

## *Private Dining Menu*

Thank you for your interest in **Trattoria di Carlo & Catering**. Our family has been cooking for many generations and running our own restaurant in the United States for over 35 years. Delicious sauces, quality foods, and custom orders are our specialties. We support these efforts with pleasant communication, prompt delivery, and professionalism.

Our catering services can be used for a wide range of events including weddings, business events, and family gatherings. We offer Family and Individual Style serving which allow us the opportunity to customize your menu for your event.

At Trattoria di Carlo & Catering we take pride in our professional staff and family. We offer beautiful presentations and pay close attention to your details whether it is for a basic hors d'oeuvres party, business luncheon, or a classy sit down wedding. We invite you to come try our food and enjoy looking through our menu.

Visit Trattoria di Carlo & Pizzeria restaurant located at 8469 South Howell Avenue just south of Drexel Ave in Oak Creek Wisconsin. View our restaurant and catering menu by going to [www.diCarlocatering.com](http://www.diCarlocatering.com).

If you have any questions or would like to view our private dining room, please contact us.

8469 S. Howell Ave.  
Oak Creek, WI 53154  
414-768-0001 Phone  
414-768-7278 Fax

## Private Party Room Rental Detail

### Full Rental \$50.00

Our back dining room is available for private rental 7 days a week from  
11:00am – 3:00pm

Our private dining facility holds a maximum of 70 seats/ 70 people

The \$50.00 room charge must be taken in order for the room to be reserved for any given date. The entire room is not guaranteed until the \$50.00 room charge has been paid.

**Decorations** are allowed in accordance of a few basic rules: 1.) Please, no tape on any of the walls, 2.) Candles must be in a holder, 3.) No obscene graphics, 4.) All decorations must be off the floor, and 5.) Any electrical usage must be cleared with management before using.

**Entertainment** is allowed but the sound level will be restricted and monitored by the manager working the day of the event. Obscene lyrics or speeches are not allowed.

**Menu choices** must be chosen no later than one (1) week prior to the date of the event. Menu choices are to be custom made or ordered off of the specified Private Dining Room menu. Please contact Trattoria di Carlo's Catering Director for further details of menu options. **Menu prices are subject to change without notice.**

The **guaranteed minimum count** for any scheduled event must be given no later than one (1) week prior to event. This count serves as the minimum guest count that the payable party will be charged. Additional people are always welcome but please allow serving time to be adjusted to accommodate.

**Full payment** is due the day of the event. The amount is figured on the minimum count given in addition to any other guests that may arrive on the day. Cash, Debit, and all Credit Cards are accepted.

**Smoking** is NOT allowed anywhere in Trattoria di Carlo. Please exercise your smoking rights outside of the building and please use the ashtrays.

**Desserts** not from Trattoria di Carlo & Catering are allowed to be brought in but a **\$2.00 per person** service charge will be added for the serving and Plating of the dessert.

Initials\_\_\_\_\_

## LUNCH MENUS

Served from 11:00am to 3:00pm

### Individual Meals

Please choose 2-3 Entrée Choices

Each Entrée will be served with Garlic Bread.

Side salads can be added for \$3.50 per person.

A custom menu will be created to serve as the placemat for each guest.

*Menu Prices are subject to change with out notice.*

### CHICKEN

#### Chicken alla France

Breaded Chicken Breast sautéed with Mushrooms and a splash of White Wine with a zesty Lemon flavor.

\$12.00

#### Chicken Marsala

Breaded Chicken Breast sautéed with Mushrooms and Marsala Wine imported from our hometown, Marsala.

\$12.00

#### Rosemary Chicken

Baked Chicken Breast lightly breaded with Italian seasonings served on a bed of Potato Vessuvio.

\$12.95

#### Charbroil Chicken

Grilled Chicken topped with freshly Diced Tomatoes, Garlic, Basil, and Olive Oil.

\$12.95

#### Chicken Parmesan

Breaded Chicken Breast baked with Mozzarella topped with Red Sauce. Served with a side of Pasta.

