

TreCatering

Hot Entrees

Small pans feed 8-12 people

Large pans feed 20-25 people

Baked eggplant rollatine, Sauteed fresh eggplant stuffed with ricotta, mozzarella and parmigiana and baked with Jersey Tomato sauce 40/75

Breast of chicken picatta, marsala or francaise 45/80

Breast of chicken sautéed with sun-dried tomato,

\rosemary and olives 45/80

Breast of chicken with wild mushrooms, Jersey tomato and cream sauce finished with Parmigiano cheese 48/79

Breast of chicken stuffed with prosciutto and mozzarella cheese and served in a light white wine and herb sauce 48/79

Breast of chicken Parmigiano 45/80

Skillet browned jumbo lump crab cakes with roasted pepper aioli 55/100

Slow cooked beef cubes with porcini mushrooms and red wine 65/110

Roast sliced tenderloin of beef with red wine sauce, mustard sauce or wild mushroom sauce 150/280

Veal alla saltimbocca with prosciutto and sage in a white wine sauce atop sautéed spinach 150/280

Veal osso buco with lemon-scented tomato and white wine sauce served with saffron risotto 160/300

Veal cutlet alla Milanese with lemon wedges 90/175

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Filet of sole Florentine; stuffed with a savory spinach mousse 55/100

Seared sea scallops with olive tapenade 65/110

Potato and mustard crusted salmon filet 65/110

Pepper seared tuna steaks with braised fennel, peppers and herbs 65/110

Pasta with pesto, tomato, vodka or Bolognese meat sauce 40/75

Risotto Primavera; julienne vegetables, broccoli, peas and sun-dried tomato 55/100

Seafood Paella with clams, shrimp, sea scallops and saffron-scented rice 55/100

Grilled salmon alla Livornese; with Jersey tomato, olives, capers and basil 55/100

Homemade Italian sausage and peppers sautéed in olive oil 55/100

Our famous meatballs with brown butter, sage and Jersey tomato sauce 55/100

Fresh fish of the day priced accordingly

**Chefs daily creations hundreds of interesting fresh cooked seasonal specialties just ask
we love making special requests**

**We will be happy to assist you in putting a menu together as it is our responsibility to
nourish you and your guests properly**

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609-452-1515