GLOBAL CATERING COLLECTION

Italian

Food selections

A flexible menu for weddings, corporate gatherings and private celebrations.

APPETIZERS

Tomato bruschetta

Tomato, basil and garlic on toast

Caprese skewers

Mozzarella, tomato and basil

Arancini

Crisp risotto balls with marinara

Antipasto skewers

Salami, provolone, olives and peppers

MAIN DISHES

Chicken piccata

Lemon-caper chicken

Baked beef lasagna

Layered pasta with beef and ricotta

Braised beef ragu

Slow-braised beef over pappardelle

Eggplant parmigiana

Breaded eggplant, tomato and mozzarella

SIDES & ACCOMPANIMENTS

Rosemary roasted potatoes

Olive oil and herb potatoes

Roasted seasonal vegetables

Zucchini, peppers and carrots

Garlic bread

Toasted Italian bread

Italian garden salad

Greens, tomato, olives and vinaigrette

DESSERTS

Tiramisu cups

Coffee-soaked cake and mascarpone

Mini cannoli

Crisp shells with sweet ricotta

Panna cotta

Vanilla cream with berry sauce

Lemon ricotta cake

Soft cake with lemon glaze

CUSTOMIZE YOUR MENU

Choose dishes to suit your event. Spice levels and recipe adaptations can be discussed. Confirm ingredients and allergens before ordering; vegetarian dishes may require separate preparation. Regional recipes vary.

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Suggested DFW catering prices

PROPOSED FOOD-ONLY PACKAGES | 25-GUEST MINIMUM

Classic — $25 / guest

Chicken piccata + Rosemary roasted potatoes + Roasted seasonal vegetables

Signature — $35 / guest

Tomato bruschetta + Chicken piccata + Baked beef lasagna + Rosemary roasted potatoes + Roasted seasonal vegetables + Tiramisu cups

Celebration — $48 / guest

Caprese skewers + Baked beef lasagna + Braised beef ragu + Roasted seasonal vegetables + Garlic bread + Mini cannoli

FOOD SUBTOTALS

PACKAGE	25 GUESTS	50 GUESTS	100 GUESTS
Classic	$625	$1,250	$2,500
Signature	$875	$1,750	$3,500
Celebration	$1,200	$2,400	$4,800

OPTIONAL ADDITIONS

Any listed appetizer: +$6 per guest (2 small pieces or one 2-oz dip/salad portion). Any listed side: +$4 per guest (one 3-4 oz portion). Any listed dessert: +$5 per guest (one mini portion). Apply additions to the full guest count; main-dish substitutions require a revised quote.

WHAT THE PRICES COVER

Prepared food in disposable catering pans. Plan 6-7 oz combined cooked protein per guest, shared across included mains, plus sides; rice/noodle mains use an equivalent meal portion. Extras are portioned as stated above.

Delivery, setup, staff, live cooking, chafers, tableware, rentals, beverages, tax and gratuity are excluded. Totals are food subtotals only. Prices are proposed estimates, subject to ingredient costs, availability and final written confirmation.