



CUCINA

CATALDI

HOME · OFFICE · EVENT

CATERING

MENU

# FAMILY STYLE PLATTERS

Small (12" Serves 8-10 guests) / Medium (14" Serves 15-20 guests) / Large (16" Serves 25+ guests)

	SERVES	\$
Antipasto Platter includes marinated Eggplant, Mushrooms, Sundried Tomatoes, Olives & Mixed Vegetables	8-10 / 15-20 / 25	75 / 85 / 100
Formaggi Platter curated selection of local cheeses including Brie, Cheddar, Havarti, Swiss, Grapes & Taralli	8-10 / 15-20 / 25	75 / 85 / 110
Premium Italian Formaggi Platter curated selection of Parmigiano Reggiano, Asiago, Aged Provolone, Pecorino, Crotonese, Grapes & Taralli	8-10 / 15-20 / 25	100 / 115 / 130
Grilled Vegetable Antipasto Platter includes Zucchini, Peppers, Eggplant, Red Onions, Mushrooms in Balsamic Glaze & EVOO	8-10 / 15-20 / 25	75 / 85 / 110
Salumi Platter includes Mild Cacciatore, Prosciutto di Parma, Hot Soppresata, Capicollo, Genoa Salami with Olives	8-10 / 15-20 / 25	75 / 85 / 110
Salumi & Formaggi Platter includes Prosciutto di Parma, Parmigiano Reggiano, Sweet Cacciatore, Pecorino, Aged Provolone, Fresh Grapes & Taralli	8-10 / 15-20 / 25	100 / 120 / 130
Sandwich Platter includes a variety of Prosciutto & Arugula, Fior di Latte, Tomato Basil, Mortadella & Provolone, Milanese Style Chicken on Italian Buns	8-10 / 15-20 / 25	80 / 110 / 130
Wrap Platter includes a variety of freshly prepared Tuna salad, Egg salad, Chicken & Steak wraps made on whole wheat tortillas	8-10 / 15-20 / 25	90 / 120 / 140
Vegetable Crudit� Platter with market fresh Carrots, Celery, Cucumbers, Peppers, Broccoli, Cauliflower & Dip	8-10 / 15-20 / 25	75 / 95 / 115
Italiano Platter includes Italian Style Deli including Prosciutto Crudo, Mortadella, Genoa Salami, Prosciutto Cotto & Assorted olives	8-10 / 15-20 / 25	85 / 95 / 110
Focaccia Bites Platter bite sized sandwiches with Mortadella, Prosciutto Cotto, Oven Roasted Turkey, Provolone & Creamy Havarti Cheese	8-10 / 15-20 / 25	60 / 85 / 110
Vienna Platter includes Oven Roasted Turkey, Provolone, Genoa Salami, Prosciutto Cotto & Mortadella (Sliced from Vienna loaf)	8-10 / 15-20 / 25	60 / 70 / 80

# APPETIZERS

Minimum 12 pcs per selection

	\$/Each
Mini Cheese Arancini	3
Caprese Skewer with Cherry Tomato, Bocconcini and Cataldi Balsamic Glaze	4
Fresh Tomato Bruschetta with Herbs, EVOO on Focaccia	3
Prosciutto di Parma with Figs (Seasonally Available)	5
Grilled Mini Sausages on a Brioche Bun (Buns served on the side)	4
Grilled Slider Burgers with Cheese, Mushrooms & Caramelized Onions (Buns served on the side)	5

## FRESH SALADS

HALF PANS serve 8-10 guests - FULL PANS serve 15-20 guests

	SERVES	\$
Caesar Salad with Romaine, Crispy Pancetta, Croutons & Caesar Dressing	8-10 / 15-20	45 / 65
Arugula Chickpeas, Bell Peppers, Red Onion, Crumbled Goat Cheese, Vinaigrette	8-10 / 15-20	50 / 90
Greek Salad with Romaine, Tomatoes, Peppers, Cucumbers, Kalamata Olives, Red Onions, Feta & Oregano Dressing	8-10 / 15-20	60 / 75
Mixed Greens with Carrots, Cucumbers, Cherry Tomatoes & Balsamic Vinaigrette	8-10 / 15-20	45 / 65
Italian Salad with Romaine, Radicchio, Red Onion, Cucumber, Cherry Tomatoes & Balsamic Vinaigrette	8-10 / 15-20	45 / 65
Spinach Salad with Strawberries, Blueberries, Blackberries & Vinaigrette	8-10 / 15-20	45 / 65
Tomato & Bocconcini - Grape Tomatoes, Mini Bocconcini, Basil and EVOO	8-10 / 15-20	50 / 90
Farro with EVOO, Sundried Cranberries, Feta, Arugula & Red Onions, & White Wine Vinaigrette	8-10 / 15-20	80 / 110
Five Bean Salad with Bell Peppers, Celery, Red Onions, Oregano & White Wine Vinaigrette	8-10 / 15-20	65 / 105
Orzo with Wild & Tame Mushrooms, Truffle Oil & finished with Lemon Zest	8-10 / 15-20	65 / 105
Peruvian Quinoa with Carrots, Celery, Peppers & Vinaigrette	8-10 / 15-20	65 / 105

