

Italian Catering

by *Il Porcellino*

Our catering packages are specially designed to assist you in choosing a menu to fit your needs. Start by choosing a package, then look through the menu on the following pages and customize each course as you see fit. Feel free to add an Antipasto tray or maybe a second pasta.

Dessert trays like cookies and pastries or fresh fruit are a perfect way to end a meal.

Our 3rd Generation family recipe Tiramisu is to die for. You can even create your very own menu.

Bolded menu items are signature dishes and house specialties!

CATERING PACKAGES	
<u>Package 1</u> 10.95 Caesar Salad Lasagna	<u>Package 2</u> 12.95 Garden salad Penne al pomodoro Veal napolitana
<u>Package 3</u> 14.95 Caesar salad Chicken cacciatore Roasted rosemary potatoes Market fresh vegetables	<u>Package 4</u> 16.95 Garden salad Penne al pomodoro Veal pizzaiola Roasted rosemary potatoes Market fresh vegetables
<u>Package 5</u> 12.95 Garden salad Veal & chicken sandwiches (with all the toppings on the side) Assorted soft drinks	*Packages 1-4 are served with fresh baked Italian dinner rolls. *Upgrade your salad to Greek for only 1.00 *Upgrade your pasta from as little as 2.00

Professional and on time delivery guaranteed!

Serving corporate and social functions since 1996

Packages cannot be mixed and matched, and are a set meal for the group served buffet style.

Pricing is based on a minimum order of 12 except for trays or unless otherwise noted.

Prices are subject to change without notice.

Antipasto and Salad

Antipasto Porcellino

Prosciutto, salami, bocconcini cheese, spiced olives,
roasted red peppers, eggplant.
Sml 8-10ppl 69.95 / Med 12-16ppl 99.95 / Lrg 18-24ppl 129.95

Rosemary and Sea Salt Focaccia

Fresh baked rosemary focaccia sprinkled with sea salt.
Light and tender. Party size. Cut to 32pcs 26.95

Caprese Salad

Sliced fresh tomato topped with fior di latte, fresh basil
and drizzled with extra virgin olive oil.
Sml 8-10ppl 34.95 / Med 12-16ppl 54.95 / Lrg 18-24ppl 74.95

Grilled Vegetable Tray

Roasted red peppers, grilled eggplant and zucchini, marinated
with herbs and spices and drizzled with extra virgin olive oil.
Sml 8-10 ppl 39.95 / Med 12-16 ppl 69.95 / Lrg 18-24 ppl 109.95

Garden salad

Baby greens, romaine, radicchio and iceberg lettuce
with extra virgin olive oil and vinegar dressing, or our
aged balsamic vinaigrette. 3.50

Porcellino Salad

Baby greens topped with grilled vegetables, roasted red peppers,
and shavings of aged Parmigiano Reggiano cheese. Served with
our aged balsamic vinaigrette. 6.50

Caesar salad

Crisp romaine lettuce tossed with our creamy caesar dressing,
oven baked croutons and parmigiano cheese. 3.50

Greek salad

Baby greens topped with goats milk feta cheese, red
onions, tomato and kalamata olives. 4.50

Pasta and Risotto

Penne al Pomodoro

Penne in a tomato basil sauce. 6.00
Side portion. 4.00

Penne alla Vodka

Penne tossed in a tomato basil and
cream sauce with a splash of vodka. 7.00
Side portion. 5.00

Lasagna (multiples of 12)

Homemade lasagna with meat sauce,
mozzarella and parmigiano cheese. 8.00/ piece

Wild Mushroom Risotto

Carnaroli rice, slow cooked with Porcini, shiitake
oyster and button mushrooms.
Sml 8-10ppl 80.00 / Lrg 15-20ppl 150.00

Vegetable Risotto

Carnaroli rice, slow cooked with market fresh vegetables.
Sml 8-10ppl 60.00 / Lrg 15-20ppl 110.00

Cannelloni (multiples of 12 pairs)

House made meat stuffed rolls of pasta. 8.00/pair

Manicotti (multiples of 12 pairs)

House made cheese stuffed rolls of pasta 8.00/pair

Tortellini

Meat filled pockets of pasta.
Tomato Sauce 8.00 / Rosé sauce 9.00 / Alfredo 10.00
Side portion. 5.00 / 6.00 / 7.00

Ravioli

Cheese filled pockets of pasta
Tomato Sauce 8.00 / Rosé sauce 9.00 / Alfredo 10.00
Side portion. 5.00 / 6.00 / 7.00

Seafood Risotto

Carnaroli rice, slow cooked with shrimp, baby clams,
and real Alaskan king crab leg meat.
Sml 8-10ppl 100.00 / Lrg 15-20ppl 190.00

Veal and Chicken served with roasted rosemary potatoes and market fresh vegetables

Veal Napolitana

Breaded veal cutlet, carved from the inside round, oven baked in a tomato basil sauce. 12.50

Veal Scaloppine

Tender medallions of veal pan seared with butter and olive oil, with sautéed mushrooms, white wine and lemon. 13.50

