



Catering Menu

I N S A L A T E

48-Hour notice required for deliveries
\$250 minimum food order for delivery
\$250 charge for on-site serving per server
20% gratuity applied for delivery drop off
10% gratuity applied for all pick-up orders
(Delivery drop off and on-site serving available)

✓ **House Salad:** Fresh tomato, red onion, and kalamata olives on a bed of fresh spring mix with Chef's house dressing.

\$60 for Half-tray (Feeds 10 People) - **\$80** for Full-tray (Feeds 20 people)

Caesar Salad: Romaine lettuce with shaved romano cheese and house-made Caesar dressing.

\$70 for Half-tray (Feeds 10 people) - **\$85** for Full-tray (Feeds 20 people)

A P P E T I Z E R S

Bruschetta: Cherry tomatoes & garlic pesto on focaccia bread.

\$35 for Half-tray (Feeds 10 People) - **\$75** for Full-tray (Feeds 20 People)

Antipasto Italiano: Giardiniera, prosciutto, cannellini beans, roasted red peppers, artichoke heart, green olives, & parmesan cheese cubes.

\$110 for Half-tray (Feeds 10 People) - **\$220** for Full-tray (Feeds 20 People)

E N T R É E S

Rigatoni & Meatballs: Classic rigatoni in homemade red sauce and meatballs.

(Pasta & meatballs can be substituted for gluten free penne and gluten free meatballs upon request for an allergy or preference.)

\$140 for Half-tray (Feeds 10 people) - **\$245** for Full-tray (Feeds 20 people)

✓ **Rigatoni alla Vodka:** Rigatoni pasta with sautéed broccoli and sun-dried tomatoes, finished with a creamy vodka sauce.


\$145 for Half-tray (Feeds 10 people) - **\$250** for Full-tray (Feeds 20 people)

Lasagna Bolognese: Homemade meat lasagna made with our old-fashioned bolognese sauce.

\$150 for Half-tray (Feeds 10 people) - **\$275** for Full-tray (Feeds 20 people)

Pollo Parmigiana: Lightly breaded chicken layered with pomodoro sauce and mozzarella cheese, served with a side of rigatoni.


\$150 for Half-tray (Feeds 10 people) - **\$275** for Full-tray (Feeds 20 people)

 **Melanzane Parmigiana:** Eggplant parmigiana with mozzarella cheese, fresh basil, and house-made marinara, served with a side of rigatoni.

\$140 for Half-tray (Feeds 10 people) - **\$250** for Full-tray (Feeds 20 people)

Chicken Marsala: Sautéed mushrooms with marsala wine butter, served with a side of rigatoni.


\$160 for Half-tray (Feeds 10 People) - **\$320** for Full-tray (Feeds 20 People)

 **Pollo Cacciatore:** Fresh chicken breast, sautéed with fresh mushrooms, onions, roasted red peppers, green olives, and topped with a special pomodoro sauce.

\$180 for Half-tray (Feeds 10 People) - **\$360** for Full-Tray (Feeds 20 People)

Veal Marsala: Sautéed mushrooms with marsala wine butter, served with a side of rigatoni.

\$180 for Half-tray (Feeds 10 People) - **\$360** for Half-tray (Feeds 20 People)

 **Gnocchi Siciliana:** Gnocchi in marinara sauce with mozzarella, basil, & a touch of cream.

\$180 for Half-tray (Feeds 10 People) - **\$360** for Full-tray (Feeds 20 People)

D O L C E • D E S S E R T

Homemade Baby Cannoli: Crispy pastry shell filled with delicious creamy ricotta cheese and chocolate chips.

\$50 for Half-tray (10 Cannolis) - **\$80** for Full-tray (20 Cannolis)

Traditional Tiramisú: Lady fingers dipped in a mixture of rum and espresso, covered with a dessert cheese & dusted with cocoa.

\$75 for Half-tray (Feeds 10 People) - **\$150** for Full-tray (Feeds 20 People)

Strawberry Tiramisú: Lady fingers dipped in a mixture of limoncello, strawberry, & mascarpone cheese.

\$85 for Half-tray (Feeds 10 People) - **\$155** for Full-tray (Feeds 20 People)

Profiterole: Italian cream puff with chocolate ganache.

\$60 for Half-tray (10 Cream Puffs) - **\$120** for Full-tray (20 Cream Puffs)

M A S T E R K E Y

 = Dish is prepared as a meal that is vegetarian.

 = Dish can be made for a gluten allergy OR preference. This **MUST** be informed prior to placing the order, as the dishes are **NOT** normally prepared gluten free. When requested, Chef Francesco takes every step possible to avoid cross-contamination when preparing the dish as gluten free.

E X T R A S

If there is an item you don't see on our catering menu you're looking for, let us know! Chef Francesco aims to please and will see if he can accommodate your request! Contact us via our catering email at:

Francescos.Ristorante.Catering@gmail.com

Or call us via the restaurant at:

(407) 960-5533

(Press 2 for Catering/Take Out)

Chafing dishes, sternos, serving utensils, white table linens, plastic utensils, plastic plates, leftover containers, plastic bags, styrofoam cups, straws, & napkins can all be provided upon request with an additional upcharge for each item depending on quantity. If chafing dishes, sternos, or white table linens are requested for a delivery drop off, they **MUST** be returned within 48 hours of the catering drop off time to the restaurant without facing an additional replacement cost fee

****All items are subject to change for price and availability. Minimums, gratuity, and any other additional fees are also subject to change. We appreciate your understanding.****