

Menu 5

Crostini

Tuscan Spring Greens with our Balsamic or Ranch Dressing
Stuffed Cornish Hens with sausage and spinach basted in our garlic butter
Piped herb potatoes
Green Bean Almondine
Raspberry Sorbetto

Menu 6

Crostini

Tuscan Spring Greens with our Balsamic or Ranch Dressing
Breaded Chicken Parmesean over Spaghetti
Raspberry Sorbetto

Surf & Turf

Crostini

Tuscan Spring Greens Salad with our Balsamic or Ranch Dressing
Petit Filet wrapped in Bacon and Stuffed Shrimp
Piped Herb Potatoes
Chef's Vegetable Medley
Raspberry Sorbetto

Folino's Mixed Grill

Chicken Limonate with Roasted Sirloin
in a Mushroom Demi Glace

Additional Menu Creations upon request.

PASTA STATION

(Attendant preparing pasta to order)

Penne, Gnocchi and Cheese Tortellini Pasta
with Marinara, Rosa and Alfredo Sauces

Many choices of fresh ingredients

Add Sliced Chicken Breast or Gulf White Shrimp additional cost.

Folino's
Catering

USAirways Magazine Voted Folino's Ristorante

One of the Top Ten
Italian Cuisine Restaurants in the Nation.

1719 East Carson St.
eatatfolinos.com
412.488.8108

CATERING MENU

Thank you for inquiring into our catering services.
We welcome the opportunity to assist you in all aspects of your particular event.

We understand that all events are special and therefore unique unto themselves. For this reason we still find it imperative that you discuss your preferences and needs with someone from our staff.

Type of Catering that we specialize in:

Platters & Trays

Hors d'Oeuvre and Hors d'Oeuvre Stations

Custom Chef Creations

Buffet

Family-Style

Sit-Down

Butlered

Luncheons/Showers

Packaged - by consultation only

Pharmaceutical

www.eatatfolinos.com

Black Tie

Imported Cheeses
Brie with marmalade
Flatbreads, breadsticks, homemade pita chips
Fresh vegetables and seasonal fruit with dip
Shrimp cocktail with sauce (*may be served in ice sculpture with additional charge*)

Antipasti – suggested

A variety of imported Italian meats and imported Italian cheeses
Marinated artichokes and imported olives
Roasted Red Peppers
Fresh crostini, pita chips and flatbreads

Elegantly Plated Sample Menu Selections

Menu 1

Crostini
Tuscan Spring Greens with our Balsamic or Ranch dressing
Sautéed Chicken Marsala
Greek Island Pasta
Green Beans Almondine
Raspberry Sorbetto

Menu 2

Crostini
Ceasar Insalate
Chicken Limonate
Portobello Mushroom Risotto
Chef's Vegetable Medley
Raspberry Sorbetto

Menu 3

Crostini
Tuscan Spring Greens with our Balsamic or Ranch Dressing
Chicken Romano with a lemon butter sauce
Portabello mushroom risotto
Fresh Broccoli with mushrooms
Raspberry Sorbetto

Menu 4

Crostini
Ceasar Insalate
Baked Tilapia in our creamy Parmesean sauce
Cold Mediterranean Cous Cous
Fresh Sugar Snap Peas
Raspberry Sorbetto

FOLINO'S BUFFET SELECTIONS

Minimum of 20 Guests

Salads

Mushroom, Tomato, Artichoke Salad	Balsamic Tomato Salad
Fresh Fruit Salad (Seasonal)	Pasta Caprese Salad
Tossed Mixed Green Salad	Classic Caesar Salad
Broccoli Salad	Green Bean Feta Salad

Entrée's

Focaccia Chicken	Chicken Romano
Parmesan Pesto Crusted Chicken	Chicken Maison
Chicken with Julienne Vegetables	London Broil, Natural Sauce
Sliced Roast Beef, Wild Mushrooms jus lie	Roasted Pork Loin, Hunter Sauce
Seafood Newburg, served with Rice	Cod New England
Tilapia Bruschetta	Sole Florentine
Vegetable Lasagna	

Vegetables

Honey Glazed Baby Carrots	Green Beans & Julienne Carrots
Medley of Seasonal Vegetables	Broccoli, Cauliflower & Red Pepper
Green Beans, Lemon and Parsley	Broccoli Florets with Almond Butter

Starch

Rice Pilaf with Red Pepper and Scallions	Au Gratin Potatoes
Seasoned Baby Yukon Gold Potatoes	Parslied Red Potatoes
Penne Marinara	Garlic Mashed Potatoes

Freshly Baked Dinner Rolls and Butter

FOLINO'S THE CARVING BOARD STATION

(Assorted breads, rolls & condiments and an attendant are included - 90 minutes) Price upon request.

