

Triggiano Catering

Mark Triggiano – Chef / Operator

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Entrée selection price per person

Roasted Chicken Vesuvio	\$13.00
Slow Cooked Porchetta	\$15.00
Prime Rib of Beef with Natural au Jus	\$23.00
Oven Roasted Herb Encrusted Salmon	\$23.00
Roast Beef Sirloin	\$17.00
Beef Tenderloin	\$27.00
Roasted Chicken Vesuvio and Roast Beef Sirloin	\$16.00

Spaghattata

Two Types of Pasta served with Italian Sausage, Meatballs and Neck Bones \$13.00

All Entrée selections include

House Salad or cup of Minestrone

Pasta Primo with the choice of marinara, meat sauce, tomato basil or vodka sauce

Roasted Potatoes

Fresh Seasonal Vegetable

Fresh Fruit

All banquets are served family style

Dessert selections

Tiramisu

Selection of mini pastries

Cannoli cake

Chocolate Mousse

Extras / Appetizers

Bruschetta - \$3 per person

Baked Clams - \$18 per dozen

Antipasto Platter - \$9 per person

Bakery Pizza - \$2 per person

- Reservations must be made at least 7 days prior to your event.
- Weekday availability 6pm or later / Weekend times are flexible
- Alternative / Customized Items and Menus are available by request
- Multiple cuisines are available and can be customized to your groups needs
- Seating available at the Banquet Center up to 100. Casa Italia has other rooms to accommodate larger groups.