

FAMOUS NEW YORK PIZZAS

(priced per pie 16" - 8 slices each)

Cheese	11.00
Pepperoni	12.25
Magherita Herbed Olive Oil with Fresh Mozzarella, Roma Tomatoes and Basil	14.00
Veggie Artichoke Hearts, Roasted Red Peppers and Spinach	13.00
Greek Marinated Eggplant, Spinach, Sun-dried Tomatoes, Olives and Feta Cheese	14.00
Meathead Pepperoni, Sausage and Pancetta	14.00
Classic White Pizza Ricotta Cheese, Garlic & Spinach	14.00

Additional Toppings 1.25 each

(Pepperoni, Sausage, Capcolla, Mortadella, Onions, Kalamata Olives, Hot Peppers, Mushrooms, Sun-dried Tomatoes, Artichokes, Roasted Garlic, Anchovies, Roasted Red Peppers, and Spinach)

DESSERTS

(Priced per person)

Gourmet Cookies Includes Chocolate Chip, Peanut Butter, Oatmeal Raisin Cookies	1.25
Mini Cannolis	1.00
Seasonal Fresh Fruit Salad	2.50
Tiramisu by the pan (serves 15-25 people)	35.00

BEVERAGES

(Priced per person)

Sodas and/or Bottled Water	1.25
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Minimum \$50 order for delivery

Plastic flatware, plates, and serving pieces and napkins additional fee

Delivery fees assessed according to location

GO BUCKS!

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TAILGATE PARTY



CORPORATE LUNCH MENU

(614) 805-4976
(614) 228-2850

Carolyn L. Ziliak
Catering Director



PASTARIA

59 West Spruce Street
Columbus, Ohio 43215

Located in the North Market

www.culinaryclassicscatering.com

Delivery or Pick Up
Minimum of \$50 for delivery

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SALADS, SOUPS AND SIDES

(priced per person)

Deluxe Mesclun Salad Baby Greens, Red Onions, Yellow Raisins. Pine Nuts, Raspberries, Gorgonzola, served with Homemade Balsamic Vinaigrette	3.00
Classic Green Salad Iceberg Lettuce and Vegetables served with Italian, Ranch or French Dressing	2.00
Soup of the Day Please inquire about our daily selection	2.50
Smashed Yukon Potatoes	2.00
Signature Pasta Salads Pesto or classic Italian daily selections	2.00
Roman Cauliflower	2.25
Broccoli	2.25
Garlic Green Beans with Pine Nuts	2.25
Risotto Please inquire about our daily selection	2.00

SIGNATURE SANDWICH PLATTERS

5.50 per person— Choice of 3 types

Italian Capocollo, Pepperoni, Genoa Salami, Mozzarella, Lettuce, Tomato, Hot Peppers and Italian Dressing

Roast Beef Sub Rare Roast Beef, Swiss Cheese, Lettuce, Tomato and Garlic Mayo

Turkey Club Roasted Turkey Breast, Provolone Cheese, Lettuce, Tomato, Onion, and Mayo

Green Cat Provolone Cheese, Sunflower Seeds, Tomato, Pesto Sauce, Cayenne and Cracked Black Pepper on Fresh Baked Focaccia

Café Roma Marinated Eggplant, Mozzarella Cheese, Sun-dried Tomatoes, Lettuce and Pesto Sauce

Chicken Parmesan Chicken Breast, Marinara sauce, Mozzarella and Parmesan Cheese

CHICKEN & PASTA COMBOS

10.00 per person (minimum 15 people)

All combos include the following:

Your choice of a Classic Greens Salad, soup, or a side

Choose (1) pasta and (1) sauce

Fresh Baked Bread with Garlic Butter

Mini Cannolis

Chicken Marsala Fresh Mushrooms, Marsala Wine & Herbs

Chicken Alfredo Artichokes, Fresh Tomatoes, Red Onions, Garlic, White Wine, Capers, Lemon Juice & Herbs

Chicken Parmesan Topped with Mozzarella & Marinara

Chicken Picatta Lemon, Capers, White Wine and Cream

Chicken Florentine Sautéed Spinach, Cream and Mozzarella

ENTREES BY THE PAN

Includes fresh crusty Italian bread and garlic butter

Meat or Vegetable Lasagna

105.00 full pan/ 52.50 half pan

Full pan serves 15-20 people as a single full entree portion

Full pan serves 25-30 people as a side or multiple entrée

Three Cheese Lasagna / Eggplant Parmesan

90.00 full pan / 45.00 half pan

Full pan serves 15-20 people as a single full entree portion

Full pan serves 25-30 people as a side or multiple entree

Fresh Ravioli

100.00 full pan / 50.00 half pan

Full pan serves 15-20 people as a single full entree portion

Full pan serves 25-30 people as a side or multiple entree

Choice of homemade sauce & filling

Ravioli Fillings

Six Cheese, Asiago and Sun-Dried Tomato, Smoked Chicken, Gorgonzola & Asparagus, Jerk Chicken, Florentine, Mushroom

Pasta

90.00 full pan / 45.00 half pan

Penne, bowtie, or fusilli

Full pan serves 30-40 people as a side or multiple entree

Full pan serves 15-20 people as a single full entree portion

Choice of homemade sauce

Homemade Sauces

Tomato Basil Fresh Basil, Garlic and Chunky Tomatoes

Puttanesca Kalamata Olives, Capers and Anchovies in a Tomato Sauce

Roasted Garlic Rosa Roasted Garlic in a Light Tomato Sauce

Arrabbiatta Hot! Mushrooms, Pepper, Fennel and Tomatoes

Shiitake Rosa Shiitake Mushrooms, Tomatoes, Garlic, Rosemary, Onions & a Touch of Balsamic Vinegar.

Volare Mushroom Trio Button, Crimini and Shiitake Mushrooms with a Touch of Cream in a Tomato Sauce.

Traditional Meat Sauce Large Chunks of Beef, Italian Sausage and Slices of Meatballs in a Tomato Sauce.

Tomato Alfredo Light Cream sauce with Chunks of Roma Tomatoes.

Artichoke & Gorgonzola~ Artichoke Hearts and Fresh Gorgonzola Blended into a cream sauce for a delicious light blend of flavors.

Chipotle & Tomato Smoked Jalapeño Peppers, Garlic & Cream

Shiitake & Sun Dried Tomato Shiitake Mushrooms & Sun Dried Tomatoes Mixed into a Cream Sauce Make a Flavorful Pink Sauce.

Spinach & Proscuitto Mixed in a Delicious Cream Sauce.

Wild Mushroom & Proscuitto Shiitake, Oyster Mushrooms and Button Mushrooms in a Cream Sauce with Marsala Wine.

Pesto~ Olive oil, Fresh Basil, Parmesan Cheese & Garlic