



EDEN TRATTORIA		CATERING MENU		
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SOUPS			(Priced Per Portion)
Lentil Soup	8.00	Stracciatella Soup	7.00
		Kale Potato & Leek Soup	8.00

SALADS		(Priced Per Portion)
<i>All salads are served with dressing on the side</i>		
Organic Mixed Green Salad	11.00	
Organic Greens, Sliced Tomato, Cucumber, Red Onions, Kalamata Olives (side) Balsmamic Vinaigrette		
Caesar Salad	11.00	
Romaine Lettuce and Croutons topped with Grated Parmigiano Cheese (side) Creamy Garlic Dressing		
Greek Salad	12.00	
Romaine Lettuce, Tomatoes, Cucumber, Red Onions, Kalamata Olives, Feta Cheese (side) Greek Vinaigrette		
Arugula Salad	14.00	
Arugula, Cherry Tomatoes, Red Onion, Fresh Shaved Parmigiano (side) Lemon Olive Oil Dressing		
Kale Salad	14.00	
Kale, Dried Cranberries, Sunflower Seeds, Julienned Carrots, (side) Honey Dijon Apple Cider Dressing		
Caprese Salad	17.00	
Mozzarella di Bufala, Fresh Basil, Vine Riped Tomatoes, Olive Oil Balsamic Reduction		

PANINI		(Priced Per Portion)
<i>Pressed Panini on French Baguette (Cut In Half)</i>		
VEAL Panini	10.00	
Breaded Veal, Tomato Basil Sauce (Extra Topping Items Additional \$1.50)		
EDEN Panini	11.00	
Prosciutto, Soppresatta, Mozzarella di Bufala, Pesto, Roasted Red Peppers		
GRILLED VEGETABLE Panini	10.00	
Grilled Eggplant, Zucchini, Roasted Red Peppers, Lettuce, Tomato, Goat Cheese		
MEATBALL Panini	11.00	
Homemade Meatballs, Tomato Sauce (Extra Topping Items Additional \$1.50)		
GRILLED CHICKEN Panini	10.00	
6oz. Grilled Chicken Breast, Lettuce, Tomato		


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PASTA		(Priced Per Portion)
Combine the below sauce choice with Penne, Fettuccini, Spaghetti or Rotini with any of the following sauces:		
Pomodoro Sauce	Fresh Tomato & Basil Sauce	14.00
Arrabiata Sauce	Fresh Tomato Sauce infused With Chilli Flakes	14.00
Rose Sauce	Tomato Cream Sauce	15.00
Alfredo Sauce	Cream Sauce	15.00
Aglio e Olio Sauce	Fresh Garlic and Olive Oil	15.00
Pesto Sauce	Fresh Basil, Pine-nuts, Parmigiano, Olive Oil	16.00
Bolognese Sauce	Tomato Meat Sauce	17.00
Alla Vodka Sauce	Vodka & Panchetta Rose Sauce	17.00
Quattro Formaggio	4 Cheese Cream Sauce (Asiago, Goronzola, Parmigiano, Goat Cheese)	19.00

LASAGNA TRAYS		
Made by our chef, minimum one week notice for preparation. Layered with Bechamel Sauce		
Meat Lasagna Tray	Small Tray serves (9 to 12 people)	125.00
	Large Tray serves (15 to 20 people)	200.00
Vegetable Lasagna Tray	Small Tray serves (9 to 12 people)	125.00
	Large Tray serves (15 to 20 people)	200.00

WRAPS		(Priced Per Portion)
Your Choice of White or Whole Wheat		
GRILLED VEGETABLE Wrap	Zucchini, Roasted Red Peppers, Mixed Greens, Roasted Tomato, Goat Cheese	12.00
TURKEY Wrap	Sliced Turkey, Lettuce, Tomato, Roasted Red Peppers, Provolone Cheese	12.00
HAM & SWISS CHEESE Wrap	Sliced Ham, Lettuce, Tomato, Roasted Red Peppers, Swiss Cheese, Mayonnaise	12.00
GRILLED CHICKEN Wrap	Diced Grilled Chicken, Lettuce, Tomato, Dijon Mayonnaise	12.00
SMOKED SALMON Wrap	Smokes Salmon, Cucumber, Red Onion, Spinach, Goat Cheese, Pesto Mayonnaise	15.00

COLD PLATTERS

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<u>CHEESE PLATTER</u> Assorted Italian, French & Canadian Cheeses, Spicy Mixed Olives, Crostini & Fresh Fruit			
Small Tray (8 to 10 people)	150.00	Large Tray (12 to 18 people)	250.00
<u>COLD CUT PLATTER</u> Assorted Cold Cuts, Prosciutto, Cacciatore, Soppresatta, Ham, Genoa Salami, Crostini, Spicy Mixed Olives			
Small Tray (8 to 10 people)	150.00	Large Tray (12 to 18 people)	250.00
<u>COLD VEGETABLE PLATTER</u> Seasonal Fresh Cut Vegetables, Pita, Ranch Dipping Sauce			
Small Tray (8 to 10 people)	150.00	Large Tray (12 to 18 people)	250.00

SEAFOOD PLATTERS		(Priced Per Portion)
FRIED CALAMARI & SHRIMP	Lightly Seasoned Calamari & 3 Shrimps, Dusted with Flour, Deep Fried	18.00
GRILLED CALAMARI & SHRIMP	Marinated Grilled Calamari & Shrimps (With or Without Panko Crust)	18.00
MUSSELS	Steamed P.E.I. Mussels (Tomato or White Wine Garlic Sauce)	15.00
MUSSELS & CLAMS	Steamed P.E.I. Mussels & Neck Clams (Tomato or White Wine Garlic Sauce)	20.00