

LUNCH BOXES

**\$10.95/ea.** Pick any sandwich from our sandwich platters  
Lunch box includes choice of a bag of potato chips, apple, or banana.

**ADD:**

**PASTA SALAD \$2**

**CHOCOLATE CHIP COOKIE \$2**

**SIDE SALAD \$2**  
*w/ balsamic dressing*

DESSERTS

**CANNOLI**

large \$6 each  
small \$3 each  
(minimum of 10)

**ITALIAN ASSORTED COOKIES**

served by the pound includes a variety  
of traditional Italian style  
cookies \$5.99/lb.

**ASSORTED MINI PASTRIES**

\$3.99/person (minimum of 10)

**TIRAMISU**

mascarpone cream, espresso infused sponge cake  
w/ chocolate dusting serves 12-16 people \$65.00/tray

**DESSERT BARS**

mix of brownies, caramel apple meltaway, pecan,  
& chocolate \$40.00/tray

***\*Ask about our specialty desserts & cakes.***

BEVERAGES

**2 LITER SODA**

coke – diet coke – sprite \$3.75/bottle

**SWEET OR UNSWEET BREWED LUZIANNE TEA**

by the gallon \$6.95

**PINK LEMONADE**

by the gallon \$6.95

**PANNA BOTTLED WATER**

\$2.50/bottle

**COFFEE SERVICE (MIN. 10 PEOPLE)**

regular or decaf  
served w/ half & half, sweeteners, cups & stirrers \$2.50/person

**OPTION #1**    \$11.99/PERSON

**SALAD – CHOICE OF ONE:**

**Caesar Salad** romaine topped w/ homemade Italian bread  
croutons, freshly grated parmigiana cheese

**House Salad** carrots, cucumbers, red onion, black olives & tomato

**Pasta Salad** fusilli pasta, cucumber, black olives, fresh mozzarella,  
tomatoes, basil, roasted red peppers, pecorino cheese tossed in our  
homemade Italian vinaigrette dressing

**SANDWICH PLATTER – CHOICE OF ONE:**

**\*Select from inside Sandwich Plater**

**OPTION #2**    \$13.99/PERSON

**SALAD – CHOICE OF ONE:**

**Caesar Salad** romaine topped w/ homemade Italian bread croutons,  
freshly grated parmigiana cheese

**House Salad** carrots, cucumbers, red onion, black olives & tomatoes

**Spring Mix Salad** roasted red peppers, black olives, tomatoes,  
red onion w/ our house made balsamic dressing on the side

**Pasta Salad** fusilli pasta, cucumber, black olives, fresh mozzarella,  
tomatoes,  
roasted red peppers, pecorino cheese tossed in our homemade Italian  
vinaigrette dressing

**ENTREE – CHOICE OF ONE:**

Bambino • Benny's Penne w/ Chicken • Crazy Alfredo • Eggplant Rollatini  
Baked Ziti • Stuffed Shells • Rigatoni Vodka

**OPTION #3**    \$15.99/PERSON

**SALAD – CHOICE OF ONE:**

**Caesar Salad** romaine topped w/ homemade Italian bread croutons,  
freshly grated parmigiana cheese

**House Salad** carrots, cucumbers, red onion, black olives & tomatoes

**Spring Mix Salad** roasted red peppers, black olives, tomatoes,  
red onion w/ our house made balsamic dressing on the side

**PASTA – CHOICE OF ONE:**

Penne Vodka • Penne Marinara • Bowtie Fresco • Penne di Pasquale  
Mac & Cheese • Baked Ziti

**ENTREE – CHOICE OF ONE:**

Eggplant Rollatini • Chicken Francese • Chicken Marsala • Meatballs  
Bambino • Chicken Parmigiana

***\*EACH OPTION INCLUDES***

Choice of one beverage: coke, diet coke, sprite (2 liter),  
unsweetened or sweet brewed Luzianne tea (gallon size)  
Assorted Italian cookies  
Complimentary plastic plates, forks, knives,  
napkins & serving utensils upon request  
**(Minimum of 10 with same food choice)**

**Prices are subject to change with notice.**

FAQ

**HOW MUCH NOTICE DO YOU NEED TO BOOK MY CATERING?**

***Drop Off / Pick Up Catering:*** We ask for 24 hours notice. However,  
please feel free to contact our Event Coordinator at 941.312.2627 for last  
minute orders. We will do our best to accommodate you.

