

Café Citti Catering Menu

<u>Menu Options:</u>	<u>Quart</u>	<u>3-quarts Small Pan</u>	<u>9-quarts Large Pan</u>
<u>DESSERTS</u>			
Hotel Pan Tiramisu	-	\$30(Serves 6)	\$90(Serves 18)
Cheese Cake	-	\$60(Serves 12)	-
<u>SALADS</u>			
Garlic Caesar	-	\$30(Serves 4)	\$90(Serves 12)
House Garden Salad with Italian Dressing	-	\$28(Serves 4)	\$84(Serves 12)
Deli Salads	\$14.50(Serves 4)	\$42(Serves 12)	\$126(Serves 36)
<u>Hot Pastas</u>			
House made Lasagne (Bolognese)	-	\$85(Serves 6)	\$255(Serves 18)
Create your own Pasta Trays (Choice of Pasta and sauce- options listed below)	\$25(Serves 2)	\$75(Serves 6)	\$225(Serves 18)
	<u>Each</u>	<u>Small Pan</u>	<u>Large Pan</u>
<u>Bread</u>			
½ Tray of Homemade Focaccia Bread	\$1.75(a slice)	\$15(9-slices)	\$30(18-slices)
Loaf of Ciabbatta Bread	\$6.50(a loaf)	-	-
<u>Pollo allo Toscano</u>			
Rotisserie chicken prepared with garlic, rosemary, and sage	\$12(Serves 2)	-	-

Pasta

Linguine-Flat Spaghetti
 Fusilli- Corkscrew
 Penne- Tube Pasta cut on an angle
 Rigatoni-Large tube pasta

Sauces

Citti Sauce- Our signature sauce made with tomato, fresh basil, garlic and herbs with a touch of cream (mild)
 Bolognese sauce- Traditional Meat sauce simmered over hours (mild)
 Marinara sauce- Tomato, garlic and fresh herbs (mild)
 Pesto sauce- Fresh Basil, olive oil, pine nuts and imported Parmigiano (mild)
 Putanesca sauce- Tomato, garlic, capers, Calamata Olives and fresh herbs (mild)
 Red Clam sauce- Shelled baby clams simmered in a spicy tomato sauce with lots of garlic and fresh herbs (spicy)
 A.O.P.- Olive oil , garlic and Pancetta (spicy)
 Arrabiatta sauce- Light and spicy tomato sauce with fresh basil (spicy)
 Alfredo sauce- Butter, cream and Parmigiano Reggiano cheese (mild)