

VIA TOSCANA

ristorante

Catering Guide

minimum 18 orders per item for pricing below

Salads / Appetizers

Cesar* or Garden Salad	\$3/person
Caprese, Mediterranean Salad, or Spinach Salad	\$4/person
Bruschetta dip	\$4/person
Antipasta Platter	\$5/person
Loaf of Focaccia Bread	\$20

Baked Dishes

Baked Ziti	\$100/full pan (serves 18) \$45/half (serves 8)
Lasagna or Manicotti	\$120/full pan (serves 18) \$60/half (serves 8)
Baked Chicken or Eggplant Parmigiana	\$130/full pan (serves 18) \$60/half (serves 8)

Basic Pasta

Pasta with Marinara	\$7/person
Pasta with Meatballs or Sausage (penne or linguini)	\$8/person
Fettucini Alfredo	\$8/person (add chicken \$3)

Pasta Classico (with chicken)

Piccata, Marsala, or Pomodori Secco	\$14
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Other Dishes and Entrees

*Please see menu for all items not listed and for descriptions - call restaurant for pricing.

Pappardelle Bolognese	\$14/person
Salmone	\$19/person
Steak Soprafino	\$19/person

Desserts

Tiramisu*	\$50/half pan (serves 10 -12)
Tiramisu*	\$95/full pan (serves 20 -24)
Cannoli	\$4/person
Venetian Mousse*	\$60 (serves 12 - 16)

50% deposit required for all orders

Delivery

\$25 under 5 miles // \$50 5 - 12 miles + \$2/mi. every mile after 12

Equipment

\$35 for self service + damage deposit, Free if Via Toscana provides service

Service

\$30 per coordinator per hour (4 hour min.) // \$25 per server per hour (4 hour min.)

*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.