



Il Porcellino

Authentic Italian Cuisine

Our catering packages are specially designed to assist you in choosing a menu to fit your needs. Start by choosing a package, then look through the menu on the following pages and customize each course as you see fit. Feel free to add an Antipasto tray or maybe a second pasta. Dessert trays like cookies and pastries or fresh fruit are a perfect way to end a meal. Our house made Tiramisu is to die for.

You can even create your very own menu.

Bolded menu items are signature dishes and house specialties!

CATERING PACKAGES	
<u>Package 1</u> <u>10.95</u> Garden or Caesar Salad Lasagna	<u>Package 2</u> <u>12.95</u> Garden or Caesar Salad Penne al Pomodoro Veal or Chicken
<u>Package 3</u> <u>14.95</u> Garden or Caesar Salad Veal or Chicken Roasted Potatoes Vegetables	<u>Package 4</u> <u>16.95</u> Garden or Caesar Salad Penne al Pomodoro Veal or Chicken Roasted Potatoes Vegetables
<u>Package 5</u> <u>12.95</u> Garden or Caesar Salad Veal & Chicken Sandwiches (with all the toppings on the side) Soft Drinks	*Packages 1-4 are served with fresh Italian bread. *Upgrade to Greek salad for only \$1.00 *Upgrade your pasta from 2.00

Professional and on time delivery guaranteed!

Catering corporate and social functions for over 15 years

Prices are subject to change without notice.

(905) 696-9755 - 6720 Davand Drive, Miss. L5T 2K7 - www.ilporcellino.com



Antipasto and Salad

Antipasto Porcellino

Prosciutto, salami, bocconcini cheese, spiced olives, roasted red peppers, eggplant.
Sml 8-10ppl 69.95 / Med 12-16ppl 99.95 / Lrg 18-24ppl 129.95

Rosemary Focaccia

Fresh baked rosemary focaccia. Light and tender.
Party size. Cut to 32pcs 26.95

Caprese Salad

Sliced fresh tomato topped with fior di latte, fresh basil and drizzled with extra virgin olive oil.
Sml 8-10ppl 34.95 / Med 12-16ppl 54.95 / Lrg 18-24ppl 74.95

Grilled Vegetable Tray

Roasted red peppers, grilled eggplant, grilled zucchini.
Sml 8-10 ppl 39.95 / Med 12-16 ppl 69.95 / Lrg 20-30 ppl 109.95

Garden salad

Baby greens, romaine, radicchio and iceberg lettuce with extra virgin olive oil and vinegar dressing, or our aged balsamic vinaigrette. 3.50

Porcellino Salad

Baby greens topped with grilled vegetables, roasted red peppers, and shavings of aged Parmigiano Reggiano cheese. Served with our aged balsamic vinaigrette. 6.50

Caesar salad

Crisp romaine lettuce tossed with our creamy caesar dressing, oven baked croutons and parmigiano cheese. 3.50
(add shavings of Parmigiano Reggiano for only 1.00/portion more)

Greek salad

Baby greens topped with goats milk feta cheese, red onions, tomato and kalamata olives. 4.50

Pasta and Risotto

Penne al Pomodoro

Penne in a tomato basil sauce. 6.00
Side portion. 4.00

Penne alla Vodka

Penne tossed in a tomato basil and cream sauce with a splash of vodka. 7.00
Side portion. 5.00

Lasagna (multiples of 12)

Homemade lasagna with meat sauce, mozzarella and parmigiano cheese. 8.00/ piece

Wild Mushroom Risotto

Carnaroli rice, slow cooked with Porcini, shiitake oyster and button mushrooms.
Sml 8-10ppl 80.00 / Lrg 15-20ppl 150.00

Vegetable Risotto

Carnaroli rice, slow cooked with market fresh vegetables.
Sml 8-10ppl 60.00 / Lrg 15-20ppl 110.00

Cannelloni (multiples of 12 pairs)

House made meat stuffed rolls of pasta. 8.00/pair

Manicotti (multiples of 12 pairs)

House made cheese stuffed rolls of pasta 8.00/pair

Tortellini

Meat filled pockets of pasta.
Tomato Sauce 7.00 / Rosé sauce 8.00 / Alfredo 9.00
Side portion. 4.00 / 5.00 / 6.00

Ravioli

Cheese filled pockets of pasta
Tomato Sauce 7.00 / Rosé sauce 8.00 / Alfredo 9.00
Side portion. 4.00 / 5.00 / 6.00

Seafood Risotto

Carnaroli rice, slow cooked with shrimp, baby clams, and real Alaskan king crab leg meat.
Sml 8-10ppl 100.00 / Lrg 15-20ppl 190.00



Veal and Chicken

Veal Napolitana

Breaded veal cutlet, carved from the inside round, oven baked in a tomato basil sauce. 6.50

