

Piccolo
Trattoria
CATERING

215.919.1228

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piccolotrattoriacatering.com

HORS D'OEUVRES

Display Platters and Towers

Small Serves 5 to 10

Large Serves 10 to 15

Antipasto Rustico Display

Prosciutto, Soppressata, Aged Provolone, Shaved Parmigiana Reggiano, Fresh Mozzarella, Imported Olives, Fire Roasted Red Peppers, Marinated Artichokes and Marinated Grilled Vegetables drizzled with Extra Virgin Olive Oil and garnished with Fresh Basil

Small \$110 Large \$155

Imported Charcuterie Display

Prosciutto di Parma, Soppressata, Capicola, Porchetta, Parma Cotto Ham, Genoa Salami, Mortadella, Pepperoni, Parmigiana Reggiano, Homemade Fresh Mozzarella and Imported Aged Provolone Cheeses
Small \$110 Large \$155

Fresh Mozzarella and Tomato Display

Layers of sliced Vine Ripened Tomatoes, Homemade Fresh Mozzarella, thinly sliced Prosciutto di Parma and Fresh Basil Leaves served with Balsamic Vinaigrette
Small \$80 Large \$150

Grilled Marinated Vegetables

Tri Color Bell Peppers, Zucchini, Portobello Mushrooms, Eggplant, Cipollini Onions, Artichoke Hearts, Olives, Tomatoes and Hot Peppers Marinated with Balsamic Vinegar and Extra Virgin Olive Oil, Served Cold
Small \$110 Large \$155

Vegetable Crudit  Platter

Farm Fresh Broccoli, Carrots, Celery, Cherry Tomatoes and Red Bell Peppers served with a Bleu Cheese Dressing & Creamy Italian Vinaigrette
Small \$60 Large \$110

Fresh Fruit Display

Assorted Fresh Seasonal Fruits hand-carved and displayed
Small \$75 Large \$120

Gourmet Cheese and Cracker Display

An assortment of Imported and Domestic Cheeses displayed with Gourmet Crackers and Grapes and Berries
Small \$110 Large \$155

Stromboli Tray- Choice of Three

*Spinach, Kalamata Olives, Prosciutto di Parma & Mozzarella
*Ham, Pepperoni & Mozzarella
*Steak & Mozzarella
served with Marinara Sauce on the Side
\$75 per Tray

Seafood Tower

King Crab Legs and Colossal Crab Meat, Lobster Tails, Colossal Shrimp, Oysters and Clams beautifully displayed on a tiered tower and served chilled with complimenting sauces

*Market Price *In Home Set-Up Fee will apply

HORS D'OEUVRES

* 2 Dozen Minimum for Each Item

Classic Bruschetta

Tuscan Garlic Crostini served with our Classic Tomato Bruschetta Mix on the side... \$2

Sicilian Caponata

Tuscan Garlic Crostini served with Homemade Caponata Salad of Fried Eggplant, Plum Tomatoes, Sweet Onions, Capers, Celery and a Special Blend of Spices on the side... \$3

Shrimp Cocktail

U-12 Shrimp chilled, served with Fresh Lemon Wedges and Zesty Cocktail Sauce... \$8

Mini Crab Cakes

Lump Crabmeat mixed with a blend of Breadcrumbs and Special Seasonings served with Lemon Saffron Dipping Sauce... \$7

Arancini Croquettes

Arborio Rice with Your Choice of either Wild Mushrooms, Asiago & White Wine Truffle Oil Or Parmigiana Reggiano, Pancetta and Peas, served with Our Tomato Cream Sauce... \$3

Mozzarella in Carrozza

Lightly breaded and sautéed in a White Wine Garlic Caper Sauce with a touch of Marinara Sauce... \$4

Stuffed Mushrooms

with Lump Crabmeat, Breading and Special Seasonings served in a Garlic White Wine Sauce... \$6

Stuffed Mushrooms

with Sweet Fennel Sausage and Gorgonzola Cheese served in a Garlic White Wine Sauce... \$4

Mini Marinated Kebobs

Marinated Chicken or Filet Mignon with Onions, Mushrooms and Peppers brushed with Balsamic Or Teriyaki glaze...
Chicken \$4 - Filet Mignon \$5

Jumbo Wings

Tossed in our special Hot Sauce and served with Creamy Bleu Cheese Dressing... \$2

Chicken Tenders

Breaded White Breast Chicken Tenders, served with your choice of Honey Mustard, Teriyaki, Buffalo Or BBQ Sauces... \$3

Piccolo Sliders

Your choice of either Mini Angus, Buffalo Chicken, Pulled Pork or Cheesesteak Sliders served on Brioche Slider Buns and served with complimenting sauces...

