



EATALIAN CAFE - CATERING SERVICES

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To Our Valuable Customers,

We look forward to sharing our food and services with you and your guests. We know that planning an event can be stressful, so we promise to do everything we can to ease the burden on you!

We would like to assure you that our food will meet your high standards and suit your personal tastes. **If you want to tell us more, we can provide you some advice in order to achieve the best result.** In this presentation, we have only included a selection of what we have to offer so please contact us for any special requests.

We look forward to provide all of your guests with an enjoyable and unforgettable experience.

Sincerely,

Eatalian Group



CATERED MENUS AND OPTIONS

10 people minimum

Order trays of individual pastas or order a combination of dishes! These menus are ideal for birthday parties, cocktails, business lunches and meetings, small refreshments, casual or formal events.

Please note:

- Available for delivery or pick-up
- All catering orders come with fresh baked bread, olive oil, balsamic vinegar, crushed red pepper, and parmigiano reggiano.
- For parties over 40 guests, a 50% deposit must be received no later than 3 working days before the scheduled event. For less than 40 guests the deposit must be received at least 48 hours before the event. Our kitchens are not industrial facilities so we have a maximum number of parties we can accept. Please book your catering as soon as you can to avoid disappointment.
- Delivery Charges depending upon location:
Free of charge within 3 miles radius or for parties with more than 150 guests;
\$25 within a 10 miles radius;
\$35 within a 20 miles radius;
- If services are requested, there is a \$50 per hour, per server charge, in addition to a gratuity charge that will be 20% of the total food costs.



OPTIONS

- 1. “Stuzzichini” – Finger Foods** Whenever you have a special occasion at work or with your family and friends, consider our special Appetizers and “Stuzzichini” (Italian Nibbles and Starters).
- 2. By the Tray** Make it easy on yourself and order a full or half tray of your favorite pasta, salad, or secondi dishes.
- 3. Combination Menus** Combination of Pastas, secondi, and salad.
Add a dessert, some fruit, or some other special dishes for a complete and balanced meal.
- 4. “I Nostri Dolci” – Our Dessert** Marco, our amazing “pasticcere” (pastry chef) is able to impress everybody with his special mini pastry, filled with chocolate, hazelnuts or Chantilly cream, house cake, tiramisu or many other signature desserts.



1- Stuzzichini (Finger Foods)

Full trays include 60 portions and half trays include 30 portions.

Dish	Description	Full Tray	Half Tray
Pizzette	Pizza bites with tomato sauce and mozzarella	\$25	\$12.50
Erbazzone	Savory pastry pocket filled with bacon, spinach, and cheese	Please ask catering manager	Please ask catering manager
Salatini	Savory pastry twists with your choice of fillings	\$25	\$12.5
Panino Mignon	Small sandwiches with your choice of filling	\$120	\$60
Panettone Gastronomico	Savory layered bread with your choice of fillings (20 SERVINGS)	\$60	
Crudite	Mixed seasonal veggies served with oils and vinegar for dipping	\$50	\$25
Formaggi Sampler	Assorted Italian Cheeses	\$195	\$97.50
Charcuterie	Assorted Italian meats and pickled veggies	\$240	\$120



Please note that all food is subject to 9.00% sales tax



2- By the Tray

Dish	Description	Full Tray	Half Tray
Tortelli Verdi	House made ravioli filled with spinach, ricotta, and bacon.	\$132.50	\$66.25
Tortelli Di Zucca	House made ravioli filled with butternut squash	\$132.50	\$66.25
Lasagna al Ragù	House made lasagna noodles layered in béchamel and ragu sauce	\$150.00	\$75.00
Tagliatelle al Ragù	House made tagliatelle pasta in ragu sauce	\$132.50	\$66.25
Tagliatelle ai Porcini	House made tagliatelle pasta in a porcini and cream sauce	\$132.50	\$66.25
Gnocchi al Ragù	Potato gnocchi pasta in ragu sauce	\$132.50	\$66.25
Gnocchi al Pesto	Potato gnocchi pasta in pesto sauce	\$132.50	\$66.25
Gnocchi 4 Formaggi	Potato gnocchi in a sauce of gorgonzola, grana Padano, pecorino, and feta cheeses	\$132.50	\$66.25
Gnocchi Burro e Formaggi	Potato gnocchi in a butter and parmigiana sauce	\$132.50	\$66.25
Gnocchi Ricotta e Spinaci	Ricotta and spinach gnocchi served in a tomato sauce	\$132.50	\$66.25
Penne Pomodoro	Penne served in a plain tomato sauce	\$100.00	\$50.00
Penne Arrabiatta	Penne served in a spicy tomato sauce	\$100.00	\$50.00
Spaghetti Amatriciana	Spaghetti in an onion, garlic, and bacon tomato sauce	\$122.50	\$61.25
Spaghetti Puttanesca	Spaghetti in an anchovy, olive, caper tomato sauce	\$122.50	\$61.25
Penne Peperoni e Salsiccia	Penne in a bell pepper and Italian sausage sauce	\$122.50	\$61.25
Penne Caprese	Penne in a pesto sauce with cherry tomatoes and fresh mozzarella	\$132.50	\$66.25
Linguine con Pesto	Linguine in a pesto sauce	\$122.50	\$61.25
Penne Boscaiola	Penne in a ham, peas, bacon, and mushrooms sauce	\$122.50	\$61.25
Penne Speck e Trevigiano	Penne in a speck and raddichio cream sauce	\$132.50	\$66.25
Penne con Gamberi or Pollo	Penne with chicken or shrimp, cherry tomatoes, and a tomato/ cream sauce	\$155.00	\$77.50
Linguine Vongole	Linguine with clams served in either a white wine or tomato sauce	\$155.00	\$77.50
Linguine Frutti di Mare	Linguine with mixed seafood in either a white wine or tomato sauce	\$195.00	\$97.50



