

Tornatore's catering offers a delicious, affordable, and convenient approach to entertaining served with the highest level of personal attention to guests. Expect the same quality food you get in the restaurant, but packaged and ready for delivery or pick up. Our expert Catering Director will help you plan the perfect menu while our servers set everything up with expertise and delicacy so that you need only enjoy the event. Or, have your event at Tornatore's! We are eager to assist you in planning your next special occasion, business meeting, party, or wedding. Whatever your needs - large or small, we are ready to assist and always certain to impress your guests. Call today to schedule a tasting!

● **Half Tray feeds approximately 10-12 people / Full Tray feeds approximately 20-25 people** ●

ANTIPASTI – APPETIZERS

Caprese Salad 50/90

Fresh, vine-ripe, tomato slices topped with our house-made mozzarella, Kalamata olives, extra virgin olive oil, balsamic glaze, and basil.

Charcuterie Platter *Customizable, Cost Varies*

Chef's selection of gourmet meats (e.g., capicola, sopresato, salami, prosciutto) and artisan cheeses (e.g., Parmigiano Reggiano, burrata, Pecorino Romano) beautifully arranged with olives, peppers, artichokes, grilled eggplant, crudité's, fruit, nuts, and additional accompaniment.

Eggplant Rollatini 50/90

Lightly fried eggplant slices wrapped around parmesan herb Ricotta cheese, topped with marinara sauce and mozzarella cheese then baked until golden brown.

Garlic Knots 20/40

INSALATA – SALADS

Garden Salad 25/50

Crisp romaine and spring mix with carrots, red cabbage, tomato, onion, black olive, roasted red pepper, cucumber, and pepperoncini.

Caesar 25/50

Crisp romaine with house-made croutons and shaved parmesan cheese.

Greek 30/60

Crisp romaine and spring mix with feta cheese, black olive, red onion, tomato, cucumber, Kalamata olive, and pepperoncini.

Dressings Options: House Italian, balsamic vinaigrette, Greek, Caesar, Blue Cheese, Ranch

LATI – SIDES

Meatballs 50/90

House-made meatballs in our own marinara sauce.

Sausage, Peppers and Onions 50/90

House-made Italian sausage, onions, and peppers in our own marinara sauce.

Veggies 50/90

Grilled seasonal mixed vegetables.

PRIMI - ENTREES *Fresh pasta made daily in-house*

Rigatoni with Red Sauce or Garlic and Oil 40/70

House-made red sauce.

Rigatoni with Meatballs or Sausage 50/90

House-made meatballs and sausage.

Rigatoni Alfredo 50/90

House-made Alfredo sauce.

Rigatoni Alla Vodka 60/110

House-made Alla Vodka Sauce.

Rigatoni Alla Massimo 60/110

Rigatoni, garlic, oil, prosciutto, onion, peas and parmesan.

Rigatoni Bolognese 60/110

Hearty tomato meat sauce.

Rigatoni Alla Pesto 60/110

Chicken, sun-dried tomato, pine nuts, covered in a creamy basil parmesan sauce.

Tortellini Tornatore 70/130

Fresh made cheese tortellini in Alfredo sauce with ham and peas.

Chicken Riggies 70/130

A central New York classic. Fresh made Rigatoni in a spicy marinara with cream, mushrooms, red onion, hot cherry peppers, banana peppers, and basil.

Chicken *Choose a style 70/130*

Parmesan, Marsala, or Piccata style all made from scratch.

PASTA AL FORNO - BAKED PASTA *Fresh pasta made daily in-house*

Baked Rigatoni 50/90

Fresh made Rigatoni with marinara and ricotta cheese topped with mozzarella and baked.

Eggplant parmesan 60/110

Layers of eggplant with marinara, parmesan and mozzarella.

Meat and Cheese Lasagna 70/130

House-made pasta with Ricotta, mozzarella, meatballs, sausage and marinara.

SUB TRAY

Cold Subs 60/110

Italian, Veggie, or Ham and Cheese.