

Let Us Caler To You...

Tired of your typical sandwiches? Let Presto Panini cater your next working lunch or company event. From small groups, to large company parties, we deliver fresh, succulent ciabatta paninis, thin crust pizzas, homemade pastas, wraps, salads as well as authentic homemade meals to your office. Have an early morning conference meeting? We can cater your breakfast as well! Ask us to help customize your menu to your needs or to book your event!

Reserve with us today!

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Entertaining In Style



All catering is prepared by our Presto Panini team and requires a 3 day advance notice with a minimum of 6 people. All orders are available to be picked up or delivered for a charge. Local deliveries are free of charge.

<u>Cheese Platter</u>: A selection of finest imported and domestic cheeses served with French baguette, crackers, grapes and dried cranberries.



<u>Antipasto Platter:</u> A classic mix of fine meats and cheeses, served with crusty French

bread and cherry tomatoes

<u>Bruschetta platter</u>: Diced fresh tomatoes with onions and fresh basil served on roasted

bread topped with mozzarella cheese

<u>Vegetable Platter:</u> Assorted fresh veggies such as broccoli, snow peas, carrots sweet bell pepper, cauliflower served with three dipping sauces

<u>Smoked Salmon Platter:</u> Presented with capers, red onion, lemon and pumpernickel bread <u>Grilled Vegetable Platter</u>: A variety of grilled veggies such as sweet pepper, zucchini, carrots, red onions, eggplant and portabella mushrooms

<u>Cold Cut Platter:</u> Assortment of Italian cold cuts, accompanied by fresh bread and marinated eggplants

Assorted thin crust Foccacia Pizza Platter

<u>Tomato and Cucumber Salad:</u> Red cherry tomatoes, cucumbers, fresh basil leaves and red onions in a house dressing

<u>Caesar Salad:</u> Romaine lettuce, home-made croutons and bacon chips and parmesan cheese.

<u>Spring Mix Salad with Goat Cheese:</u> Spring time mix with goat cheese, dried cranberries in a house balsamic vinaigrette

Fresh Fruit Platter: Assorted seasonal fruits such as melons, grapes, berries, oranges and

exotic fruit. For an additional charge, we can include a chocolate fountain



<u>Fresh Fruit Bouque</u>t: Assorted seasonal fruits on bamboo skewers assembled in a wicker basket or vase to resemble a flower bouquet.

<u>Grilled Chicken and Sweet Pepper Skewers:</u> Marinated chicken skewers accompanied

by our basil mayo or sundried tomato sauce

Assorted Mini Panini Platter: a variety of custom mini paninis in a crispy chiabatta bread

House Salad Platter: a garden mix served with our signature house dressing, cherry

tomatoes and large green olives

Pasta Salad Platter: a variety of custom pasta salads

<u>Lasagna al Forno Bolognese</u> Home-made pasta sheets with a meat sauce, mozzarella and parmesan.

<u>Vegetarian Lasagna</u> Home-made pasta sheets with fresh tomato sauce, assortment of roasted vegetables, mozzarella and parmesan cheese.

<u>Chicken Cacciatore on the bone:</u> chicken slow cooked with the bone in a tomatoe plum sauce with peppers, onions and white wine

<u>Penne Primavera</u>: pasta served in a homemade tomato sauce with seasonal veggies such as peppers, mushrooms, asparagus, zucchini and carrots

<u>Penne Primavera Alfredo</u>: pasta served in a cream sauce with seasonal veggies such as peppers, mushrooms, asparagus, zucchini and carrots

<u>Stuffed shells with spinach:</u> large pasta shells stuffed with ricotta, spinach and mozzarella topped with a tomato sauce

<u>Pasta al Forno</u>: assorted pasta, seasoned ricotta and cheese topped with mozzarella and baked in a deep dish casserole

<u>Tortellini with Broccoli and garlic</u>: cheese tortellini with cooked broccoli, garlic, parmesan cheese and olive oil

Sausage and Broccoli Rabe: Pasta tossed with sliced Italian sausage, cooked broccoli rabe and garlic, sautéed in olive oil

<u>Manicotti:</u> fresh ricotta cheese filled pasta in a homemade tomato sauce and baked

<u>Eggplant Parmigianino</u> Home-made tomato sauce, eggplant, mozzarella, parmesan

<u>Penne Napolitano</u> Penne rigate served with a tomato and fresh basil sauce

<u>Rigatoni Romanoff</u> Rigatoni served with a tomato, cream and vodka sauce and charlottes and mushrooms



<u>Cotolette Parmigiana</u> Breaded, tenderized pork cutlet topped with mozzarella cheese, tomato sauce and fresh

<u>Dessert Platter</u> An assortment of bite size dessert pieces and pastries

<u>Home-made Dessert</u>: a homemade cake customized to your need

Dessert Kabob: Fresh strawberries, bananas and home-made brownies on a skewer





<u>Continental Breakfast:</u> Assorted muffins, freshly baked pastries and croissants, fresh fruit platter, yogurt cups and our house blend coffee and tea

<u>Bagel Basket:</u> Assorted bagels such as whole wheat, whole grain and raisin and cinnamon accompanied by cream cheese, preserves, smoked salmon and fresh fruits, house blend coffee and tea

Smoked Salmon Platter: Presented with capers, red onion, lemon and pumpernickel bread

<u>Cheese Platter</u>: A selection of finest imported and domestic cheeses served with French baguette, crackers, grapes and dried cranberries.

<u>Breakfast Burrito Platter</u>: Mini burritos stuffed with scrambled eggs, cheddar cheese, sundried tomato dressing and a choice of bacon or sausage. Accompanied by fresh <u>Healthy Basket</u>: Low fat muffins, granola bars, assorted fruits, individual yogurt cups,



low fat cranberry bread and chilled juices, herbal teas and house blend coffee

granola, mixed fruit

<u>Hot Breakfast Choice</u> Our hot breakfasts are served in individual lunch boxes made to impress!

<u>Fresh Fruit Platter</u>: Assorted seasonal fruits such as melons, grapes, berries, oranges and exotic fruit. For an additional charge, we can include a chocolate fountain

<u>Fresh Fruit Bouque</u>t: Assorted seasonal fruits on bamboo skewers assembled in a wicker basket or vase to resemble a flower bouquet

<u>Oh Mama!</u>: Scrambled eggs, choice of bacon, sausage or ham, home-fried potatoes, fresh fruit, chilled juices and house blend coffee or tea

Oh Big Boy! Scrambled eggs, French toast, mini crepes, choice of bacon, sausage or ham, home-fried potatoes, fresh fruit, chilled juices, house blend coffee and tea

Now That's an Omelet!: Mini cibatta cheese omelet Panini, fresh fruit, chilled juices, house blend coffee and tea



a La Carle Stems:

- Assorted muffins
- Pastries
- Butter Croissants
- ❖ Assorted fruit danishes
- ❖ Assorted cinnamon rolls
- ❖ Homemade Biscotti
- Mini individual yogurt cups
- Granola crunch yogurts
- Assorted bagels and cream cheese
- Mini burritos
- Homemade breakfast breads
- ❖ Fresh seasonal fruit

^{**}We reserve the right to charge up to a 90% cancellation fee

^{**}Price quote on request