## SOUPS FROM SCRATCH

Ready to Heat - Sold by 1 Litre Serving Size

	SERVES	\$
Artisan Soups: Choose from Mushroom Barley, Moroccan Chickpea, Sweet & Sour Cabbage, Supreme Vegan, Mediterranean Lentil, Golden Cauliflower, Butternut Squash, Creamy Carrot, Split Pea, White Bean & Kale, Ginger Beet & Roasted Red Pepper	2	15 / 1L

## PIZZA

Hand Tossed using only Italian "TIPO 00" Flour - 15"x21" Party Size

	\$
Margherita - Italian Plum Tomatoes, Fior Di Latte, Basil Cheese - Italian Plum Tomatoes, Mozzarella	30
Pepperoni - Italian Plum Tomatoes, Mozzarella, Pepperoni	25
Capricciosa - Italian Plum Tomatoes, Mozzarella, Black Olives, Mushrooms, Artichokes, Prosciutto Cotto	30
Parma - Italian Plum Tomatoes, Arugula, Prosciutto Crudo di Parma, Shaved Grana Padano, EVOO	35
Calabrese - Italian Plum Tomatoes, Fior Di Latte, Soppresata, 'Nduja	35
Papà Cataldi - Italian Plum Tomatoes, Anchovies, Green Cracked Olives, Oregano, EVOO	35
Mamma Cataldi - Potato, Onion, Pancetta, EVOO	35
Tartufata - Mozzarella, Mushrooms, Truffle Sauce, Truffle Oil	35
Dolce - Nutella	38
Vegetable - Assorted Vegetables, Italian Plum Tomatoes, Mozzarella	30
	35

## PASTA FAMILY STYLE

HALF PANS serve 8-10 guests - FULL PANS serve 15-20 guests

	SERVES	\$
Breaded Eggplant Parmigiana with Tomato Sauce, Mozzarella and Parmigiano Reggiano	8-10 / 15-20	70 / 130
Cheese and Spinach Manicotti with Alfredo Sauce	Single / Min 10	4
Meat Cannelloni with Tomato Sauce	Single / Min 10	4
Mac & Cheese with Cheddar Cheese	8-10 / 15-20	75 / 120
Five Layer Meat Lasagna with Bolognese, Mozzarella, and grated Parmigiano Reggiano	8-10 / 15-20	65 / 120
Five Layer Cheese Lasagna with Tomato Sauce, Mozzarella and grated Parmigiano Reggiano	8-10 / 15-20	65 / 120
Five Layer Vegetable Lasagna with Vegetable/Tomato Sauce, Zucchini, Eggplant, Broccoli, Mushroom, Spinach, Mozzarella and grated Parmigiano Reggiano	8-10 / 15-20	70 / 130
Pomodoro - Choice of Pasta or Gnocchi in Tomato Basil Sauce	8-10 / 15-20	45 / 75
Bolognese - Choice of Pasta or Gnocchi in Bolognese Sauce	8-10 / 15-20	65 / 100
Alfredo - Choice of Pasta or Gnocchi in Alfredo Sauce	8-10 / 15-20	70 / 110
Rosé - Choice of Pasta or Gnocchi in Rosé Sauce	8-10 / 15-20	70 / 110
À la Vodka - Choice of Pasta or Gnocchi in À la Vodka Sauce	8-10 / 15-20	75 / 125
Cheese Tortellini in a Sauce of your choice	8-10 / 15-20	75 / 125
Meat Ravioli in a Sauce of your choice	8-10 / 15-20	75 / 125
Seafood Linguine with Lobster, Mussels, Clams in Garlic White Wine Sauce or Tomato Sauce	8-10 / 15-20	100 / 180
Orecchiette with Sausage, Rapini, & Garlic	8-10 / 15-20	75 / 125
Pasta Al Forno - Rigatoni with Bolognese Sauce, baked with a Herbed Breadcrumb Crust, topped with Mozzarella	8-10 / 15-20	70 / 130
Pesto Chicken Farfalle - Roasted Chicken Breast Pasta tossed with Nut-Free Basil Pesto with Parmigiano Reggiano (Serve Hot or Cold)	8-10 / 15-20	75 / 125