***Full Service Catering or Private Room Events:*** We recommend  
you book as far in advance as possible to ensure your date is  
available & can be reserved.

**DO YOU HAVE ANY MINIMUMS FOR CATERING?**

Our offsite catering packages require you order for a minimum of 10 guests.

**IS DELIVERY AVAILABLE?**

Yes. We currently offer delivery service to Sarasota & Manatee  
counties. Delivery charges do apply based on distance from the  
restaurant & the size of the order.

**WHAT LEVELS OF SERVICE DO YOU OFFER FOR  
OFF-SITE CATERING?**

***Self Service Buffet:***

Food is served in disposable aluminum trays.  
Available for pick up or delivery.

***Delivered & Dressed Buffet:***

We deliver your food & set it up with chaffing racks & stenos.  
Chaffing racks are to be returned to us by the customer within  
48 hours after the event.

***Full Service Buffet:***

We deliver your food + set it up with chaffing racks & stenos. Our catering  
team will replenish your buffet while keeping it tidy throughout your event  
along with being responsible for the food clean-up.

***Whats included in my order?***

All of the above packages include utensils, plates & chaffing racks upon  
request.

**WHAT IS YOUR CANCELLATION POLICY?**

For Self Service or Delivered & Dressed catering orders,  
we require at least a 24-hour notice.  
For Full Service orders, we require 4 days notice,  
as we have scheduled staff & blocked off our catering calendar.

**CAN YOU MAKE ACCOMMODATIONS FOR SPECIAL DIETS?**

Absolutely! Our food is made from scratch & cooked to order so we  
can meet most requests within reason.  
We offer vegetarian & gluten free options as well.

**WHAT METHODS OF PAYMENT DO YOU ACCEPT?**

We accept Cash, Corporate Checks, Visa, Master Card,  
American Express & Discover.

**On-Site Private Room Available**

Valentino offers a wide variety of event packages to best  
meet the needs of your occasion. Selecting the perfect menu  
package is simple & allows to personalize your experience from  
start to finish. You're able to choose from a range of menu  
options including family style, buffet style, or allow your  
guests to individually select their own dishes from  
a custom menu you select.

***Private room is available at our University location only.***

**VISIT OUR LOCATIONS:**

4045 Clark Rd.  
Sarasota, Florida 34233

8203 Cooper Creek Blvd.  
University Park, Florida 34201



**OFF - SITE  
CATERING MENU**

**941.312.2627**  
**DIRECT CATERING DEPT.**

**VALENTINO CATERING** is all about great food, family and  
tradition. Its authentic cuisine borrows from every region  
of Italy along with a little influence from our Northern New  
Jersey roots. Valentino's is committed to cooking with only  
the freshest ingredients available and try to source local  
ingredients when possible. All of the food is homemade and  
cooked to order! We try to prepare every dish in a way our  
grandparents and ancestors would be proud.

**PICKUP - DELIVERY  
AVAILABLE**

**Catering@ValentinoCatering.com**

**www.ValentinoCatering.com**

APPETIZERS

**STUFFED MUSHROOMS**  
homemade breadcrumbs, spinach, mozzarella, marsala sauce \$30/\$50

**EGGPLANT ROLLATINI**  
thinly sliced & breaded, rolled w/ ricotta, mozzarella, w/ tomato sauce \$35/\$65

**MEATBALLS**  
meatballs in tomato sauce \$30/\$55

**MUSSELS “ROCCO” STYLE**  
simmered in a red sauce (hot or sweet) \$40/half

**CARMELINA'S CALAMARI**  
sauteed w/ kalamata olives, capers, fresh tomato, hint of hot pepper & onion \$45/half

**ZUPPA di PESCE**  
clams, shrimp, mussels & calamari simmered in a light garlicky red sauce \$70/half

**CHICKEN FINGERS**  
\*request tossed in buffalo sauce \$35/\$60

**THE JERSEY PLATTER**  
broccoli rabe, long hot peppers, sausage & thin fried potatoes \$55/half tray

**“GRANDE” STROMBOLI**  
\$25 each, choice of 2 fillings: pepperoni – sausage – black olives  
broccoli – mushrooms – onion  
peppers –meatball – ham – spinach