* Cannot Mix and Match \$4

Lamb Chop Lollipops

Tender Baby Lamb Chops, Dijon encrusted and roasted to perfection... \$12

Scallops Angelica

Stuffed with Crabmeat, wrapped with Bacon and sautéed with Spinach and Garlic... \$12

Baked Clams Casino

Sweet Littleneck Clams topped with Peppers, Onions, Bacon, EVOO & Italian Spices... \$4

Bourbon Shrimp

U-12 Gulf Shrimp wrapped with Bacon, broiled and topped with BBQ Bourbon Sauce... \$7

Coconut Shrimp

Jumbo Gulf Shrimp battered and Coconut-Encrusted and fried to a golden brown, served with Sweet Chili Sauce... \$6

Lobster Macaroni & Cheese Croquettes

Lump Lobster Meat mixed with Elbow Macaroni and Our Special Blend of Cheeses, Coated in Seasoned Breadcrumbs... \$6

Mini Caprese Kebobs

Fresh Mozzarella, Grape Tomatoes, Fresh Basil and Balsamic Reduction Drizzle on Skewers... \$3.5

SALADS

Small Serves 5 to 10

Large Serves 10 to 15

Piccolo Garden

Crispy Romaine Lettuce, Plum Tomatoes, Cucumbers and Red Onion served with Our House Vinaigrette
Small \$35 Large \$60

Classic Caesar

Crispy Romaine Lettuce tossed with Parmesan and Romano Cheeses and served with Creamy Caesar Dressing on the side
Small \$40 Large \$65

Spring Mix

Baby Field Greens, Candied Walnuts, Granny Smith Apples and Gorgonzola Cheese, served with Our Balsamic Vinaigrette on the side
Small \$50 Large \$80

Arugula

Baby Arugula, thinly sliced Red Onion and Our Homemade Fresh Mozzarella, served with Our Balsamic Vinaigrette on the side
Small \$50 Large \$80

Roasted Beet

Sliced Roasted Beets served over Mesclun Greens with Toasted Pistachios, Crumbled Bleu Cheese, served with Our Raspberry Vinaigrette on the side
Small \$50 Large \$80

Chopped Antipasto Salad

Ham, Salami, Capicola, Sharp Provolone Cheese, Parmesan Cheese, Green Olives, Roasted Red Peppers, Chopped and Mixed with our Balsamic Vinaigrette on the Side
Small \$55 Large \$85

Fresh Tomatoes

Plum Tomatoes tossed with freshly squeezed Lemon and Orange juices, Extra Virgin Olive Oil, Red Wine Vinegar, Oregano, Salt, Black Pepper, Fresh Mint and Fresh Basil
Small \$50 Large \$80

Pasta Bruschetta

Your choice of Penne, Farfalle or Fusilli tossed with diced Tomatoes, Our Homemade Fresh Mozzarella, Red Onion, Fresh Basil and Extra Virgin Olive Oil
Small \$40 Large 70

Tortellini Pasta

Tricolored Cheese Tortellini tossed with Red Onions, Artichoke Hearts, Olives, Red Peppers, Celery and Carrots in Our White Balsamic Dressing
Small \$55 Large \$95

Macaroni Salad, Potato Salad or Cole Slaw

Small (4-5 Pounds) \$55

House-Made!

Pasta Selections

Half Serves 5 to 8 Full Serves 10 to 15 Deep Serves 20 to 25

Signature Pastas

Penne alla Vodka

Prepared with Plum Tomatoes, Vodka, Prosciutto, with a Touch of Cream
Half \$60 Full \$95 Deep \$120

Penne Romano

Roasted Eggplant, Imported Black Olives and Cherry Tomatoes in a Garlic White Wine Sauce
Half \$60 Full \$95 Deep \$120

Penne Al Pesto

Tossed with Baby Shrimp, Marinated Grilled Chicken Breast and Our Creamy Pesto Sauce
Half \$85 Full \$120 Deep \$150

Penne Arrabbiata

Sautéed Garlic, Hot Peppers, Kalamata Olives and Capers in a Fresh Tomato Basil Sauce
Half \$60 Full \$95 Deep \$120

