LUNCH BOXES

Our boxed lunches are perfect for your business meeting. Condiments are served in each lunch box.

THE DELI BOX (MINIMUM OF 10 WITH SAME CHOICE) 7" Italian bread sandwich 10-49 \$8.95 / 50+ \$7.95

Ham & American Cheese w/ lettuce & tomato Ham, Salami & Cheese w/ lettuce & tomato Turkey & Provolone Cheese w/ lettuce & tomato Roast Beef & Provolone Cheese w/ lettuce & tomato Chocolate Chip Cookie

THE WRAP BOX (MINIMUM OF 10 WITH SAME CHOICE) 10-49 \$10.95 / 49+ \$9.95

Grilled Eggplant, fresh mozzarella, arugula, roasted red peppers Grilled Chicken, fresh spinach, sun dried tomatoes, mozz, Italian dressing

Caesar Grilled Chicken, romaine, Caesar dressing B.C.L.T. bacon, breaded or grilled chicken, lettuce, tomato, ranch dressing

Veggie w/ spinach, tomato, fresh mozz, black olives, cucumbers, Italian dressing

Chocolate Chip Cookie

==== PERSONAL PIZZA=====

11" SIZE (6 SLICES) CHEESE \$11.99 GLUTEN FREE + \$3

EXTRA TOPPINGS: \$1.5 EXTRA FOR ONE TOPPING CHOICES: PEPPERONI - SAUSAGE - MEATBALL - HAM -BLACK OLIVES - MUSHROOMS - ONION - BACON

DESSERTS

MINI CANNOLI'S - \$2.50 EACH

ASSORTED DESSERT BAR TRAY (24 PIECES) \$45

ASSORTED ITALIAN COOKIES PLATTER \$8,99/LB.

ASSORTED MINI PASTRY TRAY (24 PIECES) \$45

TIRAMISU TRAY (FEEDS 10+) \$75

mascarpone cheese, espresso sponge cake, chocolate dusting

GLUTEN FREE DESSERT BARS \$4. EACH

Choice of Brownie & Marshmallow Rice Krispy (individually wrapped)

BEVERAGES=

2 LITER SODA coke – diet coke – \$3.75/bottle

UNSWEET TEA by the gallon | sweeteners provided \$6.95

PINK LEMONADE by the gallon \$6.95

PANNA WATER BOTTLES (16.9oz) \$2.50

JUG OF COFFEE TO-GO \$24.95 choice of regular or decaf served w/ creamers, stirrers, sweeteners & cups

==CATERING PACKAGES==

- INDIVIDUALLY PACKAGED -

OPTION #1 - \$12.50/PERSON (MIN. 10 WITH SAME CHOICE) CHOICE OF 1:

- Bambino (bowtie pasta, grilled chicken, fresh broccoli, cherry tomatoes, pecorino cheese sautéed in garlic & xvoo)
- Crazy Alfredo (penne, chicken, roasted peppers, in a spicy light cream sauce)
- Penne Tomato Sauce w/ 2 meatballs
- Rigatoni Vodka w/ Grilled Chicken

OPTION #2- \$13.50/PERSON (MIN. 10 WITH SAME CHOICE) CHOICE OF 1:

.....

- Eggplant Rollatini w/ Penne Tomato Sauce
- Chicken Parmigiana w/ Penne Tomato Sauce
- Chicken Marsala w/ Mashed Potatoes
- Chicken Francese w/ Mashed Potatoes
- Chicken Piccata w/ Mashed Potatoes

OPTION #3 - \$14.99/PERSON (MIN. 10 WITH SAME CHOICE) CHOICE OF 1:

- Chicken Marsala w/ mashed potatoes & sautéed vegetables
- Chicken Francese w/ mashed potatoes & sautéed vegetables
- Chicken Piccata w/ mashed potatoes & sautéed vegetables
- Eggplant Rollatini w/ penne tomato sauce & sautéed vegetables :

ALL INDIVIDUAL MEAL OPTIONS COME WITH:

- Individually Packaged Green Salad w/ dressing
- Freshly Baked Garlic Knot
- All Hot Meals are delivered hot, ready to eat in microwaveable containers
- Includes Fork, Knife & Napkin

HOW TO PLACE YOUR CATERING ORDER:

CALL: 941.312.2627
EMAIL: CATERING@VALENTINOCATERING.COM
TEXT: 941.400.6802

ONCE YOU PLACED YOUR ORDER THROUGH OUR CATERING DEPT. YOU WILL RECEIVE AN EMAIL CONFIRMATION.

