

CATERING MENU

APPETIZERS

Garlic Styx w/Marinara	8 PER DOZEN	
Meatballs	50	95
Arancini (RICE BALLS)	69	120
Stuffed Hot Peppers	50	96
Antipasto Platter	75	130
Stuffed Mushrooms	65	115
Italian Wedding Soup	16 PER QUART	

SALAD (ADD CHICKEN OR SHRIMP SCAMPI)

	40/60	60/95
Bosso	45	85
Bandito	50	95
Chopped House Salad	45	85
Homemade Caesar	45	85

PASTA (ADD CHICKEN OR SHRIMP)

	50/70	70/100
Pasta w/Marinara	45	75
Spaghetini & Meatballs	60	115
Pasta w/Bolognese	80	140
Pasta w/Pesto	70	120
Pasta w/Alfredo Sauce	70	120
Rigatoni & Broccoli	70	120
Shrimp Scampi (over Pasta)	90	170
Penne alla Vodka	70	120
Chopped Lobster	140	280
Manicotti	60	115
Braised Short Rib Pasta	120	220

ENTRÉES

Grandma's Eggplant	100	190
Chicken Piccata	90	170
Veal Piccata	115	220
Chicken Marsala	90	170
Veal Marsala	115	220
Chicken Parmigiana	100	190
Veal Parmigiana	115	220
Sausage, Peppers & Onions	85	150
Lasagna	95	185
(ADD PASTA)	25	40

DESSERTS

Tiramisu	60
Toasted Almond Tiramisu	70
Chocolate Torte	55
Cannoli	75

1/2 PAN FEEDS EIGHT (8) GUESTS FULL PAN FEEDS FIFTEEN (15) GUESTS

941.922.7999



EAT, LAUGH & LOVE OR ELSE!

MONDAY – CLOSED
TUESDAY – SUNDAY 4PM – 9PM



THE HOME OF THE LIVING ARTIST

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