

Riccardos

CATERING SERVICES

16035 SW BOONES FERRY ROAD



P.O. BOX 1412, LAKE OSWEGO, OREGON 97035



In 1980 Riccardo & Georgette Spaccarelli opened their authentic Italian Ristorante.

With many years of hard work they have built something very special.

They are pleased to present our customers with a catering service.

Continuing the commitment of great food and great Italian wines.

All order require a 50% deposit fee.

Cancellation prior to 72 hours of the event will receive a full refund of deposit.

A minimum order of 15 persons applies to most appetizers and entrees.

Some items subject to seasonal availability

Our prices do not include delivery and set up.

We are happy to provide this service.

Set up charges will depend on the actual location and size of the party.

Delivery: within 5 miles = \$25.00 / \$2.00 per mile of additional

All our catering events, unless arranged otherwise, are buffet style.

Other services we can provide include:

Full Service.....\$30 per staff member per hour (minimum 2 hours)

We can provide a staff to keep food trays replenished, give general assistance and

direction to guests, maintain a neat and orderly serving area,

clean up food items after the party and simply help the entire event go smoothly.

We typically recommend two staff members for every 25 guests.

If you have any special requests or needs please feel free to contact us

503-636-4104

or email us www.vinitaly@zzz.com

Owner's - Riccardo & Georgette Spaccarelli

Head Chef - Allen Doty - Sous Chef - Charlie Zorich - Maitre d' - Matt Palumbo



CATERING MENU SELECTIONS

A MINIMUM ORDER OF 15 PERSONS APPLIES TO MOST APPETIZERS AND ENTREES
SOME ITEMS SUBJECT TO SEASONAL AVAILABILITY.

ANTIPASTI

ASSORTED CROSTINI

TOAST POINTS COVERED IN A VARIETY OF SAVORY TOPPINGS. CREMINI MUSHROOMS AND BLUE CHEESE, TOMATO CHECCA, ROASTED SHALLOT- TUNA AND CAPER, CARAMELIZED ONION AND GOAT CHEESE, OLIVE TAPENADE, EGGPLANT CAPONATA, SUN DRIED TOMATO.
OTHER SEASONAL FLAVORS AVAILABLE, JUST ASK.\$2.50 PER PERSON

ANTIPASTO PLATTERS

SALUMI: AN ASSORTMENT OF SLICED MEATS. FINOCHIONA, SOPRESSATA, PROSCIUTTO, CAPICOLLO, SALAMI, GARNISHED WITH CURED OLIVES AND MARINATED VEGETABLES.
.....\$7.50 PER PERSON

VERDURE: AN ASSORTMENT OF ROASTED, MARINATED, AND PREPARED VEGETABLES SERVED WITH AIOLI, EXTRA VIRGIN OLIVE OIL, AND FRESH HERBS.....\$2.50 PER PERSON

FORMAGGI: A SELECTION OF FINE ITALIAN CHEESES, ROASTED NUTS, FRESH FRUIT OR SEASONAL COMPOTE.....\$6.00 PER PERSON

PROSCIUTTO

PROSCIUTTO CON BARBAFORTE: IMPORTED PARMA HAM AND FRESH GRATED HORSERADISH.

PROSCIUTTO BOCONCINI: SWEET DATES WRAPPED IN PROSCIUTTO AND GRILLED
YOUR CHOICE OF PREPARATION.....\$5.00 PER PERSON

SPIEDINI

SAVORY SKEWERS; YOUR CHOICE OF THE FOLLOWING:

ITALIAN SAUSAGE, MUSHROOM AND RED PEPPER.....\$3.00 PER PERSON

TIGER PRAWN OR CHICKEN SKEWERS WITH YOUR CHOICE OF MARINADES: LEMON AND ROSEMARY, BASIL PESTO OR ROASTED GARLIC AND RED PEPPER.....\$4.00 PER PERSON

ACCIUGHE AL DAVIDE

ROASTED SWEET PEPPERS AND ANCHOVY FILLETS LAYERED WITH ITALIAN SALSA VERDE.\$2.50 PER PERSON

PESCE MISTI AFFUMICATO

A BLEND OF HOUSE SMOKED FISH, LEMON AIOLI, ONIONS, TOMATO, CAPERS AND DILL, SERVED WITH GRILLED CIABATTA BREAD..... \$3.00 PER PERSON

INSALATINA DI MARE

FRESH MUSSELS & CLAMS, SHRIMP AND CALAMARI MARINATED IN LEMON VINAIGRETTE WITH OLIVE OIL, ONIONS, CAPERS AND FRESH HERBS.....MARKET PRICE

