

Presto Catering

Menu Options - Antipasto & Salads

COLD MEAT CUTS:

Lean Parma Prosciutto, Capicollo, Genoa Salami, Veal Tonne, Cooked Ham,
Beef Prosciutto, Roast Beef with Lemon Sauce

VEGETARIAN ANTIPASTO:

Tomato & Bocconcini with Olive Oil and Oregano Dressing, Sicilian Deli Olives, Marinated Button
Mushrooms, Melanzana Salad, New Zealand Edam, Artichoke Hearts with House Dressing, Roasted Sweet
Pepper Salad, Sweet & Sour Vegetables with Balsamic Vinegar, Pickled Peppers, Marinated Sundried
Tomatoes, Seasonal Melon

SEAFOOD ANTIPASTO:

Calamari Salad in Olive Oil Dressing, Shrimp Cocktail with Jumbo Prawns, Mediterranean Seafood Salad,
Sauted Mussels with Garlic and White Wine in a Tomato Sauce, Smoked Salmon Rosettes, Stuffed and
Baked Mussels, Salmon Bellavista, Fresh Scallops baked with Parmesan Cheese (seasonal only)

SALADS:

Tomato & Onion Salad; Balsamic Vinegar & Olive Oil Italian Style; Lettuce, Grated Carrots & Tomatoes
with Olive Oil and Wine Vinegar Dressing Caesar Salad; Romaine Lettuce and a Creamy Garlic Dressing,
Herb Croutons & Parmesan European Mix; Italian Radicchio, Iceberg & Romaine, Dressed with House
Vinaigrette Spinach Salad; Sliced Mushrooms and Toasted Nuts in a Creamy Caper & Bell Pepper
Dressing Green Bean Salad; Steamed and served with Extra Virgin Olive Oil & Diced Red Pepper
Dressing Potato Salad; Creamy and Flavorful served in decorated arrangements with Pickled Vegetables
Fresh Cucumber Salad; Garlicky Vinaigrette Dressing sprinkled with Red Paprika

Thousand Island, Honey Mustard, Ranch and French Dressings always available for your salad selection
(all prices are subject to applicable sales tax)

Presto Catering

Menu Options - Canape's and Hors d'oeuvres

COLD CANAPE'S:

Smoked Salmon Medallions with Cream Cheese filling on Toasted Croutons
Sicilian Deli Olives stuffed with Dill Goat Cheese
Variety of Vegetarian, Meat & Seafood Cocktail Sandwiches
Marinated Mushroom Caps with Cilantro Vinegar
Eggs Arlecchino with Vegetarian Filling
Tomato & Onion Bocconcini with Balsamic Vinegar Dressing
Gorgonzola Cream Cheese on Multigrain Toasted Crouton
Seasoned Beef Carpaccio with Dry White Wine & Lemon Juice
Vegetarian Mouse Vol-au-Vent
Neapolitan Tomatoes & Garlic Bruschetta Dip with Focaccia Bread

HOT HORS D'OEUVRES:

BC Wild Mushroom Tarts with Creamy Parmesan Cheese Sauce
Baked Escargot in Italian Pancetta Wrap
Hot & Spicy Chicken Wings
Mini Quiche with Morneay Sauce
Mozzarella Cheese and Breaded Zucchini Sticks
Spicy Italian Sausage Bites
Roasted Garlic Potato Crochettes
Breaded Jumbo Prawns with Cocktail Sauce
Stuffed Baked New Zealand Mussels
Teriyaki Chicken Brochettes with Sweet Red Peppers
Deep Fried Rack of Lamb with Rosemary Dressing
Breaded Chicken Fillets with Honey Mustard Dip

** Special items upon request

**A minimum order of 2 dozen per selection

(all prices are subject to applicable sales tax)

Presto Catering

Menu Options - Meat, Poultry and Seafood

MEAT:

Marinated Roasted or Grilled Prime Rib
Grilled Filet Mignon with Mushrooms
Fresh Herb Crusted Rack of Lamb, Veal Shank Ossobucco Milanese
Beef Brochettes, Baron of Beef with Red Wine Sauce
Rosemary Infused Roast Leg of Lamb, Baked Veal Cordon Bleu with Ham and Cheese
Roast Beef au Jus, Stuffed Piglet Bellavista, Veal Medallions in a Lemon Mushroom Sauce
Veal Florentine, New York Steak with Peppercorn Sauce, Oven Roasted Stuffed Rabbit Leg
Marinated and Grilled T-bone Steak, Veal Scaloppine, Veal Parmigiana Cutlets

POULTRY:

Teriyaki Chicken Brochettes
Stuffed Turkey Breast with Cranberry Sauce
Baked Chicken Cordon Bleu with Ham and Cheese
Roasted Chicken, Oven Roasted Cornish Hen
Breast of Chicken Florentine, Chicken Parmigiana Cutlets
Roasted Quail, Pheasant Breast

SEAFOOD:

Black Tiger Prawns with Garlic Butter
Grilled Seafood Brochettes
Barbecue or Broiled BC Salmon
Lobster Tails in Scented Butter Sauce
Fresh Mussels sauted with Garlic in a White Wine Sauce
Seasoned Calamari, Seasoned Crab Legs
Fritto Misto with Breaded Calamari, Scallops & Jumbo Prawns
Grilled Artic Charr, Sword Fish Steak
Grilled Salmon Steak, Baccala Vicentina
Whole Baked Halibut Livornese

(all prices are subject to applicable sales tax)

Presto Catering

Menu Options - Pasta and Italian Risotto

FRESH PASTA:

Meat or Spinach Lasagna prepared traditionally with Buchamel Sauce
Crespelle with a choice of: Asparagus, Four Cheese or Mushroom
Spinach or Potato Gnocchi
Beef Angolotti
Manicotti with Eggplant & Roasted Peppers
Spinach or Meat Carnelloni
Spinach, Meat or Tomato Stuffed Tortellini
Salmon Manicotti

RISOTTO:

Wild Mushroom Risotto, Risotto Marinara
Sauted Mushroom Risotto, Risotto with Asparagus Tips

DRY PASTA CUTS:

Penette, Rigattoni,
Egg & Spinach Fettuccine, Spaghetti,
Linguine, Fusilli, Farfalla

SAUCES:

Creamy Alfredo with Parmesan Cheese, Bolognese Meat Sauce, Light Tomato Sauce,
Spicy Arrabbiata with Chili and Bell Peppers
Fresh Basil and Garlic Pesto Sauce, Hot or Mild Italian Sausage Sauce,
Seasonal Vegetable Primavera with a choice of a Red Tomato or a White Cream Sauce
Fresh Clam Sauce with Oil and Garlic, Vegetarian Eggplant Sauce
Sundried Tomatoes in a Light Cream Pesto Sauce
Wild Mushrooms and Parmesan Cheese Sauce, Smoked Salmon in a Light Cream Sauce
Amatriciana Sauce with Sauted Panchetta, Prosciutto, Onions in a Tomato Sauce

(all prices are subject to applicable sales tax)

Presto Catering

Menu Options - Vegetables and Rice

VEGETABLES:

Oven Roasted Potatoes with Rosemary Oil
Traditional Creamy Potato Salad
Roasted Garlic Mashed Potatoes
French Fries with Traditional Dips

Roasted Seasonal Peppers
Asparagus Tips Sauted with Aromatic Butter
Stuffed Zucchini baked with Parmesan Cheese
Grilled Eggplant with Garlic and Extra Virgin Olive Oil Dressing
Sauted Button Mushrooms
Roasted Sweet and Sour Pearl Onions
Steamed Green Beans with House Dressings
Buttered Corn
Vegetables of the Season, Steamed or Stir-Fried
Baby Carrots, Broccoli, Cauliflower, Snow Peas

RICE:

Steamed Rice
Rice Pilaf with Colorful Diced Vegetables
Wild Rice, Sauted with Herbs and Seasonal Vegetables
Polenta, Grilled Traditionally or Baked with a Four Cheese Sauce
Traditional Homemade Stuffing

(all prices are subject to applicable sales tax)