

# Share the Taste

## CATERING MENU



### TRAYS

	Half Tray Serves: 6 to 9	Full Tray 15 to 18
(1) CAVATELLI or RIGATONI MARINARA	\$35	\$60
(2) CAVATELLI or RIGATONI PRIMAVERA garden fresh seasonal vegetables in a marinara cream sauce	\$40	\$75
(3) CAVATELLI or RIGATONI with CHICKEN & BROCCOLI ALFREDO - sliced boneless chicken breast and broccoli florets in an alfredo sauce	\$45	\$85
(4) TORTELLINI ALFREDO ricotta cheese tortellini in a romano cheese cream sauce	\$40	\$75
(5) TORTELLINI with CHICKEN and BROCCOLI ALFREDO	\$55	\$100
(6) BAKED CHEESE LASAGNA layers of pasta, romano and ricotta cheeses baked with mozzarella and marinara sauce	\$35	\$70
(7) SAUSAGE and PEPPERS sweet sausage, onions & peppers sautéed with marinara sauce	\$45	\$85
(8) CHICKEN, SAUSAGE and PEPPERS sausage and peppers with sliced boneless chicken breast	\$65	\$115
(9) EGGPLANT PARMIGIANA traditional eggplant parmigiana	\$35	\$60
(10) ITALIAN STIR FRY (hot) seasonal vegetables sautéed in a white wine butter sauce	\$35	\$60
(11) ANTIPASTA SALAD salami, cheese, pimentos, broccoli, onions, peppers and olives	\$40	\$75
(12) GARLIC GREEN BEANS	\$35	\$60
(13) GREEN BEANS ALMONDINE	\$35	\$60
(14) SAUTÉED BROCCOLI & PEPPERS sauteed with a white wine butter sauce	\$35	\$60
(15) ROASTED REDSKIN POTATOES	\$35	\$60

(Pink Sauce add \$5 per tray) (Sausage Meat Sauce add \$10 per tray)

### APPETIZERS

- EGGPLANT ROLLATINI \$2 each  
stuffed with ricotta cheese
- MUSSELS POSSILIPO \$7 pound  
red or white sauce
- CRAB STUFFED MUSHROOM \$1.5 each
- SHRIMP D'AGNESE'S \$2 each  
topped with lemon butter sauce
- ARTICHOKE HEART D'AGNESE'S \$1 each  
light batter sautéed artichoke hearts topped with lemon butter sauce
- BRUSCHETTA \$2.75 per person  
with vegetable relish

### PRICED BY THE PIECE

- CHICKEN BREAST D'AGNESE'S \$3
  - CHICKEN BREAST MARINARA \$3
  - CHICKEN PARMIGIANA \$3.5
  - CHICKEN SALTIMBOCCA \$4
  - VEAL MEDALLION D'AGNESE'S \$5
  - VEAL MEDALLION MARINARA \$5
  - VEAL PARMIGIANA \$5.5
  - VEAL SALTIMBOCCA \$6
  - SHRIMP D'AGNESE'S \$2
  - SHRIMP MARINARA \$2
  - CRISPY RAVIOLI \$2
  - ROUGHY D'AGNESE'S \$10
- see sauces list for custom order sauce pricing

(10 piece minimum order plus  
24-hour notice is required for special catering pricing.)

# Authentic, Delicious Italian Cuisine

## SAUCES

### \$8 per 20 pieces additional:

#### MARSALA

marsala wine sauce with mushrooms

#### PIZZAIOLA

simmered marinara sauce with olives and mushrooms

#### FRA DIAVOLO

spicy marinara sauce with cherry peppers and olives

### \$10 per 20 pieces additional:

#### PICCATA

capers, pimentos and artichoke hearts in a white wine butter sauce

#### CACCIATORE

plum tomato sauce with a touch of garlic, mushrooms, onions and peppers

### \$12 per 20 pieces additional:

#### SICILIAN

topped with eggplant parmigiana in marinara sauce

#### SORRENTINO

topped with eggplant, mozzarella cheese, marsala mushrooms, pimentos and lemon butter

### \$14 per 20 pieces additional:

#### SCAPICIATTA

lemon cream sauce, capers, olives, pimentos and artichoke hearts

#### SCARPAREILLO

sautéed sweet sausage, onions, peppers and mushrooms in a marinara or a white wine butter sauce



106 First Street, Hudson, Ohio 44236  
P: (330) 342-3771 • F: (330) 342-3772  
www.tomatogrill.com • tomatogrill@yahoo.com

## CONDIMENTS

	PINT	QUART
MARINARA SAUCE	\$4	\$8
D'AGNESE'S SAUCE	\$6	\$12
MEAT SAUCE	\$6.5	\$13
CREAMY ITALIAN	\$5	\$10
CAESAR DRESSING	\$6	\$12
BALSAMIC VINAIGRETTE	\$8	\$16
GARLIC BUTTER	\$5	\$10
DIPPING OIL	\$8.5	\$17

## SALAD / BREAD / BUTTER

### \$3.5 PER PERSON

tossed salad with pasta and tomato, 3 slices of bread, Garlic butter, creamy Italian dressing

### LOAF OF BREAD \$3

### LOAF BREAD & GARLIC BUTTER \$3.5

We have many years of experience catering for large and small groups, from weddings to business lunches and private parties. We want to make your catering a memorable event.

Call one of our locations to discuss your culinary preferences and catering options.

## SOUPS

**Pint - \$5      Quart - \$10**

### PASTA FAGIOLI

tomato broth with cannellini beans and pasta

### ESCAROLE FAGIOLI

tomato broth with cannellini beans and escarole

### ITALIAN WEDDING SOUP

tiny meatballs, carrots, orzo and celery in a clear chicken broth

### TOMATO BASIL SOUP

slow simmered creamy tomato bisque

Prices and menu subject to change without notice