



Catering Trays

Serves 4-6 Adults with Leftovers!

MAIN COURSE	PRICE
Beef and Ricotta Lasagna	\$85
Spinach & Ricotta Lasagna	\$85
Chicken Parmesan Cutlets (Approx 25)	\$90
Veal Parmesan Cutlets (Approx 25)	\$120
Eggplant Parmesan	\$75
Shepherd's Pie w/ Sweet Potato Topping	\$85
Maple Glazed Salmon	\$95
Jerk Chicken / BBQ Chicken	\$80
Beef Tenderloin w/ Red Wine Reduction	\$140
Beef Wellington w/ Red Wine Reduction	\$140
Mushroom Wellington	\$80
Penne/Linguini Pasta in Tomato Basil Sauce	\$40
Penne/Linguini Pasta in Rose Sauce	\$50
Penne/Linguini Pasta in Alfredo Sauce	\$60
Roasted Vegetable Pasta in Tomato Basil Sauce	\$55
Homemade Gnocchi in Any Sauce	\$75
Tray of All Beef Mega Meatballs (12)	\$40
Tracy of Vegan Meatballs (12)	\$45

72 Hours Notice
laura @caterableinc.com | 647-296-4458



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SIDE DISHES	PRICE
Roasted Potatoes	\$35
Buttery Whipped Potatoes	\$35
Cheesy Scalloped Potatoes	\$40
Rosie's Peppers and Potatoes	\$40
Sweet Potato Mash	\$45
Sweet Potato, Pear & Pecan Casserole	\$40
Sausage, Apple & Pecan Stuffing	\$55
Roasted Vegetables	\$50
Peas and Mushrooms	\$40
Sauteed Rapini	\$40
French Green Beans with Fire Roasted Tomatoes	\$35
Honey Balsamic Brussel Sprouts, Carrots & Bacon	\$40
Garden Salad with Signature Balsamic	\$30
Caesar Salad with Homemade Croutons	\$40
Greek Salad with Lemon Oregano Dressing	\$50
Creamy Coleslaw	\$35
Fresh Garlic Bread	\$15
Homemade Rosemary Focaccia	\$12

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