# INDIVIDUAL LUNCHES

#### SANDWICH BOXES All sandwiches served on fresh baguette along with chips and fresh fruit. **NEWMAN'S ITALIAN SUB** \$14 Provolone, prosciutto, soppresata, Sautéed zucchini and yellow squash, capicola, lettuce, red onions, tomatoes, fresh mozzarella, pesto and arugula pepperoncinis, and Italian vinaigrette \$14 **CAPRESE CHICKEN PARMESAN** Fresh tomato, fresh mozzarella, Crispy breaded chicken, fresh mozzarella, basil and pesto tomatoes, and parmesan. Marinara on side **MEATBALL SANDWICH** \$14

# SALAD BOXES

\$14

Served with fresh fruit, add grilled chicken for \$5

HOUSE \$	11
Baby greens, carrots, apples, tomatoes,	
croutons. House vinaigrette.	

**CAESAR** \$11 Romaine, croutons, Grana Padano.

Italian sausage, peppers, and onions.

#### THE ROMA Baby greens, roasted red beets. sliced apples, and walnuts.

**SAUSAGE GRINDER** 

Marinara on side

Caesar dressing.

House vinaigrette. Add goat cheese medallion for \$1.50 p/p

Baby greens, artichoke friti, bacon, roasted grape tomatoes and egg. Ranch.

Meaballs, provolone, and marinara

Chopped kale, cabbage, brussel sprouts, golden raisins, toasted pine nuts, parmesan. Lemon vinaigrette.

\$11

\$16

Baby greens, tomatoes, red onions, Kalamata olives, pepperoncinis, and Feta cheese. House vinaigrette.

## PASTA BOXES

\$11

Served with side house, Caesar or Greek salad and garlic bread

#### **LASAGNA** Lavers of pasta, Italian sausage. spinach, marinara, mozzarella, ricotta, and parmesan

PENNE RUSTICA Penna pasta tossed in tomato cream sauce

## with Italian sausage and mushrooms **PASTA PRIMAVERA**

Angel hair tossed in garlic and olive oil, with roasted vegetables. Topped with crispy eggplant and ricotta cheese

#### **PASTA TUCCI**

Linguine tossed in garlic and olive oil, topped with Candelari's Italian sausage and parmesan.

## FETTUCINE ALF. WITH CHICKEN \$16

Fettucine tossed in alfredo sauce with grilled chicken.

#### **POMODORO FRESCA**

and basil, topped with Burrata cheese.

Angel hair with fresh garlic, tomatoes,

BUON APPETITO E MOLTE GRAZIE



# CANDELARIS

♦ NEIGHBORHOOD ITALIAN SINCE 2002 ◆

THE CANDELARI SAUSAGE COMPANY WAS **ESTABLISHED IN 1993 USING OUR FAMILY'S ITALIAN SAUSAGE RECIPES. IN 2002. CANDELARI'S OPENED** IT'S FIRST RESTAURANT AT THE CORNER OF **BISSONET AND NEWCASTLE.** 

# CANDELARI'S CATERING MADE EASY

- **INDIVIDUAL BOXED LUNCHES**
- **FULL CATERED BUFFET**
- PLATES, NAPKINS, CUTLERY AND SERVING PIECES ARE INCLUDED.
- **DELIVERY OR PICKUP AVAILABLE**
- WE ONLY NEED A 48-HOUR NOTICE ON ALL **HOT ENTRÉES!**

CATERING@CANDELARIS.COM 2617 W. HOLOCOMBE

**CANDELARIS.COM** 

Call us today! 13.662.2825

# CANDELARI'S

NEIGHBORHOOD ITALIANO



# **CATERING MENU**

Your favorite local restaurant is here for all of your catering needs!