Penne Andrea

Sautéed Chicken Breast, Asparagus and Sundried Tomatoes in a White Wine Butter Sauce
Half \$75 Full \$110 Deep \$140

Rigatoni Melanzane

Roasted Eggplant, Fire-Roasted Red Peppers and Grape Tomatoes, topped with Fresh Mozzarella
Half \$60 Full \$95 Deep \$120

Linguine with Broccoli Aglio Olio

Tossed with Sauteed Broccoli, Fresh Garlic and extra Virgin Olive Oil
Half \$60 Full \$95 Deep \$120

Linguine Pomodoro

Fresh Roma Plum Tomatoes, Fresh Basil, Garlic and Extra Virgin Olive Oil
Half \$60 Full \$95 Deep \$120

Pappardella Gamerboni

Flat Wide Noodles tossed with Jumbo Shrimp and Grape Tomatoes in a Lemon Chive Cream Sauce
Half \$85 Full \$120

Pappardella Vienna

Flat Wide Noodles with Sundried Tomatoes and Marinated Grilled Chicken in a Pink Cream Sauce
Half \$75 Full \$110 Deep \$140

Fettuccine Primavera

Fresh Peas, Eggplant, Carrots, Asparagus and Cherry Tomatoes in an Oil and Garlic Sauce
Half \$60 Full \$95 Deep \$120

Fettuccine Alfredo

A rich blend of Sweet Cream, Butter and Parmesan Cheese
Half \$60 Full \$95 Deep \$120

Tri- Color Cheese Tortellini

Homemade Tortellini, with your choice of Vodka, Bolognese, Marinara, Alfredo or Gorgonzola Sauce
Half \$75 Full \$110

Gnocchi

Homemade Ricotta Gnocchi with your choice of Vodka, Bolognese, Marinara, Alfredo or Gorgonzola Sauce
Half \$60 Full \$95

Gnocchi Florentine

Homemade Ricotta Gnocchi with Spinach and Fresh Mozzarella in a Pink Cream Sauce
Half \$65 Full \$100

Ravioli Milano

Cheese Ravioli with Baby Shrimp and Fresh Tomatoes in a Pink Cream Sauce
Half \$75 Full \$110

Signature Pastas Continued

Lobster Ravioli

Homemade, filled with Lobster Meat and a blend of cheeses, in a Pink Cream Sauce
Half \$85 Full \$160

Fusilli con Broccoli Rabe

Fresh Pasta, Sweet Fennel Sausage, Broccoli Rabe, Garlic and EVOO
Half \$65 Full \$115 Deep \$135

Fusilli Faraj

Fresh Pasta, with a mixture of Porcini, Oyster, Shiitake and Portobello Mushrooms in a Mascarpone Cream Sauce with White Truffle Oil and Reggiano Parmesan cheese
Half \$70 Full \$105 Deep \$130

Homemade Fusilli

Fresh Pasta tossed with Garlic in Plum Tomato Sauce
Half \$60 Full \$95 Deep \$120

Pasta Al Forno

Half Serves 5 to 8 Full Serves 10 to 15 Deep Serves 20 to 25

Lasagna Classico

Baked Layers of Semolina Pasta with Ground Beef, Plum Tomato Sauce, Ricotta & Romano Cheeses
Half \$80 Full \$155

Vegetable Lasagna

Baked Layers of Semolina Pasta with Grilled Seasonal Vegetables, Ricotta & Romano Cheeses and Plum Tomato Sauce
Half \$75 Full \$140

Baked Ziti

Baked Ziti Pasta combined with Ricotta & Romano Cheeses, in Plum Tomato Sauce & topped with Fresh Mozzarella Cheese
Half \$60 Full \$110

Stuffed Shells

Extra Large Pasta Shells stuffed with Ricotta & Romano Cheeses and baked in Plum Tomato Sauce & topped with Fresh Mozzarella Cheese
Half \$75 Full \$155

**With Pink Cream Sauce add \$15

Baked Manicotti

Tender Pasta Crepes filled with Ricotta & Romano Cheeses, baked in Plum Tomato Sauce and topped with Fresh Mozzarella Cheese
Half \$75 Full \$155
**With Pink Cream Sauce add \$15

Eggplant Parmigiana

Battered Eggplant, Fried, Marinara Sauce, Romano and Fresh Mozzarella cheeses
Half \$65 Full \$120

