



CUCINA CATALDI

HOME · OFFICE · EVENT
CATERING
MENU

FAMILY STYLE PLATTERS

Small (12" Serves 8-10 guests) / Medium (14" Serves 15-20 guests) / Large (16" Serves 25+ guests)

	SERVES	\$
Antipasto Platter includes marinated Eggplant, Mushrooms, Sundried Tomatoes, Olives & Mixed Vegetables	8-10 / 15-20 / 25	70 / 80 / 95
Formaggi Platter curated selection of local cheeses including Brie, Cheddar, Havarti, Swiss, Grapes & Taralli	8-10 / 15-20 / 25	70 / 80 / 95
Premium Italian Formaggi Platter curated selection of Parmigiano Reggiano, Asiago, Aged Provolone, Pecorino, Crotonese, Grapes & Taralli	8-10 / 15-20 / 25	90 / 100 / 120
Grilled Vegetable Antipasto Platter includes Zucchini, Peppers, Eggplant, Red Onions, Mushrooms in Balsamic Glaze & EVOO	8-10 / 15-20 / 25	70 / 80 / 95
Salumi Platter includes Mild Cacciatore, Prosciutto di Parma, Hot Soppressata, Capicollo, Genoa Salami with Olives	8-10 / 15-20 / 25	70 / 80 / 95
Salumi & Formaggi Platter includes Prosciutto di Parma, Parmigiano Reggiano, Sweet Cacciatore, Pecorino, Aged Provolone, Fresh Grapes & Taralli	8-10 / 15-20 / 25	90 / 110 / 130
Sandwich Platter includes a variety of Prosciutto & Arugula, Fior di Latte, Tomato Basil, Mortadella & Provolone, Milanese Style Chicken on Italian Buns	8-10 / 15-20 / 25	80 / 110 / 130
Wrap Platter includes a variety of freshly prepared Tuna salad, Egg salad, Chicken & Steak wraps made on whole wheat tortillas	8-10 / 15-20 / 25	85 / 115 / 135
Vegetable Crudité Platter with market fresh Carrots, Celery, Cucumbers, Peppers, Broccoli, Cauliflower & Dip	8-10 / 15-20 / 25	70 / 90 / 110
Italiano Platter includes Italian Style Deli including Prosciutto Crudo, Mortadella, Genoa Salami, Prosciutto Cotto & Assorted olives	8-10 / 15-20 / 25	75 / 85 / 95
Focaccia Bites Platter bite sized sandwiches with Mortadella, Prosciutto Cotto, Oven Roasted Turkey, Provolone & Creamy Havarti Cheese	8-10 / 15-20 / 25	60 / 70 / 80
Vienna Platter includes Oven Roasted Turkey, Provolone, Genoa Salami, Prosciutto Cotto & Mortadella (Sliced from Vienna loaf)	8-10 / 15-20 / 25	60 / 70 / 80

APPETIZERS

Minimum 12 pcs per selection

	\$/Each
Mini Cheese Arancini	3
Caprese Skewer with Cherry Tomato, Bocconcini and Cataldi Balsamic Glaze	3.5
Fresh Tomato Bruschetta with Herbs, EVOO on Focaccia	3
Prosciutto di Parma with Figs (Seasonally Available)	4.5
Grilled Mini Sausages on a Brioche Bun (Buns served on the side)	4
Grilled Slider Burgers with Cheese, Mushrooms & Caramelized Onions (Buns served on the side)	5

FRESH SALADS

HALF PANS serve 8-10 guests - FULL PANS serve 15-20 guests

	SERVES	\$
Caesar Salad with Romaine, Crispy Pancetta, Croutons & Caesar Dressing	8-10 / 15-20	40 / 60
Arugula Chickpeas, Bell Peppers, Red Onion, Crumbled Goat Cheese, Mint Sherry Vinaigrette	8-10 / 15-20	45 / 85
Greek Salad with Romaine, Tomatoes, Peppers, Cucumbers, Kalamata Olives, Red Onions, Feta & Oregano Dressing	8-10 / 15-20	50 / 65
Mixed Greens with Carrots, Cucumbers, Cherry Tomatoes & Balsamic Vinaigrette	8-10 / 15-20	40 / 60
Italian Salad with Romaine, Radicchio, Red Onion, Cucumber, Cherry Tomatoes & Balsamic Vinaigrette	8-10 / 15-20	40 / 60
Spinach Salad with Strawberries, Blueberries, Blackberries & Strawberry Vinaigrette	8-10 / 15-20	40 / 60
Tomato & Bocconcini - Grape Tomatoes, Mini Bocconcini, Basil and EVOO	8-10 / 15-20	45 / 85
Farro with EVOO, Sundried Cranberries, Feta, Arugula & Red Onions, & White Wine Vinaigrette	8-10 / 15-20	65 / 105
Five Bean Salad with Bell Peppers, Celery, Red Onions, Oregano & White Wine Vinaigrette	8-10 / 15-20	65 / 105
Orzo with Wild & Tame Mushrooms , Truffle Oil & finished with Lemon Zest	8-10 / 15-20	65 / 105
Peruvian Quinoa with Carrots, Celery, Peppers & Vinaigrette	8-10 / 15-20	65 / 105

