



585 Union Avenue, Laconia, NH 03246

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CATERING *Menu*

Indulge in the flavors of Italy with our catering services from The Italian Market. From mouthwatering antipasti to delectable pastas and heavenly desserts, we bring the taste of Italy to your table. Let us turn your event into a culinary masterpiece, where every bite tells a story of tradition and excellence.

Taste the difference, embrace the passion – experience The Italian Market catering today.

From grand celebrations to intimate gatherings, The Italian Market catering services are here to elevate your event. With ample notice, we'll craft a feast for large gatherings, ensuring every guest experiences the true essence of Italian cuisine.

For smaller gatherings, just give us 48-72 hours notice, and we'll curate a spread that delights the senses.

Our offerings span from fresh salads, tantalizing antipasti, and comforting pasta dishes to savory meats, artisan cheeses, vibrant fruits, and roasted vegetables – perfect for creating exquisite grazing tables that impress every palate. Trust us to bring the taste of Italy to your event, leaving a lasting impression on you and your guests.

A catering fee may be assessed based on the party size and any changes or extra's requested by the client.

ITALIAN APPETIZERS

Arancini \$8

Caprese Skewers \$4

Bruschetta \$15 per 16oz

Insalata di Pepperoni

Ciabatta Bread \$6

Salmone Fumicato \$3 per serving
(Smoked Salmon)

HALF & FULL TRAY MEALS

Four Cheese Lasagna (no meat) - For those not wanting meat in their lasagna, The Italian Market offers a cheese lasagna featuring a layer of house made Marinara using DOP San Marzano Imported tomatoes topped with Mozzarella (with a kiss of buffalo milk), Ricotta, Parmesan and Romano cheeses. Ready to bake at your event. **\$80 half tray \$160 full tray**

Lasagna Bolognese - Our lasagna is made lovingly with our house made Bolognese sauce and béchamel. Taste the yumminess between all the layers of pasta, topped with Parmigiano Reggiano. Ready for your oven. **\$95 half tray \$190 full tray**

Chicken Broccoli Alfredo - We sauté boneless chicken breasts in fresh minced garlic in butter and olive oil, mix in our house made Alfredo sauce, fresh broccoli spears with penne pasta. Super yummy! Ready to bake. **\$90 half tray \$180 full tray**

Eggplant Parmesan - Our eggplant parmesan features perfectly sliced thick eggplant that we bread and fry in house. No frozen food service eggplant used here. Each layer is topped with our house made marinara using DOP San Marzano imported tomatoes, mozzarella (with a kiss of buffalo milk), parmesan and romano grated cheese. We can also make this Neapolitan style which is made the same way, but no bread-ing of the eggplant. **\$90 half tray \$180 full tray**

Meatballs in Sauce - Our meatballs are not food service frozen, they are house made with our recipe from Naples, Italy. We use beef, pork, herbs, cheeses and seasoning. They start at about 3 ounces (before cooking). Then the meatballs are topped with our house made Marinara using DOP San Marzano Imported tomatoes. **(20 meatballs) \$54 (40 meatballs) \$108 (60 meatballs) \$162 (80 meatballs)**

Baked Rigatoni - A generous portion of grated parmesan and pecorino cheese along with mozzarella with a kiss of buffalo milk, mixed with our house made Marinara using DOP San Marzano Imported tomatoes. Ready to bake **\$35 Half Tray \$70 Full Tray**

Chicken Cutlets in Sauce - We bread and fry our chicken breasts in house. We don't buy them frozen. We place them on a bed of house made marinara, top it with more house made marinara, then top that with mozzarella cheese that has a hint of buffalo mozzarella mixed in. **\$120.00 half tray (10 Cutlets) \$240.00 full tray (20 cutlets)**

Penne Ala Vodka - Penne pasta in a rich and creamy vodka sauce. A splash of Vodka and sprinkle of parmesan cheese. It's a delicious option that feels indulgent. And don't worry, the vodka cooks off so it won't leave your guests feeling tipsy. **\$80 half tray \$160 full tray**

SALADS

Italian Garden Salad - We only use Romaine Hearts not Iceberg Lettuce in our Italian Garden Salad, which includes Red Onions, Shaved Imported Parmigiano Reggiano, Olives, Cucumbers and Tomatoes. Half and full trays available. **\$44 half tray \$88 full tray**

Mediterranean Salad - Mixed Greens, Red Onions, Olives, Feta Cheese and cherry tomatoes. **\$44 half tray \$88 full tray**

Artichoke Pasta Salad - Rotini, garlic stuffed olives, artichokes, black olives, salami, red bell peppers and red onion, mozzarella italian dressing. **\$60 half tray \$120 full tray**