Eggplant Rollatini

Sliced Eggplant lightly battered, fried and rolled with Ricotta Cheese, topped with Marinara Sauce and Fresh Mozzarella
Half \$75 Full \$155

Chicken Entrées

Half Serves 5 to 8 Full Serves 10 to 15 Deep Serves 20 to 25

Chicken Francese

Egg-Battered Chicken Breasts sautéed in a light Lemon & White Wine Sauce
Half \$75 Full \$130 Deep \$165

Chicken Piccata

Sautéed Chicken Breast simmered in White Wine, Fresh Lemon & Capers
Half \$75 Full \$130 Deep \$165

Chicken Marsala

Sautéed Chicken Breast with Assorted Mushrooms, Veal Stock and Marsala Wine
Half \$75 Full \$130 Deep \$165

Chicken Parmigiana

Breaded and Pan-Fried Boneless Chicken Breast topped with Plum Tomato Sauce, Fresh Mozzarella & Romano Cheeses
Half \$75 Full \$130

Chicken Saltimbocca

Sautéed Chicken Breast topped with Prosciutto, Sage, Spinach and Fontina cheese
Half \$75 Full \$130

Chicken Cacciatore

Sautéed Chicken Breast with Plum Tomatoes, Mushrooms, Garlic, Onions & Peppers
Half \$75 Full \$130 Deep \$165

Southern-Fried Chicken

Buttermilk, Marinated Chicken, seasoned, battered and fried to a golden brown
Half \$75 Full \$130 Deep \$165

Herb Roasted Chicken

Whole Organic Chicken rubbed with a Special Blend of Seasonings and slow roasted and cut into portions
Half \$75 Full \$130

Chicken Fico

Sautéed Chicken Breast with Figs and Porcini Mushrooms in a Cognac Cream Sauce
Half \$80 Full \$140 Deep \$175

Chicken Dolce Vita

Sautéed Chicken Breast, topped with Eggplant, Prosciutto, Fresh Mozzarella and Sundried Tomatoes in Plum Tomato Sauce
Half \$75 Full \$130

Chicken Frangelica

Sautéed Chicken Breast with Porcini Mushrooms and Hazelnuts in a Frangelica Cream Sauce
Half \$80 Full \$140 Deep \$175

Chicken Saporito

Sautéed Chicken Breast with Asparagus and Jumbo Lump Crabmeat in a Brandy Cream Sauce
Half \$90 Full \$160

Chicken Amali

Sautéed Chicken Breast with U-12 Gulf Shrimp, Asparagus and Artichoke Hearts in a Champagne Cream Sauce
Half \$90 Full \$160

Chicken Mimosa

Sautéed Chicken Breast with Broccoli Rabe, Portobello Mushrooms and Fire Roasted Red Peppers in a Garlic White Wine Sauce, Topped with Melted Sharp Provolone Cheese
Half \$75 Full \$130 Deep \$165

Chicken Florentino

Sautéed Chicken Breast with Spinach and Fresh Mozzarella Cheese in a Pink Cream Sauce
Half \$75 Full \$130 Deep \$165

Pork Entrées

Half Serves 5 to 8

Full Serves 10 to 15

Deep Serves 20 to 25

Traditional Sausage & Peppers

Grilled Sweet Fennel Sausage, Grilled, tossed with Tri Color Bell Peppers, Spanish Onions, EVOO, Oregano and Fresh Parsley

Half \$60 Full \$95 Deep \$120

Roast Pork Loin

Center-Cut Pork Loin, Slow Roasted and Thinly Sliced, served with Sauteed Broccoli Rabe, Fresh Garlic and EVOO

Half \$95 Full \$140 Deep \$195

Sausage Broccoli Rabe e Fagiole

Sautéed Broccoli Rabe, Cannellini Beans and Sweet Fennel Sausage with Fresh Garlic and EVOO

Half \$60 Full \$95 Deep \$120

Pork Braciolo

Thinly sliced Pork Loin, Braised, Stuffed with Fresh Garlic, Pignoli Nuts and Romano Cheese in Plum Tomato Sauce

Half \$95 Full \$140 Deep \$195

Tuscan Porchetta

Whole Pig stuffed with fresh herbs and cheese and slow roasted to perfection

*Market Price

Beef Entrées

Half Serves 5 to 8

Full Serves 10 to 15

Deep Serves 20 to 25

Traditional Meat Balls

Ground Beef, Breadcrumbs, Special Seasonings and Romano Cheese served in Plum Tomato Sauce

