETIAN MOUSSE*	\$65 (SERVES 12 - 16)
GELATO	\$7 PINT / \$12 QUART



*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

