

# piccolo

Italian Restaurant

## Off-site full-service catering

Plan your next Wedding or Special Event with Piccolo!

Piccolo offers event planning, set-up, and staff for off-site venues you select. Be it an intimate home gathering, or an elegant wedding, let our creative, personal event coordinator guide you through the planning process.

Planning includes on-site visits, menu creation, time-line creation, floor plan schematics, placing rental orders, recommending outside vendors, setting up, and staffing your event. Piccolo understands no two events are alike, so we do our best to tailor food selections and rentals to fit your budget, taste, and vision.

***A \$500 food order minimum is required for any off-site staffed event.***

**Choose from the following menu selections for a custom quote:**

### **SINGLE BITES – passed or displayed**

*25 pc minimum per item*

Bacon Wrapped Water Chestnuts

Crab Cakes with whole mustard aioli

Grape Tomato, Basil & Fresh Mozzarella Skewers

Stuffed mushrooms

*Sausage/Cheese OR Spinach/Cheese with sherry cream sauce*

Figs Wrapped in Bacon stuffed with Blue Cheese or Goat Cheese

Spanakopita

*Feta and spinach wrapped in phyllo*

Shrimp Canale

*Pistachio crusted shrimp laced with Frangelico cream sauce*

Arancini

*Sicilian rice balls filled with meat sauce and cheese*

### **CROSTINI & PIZZA PLATTERS**

Roasted Red Pepper and Olive Tapenade with feta Crostini

Basil pesto, diced tomato, shaved parmesan, balsamic glaze Crostini

Traditional, Aglio e Olio, and Old World Pizza squares

Margherita pizza with sliced tomatoes, fresh mozzarella and basil

Siciliano pizza with red sauce, sausage, caramelized onions, pecorino romano

### **ELEGANT DISPLAYS**

Gourmet Cheese Tray with Fruit Garnish and Crackers  
Farm Market Vegetable Crudités with sundried tomato dip and hummus  
Shrimp Cocktail Platter

*Includes lemons and cocktail sauce*

Antipasti Misti

*Sopresseta, prosciutto, mozzarella, parmigiano, marinated eggplant, olives and peppers*

Sliced Beef Tenderloin Platter prepared Medium-Rare – Market price

*Includes Caramelized Onions, Creamy Horseradish Sauce, & Sliced Rolls*

### **DISPLAYED HOT HOR D'OEUVRES**

Stuffed Hot Peppers

*Topped with marinara and shaved parmesan*

Calamari Giovani

*Lightly breaded and sautéed with sweet and hot peppers, cherry wine and plum tomatoes*

Eggplant Piccolo

*Breaded eggplant layered with caprino and ricotta cheeses and marinara sauce*

Zucchini Fritte

*Hand breaded zucchini with parmesan and garlic aioli dipping sauce*

### **SALADS**

Mixed greens, tomatoes, ceci beans, carrots, balsamic vinaigrette

Caesar Salad with crisp romaine, croutons, tomatoes, shaved parmesan, Caesar dressing

Caprese Salad – layered tomato, fresh mozzarella, basil, topped with olive oil and a balsamic glaze

Arugula salad – oranges, red onions, prosciutto, shaved parmesan, lemon vinaigrette

Kale salad – toasted almonds, fresh strawberries, red bell peppers, feta cheese, sundried cherries with a honey-orange vinaigrette

### **PASTAS & SAUCES**

Penne Marinara or Meat Sauce

Penne Alfredo

Penne Marinara with Meatballs

Cavatelli Marinara or Meat Sauce

Bowtie Aglio e Olio

Bowtie with Tomato Cream Sauce

Cavatelli and Bolognese

Gnocchi Rossa – Italian potato dumplings with sausage, mushrooms and peas in tomato cream sauce

## **ENTREES**

Chicken Marsala – with mushrooms and Marsala wine sauce  
Chicken Picatta – with artichokes, lemon, capers, white wine  
Veal Picatta – with artichokes, lemon, capers, white wine  
Veal Parmesan – topped with marinara and mozzarella cheese  
Chicken Parmesan – topped with marinara and mozzarella cheese  
Eggplant Parmesan – topped with marinara and mozzarella cheese  
Tuscan Roasted Chicken Breast – herbed chicken breast  
Lasagna – Meat or Veggie Marinara  
Mild Italian Sausage with Peppers and Onions  
Pancetta-Wrapped Chicken stuffed with smoked Gouda and finished with a tomato coulis  
Seasoned Beef Tips in a red wine reduction  
Steak Pizzaiola – beef tenderloin medallions with mushrooms and Madeira wine sauce  
Sautéed Salmon with a citrus butter sauce  
Baked Tilapia topped with sundried tomato and basil pesto

## **SIDES**

Herb Roasted Redskin Potatoes  
Broccoli Romano  
Green Beans sautéed with garlic and olive oil  
Garlic Redskin Mashed Potatoes  
Tuscan Vegetables – roasted, room temp  
Creamy Risotto with peas and onions  
Pesto Risotto with roasted red peppers  
Sautéed asparagus with red pepper garnish  
Sautéed Asparagus with pancetta

## **DOLCE**

Cannoli  
Tiramisu  
Cheesecake  
Cream Puffs  
Pizzelles  
Assorted Mini Pastry Platters  
Sheet cakes available upon request