= FAQ =

HOW MUCH TIME IS REQUIRED TO PLACE A CATERING ORDER:

Although we request 24 hours advance notice, sometimes life happens and you need it last minute. We are here for you and will do our best to accommodate you!

Our phones are attended 9am til 6pm Monday – Friday Saturday 10am – 4pm.

Please leave a message and someone will return your call promptly (after hours text 941.400.6802 to set up your order)

WHAT LEVEL OF SERVICES DO WE OFFER FOR OFF PREMISE CATERING: We offer pickup or delivery

FOR DELIVERY:

We deliver to Sarasota & Manatee counties.

Delivery charges are based on your order.

Our Catering Dept. will go over the charge once we have all the final details.

DROP OFF ONLY: The driver will place your food in the area you want, along with dropping off Chaffing Racks if they were placed with order. You would do the final set up of the chaffing racks.

DELIVERED W/ FULL SET UP: The driver will bring in your food with full set up of Chaffing Racks along with putting the food on the Chaffing Racks and lighting the stenos. (Chaffing rack sets have a charge of \$4. each)

*We do confirm what type of service you want when you place your order as the Full Set up does require more time for the driver have.

SPECIAL DIET RESTRICTIONS/FOOD ALLERGIES:

We offer Gluten Free, Vegetarian & Vegan options.
Please go over with our Catering Dept. your special dietary/allergy requirements.

CANCELLATION POLICY:

48 full hours is required to cancel your event without penalty. Less than 48 hours' notice you will be charged the minimum of 50% on your food total. Less than 24 hours' notice you will be charged the total food bill

PAYMENT POLICY

We require your payment method to be provided when you place your order. We will charge the order on the scheduled date of the order. Payment may be made by cash, corporate check or credit card. We accept Visa, MasterCard, American Express, Discovery.

VALENTINO Catering Homemade - Authentic Tasty Food

Full Service Off-Premise

CATERING MENU

941.312.2627

Direct Catering Department Catering@ValentinoCatering.com

On-Site Private Room

Valentino's offers private parties in our private dining room as well as our patio.

- CORPORATE EVENTS MEETINGS -
- CELEBRATIONS PRIVATE AFFAIRS COCKTAIL RECEPTIONS -

Our private dining room offers up to 50 guests. Our outside patio can be reserved for large parties.

- We offer Prefixed Packages along with Full Bar Options -

Call or Email our Catering Manager to start planning your next event! 941.312.2627 / Catering@ValentinoCatering.com

PRIVATE DINING ROOM & OUTSIDE PATIO AVAILABLE AT OUR UNIVERSITY PARK LOCATION

Valentino Catering is all about family and Old-fashion Italian cuisine cooked to order.

We are passionate about creating high quality foods for everyone to enjoy!

Our catering team will design a custom menu for corporate events, weddings, private parties and social gatherings.

VISIT OUR TWO RESTAURANT LOCATIONS

Sarasota 4045 Clark Rd. Sarasota



University Park 8203 Cooper Creek Blvd. University Park

TOMATO BRUSCHETTA

red onion, basil, fresh mozzarella by the dozen - \$16

RICOTTA BRUSCHETTA

creamy garlic infused ricotta topped with arugula & roasted cherry tomato by the dozen - \$17

CAPRESE SKEWERS

small mozzarella, cherry tomatoes & fresh basil, drizzled with xvoo by the dozen - \$30

EGGPLANT ROLLATINI

thinly sliced & breaded, stuffed w/ ricotta, baked in tomato sauce, mozzarella 40/\$75

ANTIPASTO PLATTER

roasted peppers, fresh mozzarella, marinated artichokes, parmigiana reggiano, provolone, kalamata & sicilian green olives, sliced prosciutto di parma, pepperoncini peppers, genoa salami, ham, soppressata \$70

GRILLED EGGPLANT PLATTER

served on a bed of greens w/ fresh mozzarella, roasted peppers & xvoo \$60

THE JERSEY PLATTER

broccoli rabe, long hots, sausage, sliced crispy potatoes \$60/half tray

MUSSELS

simmered in a spicy or sweet marinara sauce \$45/half

CARMELINA'S CALAMARI

sautéed w/capers, cherry tomatoes, kalamata olives, garlic, touch of onion & chili flake \$45/half

CHICKEN FINGERS

served w/ side of buffalo sauce & ranch dressing \$35/half tray

MOZZARELLA STICKS

w/ side tomato sauce \$35/half tray

HUMMUS PLATTER

w/ homemade tortilla chips \$40

CAPRESE PLATTER

fresh sliced tomatoes, roasted peppers, fresh mozzarella, drizzled w/balsamic reduction \$60

