



# Caruso's

## Italian Café & Catering Catering Menu

### **PASTA**

**Serves 15/\$110 per pan-\$150 for full dinner that includes salad and freshly baked bread with garlic/herb dipping oil**

- < Rigatoni Bolognese (tube pasta baked in meat sauce covered in cheese)
- < Tortellini Bolognese (cheese filled pasta hats baked in meat sauce covered in cheese)
- < Tortellini all Panna (cheese filled pasta hats tossed in brown butter, cream and sage)
- < Tortellini aglio a olio (cheese filled pasta hats in roasted garlic, olive oil and parmesan cheese)
- < Farfalle al Salmone (butterfly pasta with smoked salmon, shallots and cream)
- < Rigatoni all Carbonara (tube pasta with pancetta bacon, onions and cream)
- < Penne con Funghi a' Pollo (tube pasta with mushrooms and chicken)
- < Lasagne alla Bolognese (pasta sheets layered with meat sauce, ricotta, mozzarella, fontina and parmesan cheeses)
- < Ravioli al Forno (several to choose from; ask for a suggestion or create one of your own)

### **POLLO (Chicken)**

**Serves 15/\$170 per pan-\$210 for full dinner that includes spinach frittata, pasta choice, salad and freshly baked bread with garlic/herb dipping oil**

- < Chicken Marsala (strips of chicken breast sauteed in Marsala wine, shallots, mushrooms and cream)
- < Lemon Chicken (breast of chicken saute'd in lemon, mushrooms and Sherry wine)
- < Garlic Chicken (chicken breast saute'd in roasted garlic, mushrooms, parmesan cheese and cream)
- < Chicken Caruso (chicken breast saute'd in wild porcini mushrooms, shallots, Madeira wine and cream)
- < Chicken Pizziola (chicken breast saute'd in white wine, garlic and oregano, covered in a zesty tomato sauce, mozzarella and parmesan cheeses)
- < Chicken Cacciatore (chicken breast saute'd with green peppers, tomatoes and onions)
- < Chicken Parmigiana (chicken breast in a parmesan crust with a zesty tomato sauce baked with mozzarella and parmesan cheeses)

## **VITELLO/FRUITI DI MARE(Veal and Seafood)**

**Serves 15/\$210 per pan-\$250 for full dinner that includes spinach frittata, pasta choice, salad and freshly baked bread with garlic/herb dipping oil**

- < Veal Marsala(strips of veal saute'd in Marsala wine, shallots, mushrooms and cream)
- < Baked Salmon(fresh filet of salmon baked with lemon, butter and dill)
- < Baked Halibut(fresh halibut filet baked with lemon, butter and dill)
- < Halibut Piccata(fresh halibut filet saute'd in lemon, capers and Sherry wine)
- < Veal Madeira(veal loin sauteed in Porcini and Cremini mushrooms with Madeira wine and cream)
- < Veal Parmigiana(veal loin in a parmesan crust with a zesty tomato sauce baked with mozzarella and parmesan cheeses)
- < Veal Pizziola(veal loin saute'd in white wine, garlic and oregano with a zesty tomato sauce baked with mozzarella and parmesan cheeses)
- < Crab Cakes(Dungeness crab cakes in an almond crust, served with roasted red pepper sauce)

## **CARNE/AGNELLO/AMELLE(Beef/Lamb/Pork)**

**Serves 15/\$300 per pan-\$340 for full dinner that includes spinach frittata, pasta choice, salad and freshly baked bread with garlic/herb dipping oil**

- < Beef Wellington(tenderloin of beef with a mushroom duxcell, wrapped and baked in a puffed pastry. Served with a exquisite mushroom sauce.)
- < Beef Tenderloin Roast with Madeira Sauce
- < Rack of Lamb(tender rack of New Zealand lamb marinated in Dijon mustard, red wine vinegar, olive oil and rosemary. Served with Madeira wine sauce.)
- < New York Steaks(Prime cut of aged NY strip loin, char-broiled and served with Madeira wine and mushroom sauce)
- < Prime Rib

## **SIDE DISHES AND EXTRAS**

**Side dishes will serve 15 per pan**

Spinach Frittata	\$35.00
Salad with Balsamic Vinaigrette	\$30.00
All Pasta Sides (NO LASAGNE)	\$35.00
Tortellini Salad	\$35.00
Eggplant Caponata	\$35.00
Risotto	\$30.00
Rice Pilaf	\$25.00

Loaf of Rustic Italian Bread	\$4.00
Garlic/Herb Infused Olive Oil (12oz)	\$6.00

## **Hor d'vores/Appetizers**

**Prices are per dozen**

Cornitelli	\$8.00
Prosciuto Prawns	\$12.00
Sausage stuffed Mushroom Caps	\$8.00
Baked Clams	\$8.00
Italian Meatballs w/Sauce	\$8.00
Insalata Caprese Skewers	\$9.00
Prosciuto & Melon	\$8.00
Rosemary chicken Skewers	\$11.00
Tuscan Chicken Wings	\$8.00
Crab Puffs	\$13.00
Dijon Lamb Chops	\$29.00
Balsamic and Honey Chicken Wings	\$8.00

## **TRAYS**

**Serves 15**

Antipasto	\$75.00
Meat & Cheese	\$75.00
Cracker, Brie & Fruit	\$75.00

## **DESSERTS**

**Serves 16**

Tiramisu	\$60.00
Chocolate Hazelnut Truffle Torte	\$60.00
NY Style Cheesecake with Sauce	\$60.00
Chocolate Grand Marnier Cheesecake	\$60.00
Assorted Freshly Baked Cookies	\$8.00 dozen

**\*\*Call for pricing\*\***

## **BEVERAGES**

Bottled water, juices, soda	\$2.00 each
Coffee Service	\$10.00 per pot

\*Hot water for tea and hot chocolate can be included with coffee service

**\*\*All prices are based on pickup at our kitchen located at 5745 Inland Shores Way N, Keizer. Additional delivery fees and gratuities may apply according to your event. Please refer to our policies page for those services/prices.\*\***