

# Catering Menu



<b>Soups</b>		<b>Quart</b>	
Our soups change daily – please inquire about our current soups		\$15	
		+ 2 for seafood	
<b>Dressings</b>		<b>16oz</b>	<b>8oz</b>
citrus, honey-thyme, maple, balsamic, or caesar		\$9	\$4
<b>Sauces</b>		<b>Quart</b>	
Plum tomato		\$14	
Classic bolognese		\$20	
Pink vodka		\$16	
Spicy “Diavolo”		\$16	

<b>Salads</b>	<b>Half Tray</b>	<b>Full Tray</b>
Mixed greens with parmesan cheese & balsamic vinaigrette	\$30	\$50
Romaine, croutons, parmesan, & homemade caesar	\$30	\$50
Seasonal Salads – as listed on our current dinner menu	\$40	\$70

<b>Penne, Linguine, or Spaghetti</b>	<b>Half Tray</b>	<b>Full Tray</b>
In our homemade plum tomato sauce	\$30	\$50
In our homemade pink vodka sauce	\$35	\$60
In our diavolo sauce (spicy plum tomato)	\$35	\$60
In our homemade, classic bolognese sauce	\$45	\$80
<b>Ravioli</b>	<b>Half Tray</b>	<b>Full Tray</b>
In our homemade plum tomato sauce	\$40	\$70
In our homemade pink vodka sauce	\$45	\$80
In our homemade bolognese sauce	\$50	\$90
<b>Three Cheese Lasagna</b>	<b>Half Tray</b>	<b>Full Tray</b>
With our plum tomato sauce	\$40	\$70
With our bolognese sauce	\$50	\$90
With fresh vegetables	\$50	\$90
Homemade eggplant parmesan	\$50	\$90
<b>Specialty Pastas</b>	<b>Half Tray</b>	<b>Full Tray</b>
Penne pasta tossed with Italian sausage, red peppers, and sautéed white onions in our homemade plum tomato sauce	\$50	\$90
Linguine tossed with grilled steak, sautéed shrimp, portabella mushrooms, and spinach in our marsala blush sauce	\$60	\$110
Linguine with sautéed shrimp, spinach, and asparagus in our spicy diavolo sauce	\$60	\$110

<b>Appetizers</b>	<b>Half Tray</b>	<b>Full Tray</b>
Traditional Italian meatballs with our plum tomato sauce	\$40 (20)	\$70 (40)
Venetian style beef and veal “polpettine” meatballs	\$50 (20)	\$90 (40)
Italian sausage, broccoli rabe, olive oil, and fresh garlic	\$45	\$80
Roasted polenta cake with rosemary-gorgonzola sauce	\$45 (6 cakes)	\$85 (12 cakes)

<b>Sides</b>	<b>Half Tray</b>	<b>Full Tray</b>
Seasonal vegetable	\$30	\$50
Whipped yukon gold potatoes	\$25	\$40
Herb roasted potatoes	\$25	\$40

<b>Entrees</b>	<b>Half Tray</b>	<b>Full Tray</b>
Sautéed chicken breast (Marsala, Francese, or Parmesan)	\$45	\$80
Sautéed veal cutlet (Marsala, Francese, or Parmesan)	\$70	\$130
Grilled or roasted salmon (your choice of sauce)	\$55	\$100
Homemade meatloaf, brown gravy, and chopped tomatoes	\$45	\$80
Roasted pork tenderloin stuffed with risotto, cheese, and spinach. Wrapped in bacon. (may require 48 hours notice)	\$65	\$120

<b>Desserts</b>	<b>Half Tray</b>	<b>Full Tray</b>
Chocolate cake	\$45	\$80
Blondie Brownie	\$50	\$90



**DOMANI  
STAR**

*Catering* *Menu*

**CUCINA ITALIANA**

**Contact**

*All catering orders are handled through the restaurant – 215-230-9100. If we are unable to be reached, please leave a message indicating you'd like to place an order, and we will promptly get back to you.*

**Timing**

*A minimum of 48 hours notice is greatly appreciated for orders; however, this may not always be necessary.*

*Our chef's work very hard to ensure your order is prepared for the pick-up time you request. We appreciate if you honor the time indicated when placing your order.*

**Quantity**

*A half tray feeds approximately 8-10 people. A full tray feeds approximately 16-20 people.*

**Preparation**

*If you choose to pick up your food hot, the prepared food should be served immediately.*

*If you choose to pick up your food cold, it should be refrigerated immediately. With an oven heated to 350° F, any of our dishes should not take longer than 1 hour to reheat. However, all ovens can vary greatly. Be active and check your food regularly. Food should reach 165° F before serving.*

*Salads should be dressed immediately before serving. This is the best method to keep the greens from wilting.*

**Extra Information**

- 1) If you've enjoyed something at our restaurant that is not listed on our catering menu, feel free to inquire about it. If it is possible to prepare for you, we would love to do so.*
- 2) Since we are also a full service restaurant, we may not be able to prepare a hot order during high volume times.*
- 3) Due to fluctuating food prices, our prices are subject to change.*