

## FAMOUS NEW YORK PIZZAS

(priced per pie 16" - 8 slices each)

<b>Cheese</b>	13.00
<b>Pepperoni</b>	14.50
<b>Magherita</b> Herbed Olive Oil with Fresh Mozzarella, Roma Tomatoes and Basil	14.00
<b>Veggie</b> Artichoke Hearts, Roasted Red Peppers and Spinach	16.00
<b>Greek</b> Marinated Eggplant, Spinach, Sun-dried Tomatoes, Olives and Feta Cheese	16.00
<b>Meathead</b> Pepperoni, Sausage and Pancetta	16.00
<b>Classic White Pizza</b> Ricotta Cheese, Garlic & Spinach	16.00

### **Additional Toppings 1.50 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)

<b>Gourmet Cookie Platter</b> Includes Chocolate Chip, Peanut Butter, Double Chocolate Chunk	1.25
<b>Mini Cannolis and Gourment Cookie Platter</b>	2.25
<b>Seasonal Fresh Fruit Platter</b>	2.50
<b>Tiramisu by the pan (serves 15—25)</b>	45.00

## BEVERAGES

(Priced per person)

<b>Sodas and/or Bottled Water</b>	1.25/1.00
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Minimum \$50 order for delivery

Plastic plates, flatware, napkins and serving pieces additional fee

# CONGRATS

## CALL US FOR YOUR GRADUATION PARTY



## CORPORATE LUNCH MENU

(614) 805-4976

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**Carolyn L. Ziliak**  
Catering Director



59 West Spruce Street  
Columbus, Ohio 43215

**Located in the Historic  
North Market**

[www.culinaryclassicscatering.com](http://www.culinaryclassicscatering.com)

Delivery or Pick up  
Minimum of \$50 for delivery

Please feel free to text  
614-805-4976 or  
email

[Carolyn@culinaryclassicscatering.com](mailto:Carolyn@culinaryclassicscatering.com)

## SALADS 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**
- Caesar Salad** Romaine Lettuce with Housemade Croutons **3.00**
- Signature Pasta Salads** Pesto or Classic Italian **2.00**
- Garlic Green Beans with Pine Nuts** **2.25**
- Herb Roasted Vegetables** **2.25**

## SIGNATURE SANDWICH PLATTERS

**5.50 per person— Choice of 3 types Sandwiches are served on a 8" sub bun and cut into thirds. Sandwiches are fully dressed with condiments on the side.**

**Italian** Capocola, 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

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

## CHICKEN & PASTA COMBOS

**10.00 per person (minimum of 15 people)**

**All combos include the following:**

Your choice of a Classic Greens Salad\* or Side Dish

\*Salad may be upgraded for 1.00 per person

Choose (1) pasta and (1) sauce  
Fresh Baked Bread with Shallot Butter  
Assorted Fresh Baked Cookies

**Chicken Marsala** Fresh Mushrooms, Marsala Wine, Herbs & Cream Sauce

**Chicken Alfresco** Artichokes, Fresh Tomatoes, Red Onions, Garlic, White Wine, Capers, Lemon and Herbs

**Chicken Parmesan** Topped with Mozzarella & Marinara

**Chicken Picatta** Lemon, Capers, White Wine and Cream

**Chicken Florentine** Spinach, Sundried tomatoes, Mushrooms and Prosciutto in a Cream Sauce

## ENTREES BY THE PAN

Includes crusty Italian bread and homemade garlic butter  
Full pan serves 15 –20 people as a full entrée portion  
Full pan serves 25-30 as a side or multiple entrée

### **Meat or Vegetable Lasagna**

105.00 Full pan/ 52.50 Half pan

### **Three Cheese Lasagna/ Eggplant Parmesan**

90.00 Full pan/ 45.00 Half pan

### **Fresh Ravioli**

120.00 Full pan/ 60.00 Half pan

~Choice of Homemade Sauce & Filling~

### **RAVIOLI FILLINGS**

Six Cheese, Asiago and Sun-Dried Tomato, Smoked Chicken, Smoked Mozzarella, Jerk Chicken, Florentine, Mushroom

### **Pasta**

Full pan serves 15-20 as a single entrée portion

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

90.00 Full pan/ 45.00 Half pan

Penne, Bowtie or Fusilli

And Your 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

**Shitake & Sun Dried Tomato** Shiitake Mushrooms & Sun Dried Tomatoes Mixed Into a Cream Sauce Make a Flavorful Pink Sauce.

**Spinach & Prosciutto** Mixed in a Delicious Cream Sauce.

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

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