FIG IAM FLATBREAD

prosciutto, caramelized onions, balsamic, arugula, gorgonzola \$26/platter

"GRANDE" STROMBOLI

choice of 2 fillings: pepperoni – sausage – black olives - broccoli – mushrooms – onion peppers –meatball – ham – spinach \$25 (comes with side of tomato sauce)

GARLIC KNOTS

drizzled with garlic & xvoo \$1.25 each

===== SALADS =====

HOUSE

carrots, cucumbers, black olives & cherry tomato, house balsamic dressing \$30/\$55

CAESAR

romaine topped w/ homemade Italian bread croutons & freshly grated parmigiana cheese \$30/\$55

SPRING MIX

cherry tomatoes & carrots, house balsamic dressing \$30/55

MIXED GREEN

roasted peppers, black olives, cherry tomatoes, artichoke hearts, gorgonzola, house balsamic *gorganzola on side \$35/\$65

ARTISAN

mixed greens, romaine, pepperoncini's, tomato, kalamata olives, cucumber, creamy pecorino Italian dressing \$35/\$65

ARUGULA

parmigiana reggiano, cherry tomatoes, house balsamic vinaigrette \$35/\$65

ONI

chopped w/ pepperoni, geona salami, ham, provolone chucks, fresh mozzarella, red onion, cucumbers, black olives, roasted peppers,Toni dressing \$45/\$85

SPINACH SALAD

crumbled goat cheese, chopped mushrooms, tomatoes, bacon, lemon citrus vinaigrette \$40/\$75

CAPRESE PLATTER

fresh sliced tomatoes, roasted peppers, fresh mozzarella, drizzled w/balsamic reduction \$60

COLD PASTA SALAD

fusilli pasta, cucumber, red onion, black olives, fresh mozzarella, cherry tomatoes, basil, roasted red peppers, pecorino cheese, tossed in our homemade Italian vinaigrette (served cold) \$50/half

*ALL DRESSING SERVED ON THE SIDE

*add cheese tortellini \$15

PASTA

PENNE W/ MARINARA (OR) TOMATO SAUCE \$35/\$65

*SUB SPAGETTI \$10/\$20

RED SAUCE

BAKED ZITI ricotta, mozzarella, pecorino, baked w/ tomato sauce \$40/\$75

RIGATONI TELEFONO tossed in fresh mozzarella & basil w/marinara sauce \$40/\$75

BUTCHIE'S BOLOGNESE fusilli pasta tossed in our homemade simmered ragu sauce of fresh pork & beef \$50/\$95

GARLIC & OIL

BAMBINO bowtie pasta, grilled chicken, broccoli, cherry tomatoes, pecorino cheese, garlic & xvoo \$45/\$85

BOWTIE FRESCO broccoli, cherry tomatoes, pecorino cheese, garlic & xvoo \$40/\$75

FUSILLI W/ BROCCOLI sautéed w/ garlic, xvoo \$40/\$75

MISSY'S MACARONI rigatoni, broccoli rabe, sliced sausage, garlic & xvoo \$45/\$85

PENNE NAPOLI fresh spinach, diced grilled eggplant, cherry tomatoes, kalamata olives, goat cheese, pecorino, garlic & xvoo \$45/\$85

CREAM SAUCE

RIGATONI VODKA light pink cream sauce \$40/\$75

CRAZY ALFREDO penne, sautéed chicken, roasted peppers, spicy alfredo sauce \$45/\$85

BENNY'S PENNE choice of sautéed sausage or chicken, mushrooms, fresh spinach, light marsala cream sauce \$45/\$85

RIGATONI PESTOLLINI grilled chicken, sundried tomatoes, basil pesto cream sauce \$45/\$85

PENNE ALFREDO tossed in our homemade cream sauce \$40/\$75 SUB FETTUCCINI \$10/\$20

RIGATONI DI PASQUALE prosciutto, roasted garlic, basil, cherry tomatoes, light cream sauce \$45/\$85

MAC & CHEESE penne pasta in a creamy american & parmesan

ADD: RILLED CHICKEN \$5/ PIECE

GRILLED CHICKEN \$5/ PIECE GLUTEN FREE PASTA \$10/\$20 SUB CHEESE TORTELLINI \$15/\$25

BAKED

EGGPLANT PARMIGIANA

cheese sauce \$40/\$75

thinly sliced & breaded eggplant baked w/ marinara sauce & mozzarella \$75/half tray

