

Café Citti Catering Menu

Menu Options:	Quart	3-quarts Small Pan	9-quarts Large Pan
DESSERTS			
Hotel Pan Tiramisu	-	\$30(6-12pp)	\$90(18-36pp)
Cheese Cake	-	\$60(12-24pp)	-
SALADS			
Garlic Caesar	-	\$30(4-8pp)	\$90(12-24pp)
House Garden Salad with Italian Dressing	-	\$28(4-8pp)	\$84(12-24pp)
Deli Salads	\$10.50(4-8pp)	\$30(12-24pp)	\$90(36-72pp)
Premium Deli Salads	\$12.50(4-8pp)	\$36(12-24pp)	\$108(36-72pp)
Hot Pastas			
House made Gnocchi (Pesto, Marinara or Bolognese)	\$40(3-6pp)	\$120(9-18pp)	\$360(27-54pp)
House made Ravioli alla Citti	-	\$60(4-8pp)	\$180(12-24pp)
House made Lasagne (Bolognese)	-	\$75(6-12pp)	\$225(18-36pp)
Create your own Pasta Trays (Choice of Pasta and sauce- options listed below)	\$25(2-4pp)	\$75(6-12pp)	\$225(18-36pp)

	Each	Small Pan	Large Pan
Bread			
½ Tray of Homemade Focaccia Bread	\$1.75(a slice)	\$15(9-slices)	\$30(18-slices)
Loaf of Ciabbatta Bread	\$6.50(a loaf)	-	-
Pollo allo Toscano			
Roisserie chicken prepared with garlic, rosemary, and sage	\$10(serve 2-4)	-	-

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- Traditional Meat sauce simmered over hours (mild)

Marinara- Tomato, garlic and fresh herbs (mild)

Pesto- Fresh Basil, olive oil, pine nuts and imported Parmigiano (mild)

Putanesca- Tomato, garlic, capers, Calamata Olives and fresh herbs (mild)

Red Clam- 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- Light and spicy tomato sauce with fresh basil (spicy)