SIDES

**MIXED VEGETABLES**  
sauteed seasonal vegetables \$45/half

**MAC & CHEESE “al forno”**  
penne pasta with American & Parmesan cheese \$35/\$65

**BROCCOLI RABE**  
the Italian version!  
bitter broccoli w/ a nutty flavor  
sauteed in garlic & xvoo \$40/half

**FRESH BROCCOLI**  
sauteed in garlic & xvoo \$40/half

**FRESH SPINACH**  
sauteed in garlic & xvoo \$40/half

*Half size trays serves approx. 8-10 people*  
*Full size trays serves approx. 16-20 people*  
*Call or email our Catering Coordinator to go over your food selections*

SALADS

**TONI**  
chopped w/ pepperoni, geona salami, ham, provolone chunks, fresh mozzarella, red onion, cucumbers, black olives, roasted red peppers, w/ our Toni dressing \$40/\$75

**ARTISAN**  
mixed greens, romaine, pepperoncini's, tomato, kalamata olives, cucumber, w/ pecorino, Italian dressing \$35/\$60

**MIXED GREEN**  
roasted red peppers, black olives, tomatoes, red onion, artichoke hearts, gorgonzola, homemade balsamic vinaigrette \$35/\$60

**HOUSE**  
carrots, cucumbers, red onion, black olives & tomato w/ balsamic \$30/\$50

**CAESAR**  
romaine topped w/ homemade Italian bread croutons & freshly grated parmigiana cheese \$30/\$50

*\*dressing served on the side*

**Add: Grilled Chicken \$4/piece**

MEATBALLS/SAUSAGE

**MEATBALLS (or) SAUSAGE**  
served w/ tomato sauce \$30/\$55

**MEATBALLS & SAUSAGE COMBO**  
served w/ tomato sauce \$30/\$55

**SAUSAGE & PEPPERS**  
sauteed w/ bell peppers & marinara sauce \$35/\$65

**ITALIAN SAUSAGE**  
sauteed w/ onions, peppers, potatoes \$35/\$65

BAKED

**BAKED ZITI**  
ricotta, mozzarella, parmigiana, & tomato sauce \$35/\$65

**STUFFED SHELLS**  
jumbo pasta shells stuffed w/ ricotta baked w/ our homemade tomato sauce & parmeasan \$35/\$65

**EGGPLANT ROLLATINI**  
thinly sliced & breaded, rolled w/ ricotta, mozzarella, tomato sauce \$35/\$65

**EGGPLANT PARMIGIANA**  
thinly sliced & breaded eggplant baked w/ tomato sauce & mozzarella \$70/half tray

*\*24 hour advanced ordering required*

ENTREE

**PARMIGIANA**  
baked w/ our homemade tomato sauce & mozzarella  
chicken \$45/\$85 | veal \$75/\$145 | shrimp \$75/\$135

**FRANCESE**  
lemon, white wine sauce  
chicken \$45/\$85 | veal \$75/\$145

**PICCATA**  
lemon, capers, white wine sauce  
chicken \$45/\$85 | veal \$75/\$145

**MARSALA**  
mushrooms, marsala sauce  
chicken \$45/\$85 | veal \$75/\$145

**CHICKEN CARDINALE**  
shiitake mushrooms, prosciutto, spinach, mozzarella, marsala sauce \$50/\$90

**VALENTINO**  
breaded & sauteed w/ black olives, artichokes, touch of onion, white wine sauce  
chicken \$45/\$85 | veal \$75/\$145

**CHICKEN SCARPAREILLO**  
sauteed w/ mushrooms, onions, vinegar peppers (hot or sweet), potatoes, white wine sauce \$50/\$90 | add sausage \$10/\$20

**GRILLED CHICKEN W/ SEASONED VEGETABLES**  
grilled chicken over sauteed seasonal vegetables \$45/\$85

SANDWICH PLATTERS

**Up to 3 sandwich selections \$75/platter**  
**choice of: Italian – Focaccia – Whole Wheat Wrap**  
**\* Full tray of wraps +\$10**

