



## THE CULINARY MARKETPLACE

"ALWAYS FRESH INGREDIENTS & NO PRESERVATIVES USED."

# "A" TASTE OF ITALY

[www.atasteofitaly.biz](http://www.atasteofitaly.biz)

Special Occasions Catering  
Business Lunches

901 BETHLEMAN PIKE, SPRING HOUSE, PA 19477

TEL (215) 653-7966 FAX (215) 654-7957

DELIVERY SERVICE AVAILABLE  
CALL IN OR FAX

M, T, W, Th, Sat 9 am to 7 pm  
Fri. 9 am to 8 pm Sun. 9 am to 4 pm

Visit our other Location at: 1139 W. Benjamin Franklin CT., Douglassville, PA 19518

# COLD BUFFET PLATTERS

## VEGGIE PLATTER

Assorted Fresh Vegetables Served W/Lite Dip

Small	\$25	(Serves 10-15)
Medium	\$35	(Serves 25-30)
Large	\$49	(Serves 30-40)

## FRUIT PLATTER

Assorted Seasonal Fruit

Small	\$35	(Serves 10-15)
Medium	\$45	(Serves 25-30)
Large	\$59	(Serves 30-40)

## IMPORTED CHEESE PLATTER

Small	\$ 45	(Serves 10-15)
Medium	\$ 59	(Serves 25-30)
Large	\$ 79	(Serves 30-40)

## COLD ANTIPASTO PLATTER House Specialty

Roasted Red Peppers, Mushrooms, Olives, Imported Provolone, Sopressata, Artichoke Hearts, & Peperoni

Small	\$ 39	(Serves 10-15)
Medium	\$ 59	(Serves 25-30)
Large	\$ 69	(Serves 30-40)

## HOT ANTIPASTO PLATTER House Specialty

Assorted: Mini Rice Balls, Fried Calamari, Mini Crab Cakes, Prosciutto Balls, Stromboli, Grilled Veggies, Fried Ravioli

\$12.00 per person. Min. 8 people

## ANTIPASTO CAPRESE

Homemade Mozzarella & Vine Ripe Tomato Platter

Garnished With Extra Virgin Olive Oil, Basil & Roasted Red Peppers

Small	\$29
Large	\$49

Plus Tax for all platters



# From Our Chef

Freshly Made, No Preservatives  
Only \$19.00 p.p.+Tax

**From 15 People And Up**  
**Party Size Determines Number Of Hot Entrees**

15 To 29 - Choice of 3 Hot Items  
30 To 49 - Choice of 4 Hot Items  
50 Or More - Choice of 5 Hot Items

(please include at least one item from each group)

Chafing dishes and Sternos Included  
Delivery And Set Up Available  
Minimum deposit \$ 75.00 (refunded upon rack return)

## PASTA

- Manicotti
- Lasagna - Regular, Meat, Veggie
- Stuffed Shells
- Pasta Primavera
- Baked Ziti
- Penne in Vodka Sauce\*
- Cavatelli & Sausage (Red)
- Cavatelli & Sausage with Broccoli Rabe (white)

## CARNE

- Veal Scaloppini
- Veal Marsala
- Veal & Peppers
- Veal Cutlet Milanese
- Roast Beef with Gravy\*
- Roast Pork with Gravy\*
- Steak & Peppers
- Sausage & Peppers
- Meatballs & Sauce

## POLLO

- Stuffed Chicken in White Wine - Spinach & Mozzarella
- Stuffed Chicken in White Wine - Ham & Mozzarella\*
- Stuffed Chicken with Asparagus
- Chicken Cacciatore\*
- Chicken Marsala
- Chicken Picatta
- Chicken Francese

## SIDES

- Eggplant Parmigiana
- Sauteed Assorted Vegetables
- Sauteed String Beans
- Spanish Rice\*
- Plain Risotto
- Porcini Risotto

\* OUR SIGNATURE

## INCLUDES DELUXE ANTIPASTO

Pepperoni, Sopressata, Homemade Mushroom Salad, Artichoke Hearts, Olives, Imported Provolone, Roasted Peppers