15 pcs. \$45 35 pcs. \$105 70 pcs. \$210

Pepper Steak

Sirloin Beef rubbed in Italian Spices and Thinly Sliced, Simmered with Tri Color Bell Peppers and Sweet Onions

Full \$220

Sliced Roast Beef

Served in Brown Gravy

Half \$65 Full \$125 Deep \$150

Lamb Chops

Baby Lamb Chops, sautéed and served with Our Porcini and Cream of Cassis sauce

20 pcs. \$180 35 pcs. \$315 50 pcs. \$450

Sliced Steak Pizzaiola

Sirloin of Beef seared then sliced and topped with a Ragu of Plum Tomatoes, Garlic, Mushrooms, Oregano, White Wine & Romano Cheese

Full \$250

Beef Braciolo

Sirloin of Beef Braised and thinly sliced, stuffed with Garlic, Pignoli Nuts and Romano Cheese, in Plum Tomato Sauce

Full \$240

Veal Entrées

Half Serves 5 to 8 Full Serves 10 to 15 Deep Serves 20 to 25

Veal Francese

Egg-Battered and sautéed in a light Lemon & White Wine Sauce
Half \$130 Full \$220

Veal Piccata

Simmered in White Wine, Fresh Lemon & Capers
Half \$130 Full \$220

Veal Marsala

Sautéed with Assorted Mushrooms, Veal Stock and Marsala Wine
Half \$130 Full \$220

Veal Parmigiana

Breaded and topped with Plum Tomato Sauce, Fresh Mozzarella & Romano Cheeses
Half \$130 Full \$220

Veal and Peppers

Slowly braised with Tri Color Bell Peppers, Sweet Onion, Fresh Garlic, Red Wine, Fresh Herbs and Spices
Half \$130 Full \$220

Veal Saltimbocca

Sautéed and topped with Prosciutto, Sage, Spinach and Fontina cheese
Half \$130 Full \$220

Veal Fico

Sautéed with Figs and Porcini Mushrooms in a Cognac Cream Sauce
Half \$160 Full \$240

Veal Frangelica

Sautéed with Porcini Mushrooms and Hazelnuts in a Frangelica Cream Sauce
Half \$160 Full \$240

Veal Saporito

Sautéed with Asparagus and Jumbo Lump Crabmeat in a Brandy Cream Sauce
Half \$160 Full \$240

Veal Amali

Sautéed with U-12 Gulf Shrimp, Asparagus and Artichoke Hearts in a Champagne Cream Sauce
Half \$160 Full \$240

Veal Mimosa

Sautéed with Broccoli Rabe, Portobello Mushrooms and Fire Roasted Red Peppers in a Garlic White Wine Sauce, Topped with Melted Sharp Provolone Cheese
Half \$130 Full \$220

Seafood Entrées

Half Serves 5 to 8 Full Serves 10 to 15 Deep Serves 20 to 25

****Add Pasta to any Seafood Entrée**
Half +\$25 Full +\$40 Deep +\$70

Mussels Bianco or

Spicy Marinara Mussels

Sautéed with White Wine and Fresh Garlic OR
in a Spicy Marinara

\$16 per Pound ** 3 Pound Minimum

Shrimp Parmigiana

U-12 Shrimp Lightly Breaded and Pan-Fried,
topped with Plum Tomato Sauce, House-
Made Fresh Mozzarella & Romano Cheeses
(30) \$180 (50) \$300

Fried Calamari

Tender Squid Lightly Battered and Fried, served
with Fresh Lemon Wedges and Marinara Sauce

* Complete

Half \$80 Full \$110

Tilapia Oreganata

Tilapia Filets topped with Oregano, Fresh
Garlic, Our Homemade Breadcrumbs, White
Wine and EVOO, Garnished with Fresh
Lemon Wedges

Half \$85 Full \$160

Zuppa Di Pesce

Little Neck Clams, Mussels and Tender Gulf
Shrimp with White Wine, Plum Tomatoes,
Garlic, Oregano & Fresh Basil

Half \$120 Deep \$240

Grilled Salmon

Salmon Filets Seasoned & Grilled, served on a
bed of Sautéed Baby Spinach, Cannellini
Beans and a Port Wine Reduction