# MEATS & FISH ENTRÉES

HALF PANS serve 8-10 guests - FULL PANS serve 15-20 guests

	SERVES	\$
Roasted AAA Beef Striploin served Medium Rare	7-8 / 14-16	150 / 275
Roasted AAA Beef Tenderloin served Medium Rare	5-6 / 10-12	180 / 350
Trippa Alla Romana with tomato sauce, potatoes, onions & carrots	8-10 / 15-20	125 / 240
Braised Osso Buco with Red Wine	Single / Min 10	20
Meatballs	(24 pcs or 48 pcs)	40 / 75
Cabbage Rolls with Ground Beef, Onions, Carrots, Celery, Rice, Parmigiano Reggiano, Mozzarella	Single / Min 10	5
Stuffed Sweet Peppers with Ground Beef, Onions, Carrots, Celery, Rice, Parmigiano Reggiano, Mozzarella	Single / Min 10	5
Herb Roasted Ontario Lamb Rack 6-7 Bones	2-3	100
Breaded Veal Cutlets (with or without Tomato sauce) + Add Mozzarella (+\$1)	Single / Min 10	7 (+1)
Chicken or Veal Marsala with Mushrooms (+\$1), Onions & Rosemary	Single / Min 10	9 (+\$1)
Breaded Chicken Breast Cutlets (with or without Tomato sauce) + Add Mozzarella (+\$1)	Single / Min 10	7 (+1)
Lemon Chicken with White Wine, Lemon, Garlic & Parsley	Single / Min 10	9
Roasted Chicken Legs with Oregano & Paprika	Single / Min 10	5
Whole Roasted Cornish Hens with Rosemary & Lemon	Single / Min 10	16
Chicken Wings BBQ, Honey Garlic & Sweet Chili	(40 pcs or 80 pcs)	60 / 120
Slow Roasted Porchetta	10-12	110
Slow Roasted Porchetta	20-25	175
Roasted Sausages (Sweet, Hot, Rapini or Calabrese)	Single / Min 10	5
Baccalà (Cod Fish) with Tomato Sauce, Potatoes, Onions, Sweet Peppers & Olives	8-10 / 15-20	175 / 275
Fried Calamari (+ Shrimp)	8-10 / 15-20	180 (+40) / 300 (+75)
Frittura di Pesce includes Calamari, Shrimp, Sole & Cuttlefish	8-10 / 15-20	230 / 350
Zuppa di Pesce with Black Tiger Shrimp, Calamari, Cuttlefish, Mussels, King Crab & Clams (add Canadian Lobster)	8-10 / 15-20	350 (+50) / 525 (+75)
Grilled Calamari with Garlic, Lemon, Parsley & EVOO	Single / Min 10	10
Grilled 3oz Canadian Lobster Tails brushed with Garlic Butter	Single / Min 10	20
Grilled 5oz Salmon Fillet with Fresh Herbs & Lemon	Single / Min 10	16
Mussels Marinara Sauce	8-10 / 15-20	140 / 250
Fried Shrimps	30 PC / 50 PC	150 / 175

## SIDE DISHES

A perfect compliment to your meal...or on their own!

	SERVES	\$
Oven Roasted Herbed Potatoes	8-10 / 15-20	45 / 70
Sausage, Potatoes, Peppers Medley	8-10 / 15-20	65 / 115
Handmade Arancini Large 3" Round Choice of: Bolognese with Peas, or Cheese, Mushroom & Mozzarella, Spinach & Cheese	Single / Min 10	5
Rice with Sautéed Mushrooms or Mixed Vegetables	8-10 / 15-20	65 / 110
Sautéed Rapini with EVOO, Roasted Garlic & Chili	8-10 / 15-20	55 / 105
Steamed Seasonal Vegetables with EVOO	8-10 / 15-20	55 / 90
Sautéed Rapini & Cannellini Beans with EVOO & Roasted Garlic	8-10 / 15-20	75 / 130
Sautéed Peas, Mushrooms & Onions	8-10 / 15-20	55 / 90
Sautéed Dandelion & Fava Beans with EVOO & Roasted Garlic	8-10 / 15-20	85 / 135
Steamed Broccoli with Shallots, Chili & Roasted Garlic	8-10 / 15-20	50 / 75
Sautéed Mushrooms with EVOO & Roasted Garlic	8-10 / 15-20	55 / 100
Sautéed Onions with EVOO & Roasted Garlic	8-10 / 15-20	55 / 100
Sautéed Peppers with EVOO & Roasted Garlic	8-10 / 15-20	55 / 100
Sautéed Mushrooms, Onions & Peppers with EVOO & Roasted Garlic	8-10 / 15-20	60 / 110
Peperonata Siciliana (Assorted Vegetables in EVOO)	8-10 / 15-20	65 / 120

## SWEETS...SWEETS...SWEETS!

What better way to complete the experience...or on their own!

