

DESSERT PLATTERS

Assorted Bars, Squares & Cookies

Small (15 pieces)	\$35
Medium (30 pieces)	\$60
Large (45 pieces)	\$80

Fruit Platter Seasonal Fresh Fruits

Small (6-10 servings)	\$45
Medium (12-18 servings)	\$75
Large (24-36 servings)	\$100

Minimum 8 per order

Italian Pastries	\$4
Baked Goods	\$4
<i>Turnovers, Danishes, Cinnamon Rolls</i>	

**We make custom cakes,
please inquire with a member
of our sales team!**

COMBOS

Panini Combo	\$15 (Minimum 8 per order)
<i>Panini or Wrap Mixed Greens Cookie</i>	

Pasta Combo	\$110 (6-10 servings)
<i>Any Small Pasta Garlic Bread Small Caesar Salad</i>	

PizzaCombo	
\$130 (veg,) / \$140 (1/2&1/2) / \$150 (meat)	
<i>Any Pizza (32 pieces) Medium Mixed Greens Small Bars & Squares Platter</i>	

BEVERAGES

Pop	\$2.25
<i>(Coke, Diet Coke, Ginger Ale, Sprite)</i>	
San Pellegrino	\$2.75
<i>(Blood Orange, Aranciata, Limonata)</i>	
Juice (Apple, Orange, Grapefruit)	\$3.25
Italian Ice Tea (peach or lemon)	\$3.50
Water	\$2.25
Sparkling Water	\$3.00
Coffee or Tea service \$2.00 per person	
<i>(min. 10) (Includes cream, sugar, stir sticks and cups)</i>	

SERVICE

Paper service	
<i>Plate & napkin</i>	\$.75/per
<i>Plate, napkin, fork, spoon & knife</i>	\$1/per

Ordering

Please place your orders by **3pm** for next day delivery. Please specify dietary requests, allergies or restrictions.

We are not a nut-free facility and will not be able to guarantee that products will not come into contact with nuts during preparation. However, we will do our best to avoid cross contamination.

Cancellation & Changes

Charges will apply to orders cancelled with less than 24 hours notice. Please call to confirm any menu changes 24 hours before your delivery. The client will be responsible for unrecoverable charges and deposit.

Delivery

For delivery charges please enquire with the catering team

Office Hours

Monday to Friday 8.00 am to 4.00 pm

PRIVATE EVENTS

Our private event team specializes in large group events such as weddings, birthdays, corporate events & more! Make it a day to remember and let us take care of the dishes!

CATERING MENU

*Locally Fresh,
Authentically Italian*



www.cottocatering.ca

eat@cotto.ca

604-298-TOGO(8646)

**6011 Hastings St.
Burnaby**



BREAKFAST

Minimum 8 per order

Start Your Engines	\$9
<i>Breakfast Pastries & Bagels Seasonal Fruit Juice</i>	
The Hole in One	\$10
<i>Breakfast Bagels (Egg & Cheese or Egg, Ham & Cheese) Seasonal Fruit Juice</i>	
That's A Wrap	\$11
<i>Breakfast Wraps (Italian Sausage, Ham or Veggie) Seasonal Fruit Juice</i>	

Minimum 8 per order

Breakfast Wraps	\$8
<i>(Italian Sausage, Ham or Veggie)</i>	
Breakfast Egg Bagel	\$6
<i>(Egg & Cheese or Egg, Ham & Cheese)</i>	
Breakfast Pastries	\$5
<i>An assortment of freshly baked muffins, scones & croissants served with butter & fruit preserve</i>	
Toasted Bagels	\$4
<i>An assortment of bagels served with butter & cream cheese</i>	
Granola Yogurt Parfait Cup	\$4

PASTA

(served with garlic bread and serving utensils)

Small (6 - 10 servings) **\$80**

Large (12 – 20 servings) **\$150**

Vegetarian

Primavera

Sugo di pomodoro, roasted peppers, cherry tomato, wild mushrooms, arugula & parmesan

Lasagna Verdure (sm- 10 pieces/lrg-20 pieces)