CHOOSE TWO

Roasted New York Strip Loin

Roasted Steamship Round

Roasted Tom Turkey Breast

Baked Whole Ham

Baked Beef Wellington with Liver Pate or Mushroom Duxelle

Station Add-ons

Standard Cheese

Cubed cheese with assorted crackers, flatbreads and mustard dip
Fresh vegetables with dip
Fresh fruit selections used as garnish

Catering Menus

Our menus feature

a blend of Italian - contemporary favorites classically prepared with the freshest and finest ingredients available to us.

Our menu format allows meeting planners and hosts to create their own specific menus with assistance from our Group Services staff.

Our Culinary and Group Services staff will be happy to create specialized menus with advance or short notice.

FOLINO'S BUTLERED HORS D'OEUVRES

Assorted Crostini

Traditional Shrimp Cocktail

Prosciutto Wrapped Asparagus with, Roasted Red Pepper Coulis

Smoked Salmon Canapés

Bloody Mary Shrimp Shooters

Melon wrapped with Prosciutto

Prosciutto Wrapped Parmesan Reggiano & Melon

Smoked Salmon & Crab Roillettes on Cucumber

Phyllo cups with Italian chicken salad

Smoked Salmon Canapes with piped herb cream cheese and chives

Mushroom Caps with Basil Pesto & Asiago Cheese

Stuffed Mushroom Caps with Jumbo Lump Crab

Stuffed Mushroom Caps with sausage

Phyllo Triangles with Spinach

Miniature Crabcakes with Chipotle Mayonnaise

Asparagus with Aisago Cheese wrapped in Phyllo pastry

Prosciutto Wrapped Sea Scallops

Crispy Coconut Chicken Skewers, Grilled Pineapple Salsa

Crispy Coconut Shrimp with Grilled Pineapple Salsa

Fresh Breaded Buffalo Chicken

Rumaki

Sesame Bourbon Chicken in a Bourbon Glaze

Italian Cocktail Meatballs

Olive Topanade Crostini

Grape Leaves stuffed with lamb and pine nuts

Prosciutto wrapped Asparagus with shaved Asiago

Smoked Salmon Wrapped Asparagus with Blue Cheese

Chicken Romano Bites

Shrimp Romano

Applicable sales tax and service charges will be added to all items.

All menu items and prices are subject to change.

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*Please refer to **Folino's Sweet Table** menu*

*Choose from a Tiered Price Selection*

*Our Pastry Chef is available to provide*

***Custom Signature Cakes and Desserts***

*Price quoted upon consultation with Owner Penny Folino and Signature Dessert Chef.*

Applicable sales tax and service charges will be added to all items.  
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## **FOLINO'S**

### **GRAND BUFFET SELECTIONS**

*Fresh Spring Greens Salad & Fresh Rolls served.  
Iced Tea and Coffee service included.*

*Soup may also be added with our buffet for an additional cost.*

### **CHOOSE TWO**

*Buffet Entrees:*

*English Style Cod  
Baked Herb Chicken  
Stuffed Chicken Italiano  
Lemon Chicken Picatta  
Stuffed Chicken Florentine  
Chicken Kiev  
Chicken Marsala  
Chicken Romano  
Chicken Cordon Bleu  
Chicken Maria*

*Baked Talapia in a creamy Parmesan Sauce  
Bourbon Style Salmon  
Chicken Parmesan  
Beef Bragirole*

*Stuffed Pork Loin with Sausage  
Lasagna Roll Ups  
Eggplant Rollatini*

*Roasted Sirloin with Mushroom Veal Demi Glace  
Chicken Saltimbocca*

*Sole Florentine in a Creamy Tomato Sauce*

### **CHOOSE ONE**

*Pasta or Starch:*

*Pierogies with onion  
Penne with choice of Sauce  
Pasta Primavera  
Penne Marinara with Sausage and Peppers  
Greek Island Pasta  
Angel Hair Bolognese  
Rice Pilaf  
Chef's selection Risotto  
Piped Herb Potato  
New Potatoes  
Cheesy Au Gratin Potatoes  
Cheesy Hashbrown Casserole  
Roasted Baby Red Potatoes*

*Parmesan & Garlic Crusted Potatoes  
Additional Choices by Request*

### **CHOOSE ONE**

*Vegetable Selection*

*Sauteed Zucchini & Squash  
Chef's Seasonal Vegetable Medley  
Sweet Glazed Carrots  
Buttered Broccoli with Portobella Mushrooms  
Green Beans Almondine*

*Sugar Snap Peas  
Zucchini with tomato, onions and Portobella mushrooms*

### **Served Fresh Fruit Cup or Sorbetto**

*Carving Stations may be added to any buffet for an additional charge*

**Roast Prime Rib of Beef**

**Roasted Turkey**

**Honey Brown Sugar Ham with whole grain mustard sauce**

**Roasted Pork Loin in a Mushroom Demi Glace**

**Herb Roasted Tenderloin of Beef with Au jus & Creamy Horseradish Sauce**

### **EXECUTIVE DELI BUFFET**

*Soup de jour – Served  
Spring Greens Insalate – Served  
Tuna Salad  
Chicken Salad  
Egg Salad  
Roasted Fresh Vegetables  
Sliced Roast Beef  
Roasted Turkey  
Fresh Baked Rolls  
Fruit Slices  
Assorted Cookies  
Coffee, Tea or Iced Tea*