TORTE DEL GIORNO

SAVORY MINI TARTS FILLED WITH YOUR CHOICE OF POMODORO & BASIL, CARAMELIZED ONION & WALNUT, SPINACH & ASIAGO, OR SAUSAGE & FONTINA.....\$2.00 PER PERSON



Catering Menu Selections

SALADS

INSLATA MISTA

ROMAINE LETTUCE, SPRING MIX, TOMATOES, BLUE CHEESE AND OUR HOUSE VINAIGRETTE

APPROXIMATELY 20 SERVINGS PER BOWL.....\$40.00 PER BOWL OR \$2.00 PER PERSON

INSALATA DI SPINACI

BABY SPINACH, CRISPY PANCETTA, CREMINI MUSHROOMS AND MONTASIO CHEESE WITH TANGY MUSTARD DRESSING

APPROXIMATELY 20 SERVINGS PER BOWL.....\$50.00 PER BOWL OR \$2.50 PER PERSON

INSALATA DI GAMBERETTI

ROMAINE LETTUCE, SWEET PEPPERS, CREMINI, SPRING MIX, GRILLED PRAWNS AND OUR HONEY MUSTARD DRESSING

APPROXIMATELY 20 SERVINGS PER BOWL.....\$80.00 PER BOWL OR \$4.00 PER PERSON

MAIN DISHES

LASAGNA DELLE MARCHE

LAYERS OF FRESH EGG NOODLES, OUR HOUSE MARCHE MEAT SAUCE, ROMANO AND REGGIANO CHEESES AND BÉCHAMELLA

APPROXIMATELY 20 SERVINGS PER TRAY.....\$150.00 PER TRAY OR \$7.50 PER PERSON

MELANZANE PARMIGIANA

LAYERS OF GRILLED EGGPLANT COVERED WITH MOZZARELLA, ROMANO AND REGGIANO CHEESE AND OUR POMODORO SAUCE.

APPROXIMATELY 20 SERVINGS PER TRAY.....\$130.00 PER TRAY OR \$6.50 PER PERSON

PASTA ARRABBIATA

PENNE PASTA TOSSED WITH A SPICY GARLIC TOMATO SAUCE
SERVED WITH REGGIANO CHEESE..... \$6.00 PER PERSON

PASTA AL RAGU

RICCARDO'S FAMILY RECIPE MARCHE MEAT SAUCE AND YOUR CHOICE OF PASTA SHAPE.
SERVED WITH REGGIANO CHEESE..... \$7.00 PER PERSON

PASTA CON BROCCOLI E POLLO

FUSILLI PASTA TOSSED WITH CHICKEN, BROCCOLI AND GARLIC PARMESAN CREAM SAUCE.
SERVED WITH REGGIANO CHEESE..... \$7.00 PER PERSON



Catering Menu Selections

MAIN DISHES (CONT'D)

PASTA AL POMODORO

OUR FRESH POMODORO SAUCE OF TOMATO, BASIL, ONIONS AND GARLIC, YOUR CHOICE OF PASTA.
SERVED WITH REGGIANO CHEESE..... \$6.00 PER PERSON

PETTI DI POLLO

NATURAL CHICKEN BREASTS COVERED WITH ONIONS, GARLIC, OREGANO, WHITE WINE AND
MOZZARELLA , BAKED WITH POMODORO SAUCE.

APPROXIMATELY 20 SERVINGS PER TRAY.....\$160.00 PER TRAY OR \$8.00 PER PERSON

CACCIATORA

NATURAL CHICKEN QUARTERS GRILLED AND BAKED HUNTER'S STYLE WITH FENNEL, OLIVES, WHITE
WINE, BASIL, ROSEMARY, AND POMODORO SAUCE

APPROXIMATELY 20 SERVINGS PER TRAY.....\$180.00 PER TRAY OR \$9.00 PER PERSON

POLLASTRINO AL ROSMARINO

CHICKEN QUARTERS ROASTED WITH ROSEMARY, FRESH LEMON, OUR POULTRY SEASONING AND
WHITE WINE.

APPROXIMATELY 20 SERVINGS PER TRAY.....\$180.00 PER TRAY OR \$9.00 PER PERSON

SHRIMP LINGUINI

MEDIUM SIZED SHRIMP TOSSED WITH LINGUINE AND LEMON GARLIC CREAM SAUCE.

APPROXIMATELY 20 SERVINGS PER TRAY.....\$75.00 PER TRAY OR \$3.75 PER PERSON

CANNELLONI

PASTA TUBES STUFFED WITH RICOTTA CHEESE, LEMON ZEST, CHICKEN AND PARSLEY AND TOPPED
WITH OUR OWN FAMILY RECIPE POMODORO SAUCE AND PARMESAN CHEESE.