SOUPS FROM SCRATCH

Ready to Heat - Sold by 1 Litre Serving Size

	SERVES	\$
Artisan Soups: Choose from Mushroom Barley, Moroccan Chickpea, Sweet & Sour Cabbage, Supreme Vegan, Mediterranean Lentil, Golden Cauliflower, Butternut Squash, Creamy Carrot, Split Pea, White Bean & Kale, Ginger Beet & Roasted Red Pepper	2	12 / 1L

PIZZA

Hand Tossed using only Italian "TIPO 00" Flour - 15"x21" Party Size

	\$
Margherita - Italian Plum Tomatoes, Fior Di Latte, Basil	25
Cheese - Italian Plum Tomatoes, Mozzarella	23
Pepperoni - Italian Plum Tomatoes, Mozzarella, Pepperoni	25
Capricciosa - Italian Plum Tomatoes, Mozzarella, Black Olives, Mushrooms, Artichokes, Prosciutto Cotto	30
Parma - Italian Plum Tomatoes, Arugula, Prosciutto Crudo di Parma, Shaved Grana Padano, EVOO	35
Calabrese - Italian Plum Tomatoes, Fior Di Latte, Soppressata, 'Nduja	30
Papà Cataldi - Italian Plum Tomatoes, Anchovies, Green Cracked Olives, Oregano, EVOO	30
Mamma Cataldi - Potato, Onion, Pancetta, EVOO	30
Tartufata - Mozzarella, Mushrooms, Truffle Sauce, Truffle Oil	35
Dolce - Nutella	30

PASTA FAMILY STYLE

HALF PANS serve 8-10 guests - FULL PANS serve 15-20 guests

	SERVES	\$
Breaded Eggplant Parmigiana with Tomato Sauce, Mozzarella and Parmigiano Reggiano	8-10 / 15-20	65 / 120
Cheese and Spinach Manicotti with Alfredo Sauce	Single / Min 10	4
Meat Cannelloni with Tomato Sauce	Single / Min 10	4
Mac & Cheese with Cheddar Cheese	8-10 / 15-20	65 / 110
Five Layer Meat Lasagna with Bolognese, Mozzarella, and grated Parmigiano Reggiano	8-10 / 15-20	65 / 120
Five Layer Cheese Lasagna with Tomato Sauce, Mozzarella and grated Parmigiano Reggiano	8-10 / 15-20	65 / 120
Five Layer Vegetable Lasagna with Vegetable/Tomato Sauce, Zucchini, Eggplant, Broccoli, Mushroom, Spinach, Mozzarella and grated Parmigiano Reggiano (available using Béchamel sauce)	8-10 / 15-20	65 / 120
Pomodoro - Choice of Pasta or Gnocchi in Tomato Basil Sauce	8-10 / 15-20	45 / 75
Bolognese - Choice of Pasta or Gnocchi in Bolognese Sauce	8-10 / 15-20	60 / 100
Alfredo - Choice of Pasta or Gnocchi in Alfredo Sauce	8-10 / 15-20	65 / 105
Rosé - Choice of Pasta or Gnocchi in Rosé Sauce	8-10 / 15-20	65 / 105
À la Vodka - Choice of Pasta or Gnocchi in À la Vodka Sauce	8-10 / 15-20	70 / 120
Cheese or Meat Tortellini in a Sauce of your choice	8-10 / 15-20	70 / 120
Cheese or Meat Ravioli in a Sauce of your choice	8-10 / 15-20	70 / 120
Seafood Linguine with Lobster, Mussels, Clams in Garlic White Wine Sauce or Tomato Sauce	8-10 / 15-20	95 / 175
Orecchiette with Sausage, Rapini, & Garlic	8-10 / 15-20	70 / 120
Pasta Al Forno - Rigatoni with Bolognese Sauce, baked with a Herbed Breadcrumb Crust, topped with Mozzarella	8-10 / 15-20	65 / 120
Pesto Chicken Farfalle - Roasted Chicken Breast Pasta tossed with Nut-Free Basil Pesto with Parmigiano Reggiano	8-10 / 15-20	70 / 120