### **TASTE OF ITALY BUFFET**

*Caesar Insalate  
Caprese Salad with Balsamic Glaze  
Chicken Parmesan  
Gnocchi Bolognese  
Sausage Rustica  
Crostoni & Fresh Baked Ciabatta Bread*

**FOLINO'S  
HIGH TEA**

*(Minimum 25 People)  
Featuring a Selection of Tazo Teas*

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*Petite Tea Sandwich Selection  
Smoked Salmon with Bagels*

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*Bite Size Cookies, Shortbreads, Mignardise, and Petit Fours*

*Applicable sales tax and gratuity will be added to all items.  
All menu items and prices are subject to change.*

**ICE SCULPTURES**

*Ask Your Group Services Manager for Details  
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**Lunchen Showers**

**Served Salads**  
**Includes Iced Tea Service**

**Grilled Chicken Salad**

*Six ounces of fresh grilled chicken served atop Tuscan Spring Greens, tomato, cucumber, onions, dried fruit and nuts and shaved Romano cheese. Choice of dressing.*

**Grilled Salmon Salad**

*Served atop Tuscan Spring Greens with dried fruits and nuts with grape tomato and choice of dressing.*

**Stuffed Tomato with Spinach and Feta**

*Served with cold asparagus with lemon Vinaigrette*

**Plated Lunches**

*Lemon Chicken Picatta, Chicken Marsala or Chicken Romano  
Rice Pilaf  
Vegetable  
Tuscan Spring Greens*

*Other Selections available upon request*

### **Banquet Lunch Menus**

All Lunch menus include: choice of First Course, Entrée, Rolls and Butter, Coffee, Tea & Soft Drinks.

#### First Course

Soup du Jour

Wedding Soup

Penne Marinara

Tossed House Salad

Asparagus Ravioli (\$5.00 additional)

Spring Greens with mozzarella and tomatoes (\$2.00 additional)

#### Entrée

Roast Stuffed Breast of Chicken

Chicken Piccata with White Wine Lemon Caper Sauce

Chicken Parmesan with Mozzarella and Marinara

Quiche Lorraine with Spring Greens Salad

Baked English Style Scrod

Grilled Salmon with Citrus Butter

Stuffed Pork Chop with Demi-glaze

Petite Filet Mignon with Bordelaise

All Luncheon Entrees include Chef's choice of vegetable and potato

#### Lighter Lunch Choices

All lunch menus include: choice of First Course, Entrée, Rolls and Butter, Coffee, Tea & Soft Drinks.

Chicken Salad with Walnuts on a bed of Spring Greens

Chicken Pine Nut Salad with Crumbled Bleu Cheese

Greek Salad with grilled Chicken or Salmon

Chef Salad with Ham, Turkey and Swiss Cheese

### **FOLINO'S**

#### **FOLINO'S WEDDING CAKES**

Our pastry chef is pleased to create custom wedding cakes.

Price is quoted upon consultation with

your owner Penny Folino and created with Signature Desserts.

Pricing starts at \$3.00 per person

### **THE SWEET TABLE**

(Minimum 50 People)

#### **Chef's Selection of Desserts**

Signature full sheet cake – Double Layer – with choice of batter and filling (serves 60)

Signature ½ sheet cake – Double Layer (Serves 30)

Choice of fillings:

Wild Raspberry (seedless)

Fresh Strawberries sliced on a bed of Custard

Chocolate Fudge

Chocolate or Vanilla Buttercream

Almond Bavarian Cream

Baileys Irish Cream

All the above cakes are nicely decorated with roses and come with a choice of:

BATTER CHOICE: Yellow/Chocolate/Marble

ICING CHOICES: Chocolate or Vanilla Buttercream

#### MINIATURE PASTRIES

Chocolate Strawberries, Hand Dipped Milk, Dark or White Chocolate

Lemon (Curd) Tarts topped with whipped cream dollops

Pecan Diamonds

Chocolate Pate' Squares

Cream Puffs

Party Platter Small – consists of ½ dozen of each of the above mini's plus 2 dozen mini cookies.

Party Platter Large – consists of 1 dozen of each of the above mini's plus 4 dozen mini cookies.

Napoleons – Homemade with puff pastry, Bavarian Cream & Raspberry

Mini Fruit Tarts

Tuxedo Strawberries

Brownies

#### **Chef's Selection of Premium Desserts**

Applicable sales tax and gratuity will be added to all items.

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