	SERVES	\$
Handmade Almond Cookies	As Required	MP
Assorted Cakes - 48 Hours Notice Required	As Required	MP
Cataldi Assorted Italian Pastries	As Required	MP
Seasonal Fruit Platter includes Canteloupe, Honeydew, Pineapple, Watermelon, Grapes, Fresh Berries * Subject to seasonal availability	8-10 / 15-20 / 25	65 / 80 / 95

## KIDDIES ARE PEOPLE TOO!

Happy Kids = Happy Adults! 12 years and under

Penne Pasta with Tomato Sauce and Veal Cutlet  
(Parmigiano Reggiano on the side)

SERVES	\$
1 / Min 10 Portions	12

Chicken Fingers and Vegetable Sticks  
include cucumber, carrots and celery

1 / Min 10 Portions	12
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## BEVERAGES

So many to choose from - Call us for the full line up!

Imported Italian Natural Spring Water

SERVES	\$
500ml / 750ml	1.50 / 3.00

Imported Italian Sparkling Spring Water

500ml / 750ml	1.50 / 3.00
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Soft Drinks (Most Leading Brands)

355ml	1.50
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San Pellegrino Assorted Flavours

355ml	2
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2% Milk or Chocolate Milk

500ml	2
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Coffee & Tea To Go

10	25
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## RISE 'N SHINE BREAKFAST CLUB

Great way to start the Day

Breakfast Wraps  
Scrambled Egg, Pancetta, Provolone on Whole Wheat Wrap

SERVES	\$
Single Portion / Min 6	8

Individual Yogurt and Berry Parfaits

Single Portion / Min 6	5
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Assorted Plain Butter Croissants

Single Portion / Min 6	2
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Assorted Bombe

12 pcs / 24 pcs	36 / 72
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Freshly Baked Bagels with Cream Cheese and Seasonal Jam

12 pcs / 24 pcs	30 / 60
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## NOTES:

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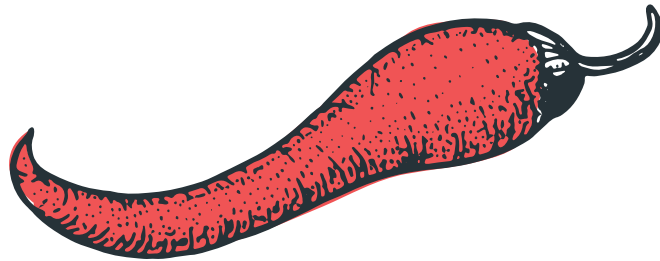


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# Let us share our heartfelt Cucina Cataldi family traditions with you. Just Heat & Serve!



## A FEW MORE DETAILS...

All food is packaged in disposable platters and dishes.

**Disposable cutlery is available upon request for \$2.50/pp** - Includes: 1 each of fork, knife, spoon, napkin & plate.

We require 48 hours notice (subject to date availability) for all catering orders

Available for In-store pick-up - or Delivery - (delivery charges apply).

Please note that certain order minimums apply and prices are subject to change without notice

Due to market availability, seasonal or otherwise, some substitutions may be necessary

**Please ask about Floral Arrangements, Gift Baskets & Cataldi Gift Cards**

Please advise us of any dietary restrictions and we will try our best to accommodate

Please note that we are not a nut-free or allergen-free kitchen and all items may contain pits

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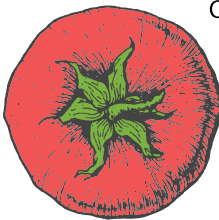
All orders must be paid in full when placing your order.

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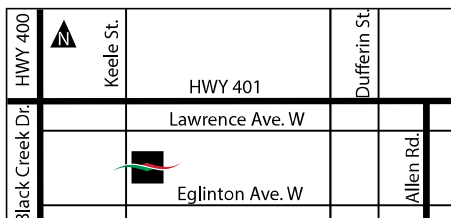
Orders cancelled 24 hours before event will be charged in full.

If you have questions...we would love to answer them.

Email: [catering@cataldi.ca](mailto:catering@cataldi.ca)



Toronto Location & Catering Commissary  
416.249.9511



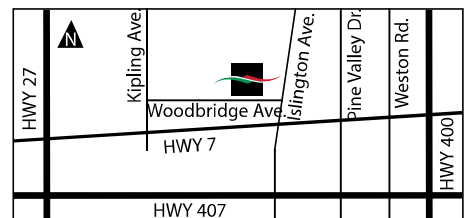
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