

## *Pharmaceutical Program*

*"ON-THE-GO CATERING"*

Thank you for your interest in Trattoria di Carlo's  
Pharmaceutical Catering Program.

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Thank you for your interest in Trattoria di Carlo's Pharmaceutical program.  
We have a special menu made specifically for our Pharma representatives that is designed to include  
exactly what you need.

As a perk for participating in the program, Trattoria di Carlo offers a \$25 gift certificate for every \$500.00  
ordered. This certificate can be used towards  
future business or personal use, which ever you prefer.

If you have any questions or simply needs some guidance with your menu please let me know. Keep in  
mind that I can help you with any budget issues or special dietary needs including vegetarians,  
gluten-free, and pork-free items.

### **Items Served by the Pan**

**Full Pans** Serve 15-20 people    **Half Pans** Serve 6-8 people

### **Orders include:**

Self-served disposable Aluminum Pans  
Bread: Garlic, Plain, or Rolls  
Parmesan Cheese  
Extra Red Sauce  
Disposable Serving Utensils  
Disposable Eating Utensils

Custom packages can be prepared using combination menu choices.

**Contact the Catering Director for details.**

**414-768-0001 / [info@dicarlocatering.com](mailto:info@dicarlocatering.com)**

Appetizers are to be ordered per person and will be prepared in disposable,  
aluminum Full or Half pans. Pan size will depend on the amount of food ordered.

## ***APPETIZERS***

### **Caprese**

Fresh tomato slices, fresh mozzarella and basil served with a splash of Balsamic vinaigrette sauce.

### **Calamari**

Fresh, lightly breaded Calamari lightly pan-fried.

### **Bruschetta and Eggplant**

Homemade Bruschetta served in combination with our fried Eggplant Sticks.

### **Mixed Grilled Mediterranean**

Char-grilled Calamari, jumbo Shrimp and Octopus served on a bed of spring greens with balsamic vinaigrette sauce.

### **Grilled Portabella**

Fresh, char-grilled Portabella mushrooms served in combination with our homemade Bruschetta.

### **Breaded Ravioli**

Breaded ravioli filled with a choice of Crab & Spinach, Spinach & Artichoke or Ricotta & Mozzarella.

### **Fried Vegetables**

Combination of breaded Mushrooms, Zucchini, & Eggplant.

### **Grilled Scallops**

Char-grilled, fresh scallops wrapped with Pancetta.

### **Meatballs**

Large or Small Meatballs cooked in our delicious red sauce or BBQ sauce.

## *SALADS*

**Full Pan** 30 People   **Pan** 15 People

### **Insalata alla Carlo**

Tomato, onion, black olives, cucumber, asparagus, blue cheese, bacon tossed in a light olive oil & Balsamic Vinaigrette on Spring Greens.

**Full Pan/Pan**

### **Tuscan Salad**

Tomato, red onion, cucumber, roasted peppers, asparagus, artichoke hearts and fresh Mozzarella in a light olive oil & Balsamic Vinaigrette.

**Full Pan/Pan**

### **California Salad**

Baby greens, walnuts, grapes, strawberries, balsamic, and blue cheese.

**Full Pan/Pan**

### **Chicken Caesar Salad**

Romaine lettuce with Caesar dressing, Parmesan & Croutons topped with sliced grilled chicken.

**Full Pan/Pan**

### **Tossed Salad**

Fresh Romaine, Iceberg, and Spring Greens topped with cucumber, tomato, carrots, onion, black olive and croutons.

**Full Pan/Pan**

## *Hors d'oeuvres*

**\*\*All Prices are subject to Change\*\***

### **Rosemary Chicken Skewers**

Tender grilled Chicken layered between sweet Onions and Bell Peppers.

### **Smoked Salmon Costini**

Atlantic Salmon freshly smoked topped on a lightly seasoned crostini

**Bruschetta**

Our Homemade Bruschetta

**Caprese Salad**

Imported buffalo Mozzarella, ripe tomatoes, and fresh basil drizzled with extra virgin olive oil and balsamic vinegar.

**Shrimp Cocktail**

Chilled jumbo shrimp served with homemade Salsa and sweet zesty cocktail sauce.

**Oysters Rockefeller**

One half dozen baked with Florentine sauce, topped with pancetta.

**Seasoned Paprika Scallops**

Topped and broiled with lime butter

**Eggplant and Fresh Seafood Spreads**

These homemade spreads are served on grilled and toasted breads and gourmet crackers

**Please choose One(1) side from the list below for Each Entrée ordered  
Each order comes with Garlic Bread, Parmesan Cheese, and Extra Red Sauce.**

***CHICKEN***

**Pollo Fresco**

Breaded Chicken breast sautéed with roasted Garlic, Asparagus, Artichoke Hearts, Portabella Mushroom and White Wine with a Zesty lemon touch.

**Chicken Cacciatore**

Grilled Chicken breast slowly roasted in our red sauce with Bell Peppers, Onions, Garlic, & Pepperoni.

**Pollo Saltimbocca**

Breaded Chicken breast topped with Prosciutto & Mozzarella tossed with creamy Alfredo sauce.

**Chicken Lemon Garlic**

Pieces of Chicken marinated with lemon, garlic, oregano then oven roasted with rosemary.

**Chicken Parmigiana**

Breaded Chicken breast topped with our delicious Red Sauce and Baked with Mozzarella.

**Chicken Marsala**

Breaded Chicken breast sautéed with Mushrooms and Marsala Wine imported from our hometown (Marsala, Sicily).

**Rosemary Chicken**

Lightly breaded Chicken breast baked with fresh Rosemary and Italian seasonings cooked with lemon.

