

THAT LITTLE ITALIAN KITCHEN CATERING MENU

330-499-2248

5730 FULTON DRIVE NW
CANTON, OHIO 44718

We believe in flavorful, high-quality food with great service at a reasonable price. That approach has earned us the area's Community Best award as *Best Caterer* for 9 years!

SOUP

All soups are sold by the gallon. One gallon serves 16 8-ounce cups.

Italian Wedding
Tuscan bean and ham
Minestrone

Tomato Basil
Broccoli and Cheddar
Pasta Fagioli

SALAD

All salads are sold by the pan such as ½ pan, shallow pan, or full pan. Dressing choices are Italian, Ranch, Balsamic, Raspberry Vinaigrette and Caesar. Large Events can be quoted per person.

GARDEN- mixed greens, red onion, black olives, shredded cheese, croutons, and pepperoncini peppers

CAESAR- romaine lettuce, shaved parmesan cheese, and croutons

ANTIPASTO- mixed greens, tomato, Italian ham, pepperoni, salami, black olives, shredded cheese, and Italian dressing

PANZANELLA- marinated tomatoes, red onion, fresh mozzarella, croutons, basil, and balsamic vinaigrette

SPRING SALAD- mixed greens, raisins, strawberries, mandarin oranges, toasted almonds, and raspberry vinaigrette

PEPPERONI CRISP- mixed greens, tomatoes, banana peppers, red onion, shaved parmesan, pepperoni crisps, croutons, and Italian vinaigrette

APPETIZERS

Tomato Basil Bruschetta
Fig and Ricotta Bruschetta
Pesto Mozzarella Bruschetta
Olive Tapenade Bruschetta

Honey Ricotta Bruschetta
Italian Sausage Stuffed Mushrooms
Herb and Cheese Stuffed Mushrooms
Tuscan Sausage Cups

Pesto Chicken Cups
Meatballs with Marinara or Alfredo
(1- or 2-ounce sizes)
Caprese Skewers
Toasted Ravioli
Chicken Parm Lasagna Rolls
Arancini (risotto balls)

Mini Margherita Pizza
Fried Zucchini with Fontina and Salami
Garlic Basil Deviled Eggs
Shrimp Cocktail
Antipasto Skewers
Fruit Skewers

PLATTERS/DIPS

VEGETABLE PLATTER- fresh seasonal vegetables with dip

ANTIPASTI PLATTER- a variety of cured meats, specialty cheeses, fruits, vegetables, nuts, and flatbread

FRUIT PLATTER- assorted seasonal fruits with dip

SPINACH and ARTICHOKE DIP- served with crostini and flatbread

WHITE BEAN DIP- pureed cannellini beans with roasted garlic, olive oil, lemon and herbs.
Served with crostini and flatbread

SANDWICH/STROMBOLI

MEATBALL SLIDER- 2 oz. meatball with marinara and cheese on Italian bread

ITALIAN BEEF SLIDER- thinly sliced beef with rosemary jus, bell peppers, giardiniera and cheese on Italian bread

CHICKEN PARM SLIDER- fried chicken breast with marinara and cheese

CHICKEN PESTO SLIDER- grilled chicken breast with basil pesto and shaved parmesan cheese

DIRIZZ SLIDER- pepperoni, salami, capicola, sopresatta, cheese, and Italian slaw

ORIGINAL STROMBOLI- pepperoni, salami, shredded mozz/prov. Served with marinara.

DELUXE STROMBOLI- pepperoni, salami, capicola, red onion, banana peppers, shredded mozz/prov. Served with marinara.

CHICKEN PESTO STROMBOLI- grilled chicken breast, basil pesto, shredded mozz/prov, parmesan

PIADINAS (wraps)- grilled chicken, pesto chicken, veggie, turkey, ham, and Italian beef

ENTREES

LASAGNA

MEAT LASAGNA

VEGETABLE LASAGNA

ITALIAN CHICKEN-3 or 5 oz. hand-breaded chicken breast with Italian herbs, spices and parmesan cheese

CHICKEN PARMESAN-3 or 5 oz. hand-breaded chicken breast with marinara and melted cheese

GRILLED LEMON HERB CHICKEN-3 or 5 oz. chicken breast with lemon, herbs and spices

GRILLED PESTO CHICKEN- 3 or 5 oz chicken breast with basil pesto and parmesan cheese

GRILLED CAPRESE CHICKEN- 3 or 5 oz chicken breast grilled and stuffed with garlic, tomatoes, fresh mozzarella and basil

CHICKEN MARSALA- seared chicken breast with mushrooms and marsala sauce

CHICKEN PICATTA- seared chicken breast with capers and lemon butter sauce

CABBAGE ROLLS- seasoned ground beef with rice rolled in cabbage leaf and braised in tomato sauce

ROASTED BEEF TENDERLOIN- 5 oz. per person. Whole beef tenderloin with Italian herbs and spices

BEEF BRACIOLE- thinly sliced beef stuffed with Italian sausage, herbs and cheese. Braised in tomato sauce.

BRAISED ROAST BEEF- Pan-braised and slow roasted with our spices

MEATBALLS AND MARINARA- choice of 1 or 2 oz.

ITALIAN SAUSAGE WITH PEPPERS AND ONIONS- 3 or 6 oz.

ROASTED PORK TENDERLOIN- with Italian herbs and spices

PULLED PORK in BBQ Sauce-Slow Roasted with sauces

STUFFED PEPPERS- green bell peppers filled with ground beef, herbs, and spices. Braised in tomato sauce.

EGGPLANT PARMESAN- hand-breaded eggplant with marinara and melted cheese

QUINOA STUFFED PEPPER- green bell pepper filled with tomato quinoa, zucchini, yellow squash, onions and fresh herbs

SIDES

ITALIAN POTATOES

ROASTED RED POTATOES

CHEESY POTATOES

GARLIC MASHED POTATOES

TWICE BAKED POTATO

JOJO POTATOES

MACARONI AND CHEESE

PASTA SALAD

POTATO SALAD

ITALIAN GREEN BEANS

GREEN BEAN ALMONDINE

ROASTED ROOT VEGETABLES

GLAZED CARROTS

LEMON BUTTER ASPARAGUS

TUSCAN MUSHROOMS

PASTA

Pastas are sold in ½ pan, shallow pan, or full pan. Per person pricing for large events.

PENNE/SPAGHETTI/CHEESE TORTELLINI/GNOCCHI

SAUCES

MARINARA

BOLOGNESE (meat sauce)

ALFREDO

BAKE SAUCE (marinara and alfredo mix)

OLIO (olive oil, garlic, parmesan)

PUTTANESCA (tomato sauce with olives)

ADD-ONS

1 OUNCE MEATBALLS

GRILLED CHICKEN

CHICKEN PARM. STRIPS

PRIMAVERA (shoestring vegetables)

GARLIC SHRIMP

DESSERT

HOUSE MADE GELATO

TIRAMISU ULTIMATE BROWNIES

CUPCAKES COOKIE TRAYS LIMONCELLO CAKE

CANNOLI CHEESECAKE