



Catering Menu

Cold Appetizers

Price Per Person

Wrapped Asparagus \$4.00

Pencil thin asparagus wrapped with your choice of prosciutto ham or roasted red peppers; drizzled with olive oil, salt, and pepper.

Shrimp Cocktail \$5.00

Large local shrimp poached in white wine, lemons, and peppercorns; served with a cocktail sauce.

Hummus \$3.00

Garbanzo beans, garlic, tahini paste and olive oil. Served with sun dried tomato tortilla chips.

Fruit Platter \$4.00

Seasonal fresh fruit.

Cheese Platter \$4.50

Fine variety of cheeses, served with water crackers.

Prime Cheese and Fruit Platter \$6.50

Upscale cheeses and fresh fruit served with assorted water crackers.

Cucumber Canapés \$4.00

Sliced English cucumbers filled with a sun dried tomato and scallion cream cheese.

Hot Appetizers

Price Per Person

Italian Egg Roll \$4.00

Sautéed baby spinach and roasted red peppers mixed with mozzarella and parmesan cheese in an egg roll wrap, drizzled with balsamic reduction.

Stuffed Mushroom Caps \$4.00

Garlic, onions, and mushrooms sautéed with butter, mixed with bread crumb, parmesan cheese and baked in a domestic mushroom cap.

Mini Maryland Style Crabcakes \$9.00

Lump crabmeat mixed with spices, mustard, and bread crumbs; pan seared and served with a roasted red pepper mayonnaise.

Warm Bruschetta \$3.50

Fresh Roma tomatoes with garlic, olive oil, and fresh basil; served with sun dried tomato tortillas or crostinis.

Grilled Vegetables Crudites \$4.00

Assorted seasonal vegetables, grilled with salt, pepper and olive oil.

Chicken Picatta Tenders \$5.00

Boneless chicken tenders sautéed in a light white wine lemon capers sauce.

Chicken Amaretto Tenders \$5.50

Boneless chicken tenders sautéed with artichoke hearts in an Amaretto butter sauce.

Chicken Villa Tronco Tenders \$6.00

Boneless chicken tenders sautéed with artichoke hearts, sun dried tomatoes, and mushrooms in a sherry cream sauce.

Scallops Wrapped in Bacon \$6.00

Choice sea scallops wrapped in hickory smoked bacon, baked until golden brown.

Mini Italian Meatballs \$3.50

Lean ground beef, garlic, and spices; rolled and baked. Served with our own tomato sauce.

Warm Goat Cheese Medallions \$5.00

Chevre goat cheese medallions encrusted with pan bread crumbs, served golden brown with a honey butter white wine sauce.

Chicken and Broccoli Stromboli \$3.50

Julienne grilled chicken and broccoli florets rolled in dough with garlic and mozzarella cheese, then baked with olive oil and finished with tomato sauce.

Cold Appetizers

Wrapped Asparagus

Pencil thin asparagus wrapped with your choice of prosciutto ham or roasted red peppers; drizzled with olive oil, salt, and pepper.

Small Tray Feeds 25. **\$100**

Large Tray Feeds 75. **\$300**

Shrimp Cocktail

Large local shrimp poached in white wine, lemons, and peppercorns; served with a cocktail sauce.

Small Tray Feeds 10. **\$75**

Large Tray Feeds 50. **\$375**

Hummus

Garbanzo beans, garlic, tahini paste and olive oil. Served with sun dried tomato tortilla chips.

Pint Feeds 5. **\$15**

Quart Feeds 10. **\$30**

Fruit Platter

Seasonal fresh fruit.

Small Feeds 10. **\$40**

Large Feeds 25. **\$100**

Cheese Platter

Fine variety of cheeses, served with water crackers.

Small Platter Feeds 10. **\$45**

Large Platter Feeds 25. **\$113**

Prime Cheese and Fruit Platter

Upscale cheeses and fresh fruit served with assorted water crackers.

One Platter Feeds 50. **\$250**

Cucumber Canapés

Sliced English cucumbers filled with a sun dried tomato and scallion cream cheese.

Small Tray Feeds 15. **\$60**

Large Tray Feeds 30. **\$120**

Hot Appetizers

Italian Egg Roll

Sautéed baby spinach and roasted red peppers mixed with mozzarella and parmesan cheese in an egg roll wrap, drizzled with balsamic reduction.

Small Tray Feeds 10. **\$40**

Large Tray Feeds 40. **\$160**

Stuffed Mushroom Caps

Garlic, onions, and mushrooms sautéed with butter, mixed with bread crumb, parmesan cheese and baked in a domestic mushroom cap.

Small Tray Feeds 12. **\$48**

Large Tray Feeds 25. **\$96**

Mini Maryland Style Crabcakes

Lump crabmeat mixed with spices, mustard, and bread crumbs; pan seared and served with a roasted red pepper mayonnaise.

Small Tray Feeds 10. **\$90**

Large Tray Feeds 25. **\$225**

Warm Bruschetta

Fresh Roma tomatoes with garlic, olive oil, and fresh basil; served with sun dried tomato tortillas or crostinis.

Pint Feeds 5. **\$15**

Quart Feeds 10. **\$30**

Grilled Vegetables Crudites

Assorted seasonal vegetables, grilled with salt, pepper and olive oil.

Small Tray Feeds 10. **\$40**

Large Tray Feeds 40. **\$160**

Chicken Picatta Tenders

Boneless chicken tenders sautéed in a light white wine lemon capers sauce.