## TOSSED SALAD

With Homemade Salad Dressing

## ASSORTED ROLLS

Prices subject to change without notice

# House Specialty Salads

1. **Garden Salad** with Signature Balsamic Vinaigrette
2. **Classic Caesar Salad** with Creamy Homemade Dressing & Focaccia Croutons
3. **Arugula Salad** with Shaved Reggiano Parmigiano, Toasted Pine Nuts & Lemon Vinaigrette
4. **Greek Salad** with Kalamata Olives, Feta Cheese, Tomatoes, Perpperoncini & Shaved Red Onion with House Vinaigrette
5. **Baby Spinach Salad** with Goat Cheese, Walnuts, Craisins & House Vinaigrette
6. **Mediterranean Chicken Salad** with Spinach, Tomatoes & Bell Peppers
7. **Classic Chef's Salad**
8. **New York Waldorf Salad**
9. **Doña Mina's Seven Grain Salad** with Herb Vinaigrette
10. **Grilled Chicken Caesar Pasta Salad** with tiny Peas & Sun dried Tomatoes
11. **Tri-Colored Tortellini Salad**
12. **Fusilli or Bowtie Pasta** with Toasted Pine Nuts, Sun dried Tomatoes, Pesto & Asparagus.
13. **Four Seasons Pasta** with Seasonal Vegetable Mélange
14. **Fregula~ Toasted Durum Wheat** with Chopped Grilled Veggies
15. **Sautéed String Bean Salad**
16. **Broccoli Rabe** with Toasted Garlic & Olive Oil
17. **Grilled **OR** Roasted Assorted Seasonal Vegetables**
18. **Fresh Mozzarella & Tomato Salad**
19. **Pitted Olive Salad**
20. **Caponata~** Sicilian Eggplant & Tomato Appetizer with Capers, Celery & Olives
21. **Tuna Salad Nicoise** with Eggs, Potatoes, String Beans, Tomatoes & Olives with Lemon Vinaigrette
22. **Italian Seafood Salad** with Olive Oil & Hot Peppers
23. **Classic Potato Salad,**  
Traditional Cole Slaw,  
Macaroni Salad & Tuna Salad

*\*Served in Small, Medium & Large "Bowls"\**

**Pasta Salads are available with Organic Whole Wheat or Organic Durum Farro (Spelt)**

## SPECIAL OCCASION

# (BIG FOOT) HOAGIES

Available in 3FT to 6FT (serves 3 - 4 people per foot)

Italian Deluxe • Tuna or American Deluxe • Turkey

**\$16.00** per foot

Beef or Chicken Cheesesteak or Cheesesteak w/Broccoli Rabe

**\$18.00** per foot

Roast Beef or Roast Pork with Extra Sharp Provolone & Long Hot Peppers

**\$19.00** per foot

Grilled Assorted Vegetables with or without Cheese

**\$17.00** per foot

Chicken Cutlet w/fresh Mozzarella, Roasted Peppers, Lettuce & Tomato

**\$19.00** per foot  
plus tax

## A LA CARTE TAKE OUT TRAYS

<b>Half Pan</b>	<b>Full Pan</b>
<b>10 person</b>	<b>20 person</b>

Manicotti  
Penne Vodka Sauce  
Penne Vodka Sauce  
with Grilled Chicken  
Baked Ziti  
\*Fried Ravioli  
in Vodka Sauce  
Lasagna - Veggie/Meat/Chicken  
Stuffed Shells  
Ravioli  
Spaghetti Pie  
Eggplant Parmigiana  
Eggplant Rollattini  
Vegetable Quiche  
Zucchini Pie  
Fried Calamari  
Calamari Hot Sauce  
Tripe in Sauce  
\*Poached Salmon  
Cold Shrimp Platter  
Sausage & Peppers  
\*Stuffed Boneless  
Chicken Breast in  
Wine Sauce  
Chicken Francese  
Chicken Cacciatore  
Chicken Parmesan  
Chicken Cutlet  
Marinated, Grilled  
Chicken Breast  
Meatballs in Sauce  
\*Roast Beef with Gravy  
Filet Roast  
\*Roast Pork with Gravy  
Steak & Peppers  
Veal Scaloppini  
Veal Marsala  
Veal & Peppers  
Veal Cutlet Milanese  
Spanish Rice  
Plain Risotto  
Porcini Risotto  
Ribs  
\*Assorted Hoagie Platters

**and more.**  
**Please ask Mina!**

**\*Our Signature**

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## FANCY PARTY PLATTER

(Serves 15-30)

### 6 lb. Fancy Cold Cuts

Center Cut Ham, Provolone, Swiss Cheese, Genoa Salami, Our Own Top Round Roast Beef, And Oven Roasted, Turkey Breast

