



## Trattoria 225 Catering Menu

All prices are for pick up orders with delivery available in select locations and times. Call 708-358-8555 or email [billq@trattoria225.com](mailto:billq@trattoria225.com) to place your order. 48 hour notice is required.

Trattoria 225 can accommodate special dietary needs for our catering menu including gluten free, peanut allergies, vegetarian and vegan. Please specify these needs when planning your event.

Let Trattoria 225 customize a menu for your special event!

Whether it's a holiday party with close friends, a celebration with family or a wedding, birthday or anniversary, or your next key business meeting, an event catered by Trattoria 225 is sure to leave a lasting impression on your guests. Trattoria 225 offers the perfect event venue for both business and pleasure. The 4,700 square foot of function space includes a poured concrete full bar, hardwood floors, 14 foot ceilings and large collection of local art. Our private and semiprivate rooms can comfortably accommodate groups of 20-250 guests. Call or Email for more information on pricing and the event space.

## Salads

Small serves 8-10 Large serves 16-20

House Salad- Romaine and iceberg topped with grated carrots, shaved red onions and tomatoes with our house made italian vinaigrette.

Small \$35.00

Large \$55.00

Roasted Beet Salad- Roasted beets tossed with mixed greens, goat cheese, and candied walnuts with citrus vinaigrette.

Small \$40.00

Large \$70.00

Caesar Salad- Crisp romaine, garlic toasted croutons with house made caesar dressing topped with parmesan.

Small \$40.00

Large \$70.00

Chopped Italian Salad- Mixed greens, sweet peppers, red onions, tomatoes artichokes, pepperoni, kalamata olives and feta cheese with balsamic vinaigrette.

Small \$45.00

Large \$75.00

Spinach and Strawberry Salad- Spinach, strawberries roasted walnuts and goat cheese with balsamic vinaigrette.

Small \$40.00

Large \$70.00

Shaved Squash Salad- Arugula, grilled squash, feta cheese and toasted sunflower seeds with italian vinaigrette.

Small \$40.00

Large \$70.00

Butternut Squash Salad-Mixed greens, roasted butternut squash, sliced gala apples, gorgonzola dried cranberries with italian vinaigrette.

Small \$40.00

Large \$70.00

Poached Pear Salad- Arugula topped with poached pears, gorgonzola, candied walnuts a with italian vinaigrette.

Small \$40.00

Large \$70.00

## Pasta

Baked Penne- Penne pasta baked with mozzarella, provolone and parmesan cheeses, served with house made meat sauce or marinara sauce.

Small \$50.00

Large \$80.00

Pasta Primavera- Spaghetti, zucchini, broccoli, mushrooms and spinach tossed with aglio olio, and parmesan.

Small \$50.00

Large \$80.00

Penne Alla Carne- Penne pasta house made fennel sausage and sweet peas tossed in tomato vodka sauce.

Small \$50.00

Large \$80.00

Fettuccine Alfredo- Fettuccine tossed with rich cream sauce, made with parmesan, butter and cream.

Small \$40.00

Large \$70.00

Vegetarian Lasagna- Layers of zucchini, yellow squash, cremini mushrooms, spinach, grated carrots, ricotta cheese, basil pesto and marinara

Small \$40.00

Large \$70.00

Three Cheese Lasagna- Lasagna layered with mozzarella, provolone, ricotta, and house made marinara.

Small \$40.00

Large \$70.00

Fennel Sausage Lasagna- Lasagna layered with house cheese, ricotta, marinara and fennel sausage.

Small \$50.00

Large \$80.00

Spaghetti and Meatballs- Spaghetti tossed with marinara sauce and house made meatballs topped with parmesan cheese

Small \$50.00

Large \$80.00

Spaghetti Carbonara- Spaghetti tossed with creamy cheese sauce, grilled chicken, pancetta and cremini mushrooms

Small \$50.00

Large \$80.00

## Entrees

Chicken Piccata- Chicken Breast, Lemon Juice, capers and white wine sauce served with spaghetti

Small \$60.00

Large \$100.00

Chicken Visuvio- Chicken Breast, roasted potatoes broccoli and visuvio sauce

Small \$60.00

Large \$100.00

Chicken Parmesan- Breaded chicken breast topped with marinara and mozzarella cheese served with spaghetti

Small \$55.00

Large \$90.00

Chicken Coponata- Grilled Chicken topped with stew of peppers and onions, cannellini beans, artichokes, capers, and garlic served with roasted new potatoes

Small \$60.00

Large \$100.00

Baked Stuffed Chicken- baked chicken breast stuffed with Italian sausage goat cheese and spinach topped with pan jus, served with roasted new potatoes

Small \$60.00

Large \$100.00

Sautéed Tilapia- Pan seared tilapia topped with spinach, artichokes, tomatoes and kalamata olives in a white wine sauce served with roasted vegetables

Small \$55.00

Large \$90.00

Salmon Spinachi- Sautéed Salmon with shallot and spinach cream sauce, served with roasted vegetables

Small \$60.00

Large \$100.00

### Sides and Miscellaneous

Roasted rosemary new potatoes-

Small \$30.00

Large \$60.00

Garlic mashed potatoes-

Small \$30.00

Large \$60.00

House made risotto-

Small \$40.00

Large \$80.00

Roasted mixed vegetables-

Small \$30.00

Large \$60.00