MEAT LASAGNA

layered w/ ricotta, mozzarella, sausage, beef w/ tomato sauce \$80/half tray

VEGETABLE LASAGNA

layered w/ mixed vegetables, ricotta, mozzarella w/marinara sauce \$75/half tray

CHEESE LASAGNA

layered w/ ricotta, mozzarella w/marinara sauce \$75/half tray

*24 HOUR ADVANCED ORDERING REQUIRED
ON BAKED DISHES
ALL BAKED TRAYS COME WITH EXTRA SIDE OF SAUCE

ENTREES

PARMIGIANA

baked w/ our homemade tomato sauce & mozzarella chicken \$50/\$95

FRANCESE

white wine lemon sauce chicken \$50/\$95

PICCATA

white wine lemon caper sauce chicken \$50/\$95

MARSALA

mushroom marsala sauce chicken \$50/\$95

CHICKEN CARDINALE

shiitake mushrooms, prosciutto, spinach, mozzarella, marsala sauce \$55/\$105

CHICKEN SCARPARIELLO

sautéed w/ mushrooms, onions, vinegar peppers (hot or sweet), potatoes, white wine sauce \$55/\$105 | add sausage \$10/\$20

GRILLED CHICKEN W/ SAUTÉED VEGETABLES

grilled chicken over sautéed seasonal vegetables \$45/\$85

CHICKEN AMALFI

breaded chicken with sautéed capers, kalamata olives, shiitake mushrooms, garlic, onion, basil, oregano, tomato, topped with crumble goat cheese \$55/\$105

EGGPLANT ROLLATINI

thinly sliced & breaded, stuffed w/ ricotta, baked in tomato sauce, mozzarella \$40/\$75

SAUSAGE & PEPPERS

sautéed w/ bell peppers & marinara sauce \$40/\$75

ITALIAN SAUSAGE

sautéed w/ onions, peppers, potatoes \$40/\$75

MEATBALLS (OR) SAUSAGE

choice of 12 pieces \$30

===== SEAFOOD =====

ZUPPA DI PESCE

little neck clams, shrimp, mussels, calamari in a light garlicky marinara sauce w/ linguine \$75/half

LINGUINI & CLAMS

little necks + hand shucked cherry stone clams simmered w/ white wine & basil \$75/half

CREAMY MASHED POTATOES \$35/half

RICE PILAF

white rice & diced peppers \$35/half

SAUTÉED VEGETABLES

blend of broccoli, cauliflower, carrots, squash & zucchini w/ garlic & xvoo \$35/half

FRESH BROCCOLI

sautéed in garlic & xvoo \$40/half

FRESH SPINACH

sautéed in garlic & xvoo \$45/half

BROCCOLI RABE

the Italian version! bitter broccoli w/ a nutty flavor sautéed in garlic & xvoo \$45/half - add sliced sausage +\$10

=SANDWICH PLATTERS=

ASSORTMENT

Served on our freshly baked Italian bread 24 mini pieces/ platter

Select up to 3 sandwiches from below \$75

HAM, SALAMI PROVOLONE - lettuce, tomato, oil & vinegar
HAM & AMERICAN CHEESE - lettuce, tomato, oil & vinegar

EGGPLANT GRILLED (OR) BREADED - fresh mozzarella, arugula, roasted peppers, balsamic & xvoo

CHICKEN GRILLED (OR) BREADED - roasted peppers, fresh mozzarella, balsamic & xvoo

CHICKEN GRILLED (OR) BREADED - arugula, tomato, fresh mozzarella, balsamic & xvoo

ROAST BEEF - lettuce, tomato, oil & vinegar

TURKEY - provolone, roasted peppers, balsamic & xvoo

CAPRESE - fresh mozzarella, tomatoes, fresh basil, balsamic & xvoo

WRAPS

24 pieces/ platter

balsamic & xvoo

Select up to 3 wraps from below \$75

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

BUFFALO CHICKEN Grilled or Breaded w/ lettuce & tomato, blue cheese dressing

GRILLED CHICKEN - fresh spinach, sun dried tomatoes, fresh mozzarella, balsamic & xvoo

THE VEGGIE - fresh spinach, tomatoes, fresh mozzarella, balsamic & xvoo

TURKEY CLUB - bacon, lettuce, tomato, mayo

CAESAR CHICKEN - romaine lettuce, Caesar dressing

GRILLED EGGPLANT - fresh mozzarella, arugula, sundried tomatoes,

OUR CATERING TRAYS FEED 1/2 TRAYS 10+ FULL TRAYS 18+

NOT SURE IF YOU ARE ORDERING ENOUGH FOOD...
DON'T WORRY OUR CATERING DEPT. WILL GO OVER
YOUR FOOD CHOICES TO MAKE SURE YOU HAVE
ENOUGH TO FEED YOUR GUESTS!

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