\$10.95

## *PASTA*

### **Penne Siciliana**

Fresh tomatoes, Olive Oil, Garlic, Basil and a sprinkle of Parmesan. Served with fresh Penne pasta.  
\$11.50

### **Pasta Broccoli**

Steamed Broccoli sautéed with Prosciutto and a touch of Parmesan Cheese.  
\$11.50

### **Combination Platter**

Ricotta stuffed pasta shells served with our meat Tortellini and Cannelloni.  
\$12.00

### **Meat or Cheese Lasagna**

Layers of Pasta filled with your choice of specially seasoned Meat Sauce or Ricotta Cheese then baked with Mozzarella.  
\$12.00

### **Tortellini alla Panna**

Meat stuffed Tortellini Pasta tossed with a creamy White Sauce, Mushrooms, and Prosciutto.  
\$12.00

### **Pasta with Red Sauce**

Choice of Pasta with 1 Meatball topped with our Delicious Red Sauce.  
\$8.95

## *SALAD*

### **Tuscan Salad**

Tomato, Red Onions, Cucumbers,  
Roasted Peppers, Asparagus, Artichoke Hearts, and Fresh Mozzarella tossed in a light Olive Oil & Balsamic Vinaigrette.  
\$12.50

### **California Salad**

Baby greens topped with Walnuts, Grapes, Strawberries, and Balsamic Vinaigrette.  
\$12.50

### **Insalata alla Carlo**

Tomato, Red Onions, Black Olives,  
Cucumber, Asparagus, Blue Cheese, and Bacon tossed in a light Olive Oil & Balsamic Vinaigrette. Served  
on a bed of Spring Greens.

\$12.50

## **PIZZA**

\$10.00 per person

All you can eat. Beverages sold separately.

Available with Private Rental Only.

(Minimum of 25 people required)

### **Pizza Sizes**

18" Family

### **Choose Your Style Pizza**

**All Styles Include Cheese**

Carlo's Famous Original Crust

Extra Thin Crust Low Carb Pizza

Thick Crust

### **Choose Your Toppings**

#### **Regular Toppings**

Sausage, Mushroom, Pepperoni, Green Pepper, Green Olives, Black Olives, Bacon, Onions, Anchovy,  
Basil, Fresh Garlic, Hot or Mild Giardiniera

#### **Special Ingredients**

Canadian Bacon, Pineapple, Fresh Tomatoes, Spinach, Artichoke, Portabella Mushroom, Grilled Chicken,  
Shrimp, Ham, Asparagus, Broccoli  
Double Cheese

## *CARLO'S SPECIALTY PIZZA*

### **Pizza Sizes**

18" Family

### **Everything - but the kitchen sink**

cheese, sausage, pepperoni, mushrooms, green peppers, green olives, black olives, bacon, onions

### **Hawaiian Pizza**

cheese, pineapple, Canadian bacon

### **Sicilian Style**

cheese, fresh tomatoes, basil, artichoke, parmesan cheese

### **Vegetarian**

cheese, onions, broccoli, fresh tomatoes, mushrooms

### **Meatza Pizza**

cheese, sausage, pepperoni, ham, bacon, Canadian bacon

### **Chicken BBQ**

cheese, grilled chicken, BBQ sauce, onions

### **Pizza Bianca**

cheese, fresh tomatoes, basil, alfredo sauce

### **Farmers Market Delight**

cheese, spinach, fresh tomatoes, asparagus, artichoke

*Trattoria di Carlo & Catering*  
*Private Rental Bar Detail*

**#1**

**Non-Alcoholic**

Host would pay the per person charge which would allow the guest to have any non-alcoholic drink of choice, excluding bottled Root Beer. The guest is able to order more than one type of drink. For example, one could order a soda beverage during their meal and have a coffee following the meal. This will be charged for every guest, regardless of other drinks that may be ordered and would be paid separately.

\$2.00 per person

**#2**

**Open Bar**

Any and ALL drink will be put on the Host's check individually.

\*TBA

**#3**

**Tab Option**

Host may set a specified price cap on their tab in the amount that they wish to pay for their guest's beverages. Once that amount is reached, each guest would then pay for his or her own drinks separately.

\*TBA

**#4**

**Pitchers of Beer**

Pitchers of beer offer 5 – 16oz glasses at \$12 - \$15 depending on the type of beer chosen. Please ask to see our current beer list.

\$12.00 - \$15.00 per pitcher

**#5**

**Bottles of Wine**

Bottles can be served by the servers or set on the tables per client request.

Please ask for our current wine list.

\*TBA