Veal Pizzaiola

Breaded veal cutlet, carved from the inside round, oven baked in zesty oregano and onion tomato sauce. 6.50

Chicken Napolitana

Our large 8oz boneless breaded chicken breast baked in a tomato basil sauce. 6.50

Pink Pepper Brandy Chicken

Grilled 8oz chicken breast, in a brandy and pink peppercorn cream sauce, with mushrooms and artichoke hearts. 8.50

Veal Scaloppine

Tender medallions of veal pan seared with butter and olive oil, with sautéed mushrooms, white wine and lemon. 7.50

Veal Marsala

Tender medallions of veal pan seared with butter and olive oil, with sautéed mushrooms, marsala wine and lemon. 7.50

Chicken Cacciatore

Our large 8oz boneless chicken breast in a tomato sauce with sweet peppers, mushrooms and onions. 6.50

Chicken Lemon Wine

Herb seasoned 8oz chicken breast in a lemon and white wine sauce with caperberries. 6.50

Vegetables

Chefs choice of market fresh vegetables and baby carrots sautéed with extra virgin olive oil and garlic. 3.00

Rosemary Potatoes

Yukon gold potatoes, oven roasted with rosemary and oregano. 3.00

Seafood

Tiger Shrimp and Calamari

Lightly breaded and fried black tiger shrimp and tender calamari rings. 10.00

Tiger Shrimp and Alaskan King Crab

Oven baked with lemon, white wine and butter, or; With vine ripened tomatoes and white wine. 13.00

Sautéed Mussels

Fresh mussels sautéed with onions white wine and vine ripened tomatoes. 5.00

Tilapia al la Puttanesca

Tilapia fillet poached in a puttanesca sauce. Black olives, capers, diced tomatoes and white wine. 7.00

Zesty Lemon Tiger Shrimp

Black Tiger shrimp sautéed in a zesty lemon and white wine sauce. 16.00/Dozen (great as an appetizer as well)

Baccalà al Pomodoro

Salt cod, slow simmered with vine ripened tomatoes and fresh basil. 8.00

Extra notice required to ensure proper preparation



Desserts

Fresh Fruit Display

Watermelon, cantaloupe, honeydew, grapes,
strawberries and kiwi.

Sml 8-10ppl 34.95 / Med 12-16ppl 54.95 / Lrg 18-24ppl 74.95

Tirami Su

Homemade - *3rd Generation Family recipe*
***TOP SECRET RECIPE** with real mascarpone cheese*
Cut to 16 large pieces or 32 small pieces 89.95

Cookie and Pastry Tray

Sicilian and Calabrese cannoli, cream puffs, fruit tarts,
amaretti, butter and sugar cookies and an
assortment of delicious house baked cookies.

Sml 8-10ppl 29.95 / Med 12-16ppl 49.95 / Lrg 18-24ppl 69.95

Special Occasion Cakes

Decorated for your occasion. Vanilla strawberry, Mocha, Hazelnut, Chocolate and Vanilla, Sfoglia, Back Forrest, Bacio

8" round - feeds 8. 32.00

9" round - feeds 10. 36.00

10" round - feeds 12. 42.00

Third Slab - feeds 20-25. 55.00

Half Slab - feeds 30-35. 65.00

Square Slab (15"x15") - feeds 40-45. 85.00

Three Quarter Slab - feeds 50-60. 120.00

Full slab - feeds 80-100. 150.00

Extra large full slab - feeds 110-120. 200.00

For round cakes, add 8.00 for sfoglia. For thrid, half and three quarter slabs, add 15.00 for sfoglia or special shapes. For all larger sizes, add 25.00

Beverages

Soft Drinks

Cans of Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea,
and bottled spring water. 1.25 each

Italian Waters (in glass bottles)

750ml San Pellegrino Mineral Water 5.00 each
1000ml Acqua Panna Natural Tuscan Spring 5.00 each

Italian Soft Drinks

Bottled Brio and Gassosa, San Pellegrino Aranciata
and Limonata 1.95 each

Fruit Juices

Bottled Orange, Apple, Cranberry juices and
Fruit Punch. 1.50 each

Enhancements

Grated Canadian Parmesan

Sml 10-15ppl 6.95 / Lrg 20-30ppl 9.95

Grated Parmigiano Reggiano

Sml 10-15ppl 10.95 / Lrg 20-30ppl 14.95

300ml Spicy Olive oil

Our exclusive spicy dipping oil that everyone goes crazy over! 10.95

Prices are subject to HST.

Minimum order of 120.00 required during regular operating hours (400.00 for weekends).

24 hours notice required, but we try to accommodate last minute orders.

Disposableware provided upon request at no extra charge. (Paper plates, plastic cutlery and napkins)

All orders subject to a 15.00 Setup charge. (Food is delivered to where it will be consumed, not left at reception or at front door)

No other delivery fees. Prices subject to change without notice.



Cards