



CATERING MENU

Orders: info@forlialamo.com

APPETIZERS

Bruschetta - Toasted Crostini Topped With Tomato, Extra Virgin Olive Oil & Garlic / \$1.25 Per Piece

Meatballs - Marinara Sauce / Half Tray (30 Meatballs) \$75 / Full Tray (60 Meatballs) \$150

Caprese - Slices of Tomatoes, Mozzarella & Basil / (1 order recommended per 5 people) \$15

SALADS

Half Tray: Serves 5+ People As Main Dish / 15+ People As Side Dish

Full Tray: Serves 10+ People As Main Dish / 30+ People As Side Dish

Mixed Greens Salad- Mixed Greens With Tomatoes, Red Onions, Radish & Italian Vinaigrette
Half Tray \$35 / Full Tray \$70

Caesar Salad- Chopped Romaine Lettuce With Croutons & Fresh-Made Caesar Dressing
Half Tray \$45 / Full Tray \$90

Spinach- Baby Spinach, Beets, Pear, Goat Cheese, Walnuts & House-Made Honey Mustard Dressing
Half Tray \$65 / Full Tray \$130

SIDES

Half Tray: Serves up to 15 People / Full Tray: Serves up to 30 People

Mixed Seasonal Vegetables Sautéed with Extra Virgin Olive Oil- Half Tray \$40 / Full Tray \$80

Creamy Polenta- Italian-Style Baked Cornmeal - Half Tray \$45 / Full Tray \$90

Roasted Potatoes- Half Tray \$45 / Full Tray \$90

Mashed Potatoes- Half Tray \$55 / Full Tray \$110

Loaf Bread, Sliced - 1 Loaf Recommended Per 5 guests - \$4.50 / Loaf

PASTA & GNOCCHI

Half Tray: Serves 5+ People As Main Dish / 15+ People As Side Dish

Full Tray: Serves 10+ People As Main Dish / 30+ People As Side Dish

Fiocchi Gorgonzola & Noci- Mini Pasta “Purses” Filled With Pears & Cheeses:

Robiola, Grana Padano & Taleggio, Sauteed in a Creamy Gorgonzola Cheese Sauce Topped with Walnuts

Half Tray \$95 / Full Tray \$190

Lasagna al Ragù- House-Made Pasta Layered With A Bolognese Meat & Béchamel Cream Sauce

Half Tray \$90 / Full Tray \$180

Mezzaluna alla Salvia- Half-Moon Shaped Pasta Filled With Ricotta Cheese & Spinach, Sautéed With Sage & Light Butter, Served On A Bed Of Aged Parmigiano Reggiano Cheese

Half Tray \$95 / Full Tray \$190

Penne Marinara - Short Pasta in a Tomato Sauce - Half Tray \$60 / Full Tray \$120

-With Chicken or Vegetables - Half Tray \$75 / Full Tray \$150

-With Shrimp or Meatballs - Half Tray \$85 / Full Tray \$170

Gnocchi Marinara - Potato Dumplings in a Tomato Sauce - Half Tray \$75 / Full Tray \$150

-With Chicken or Vegetables - Half Tray \$90 / Full Tray \$180

-With Shrimp or Meatballs - Half Tray \$100 / Full Tray \$200

Penne Alfredo - Short Pasta in a Creamy Butter & Parmesan Sauce - Half Tray \$65 / Full Tray \$130

-With Chicken or Vegetables - Half Tray \$80 / Full Tray \$160

-With Shrimp or Meatballs - Half Tray \$90 / Full Tray \$180

Gnocchi Alfredo - Potato Dumplings / Creamy Butter & Parmesan Sauce - Half Tray \$80 / Full Tray \$160

-With Chicken or Vegetables - Half Tray \$95 / Full Tray \$190

-With Shrimp or Meatballs - Half Tray \$105 / Full Tray \$210

Penne Bolognese - Short Pasta in a Bolognese Meat Sauce - Half Tray \$75 / Full Tray \$150

Gnocchi Bolognese - Potato Dumplings in a Bolognese Meat Sauce - Half Tray \$90 / Full Tray \$180

-With Chicken or Vegetables - Half Tray \$105 / Full Tray \$210

-With Shrimp or Meatballs - Half Tray \$115 / Full Tray \$230

Penne Pesto - Short Pasta in a Basil Pesto Sauce - Half Tray \$70 / Full Tray \$140

- With Chicken or Vegetables - Half Tray \$85 / Full Tray \$170

-With Shrimp or Meatballs - Half Tray \$95 / Full Tray \$190

Gnocchi Pesto - Potato Dumplings in a Basil Pesto Sauce - Half Tray \$85 / Full Tray \$170

-With Chicken or Vegetables - Half Tray \$100 / Full Tray \$200

-With Shrimp or Meatballs - Half Tray \$110 / Full Tray \$220

ENTREES

Half Tray: Serves 5+ People As Main Dish / 15+ People As Side Dish

Full Tray: Serves 10+ People As Main Dish / 30+ People As Side Dish

Eggplant Parmesan- Breaded Eggplant Baked With Tomatoes, Basil, Parmesan & Mozzarella Cheese

Half Tray \$80 / Full Tray \$160

Chicken Parmesan- Breaded Chicken Baked With Tomatoes, Basil, Parmesan & Mozzarella Cheese

Half Tray \$85 / Full Tray \$170

Veal Parmesan - Breaded Veal Cutlets Baked With Tomatoes, Basil, Parmesan & Mozzarella Cheese

Half Tray \$110 / Full Tray \$220

Chicken Piccata- Thinly Sliced Chicken Sautéed With Butter, Lemon & Capers

Half Tray \$85 / Full Tray \$170

Veal Piccata- Thinly Sliced Veal Sautéed With Butter, Lemon & Capers

Half Tray \$110 / Full Tray \$220

Chicken Marsala- Thinly Sliced Chicken Sautéed With Marsala Wine Reduction & Mushrooms

Half Tray \$80 / Full Tray \$160

Veal Marsala- Thinly Sliced Veal Sautéed With Marsala Wine Reduction & Mushrooms

Half Tray \$105 / Full Tray \$210

Salmon- Roasted With Rosemary, Lemon & Butter

Half Tray \$105 / Full Tray \$210

Braised Short Ribs- Beef Short Ribs Braised With a Rich Demi-Glace

Half Tray \$105 / Full Tray \$210

DESSERT

Tiramisu- Ladyfinger Italian Biscuits Soaked In Espresso & Amaretto Disaronno, Layered With Whipped

Mascarpone Cheese & Cocoa Powder - Half Tray \$60 / Full Tray \$120

CHAFING SETS

Disposable Chafing Stands, Base Pans, Fuel- \$8.00 / Tray