2- By the Tray (continued)

Dish	Description	Full Tray	Half Tray
Risotto ai 4 Formaggi	Rice in a sauce of Feta, gorgonzola, grana Padano, and pecorino sauces	\$162.00	\$81.00
Risotto ai Funghi Porcini	Rice in a porcini mushroom and cream sauce	\$162.00	\$81.00
Risotto ai Frutti di Mare	Rice with mixed seafood in a tomato and wine sauce	\$210.00	\$105.00
Risotto ai Gamberi e Rucola	Rice with shrimps and cherry tomatoes, in a tomato/ cream sauce and fresh arugula	\$186.00	\$93.00
Insalata di Mare	Salad of octopus, squid, shrimps, clams, mussels, carrot, celery, pepper, olive and capers tossed in lemon and olive oil	\$124.00	\$62.00
Garden Salad	Mixed greens, carrots, cucumbers, and tomato	\$52.50	\$26.25
Chicken Salad	Mixed greens, carrot, tomato, cucumber, onion, mushrooms, and rosemary chicken	\$67.50	\$33.75
Mozzarella Salad	Mixed greens, carrot, tomato, cucumber, onion, mushroom, and fresh mozzarella	\$67.50	\$33.75
Tuna Salad	Mixed greens, carrot, tomato, cucumber, onion, mushrooms, and imported tuna	\$67.50	\$33.75
Sicilia Salad	Green cabbage, sweet onion, orange pieces, and Kalamata olives	\$67.50	\$33.75
Emilia Salad	Hot salad of grilled onion, zucchini, eggplant, red and yellow peppers, topped with shaved parmigiano and a balsamic drizzle	\$79.50	\$39.75

Full trays are designed to feed ten people
Half trays are designed to feed five people

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3- Combination Menus

All combination menus include salad, primi, and secondi for 10 people

1) Lasagna Combination \$156.95

Insalata: Garden Salad

Primi: Lasagna al Ragu

Secondi: Penne Pomodoro

2) Barramundi Combination \$189.95

Insalata: Garden Salad

Primi: Penne Boscaiola

Secondi: Grilled Barramundi

**Barramundi comes with sides of grilled vegetables and roasted potatoes.*

3) Filetto Combination \$239.95

Insalata: Garden Salad

Primi: Penne con Gamberi or Pollo

Secondi: Filetto ai Porcini Mushrooms Sauce

**Filetto comes with sides of grilled vegetables and roasted potatoes.*

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4- "I Nostri Dolci" – Our Desserts

Whole Cakes

Name	Description	Price
Torta de la Nonna	White cake filled with lemon custard and topped with pine nuts and powdered sugar	\$24.00
Torta di Frutta	Tart shell filled with custard and topped with mixed fruits	\$29.00
Tiramisu	Sponge cake soaked in espresso and layered with sweet marscapone cheese	\$32.00
House Cake	Biscotti dipped in espresso and layered with delicate cocoa and white cream	\$60.00
Cheese Cake	Cheesecake topped with strawberry preserves	\$29.00
Crostata di Marmelatta	Tart shell filled and baked with apricot, plum, or raspberry jam.	\$18.00
Crostata di Nutella	Tart shell filled and baked with Nutella	\$24.00

Desserts by Portion

Dish	Description	Full Tray	Half Tray
Mixed Pastry Mignon	A mix of miniature cannelinos and bignes of vanilla and chocolate flavors	\$51.00	\$25.50
Torta di Fruta Mignon	Miniature fruit tarts	\$54.00	\$27.00
Torta di Marmelatta Mignon	Miniature tarts of apricot, raspberry, or plum jam	\$51.00	\$25.50
Torta di Nutella Mignon	Miniature tarts of nutella	\$54.00	\$27.00

Full trays offer 60 portions; Half trays offer 30 portions



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