**HAM, SALAMI, PROVOLONE**  
lettuce, tomato, red onion, oil & vinegar

**HAM & AMERICAN CHEESE**  
lettuce, tomato, red onion, oil & vinegar

**EGGPLANT GRILLED (or) BREADED**  
fresh mozzarella, arugula, roasted red peppers, balsamic, xvoo

**CHICKEN GRILLED (or) BREADED**  
**choice of:**  
– roasted red peppers, fresh mozzarella, balsamic, xvoo  
– arugula, tomato, fresh mozzarella, balsamic, xvoo

**ROAST BEEF (or) TURKEY**  
**choice of:**  
– lettuce, tomato, oil & vinegar  
– provolone, roasted red peppers, balsamic, xvoo

**B.C.L.T.**  
bacon, crispy chicken, lettuce, tomato, ranch dressing

**BUFFALO CHICKEN GRILLED (or) BREADED**  
lettuce, tomato, blue cheese dressing

**CAPRESE**  
roasted red peppers, fresh mozzarella & fresh basil, balsamic, xvoo

**CAESAR CHICKEN**  
romaine lettuce, caesar dressing

**TUNA SALAD**  
albacore all white tuna homemade w/ mayo, celery & onion, topped w/ spring mix & tomatoes

**CHICKEN SALAD**  
all white chicken breast homemade w/ mayo, celery & onion, topped w/ spring mix & tomatoes

PASTA

**PENNE W/ MARINARA (OR) TOMATO SAUCE** \$35/\$50

**BAMBINO**  
bowtie pasta, grilled chicken, broccoli, fresh tomato, pecorino cheese, garlic & olive oil \$40/\$75

**BENNY’S PENNE**  
choice of sauteed sausage or chicken with mushrooms, fresh spinach, light marsala cream sauce \$40/\$75

**PENNE ALFREDO**  
our homemade delicious alfredo sauce in the traditional Roman style \$35/\$65

**CRAZY ALFREDO**  
penne, chicken, roasted red peppers, spicy light cream sauce \$40/\$75

**DEJURA GORGONZOLA**  
penne, gorgonzola, sun dried tomato, fresh spinach, roasted garlic, light cream sauce \$40/\$75

**PENNE di PASQUALE**  
prosciutto, roasted garlic, basil, fresh tomato, light cream sauce \$35/\$65

**RIGATONI VODKA**  
light pink cream sauce \$35/\$65

**LOBSTER RAVIOLI**  
w/ vodka cream sauce \$65/\$120

**BUTCHIE’S BOLOGNESE**  
fusilli pasta tossed in our homemade simmered ragu sauce of fresh veal, pork, & beef \$40/\$75

**MISSY’S MACARONI**  
rigatoni, sausage, broccoli rabe, garlic & olive oil \$40/\$75

**RIGATONI AL TELEFONO**  
w/ ciliegine fresh mozzarella, fresh basil, & marinara sauce \$35/\$65

**PENNE PUTTANESCA**  
capers, kalamata olives, hint of anchovy, marinara sauce \$35/\$65

**BOWTIE FRESCO**  
broccoli, fresh tomato, pecorino cheese, garlic & olive oil \$30/\$55

**PENNE SPINACI**  
pink vodka sauce, roasted garlic with fresh spinach \$35/\$65

**PENNE W/ BROCCOLI**  
sauteed w/ garlic, xvoo \$30/\$55

**CHEESE RAVIOLI**  
w/ our homemade tomato sauce \$40/\$70

**PENNE NAPOLI**  
spinach, grilled eggplant, cherry tomatoes, kalamata olives, fresh mozz, garlic & olive oil \$35/\$65

**PESTOLLINI**  
penne, grilled chicken, sundried tomato, in a pesto cream sauce \$45/\$85

*\*sub w/ cheese tortellini \$10/\$20*  
*\*gluten-free penne available \$10/\$20*

SEAFOOD

**ZUPPA di PESCE**  
clams, shrimp, mussels & calamari simmered in a light garlicky red sauce, over linguine \$70/half

**MUSSEL'S “ROCCO” STYLE**  
red sauce (hot or sweet) \$40/half

**CARMELINA'S CALAMARI**  
sauteed w/ kalamata olives, capers, fresh tomato, hint of hot pepper & onion \$45/half