



L A T E R R A
B A K E R Y & C A T E R I N G

Hot Catering Menu

Executive Package

Includes:
One Protein
Two Sides
\$12.95

Presidential Package

Includes:
Two Proteins
Three Sides
\$14.95

Royal Package

Includes:
Three Proteins
Four Sides
\$16.95

Proteins

Grandma's Meatballs
Roasted Sausage with Peppers & Onions
Chicken "Hunter's Style" with Green Olives, Capers and Chilies
Stuffed Meatloaf "Polpettone Ripieno" with Garlic, Prosciutto, Spinach and Fresh Mozzarella
Sausage and Chicken "Giambotte" with Bell Peppers
Poached Salmon with Onions, Capers and White Wine
(\$2.00 per person supplement)
Boneless Beef Short Ribs Braised in Chianti
(\$6.00 per person supplement)
Slow-Roasted Chicken Breast
(\$2.00 per person supplement)
Tenderloin Steak Tips with Mushrooms, Bell Peppers and Demi Glaze
(\$5.00 per person supplement)

Carving Stations

Tenderloin of Beef "Florentine Style" with Au Jus, Dijonaise, Petite Rolls
(\$8.00 per person supplement)
Involtini of Roasted Turkey with Vineyard Stuffing
(\$4.00 per person supplement)
Involtini of Pork Loin with Figs, Apples and Pecans
(\$4.00 per person supplement)

Sides

Minestrone Soup
Italian Wedding Soup
Tomato Bisque Soup
Crème of Wild Mushroom Soup
Crème of Asparagus Soup
Butternut Squash Soup
Crème of Leek Soup
Rosemary Chicken Florentine Soup
White Bean & Sausage Soup
Caesar Salad with Shaved Asiago
and Focaccia Croutons
Baby Greens with Cherry Tomatoes,
Red Onions and Balsamic Vinaigrette

Penne Pasta with Imported Cheese
and Italian Meats, Tri-Color Peppers
and Basil Oil
Roasted Fingerling Potatoes
Whipped Potatoes
Wild Mushrooms with Caramelized
Sweet Onions, Rosemary and
Calvados
Roasted Red Potatoes with Fennel
and Garlic Cloves
Assorted Vegetable Bundle
(Baby Carrots, Asparagus, Green Beans)

Penne with Braised Beef,
Gorgonzola, Mushrooms and Dark
Chocolate
(\$2.00 per person supplement)
Linguine with Shrimp in a Brandy and
Tomato Cream Sauce
(\$2.00 per person supplement)
Orecchiette with Sautéed Broccoli,
Crushed Cauliflower, Garlic Oil and
Chilies
Penne Pasta with Fresh Vegetables
in Garlic Olive Oil

Cold Catering Menu

Panini Bags

Includes:
Choice of Panini, Fresh
Fruit Cup, Biscotti and
Bottled Water
\$10.95

Silver Package

Includes:
Soup or Salad
Three Paninis
\$12.95

Gold Package

Includes:
Soup and Salad
Three Paninis
\$14.95

Platinum Package

Includes:
Soup and Salad
One Antipasti Tray
Three Paninis
\$16.95

Paninis

Marinated Tomatoes and Fresh Mozzarella with Basil Oil
Roasted Chicken Salad with Grapes, Pecans and Baby Greens
Assorted Salamis with Marinated Tomatoes, Asiago and Basil Oil
Sliced Roast Beef with a Creamy Horseradish Aioli
House Made Tuna Salad with Capers and Mint
Ham & Brie with Raspberry Mustarda
Turkey and Provolone with Lettuce, Tomato and Cranberry Aioli
(House Baked Italian, White or Wheat Bread)

Soups

Minestrone Soup
Italian Wedding Soup
Tomato Bisque Soup
Crème of Wild Mushroom Soup
Crème of Asparagus Soup
Butternut Squash Soup
Crème of Leek Soup
Rosemary Chicken Florentine Soup
White Bean & Sausage Soup

Salads

Penne Pasta with Imported Cheese and Italian Meats, Tri-Color Peppers and Basil Oil
Caesar Salad with Shaved Asiago and Focaccia Croutons
Mixed Greens with Grape Tomatoes, Red Onions and Sweet Balsamic Dressing

Antipasti Trays

Roasted Asparagus with Rosemary and Crushed Egg
Sweet Carrots with Marsala Glaze
Marinated Zucchini with Garlic and Chilies
Eggplant Caponata with Pine Nuts and Wilbur's Chocolate
Broccoli Spears with Bread Crumbs, Capers and Sliced Black Olives
Assorted Imported Meats and Cheeses, Roasted Vegetables
Fresh Assorted Seasonal Fruit
Assorted Fresh Crisp Vegetables with Homemade Dips

Chef Selection Dessert

(\$2.50 per person supplement)

Choice of Two:

Ricotta Cheese Cake

Walnut Torte

Chocolate Torte

Apple Torte

Zuppa Inglese

Fresh Fruit

Beverages

12 oz Cans of Assorted Sodas \$1.25

Acqua Pana Spring Water 1Ltr Bottles \$4.00

Spring Water 12oz Bottles \$1.25

Pellegrino Sparkling Water 1Ltr Bottles \$4.00

We can customize any package to
accommodate your function

Ordering Notes

1. **All Pick-up and Delivery orders can include Disposable Plates, Utensils, Napkins, and Miscellaneous Serving Items if requested.**
2. **Minimum of 24 hours advance notice is requested.**
3. **Minimum of 8 people per package.**
4. **Delivery, set-up and pick-up charges will be determined by address, menu and guest count.**
5. **Delivery service is available for orders over \$200.00 Delivery Options:**
 - a. **Pick-Up - No Charge**
 - b. **Drop-Off - \$200.00 Minimum Order and includes disposable pieces.**
 - c. **Drop-Off/Set-up - \$200.00 Minimum Order and includes decorative serving pieces, banquet buffet set-up and pick-up. A 21% service charge will be added, certain restrictions may apply.**
 - d. **Delivery/Set-up & Service-**
Our professional staff will be available to assist you with your event.
Our rates are as follows:
 - Banquet Server: \$35.00/hr**
 - Chef Attending Station: \$50.00/hr**
 - Bartender: \$35.00/hr****A 21% service charge will be added to the Food and Beverage Order, certain restrictions may apply.**
5. **All cancellations must be made 48 hours before your scheduled event.**
6. **Prices and Items are subject to change.**

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