

Let us cater your next event!



ITALIAN BISTRO

DINNER CATERING MENU

214-368-3100

Dinner Entrees

Sautéed Beef Tenderloin \$20.95 per person

Beef medallions with a choice of: Peppercorn, cognac cream sauce or red wine mushroom cream sauce. Served with garlic mash potatoes and julienne vegetables

Stuffed Pork Tenderloin \$18.95 per person

Oven roasted pork loin stuffed with goat cheese and spinach in a demi glaze. Served with roasted red potatoes and vegetables

Chicken Breast Roll \$15.95 per person

Chicken scaloppine rolled with mozzarella cheese, Prosciutto and sundried tomatoes in a white wine sauce. Served with orzo and broccoli

Chicken Parmesan \$14.95 per person

Chicken breast rolled in a parmesan crust and pan seared. Served with penne pomodoro and mixed vegetables

Pork Osso Busco \$17.95 per person

Braised tender pork shank with onions, carrots and red potatoes in a savory tomato sauce (Veal also available upon request at Market Price)

Grilled Salmon \$14.95 per person

Fresh Atlantic salmon served with lemon butter sauce, orzo and mixed vegetables

Porcini Lasagna \$12.95 per person

Spinach lasagna layered with porcini mushrooms, Bolognese sauce, béchamel, and Parmesan cheese

Cannelloni \$12.95 per person

Spinach noodles filled with chicken, sun dried tomatoes, spinach, ricotta cheese, and mushrooms in béchamel red sauce

Chicken Cacciatore \$12.95 per person

Light and dark meat on the bone marinated and based in white wine with bell peppers, mushrooms, tomatoes, garlic, and fresh herbs served with spaghetti

Baked Zitti \$10.95 per person

Pasta baked with Italian sausage, mozzarella cheese, and Bolognese sauce

Eggplant Parmesan \$10.95 per person

Thin sliced and lightly battered egg plant, layered with mozzarella and parmesan cheese in a Bolognese sauce

Chicken Picatta \$14.95 per person

Thin chicken breasts sautéed in capers and lemon butter white wine sauce. Served with pasta and julienne vegetables

Veal Picatta \$12.95 per person

Thin veal sautéed in capers and lemon butter white wine sauce. Served garlic mashed potatoes

Pasta or Polenta may be substituted for Potatoes on any entree

Desserts

Tiramisu \$3.00 per person

Chief's special recipe

Crème Brulee \$4.00 per person

New York Style Cheesecake \$3.00 per person

Topped with raspberry sauce

Sweet Pizza Crust \$7.00 (Serves 6)

With a cinnamon sugar glaze

**Other desserts available upon request*

Pasta Dishes

Create the perfect pasta dish. Combine your Favorite Pasta with your Favorite Sauce. **\$9.95 per person**

Pasta

Tortelloni
Rigatoni
Penne
Ziti
Farfalle

Sauces

Bolognese
Pomodoro
Arrabiata
Alfredo
Carbonara
Pesto
Funghi Selvaggi
Primavera

Appetizers

Spicy Shrimp with Remoulade Sauce

\$ Market Price

Spicy gulf shrimp boiled and served chilled with lemon wedges and homemade Remoulade sauce

Ceviche and Crostinis *\$ Market Price*

Fresh shrimp and bay scallops marinated with spices, lime juice, orange juice and a touch of tequila with red jalapenos, onions and fresh cilantro

Bruschetta *\$4.95 per person*

Fresh roma tomatoes, garlic, capers, and Extra Virgin Olive Oil, served with grilled Tuscan bread

Homemade Italian Meatballs *\$3.95 per person*

2 Meatballs served with pomodoro sauce

Portabello Stuffed Mushroom Caps

\$4.95 per person

Fresh jumbo mushroom caps stuffed with choice of Italian sausage, sautéed vegetables with parmesan cheese or crab meat with sautéed vegetables and mozzarella cheese

Smoked Salmon Platter *\$7.95 per person*

Fresh smoked salmon topped with lemon herb vinaigrette, red onions, capers and roma tomato slices served with garlic cream cheese and crostinis

Tuna Tartar *\$18.95 per pound*

Large pieces of sushi grade ahi tuna tossed in wasabi and soy dressing with avocado, red onions and sesame seeds

Stuffed Shrimp *\$ Market Price*

Jumbo gulf shrimp stuffed with crab meat. Served with garlic butter

Blackened Sea Scallops *\$ Market Price*

Pan seared and served on a bed of sautéed spinach

Hot Spinach Crab Dip *\$6.95 per person*

Fresh sautéed spinach mixed with red bell peppers, parmesan cheese, crab meat and garlic. Served with crostinis

Caprese Salad *\$8.95 per person*

Fresh mozzarella slices, large hothouse tomatoes and basil, drizzled with Extra Virgin Olive Oil and Balsamic Vinegar

Assortment of Crostini *\$7.95 per person*

Cream cheese and fresh vegetables; or salmon, red onions, and capers; or Prosciutto and sundried tomatoes

Penne Pomodoro

Dinner Catering Menu

(214) 368-3100 PennePomodoro.com





Penne Pomodoro

Snider Plaza
6815 Snider Plaza
(214) 373-9911

Preston & Forest Village
11661 Preston Road Suite #143
(214) 368-3100

PennePomodoro.com

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Sangria
— TAPAS Y BAR —

TAVERNA

TOULOUSE
CAFE AND BAR

Lombardi's

Opening Soon!