MEATS & FISH ENTRÉES

HALF PANS serve 8-10 guests - FULL PANS serve 15-20 guests

	SERVES	\$
Roasted AAA Beef Striploin served Medium Rare	7-8 / 14-16	120 / 230
Roasted AAA Beef Tenderloin served Medium Rare	5-6 / 10-12	150 / 290
Trippa Alla Romana	8-10 / 15-20	120 / 230
Braised Osso Buco with Red Wine	Single / Min 10	15
Meatballs	(24 pcs or 48 pcs)	40 / 75
Cabbage Rolls with Ground Beef, Onions, Carrots, Celery, Rice, Parmigiano Reggiano, Mozzarella	Single / Min 10	5
Stuffed Sweet Peppers with Ground Beef, Onions, Carrots, Celery, Rice, Parmigiano Reggiano, Mozzarella	Single / Min 10	5
Herb Roasted Ontario Lamb Rack 6-7 Bones	2-3	100
Breaded Veal Cutlets (with or without Tomato sauce) + Add Mozzarella	Single / Min 10	7 (+1)
Chicken or Veal Marsala with Mushrooms (+1), Onions & Rosemary	Single / Min 10	8
Breaded Chicken Breast Cutlets (with or without Tomato sauce) + Add Mozzarella	Single / Min 10	7 (+1)
Lemon Chicken with White Wine, Lemon, Garlic & Parsley	Single / Min 10	8
Roasted Chicken Legs with Oregano & Paprika	Single / Min 10	4
Whole Roasted Cornish Hens with Rosemary & Lemon	Single / Min 10	16
Chicken Wings BBQ, Honey Garlic & Sweet Chili	(40 pcs or 80 pcs)	40 / 80
Slow Roasted Porchetta	10-12	90
Slow Roasted Porchetta	20-25	150
Roasted Sausages (Sweet, Hot, Rapini or Calabrese)	Single / Min 10	4
Baccalà (Cod Fish) with Tomato Sauce, Potatoes, Onions, Sweet Peppers & Olives	8-10 / 15-20	175 / 275
Fried Calamari (+ Shrimp)	8-10 / 15-20	120 (+30) / 240 (+50)
Frittura di Pesce includes Calamari, Shrimp, Sole & Cuttlefish	8-10 / 15-20	175 / 295
Zuppa di Pesce with Black Tiger Shrimp, Calamari, Cuttlefish, Mussels, King Crab & Clams (add Canadian Lobster)	8-10 / 15-20	250 (+35) / 390 (+50)
Grilled Calamari with Garlic, Lemon, Parsley & EVOO	Single / Min 10	9
Grilled 3oz Canadian Lobster Tails brushed with Garlic Butter	Single / Min 10	18
Grilled 5oz Salmon Fillet with Lemon & Dill	Single / Min 10	15

SIDE DISHES

A perfect compliment to your meal...or on their own!

Oven Roasted Herbed Potatoes

SERVES

\$

8-10 / 15-20

45 / 70

Sausage, Potatoes, Peppers Medley

8-10 / 15-20

55 / 105

Handmade Arancini Large 3" Round
Choice of: Bolognese with Peas, or Cheese,
Prosciutto Cotto & Fontina Cheese, Spinach & Cheese

Single / Min 10

5

Rice with Sautéed Mushrooms or Mixed Vegetables

8-10 / 15-20

65 / 110

Sautéed Rapini with EVOO, Roasted Garlic & Chili

8-10 / 15-20

55 / 105

Steamed Seasonal Vegetables with EVOO

8-10 / 15-20

50 / 70

Grilled Vegetable Medley with Italian Herbs & EVOO

8-10 / 15-20

65 / 120

Sautéed Rapini & Cannellini Beans with EVOO & Roasted Garlic

8-10 / 15-20

75 / 130

Sautéed Peas, Mushrooms & Onions

8-10 / 15-20

55 / 90

Sautéed Dandelion & Fava Beans with EVOO & Roasted Garlic

8-10 / 15-20

80 / 130

Steamed Broccoli with Shallots, Chili & Roasted Garlic

8-10 / 15-20

45 / 70

Sautéed Mushrooms with EVOO & Roasted Garlic

8-10 / 15-20

55 / 100

Sautéed Onions with EVOO & Roasted Garlic

8-10 / 15-20

55 / 100

Sautéed Peppers with EVOO & Roasted Garlic

8-10 / 15-20

55 / 100

Sautéed Mushrooms, Onions & Peppers with EVOO & Roasted Garlic

8-10 / 15-20

60 / 110

Peperonata Siciliana (Assorted Vegetables in EVOO)

8-10 / 15-20

55 / 105

SWEETS...SWEETS...SWEETS!