APPROXIMATELY 20 SERVINGS PER TRAY.....\$155.00 PER TRAY OR \$8.00 PER PERSON

FILETTO DI MAIALE

SEASONAL PREPARATION OF CARLTON FARMS NATURAL PORK TENDERLOIN

APPROXIMATELY 20 SERVINGS PER TRAY.....\$200.00 PER TRAY OR \$10.00 PER PERSON



Catering Menu Selections

MAIN DISHES (CONT'D)

TORTELLINI

TORTELLINI PASTA FILLED WITH THREE CHEESE AND COVERED WITH OUR OWN FAMILY RECIPE POMODORO, RAGU OR HERB BUTTER SAUCE.

APPROXIMATELY 30 SERVINGS PER TRAY.....\$150.00 PER TRAY OR \$5.00 PER PERSON

RAVIOLI

YOUR CHOICE OF:

FOUR CHEESE WITH POMODORO SAUCE, BUTTERNUT SQUASH & GORGONZOLA IN SAGE BUTTER, OR WILD MUSHROOM IN A GARLIC CREAM

APPROXIMATELY 20 SERVINGS PER TRAY.....\$150.00 PER TRAY OR \$7.50 PER PERSON

EXTRAS

BREADS.....\$1.50 PER PERSON

BUTTER.....INCLUDED

PESTO, OLIVE OIL DIPS.....AVAILABLE

ADDITIONAL SIDES,

CREAMY HOUSE POLENTA ... LEMON, ROSEMARY, CHICKEN WITH CHEESE.....\$5.00 PER PERSON

STEAMED VEGETABLES HOUSE CHOICE.....\$4.00 PER PERSON

VEGETABLES WITH GARLIC BUTTER SAUCE HOUSE CHOICE.....\$5.00 PER PERSON



Catering Menu Selections

DESSERTS

TIRAMISU

A TRADITIONAL ITALIAN FAVORITE CAN BE SERVED WITH OR WITHOUT LIQUOR FLAVORING.
APPROXIMATELY 20 SERVINGS FOR \$140.00 OR \$7.00 PER PERSON

CASSATA

TRADITIONAL ITALIAN WEDDING CAKE; SPONGE CAKE LAYERED WITH MASCARPONE AND HAZELNUTS
COVERED IN CHOCOLATE GANACHE

APPROXIMATELY 12 SERVINGS FOR \$72.00

COMPLEANNO

MOIST CHOCOLATE CAKE COVERED WITH CREAM CHEESE ICING.

APPROXIMATELY 12 SERVINGS FOR \$72.00

PINOLI COOKIES

A TRUE ITALIAN TREAT MADE WITH ALMOND PASTE AND PINE NUTS.

TRAY OF 20 COOKIES.....\$30.00 PER TRAY

BISCOTTI MISTI

AN ASSORTMENT OF TWICE BAKED ITALIAN COOKIES, SUBJECT TO WEEKLY SELECTION.

TRAY OF 20 COOKIES.....\$35.00 PER TRAY

CHOCOLATE WALNUT BROWNIES

RICH MOIST CHOCOLATE BROWNIES WITH FRESH CHOPPED WALNUTS OR PECANS.

TRAY OF 20 BROWNIES.....\$35.00 PER TRAY



Catering Menu Selections

BEVERAGES



SAN PELLEGRINO SPARKLING WATER (16.9 oz).....\$3.00 EA.

CANNED SAN PELLEGRINO LIMONATA OR ARANCIATA SODAS (11.5oz)....\$3.00 EA.



ILLY COFFEE



TWO LEAVES AND A BUD TEAS.....\$2.00 PER PERSON

HOT CUPS, CREAMER, SUGAR, SWEETENER..... INCLUDED



WINE PAIRINGS AVAILABLEMARKET PRICES

AMENITIES

PLATES, NAPKINS, UTENSILS

DELUXE PLASTIC WARE SERVICE.....\$2.00 PER PERSON

METAL WARE.PRICED SEPARATELY

ALL PLATTERS AND TRAYS ARE PROVIDED WITH THE APPROPRIATE SERVING UTENSILS, SUCH AS LARGE SPOONS, FORKS, TONGS, ETC. HOT FOODS INCLUDE THE USE OF DOUBLE BURNER WARMING RACKS AND TRAYS AND AN ADEQUATE SUPPLY OF BURNER CANS.

(WARMING RACKS WITH BASE PANS MUST BE RETURNED AFTER THE PARTY OR YOU WILL BE CHARGED \$75.00 EACH).