

~ Desserts ~

- OREO CHEESECAKE** | 12 slices ..... \$65
- RED VELVET CUPCAKES** ..... \$3 EA
- TIRAMISU** | 16-18 slices ..... \$75
- CHOCOLATE CUPCAKES W/ BUTTERCREAM CREAM FROSTING** ..... \$3 EA
- PINEAPPLE COCONUT SPONGE CAKE** | 16-18 Slices ..... \$75
- CANNOLI TRAY** | 24 ..... \$56.00
- 50 ..... \$110.00
- PEANUT BUTTER MOUSSE**
- 12 Slices..... \$65

*Desserts must be ordered 72 hours in advance.*

~ Beverages ~

- SPRITE (2 liters)**..... \$2.75
- COKE (2 liters)**..... \$2.75
- DIET COKE (2 liters)**..... \$2.75
- GINGERALE (2 liters)** ..... \$2.75

~ Coffee ~

- COFFEE (5 coffees)**..... \$5.00
- ESPRESSO** ..... \$2.00
- CAPPUCCINO** ..... \$3.00

~ Room Information ~

**ROOM RENTAL FEE**

- 30 or less persons \$250
- 31 or more persons \$350
- 60 persons maximum seating capacity
- 6% Sales Tax
- 15% Service Fee

~ Bookings ~

All bookings for catering space must be made in advance. Food choices must be selected prior to event.

Email Bookings:

[Info@TriosFreshItalian.com](mailto:Info@TriosFreshItalian.com)

By Phone:

215-277-1254



402 N. EASTON ROAD  
GLENSIDE, PA 19038

215.277.1254

[INFO@TRIOSFRESHITALIAN.COM](mailto:INFO@TRIOSFRESHITALIAN.COM)

# TRIOS

## Catering Hall



## ~ Appetizers ~

<b>BRUSCHETTA</b>   Fresh plum tomatoes, basil, garlic, parmesan cheese, olive oil .....	\$40
<b>ANTIPASTO ITALIANO</b>   Prosciutto di parma, mix cheese, olives, roasted peppers.....	\$95
<b>SAUTÉED SHRIMP</b>   Beer, garlic, fresh parsley.....	\$115
<b>MELANZANE PARMIGIANA</b>   Eggplant, homemade tomato sauce, fresh basil, parmesan cheese .....	\$75
<b>CLAMS</b>   Garlic, cilantro, white wine.....	\$75
<b>MUSSELS</b>   Sausage in a spicy marinara .....	\$50
<b>WING TRAY (75)</b> Served with celery and bleu cheese .....	\$85
<b>ASSORTED PANINI TRAY</b> .....	\$90
<b>CAPRESE</b>   Sliced tomatoes, fresh mozzarella, basil, balsamic reduction .....	\$70
<b>MEATBALLS</b>   Homemade marinara.....	\$60
<b>FLATBREADS (10PC)</b>   Prosciutto, goat cheese dried cranberries, mozzarella, arugula .....	\$15
<b>PAN SEARED ASPARAGUS</b>   Prosciutto, mozzarella and roasted red pepper in a port wine reduction .....	\$100
<b>CALAMARI</b>   Fried or sautéed served with a spicy marinara sauce.....	\$60

(All Full trays feed 16-20 people)

## ~ Salads ~

<b>CAESAR SALAD</b>   Romaine, house made croutons, shaved parmesan .....	\$65
<b>ARUGULA SALAD</b>   House made candied walnuts, dried cranberries, goat cheese, balsamic vinaigrette.....	\$90
<b>HOUSE SALAD</b>   Mixed greens, red onions, cucumbers, tomatoes, olives, balsamic vinaigrette .....	\$55
<b>FRESH BEET SALAD</b>   Mixed Greens, red onions, red beets, goat cheese, balsamic vinaigrette .....	\$90
<b>FRUIT SALAD</b>   Assorted seasonal fruit.....	\$75
<b>PEAR ARUGULA SALAD</b>   Arugula, crumbled bleu cheese, sliced pear, raspberry vinaigrette .....	\$90

## ~ Pastas ~

<b>SPAGHETTI</b>   Homemade marinara w/ (meatballs or chicken parmesan).....	\$95
<b>PENNE ROSE</b>   Sautéed prosciutto, onion, peas, pink vodka sauce .....	\$85
<b>LINGUINE WITH MUSSELS</b>   White or red sauce, garlic, fresh herbs .....	\$65
<b>PENNE POMODORO</b>   Homemade marinara and fresh basil .....	\$50
<b>PENNE PUTANESCA</b>   Capers, kalamata olives, spicy marinara .....	\$60
<b>FARFALLE BIANCO</b>   Sautéed chicken, mushrooms, onions, white wine sauce.....	\$90
<b>VEGETABLE RISOTTO</b>   Mushrooms, peas, carrots, spinach, onion .....	\$75
<b>RIGATONI AL FORNO</b>   Rigatoni, lean ground beef, peas, hard boiled egg, melted mozzarella in a homemade marinara .....	\$95

## ~ Meats & Fish ~

<b>CHICKEN MARSALA</b>   Shitake mushrooms, mozzarella, marsala .....	\$110
<b>FILET MEDALLIONS</b>   Mushrooms, white wine.....	\$215
<b>CHICKEN ROLLITINI</b>   Spinach, roasted peppers, goat cheese, mozzarella, pink vodka sauce.....	\$175
<b>LEMON CHICKEN</b>   Lemon butter sauce .....	\$90
<b>PORK LOIN</b>   Mushrooms, garlic white wine .....	\$85
<b>OVEN ROASTED SALMON</b>   Fresh herbs, white wine.....	\$120
<b>FLOUNDER</b>   Egg battered, capers, lemon butter sauce.....	\$120
<b>VEAL SALTIMBOCA</b>   Veal medallions with prosciutto, scallions, onions, white wine, mozzarella ....	\$150

## ~ Sides ~

<b>SAUTÉED BROCCOLI RABE</b> .....	\$60
<b>BROCCOLI</b> .....	\$40
<b>PORTBELLO MUSHROOMS</b> .....	\$50
<b>OVEN ROASTED POTATOES</b> .....	\$50
<b>SAUTÉED SPINACH</b> .....	\$40
<b>POTATO WEDGES</b> .....	\$30

Pizzas are available upon request