Veal Pizzaiola

Breaded veal cutlet, carved from the inside round, oven baked in zesty oregano and onion tomato sauce. 12.50

Veal Marsala

Tender medallions of veal pan seared with butter and olive oil, with sautéed mushrooms, marsala wine and lemon. 13.50

Chicken Napolitana

Our large 7oz boneless breaded chicken breast baked in a tomato basil sauce. 12.50

Chicken Cacciatore

Our large 7oz boneless chicken breast in a tomato sauce with sweet peppers, mushrooms and onions. 12.50

Pink Pepper Brandy Chicken

Grilled 7oz chicken breast, in a brandy and pink peppercorn cream sauce, with mushrooms and artichoke hearts. 14.50

Chicken Lemon Wine

Herb seasoned 7oz chicken breast in a lemon and white wine sauce with caperberries. 12.50

Sausage Cacciatore

Our house made 100% pork sausages, made from our family recipe with sweet peppers, mushrooms and onions in our tomato basil sauce.

Sml 8-10ppl 58.50 / Med 12-16ppl 91.00 / Lrg 18-24ppl 136.50

Market fresh vegetables

Chefs choice of market fresh vegetables that include fresh baby carrots. 3.00

Rosemary Potatoes

Oven roasted with rosemary and oregano. 3.00

Seafood

Tiger Shrimp and Calamari

Lightly breaded and fried black tiger shrimp and tender calamari rings. 10.00
*Minimum order of 20 required

Tiger Shrimp and Alaskan King Crab

Oven baked with lemon, white wine and butter, or; With vine ripened tomatoes and white wine. 13.00
*Minimum order of 20 required

Sautéed Mussels

Fresh mussels sautéed with onions white wine and vine ripened tomatoes. 5.00

Tilapia al la Puttanesca

Tilapia fillet poached in a puttanesca sauce. Black olives, capers, diced tomatoes and white wine. 7.00

Zesty Lemon Tiger Shrimp

Black Tiger shrimp sautéed in a zesty lemon and white wine sauce. 16.00/Dozen (great as an appetizer as well)

Baccalà al Pomodoro

Salt cod, slow simmered with vine ripened tomatoes and fresh basil. 8.00

Desserts

Fresh Fruit Display

Watermelon, cantaloupe, honeydew, grapes,
strawberries and kiwi.
Sml 8-10ppl 34.95 / Med 12-16ppl 54.95 / Lrg 18-24ppl 74.95

Tirami Su

Homemade - *3rd Generation Family recipe*
***TOP SECRET RECIPE** with real mascarpone cheese*
Cut to 16 large pieces or 32 small pieces 89.95

Cookie and Pastry Tray

Sicilian and Calabrese cannoli, cream puffs, fruit tarts,
amaretti, butter and sugar cookies and an
assortment of delicious house baked cookies.
Sml 8-10ppl 29.95 / Med 12-16ppl 49.95 / Lrg 18-24ppl 69.95

Special Occasion Cakes

Decorated for your occasion. Vanilla strawberry, Mocha, Hazelnut, Chocolate and Vanilla, Sfoglia, Back Forrest, Bacio

8" round - feeds 8. 32.00
9" round - feeds 10. 36.00
10" round - feeds 12. 42.00
One-Third Slab - feeds 20-25. 55.00

Half Slab - feeds 30-35. 65.00
Square Slab (15"x15") - feeds 40-45. 85.00
Three Quarter Slab - feeds 50-60. 120.00
Full slab - feeds 80-100. 150.00
Extra large full slab - feeds 110-120. 200.00

For round cakes, add 8.00 for sfoglia. For thrid, half and three quarter slabs, add 15.00 for sfoglia or special shapes. For all larger sizes, add 25.00

Beverages

Soft Drinks

Cans of Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea,
and bottled spring water. 1.25 each

Italian Waters (in glass bottles)

750ml San Pellegrino Mineral Water 5.00 each
1000ml Acqua Panna Natural Tuscan Spring 5.00 each

Italian Soft Drinks

Bottled Brio and Gassosa, San Pellegrino Aranciata
and Limonata 1.95 each

Fruit Juices

Bottled Orange, Apple, Cranberry juices and
Fruit Punch. 1.50 each

Enhancements

Grated Canadian Parmesan

Sml 10-15ppl 6.95 / Lrg 20-30ppl 9.95

Grated Parmigiano Reggiano

Sml 10-15ppl 10.95 / Lrg 20-30ppl 14.95

300ml Spicy Olive oil

Our exclusive spicy dipping oil that everyone goes crazy for! 10.95

Prices are subject to HST.
48 hours notice required.

Minimum order of 12 guests (120.00) required during regular operating hours (400.00 evenings and weekends).

Disposable-ware available. (Paper plates, plastic cutlery and napkins) Serving utensils available for purchase.

All orders subject to a 15.00 Setup charge. (Food is delivered to where it will be consumed, and set up for your ease, satisfaction and safety)

Prices subject to change without notice. We reserve the right to substitute menu items when product quality is not to our standards.

