

VIA TOSCANA

ristorante

Catering Guide

Salads / Appetizers

Cesar or Garden Salad	\$3/person
Caprese, Mediterranean Salad, or Spinach Salad	\$4/person
Bruschetta dip	\$4/person
Antipasta Platter	\$3 - \$10/person
Loaf of Focaccia Bread	\$20

Baked Dishes

Baked Ziti	\$90/full pan (serves 18 - 20) \$45/half
Lasagna or Manicotti	\$100/full pan (serves 18 - 20) \$50/half
Baked Chicken or Eggplant Parmigiana	\$110/full pan (serves 18 - 20) \$55/half

Basic Pasta

Pasta with Marinara	\$6/person
Pasta with Meatballs or Sausage (penne or linguini)	\$7/person
Fettucini Alfredo	\$7/person (add chicken \$3)

Pasta Classico

Piccata, Marsala, or Pomodori Secco	\$11 chicken / \$12 shrimp / \$15 veal
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Specialty Dishes

Gnocchi Bolognese or Ravioli Florentine	\$13/person
Salmone al Carciofini	\$15/person
Steak Soprafino	\$18/person
Steak Valentino	\$25/person

Desserts

Tiramisu	\$45/half pan (serves 10 -12)
Tiramisu	\$90/full pan (serves 20 -25)
Canoli	\$4/person
Venetian Mousse	\$60 (serves 12 - 16)

*Please see menu for pricing of all items not listed and for item descriptions.
50% deposit required for all orders

Delivery

\$25 under 5 miles // \$50 5 - 12 miles + \$2/mi. every mile after 12

Equipment

\$35 for self service + damage deposit, Free if Via Toscana provides service

Service

\$30 per coordinator per hour (4 hour min.) // \$25 per server per hour (4 hour min.)