**Chicken Alfredo**

Fettuccini pasta tossed with creamy Alfredo and breaded Chicken.

**VEAL**

**Veal Marsala**

Breaded Veal sautéed with fresh Mushroom and Marsala Wine imported from our hometown (Marsala, Sicily).

**Veal Parmigiana**

Choice Veal breaded and topped with our red sauce and baked with Mozzarella.

**Veal Piccata**

Pan fried, lightly breaded veal topped with a lemon caper white wine glaze.

## ***BEEF***

### **Filet Mignon**

4oz. Choice Cut cooked to your liking.

### **Filet Ripieno**

4oz. filet smothered with blue cheese and bacon topped with Portabella sauce.

**Please choose One(1) side from the list below for Each Entrée ordered  
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## ***PORK***

### **Chop Boscaiola**

8oz. Chop oven roasted covered with creamy wine sauce with Bell Peppers, Onion, Bacon, and Asparagus.

### **Calabrese Chops**

8oz. Chop tossed with light Cajun spices topped with sautéed Bell Peppers and Onions.

### **Italian Sausage**

Oven Roasted Italian Sausage links topped with sautéed with Onions and Green Peppers.

### **Full & \_ Slab**

Slow cooked Ribs made with our finest BBQ Sauce.

### **Full Slab /Half Slab**

## *PESCE*

### **Salmon Pico**

8oz. Charboiled Salmon topped with our homemade Pico di Gallo de Gallo and Asparagus.

### **Salmon Griglia**

8oz. Atlantic Salmon Char-grilled to perfection topped with basil, olive oil, and garlic oregano sauce.

### **Tilapia**

3-4oz Oven roasted Tilapia set on a bed of sautéed spinach topped with a tomato, olive oil, garlic and basil sauce.

**Please choose One(1) side from the list below for Each Entrée ordered  
Each order comes with Garlic Bread, Parmesan Cheese, and Extra Red Sauce.**

## *SICILIAN SPECIALTIES*

(\*entrées not to be used as side choice)

### **Shrimp Siciliana**

Large Shrimp sautéed with ripe tomatoes, roasted garlic, olive oil, Basil and Parmesan tossed with spaghetti.

### **Shrimp Parmesan**

Three(3) breaded Shrimp topped with red sauce and baked with Mozzarella.

### **Seafood Arrabiata**

Shrimp, scallops crabmeat tossed in a spiced marinara sauce tossed with Angel hair pasta.

### **Seafood Alfredo**

Fettuccini pasta tossed with our creamy Alfredo. Prepared with Jumbo Shrimp Scallops and crabmeat.

## ***SICILIAN SPECIALTIES***

(\*entrées not to be used as side choice)

### **Pasta Primavera**

Layers of Egg, Spinach, and Tomato pasta stuffed with a Ricotta Rotolo and Spinach mixture set in red sauce and topped with Alfredo.

### **Tortellini alla Panna**

Meat filled tortellini served with our delicious creamy, white Sauce, mushrooms, and ham.

### **Penne Prosciutto**

Sautéed grilled Chicken, prosciutto, asparagus tossed in a creamy White sauce sprinkled with freshly grated Parmesan.

### **Roasted Chicken Cannelloni**

Two large tube shaped pasta filled with roasted chicken breast, spinach, ricotta, sun-dried tomatoes and parmesan baked with red sauce.

### **Penne Sun-dried Tomato**

Penne pasta tossed with chicken, asparagus, spinach, sun-dried tomato then tossed with creamy Alfredo.

### **Eggplant Parmesan**

One piece of fresh, lightly breaded Eggplant topped with our red sauce and baked with Mozzarella.

## SIDES

Baked Potato	Steamed Broccoli
Twice Baked Potato	Spinach Agli Olio
Roasted Red Potatoes	Penne Pasta
Potato Vessuvio	Bowtie Pasta
Garlic Mashed Potatoes	Red Sauce
Green Bean Almondine	Pasta Arrabiata (spicy marinara)
Cooked Mixed Italian Vegetables	Pasta Siciliana
Grilled or Steamed Asparagus	(diced tomatoes, olive oil & garlic)
Pasta Alfredo	

## Quick-Pick Pan Ordering

**Items Served by the Pan are READY WITHIN THE HOUR Perfect for your Planned or Last Minute Even All items on our menu can be served by the pan.**

**Please see our Menu for Item Descriptions.**

**Full Pans** Serve 15-20 people    **Half Pans** Serve 6-8 people  
Eating Utensils are available for \$.65 per person which includes:  
Paper or Plastic Plate, Napkin, Fork & Knife

## Lasagna

Seasoned Meat	Full Pan	Pan
Ricotta Cheese	Full Pan	Pan
Gourmet (Meat & Cheese)	Full Pan	Pan

## Pasta

Pasta with Red Sauce (Spaghetti, Penne, Angel Hair, Fettuccini)	Full Pan	Pan
Pasta Siciliana	Full Pan	Pan
Tortellini (Meat)	Full Pan	Pan
Tortellini alla Panna	Full Pan	Pan
Fettuccini Alfredo	Full Pan	Pan
With Chicken or Shrimp	Full Pan	Pan
Dozen Large Meatballs		

*Italian Bomber Sandwiches*

Italian Roast Beef

Italian Sausage Patty

Italian Meatball

*Italian Sausage with*

Onions and Bell Pepper

Condiments

Includes: Sweet Peppers, Onions, and Giardiniera

*Dessert*

Tiramisu

Simma's Cheese Cake

Cannoli

Assorted Mini Pastries