# BUFFET-STYLE CATERING

# SECONDECTIZERS

All prices listed are per person. Add fresh bread for \$1 p/p

CHEF'S BOARD – 16 inch platter A beautiful display of cheeses, meats, olives and walnuts.	\$45 p/	platter
BUFFALO WINGS Crispy wings and drumettes, naked with buffalo sauce on the side Served with Ranch or Blue Cheese dressing. 2 wings p/p		\$3 p/p
KING SAUSAGE Choice of our house made Italian, Andouille, or Smoked Turkey Jalapeño Sa Served with onions, peppers, and marinara sauce	iusage.	\$6 p/p
MEATBALLS House made meatballs served with marinara sauce		\$3 p/p
TOMATO CAPRESE Fresh mozzarella with ripe tomatoes, fresh basil, and olive oil with balsami	ic glaze	\$3 p/p
BRUSCHETTA Fresh Pomodoro topping on toasted baguette with fresh mozzarella, fresh and Balsamic Glaze. Gluten Free option — \$4 p/p	oasil,	\$3 p/p
ARANCINI Breaded and fried risotto balls stuffed with Italian sausage and fresh mozz Served with tomato cream sauce	arella.	\$3 p/p

# proceeded SALAD BOWLS reconcered

All salads served in half or full pans, with dressing on the side. Add grilled chicken to any salad for \$5 p/p

**HALF PAN** \$35 FULL PAN

\$65

Serves 10-15 People

Serves 20-25 People

# HOUSE

Baby greens, carrots, apples, tomatoes, croutons. House vinaigrette

#### **THE ROMA**

Baby greens, roasted red beets, walnuts and sliced apples. House vinaigrette. Add goat cheese medallion for \$1.50 p/p

## **GREEK**

Baby greens, tomatoes, red onions, Kalamata olives, pepperoncinis, and Feta cheese. House vinaigrette

### **CAMPAGNA**

Baby greens, roasted grape tomatoes, artichoke friti and bacon. Ranch Dressing

Chopped kale, cabbage, brussel sprouts, golden raisins, toasted pine nuts, parmesan. Lemon vinaigrette.

#### **CAESAR**

Romaine, croutons, Grana Padano. Caesar dressing

# production de la contraction d

Gluten Free Pasta Option - Additional \$2 Per Person. 10 Person Minimum.

<b>CHICKEN PARMESAN</b> Lightly breaded chicken breast topped with mozzarella, Grana Padano, and marinara	\$12 p/p
<b>CHICKEN ALLA GRIGLIA</b> Sautéed chicken breast topped with mushrooms, artichokes, roasted grape tomatoes, Kalamata olives, herbs, and olive oil	\$12 p/p
LINGUINE & MEATBALLS Linguine tossed in marinara sauce with house made meatballs	\$12 p/p
PENNE ALFREDO WITH CHICKEN  Penne tossed in alfredo sauce with grilled chicken.  Add mushrooms for \$2 p/p	\$12 p/p
CHICKEN PICCATA Sautéed chicken breast with capers and lemon white wine butter sauce	\$12 p/p
PENNE RUSTICA Penna pasta tossed in tomato cream sauce with Italian sausage and mushrooms	\$12 p/p

# LASAGNA

**HALF PAN - \$63** Serves 9-12 People

**FULL PAN - \$105** Serves 15-18 People

### **TRADITIONAL LASAGNA**

Layers of pasta, Italian sausage, spinach, marinara, mozzarella, ricotta, and parmesan

#### **VEGGIE LASAGNA**

Layers of pasta, zucchini, squash, broccoli, mushrooms, spinach, marinara, mozzarella, ricotta, and parmesan

#### **EMILIANO LASAGNA**

Layers of Prosciutto Cotto, mushrooms, bolognese, marinara, ricotta, and mozzarella

# 

All desserts 10 portions or more

CHOCOLATE CHIP COOKIE PLATTER	\$1.50 ea
MINI CAKES Lemon Olive Oil, Chocolate Hazelnut, Tiramisu, or Limoncello Cheesecake.	\$4 ea
8in LIMONCELLO CHEESECAKE Serves 12-15 people	\$45
TIRAMISU Serves 12-15 people	\$45
8in LEMON OLIVE OIL CAKE Serves 12-15 people	\$45

## processes DRINKS processes

Refreshments for your catering meals!

**ICED TEA** \$10 per gal Sweet/Unsweet LEMONADE \$10 per gal **CANNED SOFT DRINKS** \$1.25 ea Dr. Pepper, Diet Coke, Coke, Sprite **BOTTLED WATER** \$1.25 ea

# **HOW TO ORDER** CANDELARI'S CATERING

It's easy. Whether you're looking for individual boxed lunches or a full buffet-style meal, Candelari's can meet your event needs. Please allow 48 hour advanced notice on all hot entrées.

Delivery available; additional service fees apply. Plates, napkins, cutlery and serving pieces are included.



CATERING@CANDELARIS.COM



**SINCE 2002**