Small Tray Feeds 12. **\$60**

Large Tray Feeds 24. **\$120**

Chicken Amaretto Tenders

Boneless chicken tenders sautéed with artichoke hearts in an Amaretto butter sauce.

Small Tray Feeds 12. **\$66**

Large Tray Feeds 24. **\$132**

Chicken Villa Tronco Tenders

Boneless chicken tenders sautéed with artichoke hearts, sun dried tomatoes, and mushrooms in a sherry cream sauce.

Small Tray Feeds 12.	\$72
Large Tray Feeds 24.	\$144

Scallops Wrapped in Bacon

Choice sea scallops wrapped in hickory smoked bacon, baked until golden brown.

Small Tray Feeds 10.	\$60
Large Tray Feeds 30.	\$180

Mini Italian Meatballs

Lean ground beef, garlic, and spices; rolled and baked. Served with our own tomato sauce.

Small Tray Feeds 12.	\$42
Large Tray Feeds 24.	\$84

Warm Goat Cheese Medallions

Chevre goat cheese medallions encrusted with pan bread crumbs, served golden brown with a honey butter white wine sauce.

Small Tray Feeds 10.	\$60
Large Tray Feeds 30.	\$180

Chicken and Broccoli Stromboli

Julienne grilled chicken and broccoli florets rolled in dough with garlic and mozzarella cheese, then baked with olive oil and finished with tomato sauce.

Small Tray Feeds 10.	\$40
Large Tray Feeds 50.	\$180

Entrees

Price Per Person

Eggplant Parmigiana \$9.00

Layers of pan seared eggplant, parmesan cheese and tomato sauce with melted mozzarella cheese.

Lasagna \$8.00

Layered ground beef, parmesan cheese, ricotta and pasta baked with tomato sauce and mozzarella cheese.

Grilled Pork Tenderloin \$10.00

Fresh pork tenderloin served with a whole grain mustard cream sauce.

Beef Tenderloin \$15.00

Grilled and sliced beef tenderloin served with toasted rolls, honey dijonnaise, and horse radish mayonnaise.

Chicken Parmigiana \$9.00

Boneless breast of chicken topped with tomato sauce and mozzarella cheese, then baked.

Chicken Piccata \$9.00

Chicken breast dusted with flour, simmered in butter, lemon, white wine and capers.

Chicken Marsala \$9.00

Chicken sautéed with olive oil, mushrooms and Marsala wine.

Chicken Villa Tronco \$10.00

Boneless chicken breast sautéed in a sherry wine and cream sauce topped with mushrooms, artichoke hearts, and sun dried tomatoes.

Entrees

Eggplant Parmigiana

Layers of pan seared eggplant, parmesan cheese and tomato sauce with melted mozzarella cheese.

½ pan	\$60
full pan	\$110

Lasagna

Layered ground beef, parmesan cheese, ricotta and pasta baked with tomato sauce and mozzarella cheese.

½ pan	\$105
full pan	\$185

Grilled Pork Tenderloin

Fresh pork tenderloin served with a whole grain mustard cream sauce.

½ pan	\$120
full pan	\$210

Beef Tenderloin

Grilled and sliced beef tenderloin served with toasted rolls, honey dijonaise, and horse radish mayonnaise.

½ pan	\$180
full pan	\$325

Chicken Parmigiana

Boneless breast of chicken topped with tomato sauce and mozzarella cheese, then baked.

½ pan	\$108
full pan	\$200

Chicken Piccata

Chicken breast dusted with flour, simmered in butter, lemon, white wine and capers.

½ pan	\$108
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full pan \$200

Chicken Marsala

Chicken sautéed with olive oil, mushrooms and Marsala wine.

½ pan \$108

full pan \$200

Chicken Villa Tronco

Boneless chicken breast sautéed in a sherry wine and cream sauce topped with mushrooms, artichoke hearts, and sun dried tomatoes.

½ pan \$120

full pan \$230

Desserts

All Desserts \$6.00 Per Person

Tiramisu

Mascarpone cheese folded with whipped cream and espresso, layered with lady fingers and sprinkled with cocoa powder.

Amaretto Bread Pudding

Soft bread mixed with milk, cream, almonds and raisins, baked to perfection and finished with an amaretto butter sauce.

Mini Cannoli

Crispy cinnamon dough filled with a flavored impastata cheese.

Carmella's Famous Cheesecakes

Plain, Amaretto, Chocolate, Marble, Oreo, Baileys, Keylime, Coconut, Chocolate Amaretto, Pumpkin, Peanut Butter, Praline

Desserts

Tiramisu

Mascarpone cheese folded with whipped cream and espresso, layered with lady fingers and sprinkled with cocoa powder.

Small Tray Feeds 12.	\$72
Large Tray Feeds 24.	\$144

Amaretto Bread Pudding

Soft bread mixed with milk, cream, almonds and raisins, baked to perfection and finished with an amaretto butter sauce.

Small Tray Feeds 20.	\$80
Large Tray Feeds 40.	\$160

Mini Cannoli

Crispy cinnamon dough filled with a flavored impastata cheese.

Small Tray Feeds 20.	\$30
Large Tray Feeds 50.	\$75

Carmella's Famous Cheesecakes

Plain, Amaretto, Chocolate, Marble, Oreo, Baileys, Keylime, Coconut, Chocolate Amaretto, Pumpkin, Peanut Butter, Praline

10 inch cake	\$35
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