

Concetta's

ITALIAN KITCHEN

2023 Catering Menu

Salads

\$35/Feeds 6

\$125/Feeds 20

Caesar with Croutons and Grated Cheese

House Salad with Ranch, Croutons and Cheddar (VEG)

Caprese Salad with Fresh Mozzarella, Cherry Tomatoes and Basil (VEG)

Italian Chopped Salad with Balsamic and Salami Spirals

Antipasto Pasta Salad with Vegetables and Salami Spirals

Fruit with Fluff Dip (VEG)

Pastas

\$35/Feeds 6

\$125/Feeds 20

Alfredo with garlic, pecorino and cream

Baked Ziti with ricotta, pecorino, provolone and mozzarella cheeses (VEG)

Cavatappi with Marinara and grated cheese (VEG)

\$45/Feeds 6

\$150/Feeds 20

Alfredo Cavatappi with Blackened Chicken

Braised Beef Ragu

Bolognese with Beef and Sweet Italian Sausage

Caprese pasta with pesto, roasted cherry tomatoes and mozzarella (VEG)

Sausage and Pepper Pasta

Chicken or Beef

\$55/Feeds 6

\$135/Feeds 20

Chicken Piccata with capers, in a white wine, lemon butter sauce

Alfredo Chicken with Fresh Rosemary

Tuscan Chicken with sun dried tomatoes, spinach, fresh basil in pecorino cream sauce

Grandma Connie's Meatballs with Marinara

Platters

Antipasto with cured meats, artisanal cheeses, honey, crackers and more

Assorted Desserts

Fruit with Fluff

Mixed Vegetables with Herbed Ranch

Ham and Cheese Sliders with Rosemary Aioli

\$45/feeds 6

\$125/feeds 20

Room Rental (Seats 15-20): \$125/per hour, 2 hour minimum

Chaffing Rental (6 count): \$150