

# IL TRAMEZZINO

# How to Order

Call or email il Tramezzino, let us know the type of event, number of people, date, time and location. Contact our event Coordinator at:

# iltramcatering@gmail.com

A 10% GRATUITY WILL BE ADDED TO ORDERS OVER \$200

# **PAYMENT**

All catering payments can be made by:
AMERICAN EXPRESS • VISA • MASTERCARD • DISCOVER

All payments will be processed at time of order. For more questions or details on payment please refer to your il Tramezzino Event Coordinator.

# CANCELLATIONS

We understand cancellations are bound to happen. In order for us to help you best, please follow the guidelines below:

- Allow at least a 6 hour notice for any changes or modifications.
- There's no charge for orders under \$200 with at least 6 hours notice.
- A 12 hour notice is required for cancellations on orders over \$200 or there will be a charge of 50% of the order cost.
- Any last minute cancellations (less than 3 hours before delivery and /or pick up) will be charged 50% of the order cost.

Last Updated 11/1/2022



# Appetizers

# TRAMEZZINI PLATTERS (SERVED COLD)

Italian finger sandwich traditionally served as an afternoon snack "the inspiration for our name"

LARGE SERVES 22-25 (80 bite-sized pieces)

\$99.00

(2 platter minimum requires 3 day advance notice.)

# Choose up to any 3 per platter

Caprese • Roast Turkey and Provolone w/ Pesto Italian Salami and Provolone • Tuna and Apple Black Forest Ham and Provolone Mozzarella, Basil, Sundried Tomato w/ Pesto Grilled Eggplant, Sundried Tomato w/ Mayo

# **BRUSCHETTA PLATTER**

Grilled ciabatta with chopped roma tomato, fresh basil, garlic, salt, pepper, olive oil, parmesan and balsamic vinegar

LARGE SERVES 15-20 (self-serve) \$59.00

#### AVOCADO TOAST

Toasted ciabatta bread topped w/fresh sliced avocado, parmesan cheese, fresh basil and our famous pesto sauce.

LARGE SERVES 15-20

\$70.00

# **BRESAOLA PLATTER**

Cured beef with fresh bufala mozzarella, arugula, lemon, oil, salt and pepper

LARGE SERVES 15-20

\$89.00

# PROSCIUTTO PLATTER

Cured ham with roma tomato, fresh basil, fresh bufala mozzarella, brie cheese with balsamic vinegar and olive oil

**SERVES 15-20** 

\$90.00



# Fresh Salads

(Ciabatta bread available upon request.)

MEDIUM SERVES 10-12 | LARGE SERVES 20-25

Our Salads come with a choice of dressing Homemade Balsamic Vinaigrette, Red Wine Vinaigrette, and Ranch

There are four salad groups for you to select from on pages 5, 6 and 7.



# Salad Group A

**MEDIUM** 

**LARGE** 

\$52.00 per salad

\$89.00 PER SALAD

### **CAESAR**

Romaine lettuce, croutons and shaved parmesan cheese

#### MIXED BABY GREENS

Chopped roma tomato served with our balsamic vinaigrette

# PASTA SALAD

Penne pasta, fresh basil, Roma tomato, roasted red peppers and arugula tossed in a balsamic vinaigrette

#### ARUGULA

Shaved parmesan w/olive oil and lemon

# Salad Group B

**MEDIUM** 

**LARGE** 

\$66.00 per salad

\$112.00 PER SALAD

# VEGGIE CHOPPED

Fresh romaine lettuce, roma tomato, cucumbers, carrots, avocado and garbanzo beans

#### **MEDITERRANEAN**

Romaine lettuce, sliced red onion, kalamata olives, roma tomato, cucumber and feta cheese served with a red wine vinegar, lemon and oil dressing

# CAPRESE SALAD

Romaine lettuce, bufala mozzarella, roma tomato and basil topped with balsamic vinegar, olive oil, salt and pepper

# Salad Group C

### **MEDIUM**

# **LARGE**

\$67.00 per salad

\$120.00 PER SALAD

# CAESAR W/GRILLED CHICKEN BREAST

Romaine lettuce, croutons and shaved parmesan cheese

#### **INSALATA MIKELA**

Mixed baby greens, hearts of palm, garbanzo beans, kalamata olives, gorgonzola cheese and pine nuts tossed w/our homemade balsamic vinaigrette

# **INSALATA MIRTILLI**

Mixed baby greens, chopped roma tomato, gorganzola, walnuts, dried cranberries and avocado tossed w/our balsamic vinaigrette

# STRAWBERRY ARUGULA SALAD

Fresh wild arugula with sliced strawberries, goat cheese and candied pecans tossed in a raspberry vinaigrette