Half 12 Pcs. \$145 Full 26 Pcs. \$295

Steamed Clams

With Drawn Butter and Lemon Wedges or
Garlic White Wine

50 Pcs \$75 100Pcs \$150

Shrimp and Vegetable Skewers

Char-Grilled U-12 Shrimp, Finished with a
Roasted Shallot Aioli

30 Skewers \$360

Shrimp Scampi

U-12 Shrimp Sautéed with White Wine, Sweet
Butter and Fresh Garlic

(30) \$180 (50) \$300

****Ask About Our in Season Seafood
Options**

— Vegetable and Side Selections —

Half Serves 5 to 8 Full Serves 10 to 15 Deep Serves 20 to 25

Roasted Vegetables

Assorted Seasonal Vegetables tossed
with EVOO, Fresh Garlic and Herbs
Half \$45 Full \$80 Deep \$110

Broccoli

Sauteed with Fresh Garlic and EVOO
Half \$45 Full \$80 Deep \$110

Spinach

Sauteed with Fresh Garlic and EVOO
Half \$55 Full \$90 Deep \$120

Asparagus

Sauteed with Fresh Garlic and EVOO
Half \$55 Full \$90 Deep \$120

Broccoli Rabe

Sauteed with Fresh Garlic and EVOO
Half \$55 Full \$90 Deep \$120

Oven Roasted Baby Potatoes

Roasted with Fresh Rosemary and
EVOO
Half \$45 Full \$90 Deep \$110

Assorted Rustic Paninis

Select Up to 6 Paninis-Served Quartered

Grilled Chicken Inferno

Marinated Grilled Chicken topped with Spinach, Fire-Roasted Red Peppers and Homemade Fresh Mozzarella \$85

Chicken Caesar

Marinated Grilled Chicken topped with Romaine Lettuce, Tomatoes and Creamy Caesar Dressing \$85

Filet Mignon

Thinly sliced Filet Mignon topped with Hot Peppers, Mushrooms and Fontina Cheese \$120

Grilled Vegetable

Balsamic Glazed Grilled Eggplant, Zucchini, Fire-Roasted Red Peppers and Portobello Mushrooms \$85

Prosciutto di Palma

Prosciutto with Tomatoes, Fire-Roasted Red Peppers, Our Homemade Fresh Mozzarella and Our Balsamic Vinaigrette \$95

Maryland Crab Cake

Our Famous Crab Cakes topped with Baby Field Greens, Tomato and Our Creamy Caesar Dressing \$120

The Piccolo

Grilled Homemade Sweet Sausage with Sauteed Broccoli Rabe \$95

Grilled Portobello

Grilled Portobello Mushrooms topped with Fire-Roasted Red Peppers, Our Homemade Fresh Mozzarella and Our Creamy Pesto Sauce \$85

Honey Mustard Chicken

Grilled Chicken Cutlet dressed with Honey Mustard topped with Crispy Bacon and Provolone Cheese \$85

Barbeque Chicken

Grilled Chicken Cutlet dressed with Sweet & Smoky BBQ Sauce topped with Provolone Cheese \$85

Hot Roast Beef

Thinly sliced Roast Beef topped with Sauteed Broccoli Rabe and Provolone Cheese \$95

Hot Roast Pork Loin

Roasted Pork Loin topped with Sauteed Broccoli Rabe and Provolone Cheese \$95

Don't Forget to
Order Our
House-Made
Potato Salad

SUBS AND WRAPS

Select Up to 6
\$85 per Tray

All Sandwiches come with Lettuce, Tomato and Onion
Complimenting Dressings and Pickles

Hoagie Rolls
Assorted Wraps

Classic Italian
Tuna Salad
Roast Beef
Turkey Breast
Grilled Chicken
Ham

American
Provolone
Fresh Mozzarella

Desserts

Hand- Filled - Mini Cannoli
\$3

Assorted Desserts
\$8 Per Piece

Customized Occasion Cakes
*Call for Pricing

Off Premise Catering

At Piccolo Trattoria Catering, we exceed expectations to make your special day exactly as you envision it to be.

Your menu is made to order with quality, fresh ingredients.

We are a full-service caterer offering delivery, chafing dishes, rentals, staffing, setup and cleanup.

Birthdays - Anniversaries - Holidays
Christenings - Communions - Confirmations
Graduations - Baby Showers - Bridal Showers
Engagements - Sweet Sixteen & Quinceanera
Bar & Bat Mitzvahs - Corporate Seminars & Galas
Film Productions - Life Celebrations
Rustic Vineyard Weddings - Classic Estate Weddings

Check us out on
The Knot, Wedding Wire
and Instagram!