### 4 lb. Assorted Antipasto

Roasted Peppers, Mushrooms, Artichokes, Olives, Pepperoni, Imported Provolone and Sopressata

### 3 lb. Potato Salad

### 2 lb. Homemade Coleslaw

### 2 1/2 doz. Mixed Rolls

**\$139.00** Plus Tax

## PARTY PLATTER

(Serves 24)

### 8 lb. Cold Cuts

Ham, Turkey, Roast Beef, Swiss Cheese, Genoa Salami, Provolone Cheese

### 4 lb. Potato Salad

### 2 lb. Homemade Coleslaw

### 2 doz. Kaiser Rolls

**\$119.00** Plus Tax

## DELUXE PARTY PLATTER

(Serves 30-36)

### 10 lb. Beautifully Decorated Cold Cuts

Center Cut Ham, Provolone, Swiss Cheese, Our Own Round Roast Beef, And Oven Roasted Turkey Breast

### Assorted Antipasto

Roasted Peppers, Mushrooms, Artichokes, Olives, Pepperoni, Imported Provolone and Sopressata

### 4 lb. Potato Salad

### 3 lb. Homemade Coleslaw

### 4 doz. Kaiser Rolls

**\$189.00** Plus Tax

# DINNER COMBO PLATTERS

- #1. **Saluté (Healthy Choice)**..... **\$ 90.00** Plus Tax  
Grilled Chicken, String Beans or Grilled Veggies
- #2. **South Philly Favorite**..... **\$135.00** Plus Tax  
Roasted Pork or Roasted Beef with Broccoli Rabe or Long Hots/Roasted Peppers, 1 lb. Sharp Provolone and 1 Dozen Club Rolls
- #3. **Toscana Delite**..... **\$115.00** Plus Tax  
Grilled Chicken, Penne a la Vodka and Tossed Salad
- #4. **Sicilia Mia**..... **\$120.00** Plus Tax  
Chicken Cacciatore with Pasta or Spanish Rice with a Tossed Salad and 1 Dozen Club Rolls

All Natural Ingredients. No Preservatives. Low Fat, Low Sugar

## SPECIAL OCCASION CAKES

SIZE	PRICE	SERVES	KIND OF CAKE	CHOICE OF FILLING
7"	\$25	7 - 9	<input type="checkbox"/> Sponge	<input type="checkbox"/> Peach
8"	\$29	9 - 12	<input type="checkbox"/> Chocolate	<input type="checkbox"/> Pineapple
9"	\$39	12 - 16	<input type="checkbox"/> Dietetic	<input type="checkbox"/> Cherry
10"	\$49	16 - 22	<input type="checkbox"/> Napoleon	<input type="checkbox"/> Lemon
11"	\$59	22 - 30	<input type="checkbox"/> Rum	<input type="checkbox"/> Strawberry
12"	\$69	30 - 40	<input type="checkbox"/> No Rum	<input type="checkbox"/> Custard Cream
13"	\$89	45 - 60		<input type="checkbox"/> French Cream
14"	\$95	60 - 70		<input type="checkbox"/> Chocolate Cream
<b>1/4 SHEET</b>			<b>ICING - TOPPING</b>	<input type="checkbox"/> Cannoli Cream
1 Filling	\$39	12 - 18	<input type="checkbox"/> Whipping Cream	<input type="checkbox"/> Banana Cream
2 Fillings	\$49	18 - 22	<input type="checkbox"/> Butter Cream	<input type="checkbox"/> Chocolate Mousse
<b>1/2 SHEET</b>			<input type="checkbox"/> Chocolate	<input type="checkbox"/> Fresh Strawberries
1 Filling	\$69	30 - 35	<input type="checkbox"/> Chocolate Mousse	<input type="checkbox"/> Chocolate Cannoli Cream
2 Fillings	\$89	40 - 50	<input type="checkbox"/> Fresh Strawberries	
<b>3/4 SHEET</b>				
1 Filling	\$95	60 - 70		
2 Fillings	\$125	65 - 80		
<b>FULL SHEET</b>				
1 Filling	\$129	80 - 90		
2 Fillings	\$149	80 - 100		

## NEW YORK BREADS

- Broccoli
- Olive
- Spinach
- Seven Grain
- Proscuitto
- Pepperoni
- Eggplant
- Semolina
- House Specialty Bread (Ciabatta)
- Fig and Walnut
- Cinnamon Raisin
- White Chocolate

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