# GORGONZOLA APPLE CRUNCH

Mixed baby greens, crisp granny smith apples, cherry tomatoes, slivered almonds and gorgonzola cheese tossed in a sesame dressing

# GRILLED CHICKEN BREAST W/ARUGULA SALAD

Shaved parmesan w/olive oil and lemon

# CAPRESE SALAD W/GRILLED EGGPLANT

Caprese salad with our fresh grilled eggplant, balsamic vinegar, olive oil, salt and pepper

#### CHICKEN CHOPPED

Grilled breast of chicken, fresh romaine lettuce, roma tomato, cucumbers, carrots and garbanzo beans

# TURKEY CHOPPED

All natural oven roasted breast of turkey, fresh romaine lettuce, roma tomato, cucumbers, carrots and garbanzo beans

# KALE SALAD

Sliced red onion, avocado, goat cheese, slivered almonds, and dates tossed in a lite balsamic dressing

# Salad Group D

**MEDIUM** 

LARGE

\$75.00 PER SALAD

\$134.00 PER SALAD

### IL TRAM CHOPPED

Oven roasted breast of turkey, Italian salami, fresh romaine lettuce, roma tomato, cucumbers, carrots, avocado, garbanzo beans and pepperoncini

# **SOUTH BEACH TOSTADA**

(Low carb) sliced chicken breast, avocado, romaine lettuce, diced roma tomato, roasted red peppers, red onion, bufala mozzarella, w/red wine vinaigrette served on a baked garlic cheese crisp

# **INSALATA LORENZO**

Mixed baby greens, chopped romaine, grilled chicken breast, chopped roma tomato, avocado, garbanzo beans, pine nuts and shaved parmesan tossed in our special red wine balsamic vinaigrette

# POACHED SALMON SALAD

Medium \$85.00 Large \$159.00

Arugula, sliced roma tomato, red onion, pine nuts, gorgonzola cheese and shaved parmesan tossed in a red wine vinaigrette and a touch of fresh lemon



# Sandwiches

Choose up to 3 different sandwiches (pg. 9)

Panini platter 3-inch pieces spicy

SMALL SERVES 6-10 (15 Pieces) \$79.50

MEDIUM SERVES 11-15 (24 Pieces) \$129.50

LARGE SERVES 16-20 (36 Pieces) \$192.50

All paninis are served on a fresh baked Italian baguette.

**TORCHI** Pickled vegetables \$6 PINT

PESTO SAUCE \$12 PINT

Our basil garlic aioli

SPICY AIOLI SAUCE \$15 PINT

Ask about Gluten Free options.

SMALL add \$15, MEDIUM add \$24, LARGE add \$36

There may be an extra charge for additional platters.

# Classic Paninis

# "OUR FAMOUS CHICKEN SPECIAL"

Grilled breast of chicken, sun dried tomato, avocado, provolone cheese and our homemade basil garlic sauce

# **TUNA SPECIAL**

Our Italian tuna mixed with fresh dicedapple, roma tomato, arugula, avocado and our homemade basil garlic sauce

# **TUNA LOVERS**

White albacore with chopped roma tomato, cucumbers, red onion, corn, mixed with a lite mayo topped with avocado and lettuce

# **FIRENZE**

Oven roasted turkey breast, fresh roma tomato, avocado, arugula, bufala mozzarella and our homemade chili mayo

# PROSCIUTTO CLASSICO

Cured ham, bufala mozzarella, fresh roma tomato and fresh basil, balsamic vinegar and olive oil

# CHICKEN DIJON

Chopped roma tomato, arugula, avocado and dijon mustard

# SPEZIATO /

Turkey breast, havarti cheese, sliced jalapenos, avocado, bacon and a spicy aioli sauce

# ROVENTE /

Havarti cheese, goat cheese, mozzarella, sliced jalapenos, arugula, roma tomato, avocado, bacon and a spicy aioli sauce

# SALERNO 🌙

Prosciutto, fig compote, goat cheese, arugula, sliced jalapeno and a spicy aioli sauce

# BOLLENTE $\nearrow$

Grilled chicken breast, cranberry, pecans, arugula, goat cheese, sliced jalapeno, bacon and a spicy aioli sauce

# SIENA 🌙

Grilled chicken breast, havarti cheese, avocado, roma tomato, arugula, sliced jalapeno, and a spicy aioli sauce

# Vegetarian Paninis

# **VEGAN**

Grilled eggplant, arugula, roasted red peppers, and fresh roma tomato

# **VEGGIE SPECIAL**

Sautéed garlic mushrooms, grilled eggplant, fresh roma tomato, arugula, goat cheese and our homemade basil garlic sauce

