



CATERING MENU

***For the most immediate response, please send catering inquiries to: info@forlialamo.com**

APPETIZERS

Bruschetta - Tray Of Toasted Crostini Topped With Tomato, Extra Virgin Olive Oil & Garlic / \$1.25 Per Piece

Meatballs - Marinara Sauce / Half Tray (40 Meatballs) \$65 / Full Tray (80 Meatballs) \$130

Caprese - Slices of Tomatoes, Mozzarella & Basil / (Per 10 people) \$30

Prosciutto & Melone - Cantaloupe Wrapped in Prosciutto di Parma / \$3 per piece (*SEASONAL*)

PASTAS & ENTREES

Half Tray: Serves 5+ People As Main Dish / 15+ People As Side Dish

Full Tray: Serves 10+ People As Main Dish / 30+ People As Side Dish

Fiocchi Gorgonzola & Noci- Mini Pasta "Purses" Filled With Pears & Cheeses:

Robiola, Grana Padano & Taleggio, Sauteed in a Creamy Gorgonzola Cheese Sauce Topped with Walnuts

Half Tray \$95 / Full Tray \$190

Lasagna al Ragù- House-Made Pasta Layered With A Bolognese Meat & Béchamel Cream Sauce

Half Tray \$85 / Full Tray \$170

Penne Pasta, Marinara Sauce- With Chicken or Vegetables - Half Tray \$65 / Full Tray \$130

Penne Pasta, Bolognese Meat Sauce- Half Tray \$70 / Full Tray \$140

Penne Pasta, Marinara Sauce- With Shrimp or Meatballs - Half Tray \$75 / Full Tray \$150

Penne Pasta, Pesto Sauce- With Chicken or Vegetables - Half Tray \$75 / Full Tray \$150

Penne Pasta, Pesto Sauce- With Shrimp or Meatballs - Half Tray \$80 / Full Tray \$160

*Gluten-Free Penne Pasta Available

Gnocchi (Hand-Made Potato Dumplings) **with Marinara Sauce**- Half Tray \$75 / Full Tray \$150

Gnocchi (Hand-Made Potato Dumplings) **with Pesto Sauce**- Half Tray \$85 / Full Tray \$170

Gnocchi (Hand-Made Potato Dumplings) **with Bolognese Meat Sauce**- Half Tray \$85 / Full Tray \$170

Eggplant Parmesan- Breaded Eggplant Baked With Tomatoes, Basil, Parmesan & Mozzarella Cheese

Half Tray \$70 / Full Tray \$140

Chicken Parmesan- Breaded Chicken Baked With Tomatoes, Basil, Parmesan & Mozzarella Cheese

Half Tray \$75 / Full Tray \$150

Chicken Piccata- Thinly Sliced Chicken Sautéed With Butter, Lemon & Capers

Half Tray \$75 / Full Tray \$150

Chicken Marsala- Thinly Sliced Chicken Sautéed With Marsala Wine Reduction & Mushrooms

Half Tray \$75 / Full Tray \$150

Sautéed Shrimp & Vegetables- Large Shrimp Sautéed With Seasonal Vegetables

Half Tray \$90 / Full Tray \$180

Salmon- Roasted in a Creamy Corn Sauce

Half Tray \$95 / Full Tray \$190

SALADS

Half Tray: Serves 5+ People As Main Dish / 15+ People As Side Dish

Full Tray: Serves 10+ People As Main Dish / 30+ People As Side Dish

Mista Salad- Mixed Greens With Tomatoes and Italian Vinaigrette

Half Tray \$30 / Full Tray \$60

Cesar Salad- Chopped Romaine Lettuce With Croutons & Fresh-Made Caesar Dressing

Half Tray \$40 / Full Tray \$80

SIDES

Half Tray: Serves 15 People / Full Tray: Serves 30 People

Mixed Seasonal Vegetables Sautéed in Extra Virgin Olive Oil- Half Tray \$30 / Full Tray \$60

Creamy Polenta- Italian-Style Baked Cornmeal - Half Tray \$40 / Full Tray \$80

Loaf Bread, Sliced - 1 Loaf Recommended Per 5 guests - \$4 / Loaf

DESSERTS

Cannoli Minis-

Pastry Shell Filled With Ricotta Cheese & Shaved Chocolate / \$3.00 each

Mini Vanilla Panna Cotta-

Cooked Italian Custard Topped With a Strawberry Coulis Sauce / Individual portions \$3.00 each

Tiramisu- Ladyfinger Italian Biscuits Soaked In Espresso & Amaretto Disaronno, Layered With Whipped Mascarpone Cheese & Cocoa Powder

Individual portions / \$4.00 each Half Tray / \$55 Full Tray / \$110

DISPOSABLES

Basic Disposable, \$1.50 per set

paper plates, plastic cutlery, paper napkins

Upgraded Disposable, \$3.00 per set

thick plastic plates, upgraded plastic cutlery & paper napkins

RENTALS

Ceramic Plates:

Appetizer / Salad / Dessert Plates \$0.50 each

Dinner Plates \$1.25 each

Silverware:

Forks Dinner / Dessert / Salad \$0.75 each

Spoons \$0.75 each

Knives \$0.75 each

Glassware:

Water Glasses \$0.75 each

Wine Glasses, Petite \$1.00 each

Wine Glasses, Large \$2.25 each

Linen Tablecloths: \$4.75 each (Ivory Colored)

Linen Napkins: \$0.45 each (Bordeaux Colored)