PAN PRICING



SALAD

	½ PAN	FULL
House	60	90
Caesar	70	100
Signature	80	110
Strawberry	80	110

PASTA

	½ PAN	FULL
Penne/ Rigatoni	50	75
Cavatelli w Meatballs	65	95
Veggie Lasagna	80	110
Meat Lasagna	90	145









ENTREES

	PRICE/ PIECE
Chicken Parmesan	7.5
Tuscan Chicken	7.5
Lemon Chicken	7.5
Chicken Marsala	7.5
Chicken Puttanesca	7.5
Salmon	11

	½ PAN	FULL
Italian Beef	160	240
Meatballs/ Sausage	70	130
Eggplant Parmesan	70	130

SIDES

	½ PAN	FULL
Mixed Veggie	50	100
Roasted Potatoes	60	120
Garlic Mashed Potatoes	60	120
Green Bean Almondine	70	140
Broccoli	70	140
Bread Service		2 pp

DESSERTS

Cannoli Tray (min. 12)	5 ea
Asst. Cookie Tray (min 20)	5 ea
¼ sheet Cassata Cake	120
¼ Tiramisu	120

** CUSTOM ITEMS PRICED TO ORDER

440-427-5400
CATERING.MATTEOSOLMSTEDFALLS@GMAIL.COM

DESCRIPTIONS/ ORDER

SALAD

½	Full

House - Mixed Greens, grape tomato, red onion, cucumber, mozzarella, choice of dressing

Caesar - Romaine hearts, garlic croutons, Romano cheese & Caesar dressing

Signature - Mixed greens, red onion, grape tomato, candied nuts, feta cheese, balsamic vinaigrette

Strawberry - Spring mix, fresh strawberries, candied nuts, red onion, feta cheese, balsamic vinaigrette

PASTA

Penne/ Rigatoni - choice of sauce - House Marinara, Blush, House Alfredo, Garlic Oil, Spicy Arrabiatta

Cavatelli w Meatballs - with House Marinara Sauce

Veggie Lasagna - Spinach, zucchini, broccoli & red onion with house alfredo

Meat Lasagna - Fresh pasta, mini meatballs, Parmesian & mozzarella cheeses, house marinara sauce

ENTREES

Eggplant/ Chicken Parmesan - Herb breaded, fresh tomatoes, ricotta, mozzarella & house marinara

Meatballs/ Sausage - Served in house marinara with peppers & onions

Tuscan Chicken - Roasted tomatoes, spinach, fresh mozzarella & blush sauce

Lemon Chicken - Lightly egg dipped, sauteed breast in a lemon butter sauce

Chicken Marsala - Lightly floured & sautéed breast with mushrooms in a marsala wine sauce

Chicken Puttanesca - Grilled breast with sauteed spinach & mushrooms in a spicy puttanesca sauce

Salmon - Pan seared in a lemon caper butter sauce

Italian Beef - Slow roasted fork tender beef in rosemary demi sauce

BY THE PAN DESCRIPTIONS/ PARS

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