Layers of mozzarella, grilled vegetables, parmesan, fresh basil & tomato sauce

Meat

Polpette

Sugo di pomodoro, roasted garlic cream sauce, house-made meat balls & parmesan

Carbonara

Roasted garlic cream sauce, pancetta, green onion & parmesan

Bolognese

Ground beef & pork in a rose sauce with parmesan

Chicken Pesto

Roasted chicken, arugula pesto, cream & wild mushrooms

Lasagna Carne (sm- 10 pieces/lrg-20 pieces)

Layers of spicy bolognese, sugo di pomodoro, mozzarella & parmesan

Chicken Parmesan & Pasta **\$17** (per person)

Pasta in tomato sauce - minimum 8 per order

ADDITIONS

Chicken or veal cutlet \$5 each

Italian Sausage (mild) \$5 each

(All pastas are Penne noodle unless requested)

Gluten free option, please add - small-\$25 /Large-\$40
(not available for lasagna)

PANINI & WRAP PLATTERS

8 - \$75

Tredici Platter

(13 for the price of 12)

\$110

16 - \$135

(Served assorted or choose up to 4 from below)

Egg Salad

Egg, smoked paprika, mayonnaise & greens

Ham & Cheddar

Sliced ham, fresh tomato, cheddar cheese, pesto mayo & greens

Meatball

House-made meatball, tomato sauce, provolone cheese, garlic mayo & greens

Grilled Chicken

Grilled chicken breast, fresh tomato, pesto mayo & greens

Italian Club

Grilled chicken breast, crisp bacon, fresh tomato, garlic mayo, provolone cheese & greens

Capicollo

Capicollo, bell pepper, hot banana pepper, mozzarella, garlic mayo & greens

Cucumber & Fior di Late (veg)

Cucumber, fresh mozzarella, pesto mayo & greens

Marinated Veggie (vegan)

Grilled seasonal vegetables, balsamic reduction & greens

Additional Panini/Wraps - \$10 each

All bread is baked, fresh in-house

Gluten free option, please add - \$3 per Panini (not available in wraps)

PIZZA

(24" x 18" - cut into 32 pieces, Sicilian Style crust)

Vegetarian – \$60

Funghi

Fresh mozzarella, goat cheese, sautéed mushrooms & caramelized onion jam

Margherita

Sugo di pomodoro, fresh mozzarella & basil

Verdure

Sugo di pomodoro, fresh mozzarella, goat cheese, grilled vegetables & fresh arugula

Meat - \$80

Carbonara

Fresh mozzarella, green onion, pancetta, parmesan & crispy prosciutto

Prosciutto

Sugo di pomodoro, fresh mozzarella, prosciutto & fresh arugula

Capricciosa

Sugo di pomodoro, fresh mozzarella, prosciutto cotto, mushrooms, artichoke hearts & black olives

Carne

Sugo di pomodoro, fresh mozzarella, sopressata, pancetta & prosciutto cotto

1/2 Meat & 1/2 Vegetarian Pizza \$ 70

All bread is baked, fresh in-house

Cotto Catering only uses the freshest of ingredients sourced from local suppliers. We process all of our menu items in-house

SALADS

Small (6 - 10 servings)

Medium (12 - 20 servings)

Large (20 - 30 servings)

Entrée size - \$10 each

Mixed Greens

sm-\$35/med-\$60/lrg-\$80
Simple & traditional organic greens, fresh tomatoes, sliced fennel & honey balsamic vinaigrette

Diva

sm-\$40/med-\$75/lrg-\$100
Greens, sliced fennel, carrots, cucumber, tomatoes, radish, raisins, honey balsamic vinaigrette

Caesar

sm-\$40/med-\$75/lrg-\$100
Crisp romaine lettuce, herb croutons, parmesan cheese & caesar dressing

Beet & Goat Cheese

sm-\$40/med-\$75/lrg=\$100
Red beets, arugula, shaved fennel, goat cheese & citrus vinaigrette

Grilled Vegetables

sm-\$60/med-\$90/lrg-\$115
Marinated & lightly grilled, seasonal vegetables & goat cheese

ADDITIONS

Grilled Chicken Breast \$3 per serving

Avocado & Egg \$3 per serving

Dried Fruit & Nuts \$2 per serving

To order Canapés or Share Platters please enquire with our Cotto catering team.

We are always happy to help you customize something special!

604-298-8646