# **SICILIAN**

Bufala mozzarella, arugula, roma tomato, avocado and our homemade basil garlic sauce

#### CAPRESE

Bufala mozzarella, roma tomato, basil

# BELLA

Bufala mozzarella, sun dried tomato, basil, avocado and our homemade basil garlic sauce

# **BRIE CHEESE**

Sun dried tomato, grilled eggplant and basil garlic sauce

# MELANZANA 🌙

Grilled eggplant, roasted red peppers, arugula, feta cheese, kalamata olives, red onion, sliced jalapenos and a spicy aioli sauce

# Cold Italian Deli Sandwiches

One size: 24 pieces of 2" finger sandwiches

Choice of 1 only per platter

SORRY NO SUBSTITUTIONS

All sandwiches served on freshly baked ciabatta bread

**Please Allow 48 Hours Advance Notice** 

**Platter** 24 - 2" finger sandwiches

one size serves 10-12

\$70.00

IL TRAM TRIO

ONE SIZE SERVES 10-12

\$82.00



# **Cold Sandwiches**

### OVEN ROASTED TURKEY

Turkey breast, fresh roma tomato, shredded lettuce, pickled veggies, olive oil, salt, pepper, and mayo

# **ITALIAN TUNA**

Tuna mixed with apple, fresh roma tomato, shredded lettuce, avocado, pickled veggies, olive oil, salt, pepper, and mayo

# **MEDITERRANEAN**

Fresh roma tomato, shredded lettuce, feta cheese, kalamata olives, cucumbers, pickled veggies, olive oil, salt, pepper and mayo

#### **BLACK FOREST HAM**

Ham, fresh roma tomato, shredded lettuce, provolone cheese, pickled veggies, olive oil, salt, pepper, and mayo

### IL TRAM TRIO

3 layers of roasted turkey breast, black forest ham and Italian salami, fresh roma tomato, shredded lettuce, pickled veggies, olive oil, salt, pepper, and mayo

#### VEGGIE

Fresh roma tomato, shredded lettuce, havarti cheese, avocado, pickled veggies, olive oil, salt, pepper, and mayo

 $\frac{1}{2}$  pan serves 8-10 | full pan serves 16-20 (Ciabatta bread available upon request)

# HALF PAN

**FULL PAN** 

# Group A

\$46.00 PER PASTA \$87.00 PER PASTA

**PENNE** with choice of

Marinara sauce, alfredo sauce, pink sauce or pesto sauce, topped with fresh basil and grated parmesan

**PENNE ARABBIATA** Spicy tomato and garlic sauce

# HALF PAN

**FULL PAN** 

# Group B

\$56.00 per pasta

\$109.00 PER PASTA

# PENNE TRAMEZZINO

Bufala mozzarella, sun dried tomato, basil and sautéed garlic mushrooms in a lite marinara sauce

# PENNE FORMAGGIO

Bufala mozzarella, goat cheese, and shaved parmesan in a lite marinara sauce

#### 3 CHEESE RAVIOLI

Choice of marinara, pink sauce, pesto or alfredo sauce

**PENNE POLLO** Grilled chicken breast in a lite marinara sauce

# HALF PAN

**FULL PAN** 

# Group C

\$65.00 PER PASTA

\$125.00 PER PASTA

#### PENNE MILANO

Grilled chicken breast, fresh basil, pine nuts, chopped roma tomato, kalamata olives and roasted peppers in a spicy pink alfredo sauce

# PENNE LORENZO

Grilled chicken breast, goat cheese, sun dried tomato and fresh basil in a lite marinara sauce

# FETTUCCINE ALFREDO

Grilled breast of chicken and sautéed garlic mushrooms in a creamy parmesan sauce

# Desserts

# CROISSANT NUTELLA plain or w/fruit

SMALL PLATTER SERVES 10–12 \$42.00 MEDIUM PLATTER SERVES 16–18 \$65.00 LARGE PLATTER SERVES 20–25 \$95.00

**TIRAMISU** imported from Milan (should be refrigerated)
SERVES 24 \$68.00

# BERRY TART imported from Milan

Shortbread crust filled with Chantilly cream, topped with raspberries, blackberries, and red currants (should be refrigerated)

(12) 2" SLICES \$65.00

# **CANNOLIS**

cut into 1/3 pieces • choose classic "imported from Milan" or chocolate SMALL PLATTER SERVES 10–12 \$44.00 MEDIUM PLATTER SERVES 20–25 \$82.00

# Beverages / Chips

BOTTLED WATER (San Benedetto 500 ml) \$2.75 ea.

CANNED SODAS \$2.75 ea.

KETTLE CHIPS (assorted) \$2.95 ea.



# CATERING MENU