What better way to complete the experience...or on their own!

Handmade Almond Cookies

SERVES

\$

As Required

MP

Assorted Cakes - 48 Hours Notice Required

As Required

MP

Cataldi Assorted Italian Pastries

As Required

MP

Seasonal Fruit Platter includes Canteloupe, Honeydew, Pineapple, Watermelon, Grapes, Fresh Berries * Subject to seasonal availability

8-10 / 15-20 / 25

65 / 75 / 90

KIDDIES ARE PEOPLE TOO!

Happy Kids = Happy Adults! 12 years and under

2 Mini Angus Beef Sliders on Brioche Buns
with Homemade French Fries

Penne Pasta with Tomato Sauce and Veal Cutlet
(Parmigiano Reggiano on the side)

Chicken Fingers and Vegetable Sticks
include cucumber, carrots and celery

SERVES

\$

1 / Min 10 Portions

9

1 / Min 10 Portions

9

1 / Min 10 Portions

9

BEVERAGES

So many to choose from - Call us for the full line up!

Imported Italian Natural Spring Water

Imported Italian Sparkling Spring Water

Soft Drinks (Most Leading Brands)

San Pellegrino Assorted Flavours

2% Milk or Chocolate Milk

Coffee & Tea To Go

SERVES

\$

500ml / 750ml

1.50 / 3.00

500ml / 750ml

1.50 / 3.00

355ml

1.50

355ml

2

500ml

2

10

25

RISE 'N SHINE BREAKFAST CLUB

Great way to start the Day

Breakfast Wraps
Scrambled Egg, Pancetta, Provolone on Whole Wheat Wrap

Individual Yogurt and Berry Parfaits

Assorted Plain Butter Croissants

Assorted Bombe

Freshly Baked Bagels with Cream Cheese and Seasonal Jam

SERVES

\$

Single Portion / Min 6

8

Single Portion / Min 6

4

Single Portion / Min 6

2

12 pcs / 24 pcs

30 / 60

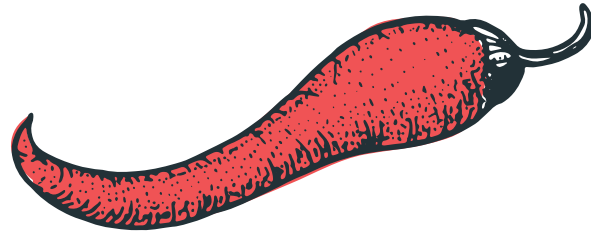
12 pcs / 24 pcs

30 / 60

NOTES:

E&OE Prices Subject to Change Without Notice - Updated 051123





Let us share our heartfelt Cucina Cataldi family traditions with you. Just Heat & Serve!



A FEW MORE DETAILS...

All food is packaged in disposable platters and dishes.

Disposable cutlery is available upon request for \$2.00/pp - Includes: 1 each of fork, knife, spoon, napkin & plate.

We require 48 hours notice (subject to date availability) for all catering orders

Available for In-store pick-up - or Delivery - (delivery charges apply).

Please note that certain order minimums apply and prices are subject to change without notice

Due to market availability, seasonal or otherwise, some substitutions may be necessary

Please ask about Floral Arrangements, Gift Baskets & Cataldi Gift Cards

Please advise us of any dietary restrictions and we will try our best to accommodate

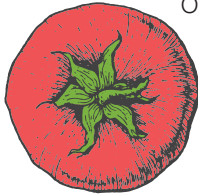
Please note that we are not a nut-free or allergen-free kitchen

All orders must be paid in full when placing your order.

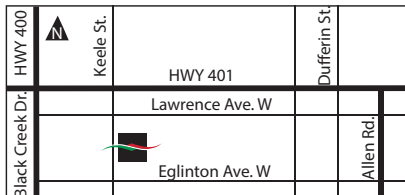
Orders cancelled 24 hours before event will be charged in full.

If you have questions...we would love to answer them.

Email: catering@cataldi.ca



Toronto Location & Catering Commissary 416.249.9511



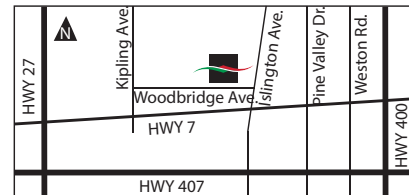
2265 Keele Street,
(Between Lawrence Ave. W & Eglinton Ave. W)
Toronto, Ontario M6M 3Z6

Since 1979



Cataldi.ca

Vaughan Location & Cataldi Fresh Market 905.605.5565



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