

# Rita Carlino's

## CATERING MENU

### COCKTAIL FARE

- Seared Ahi Tuna with Wonton Crisps and Sweet Soy
- Shitake Mushroom Filo Cups
- Hot New England Crab Dip
- Oriental Pork Sesame with Apricot Sauce
- Artichoke Heart Fritters
- Heritage Biscuits with Country Ham
- Whole Smoked Fish
- Sliced Tenderloin with Piquant Mustard Sauce
- Mini New England Crab Cakes with Lemon Aioli
- Chicken Medallions al Pesto
- Fresh Buffalo Mozzarella with Roma Tomatoes
- Conch Fritters
- Mussels Genovese
- Scallops in Saffron Mayonnaise
- Andouille en Croûte
- Shrimp Piquant
- Oyster Bar
- Spanikopita
- Shrimp and Avocado Tortilla Rounds
- Norwegian Salmon with Cream Cheese, Capers & Dill
- Baby Lamb Chops with Fresh Mint Chutney
- Baked Brie en Croûte with Grapes & Berries
- Shrimp Dijonaise
- White Bean Hummus with Crisp Vegetables & Pita Chips
- Filo Wrapped Prawns with Summer Fruit Preserves
- Chicken Roulade Stuffed with Prosciutto, Sun Dried Tomatoes & Asiago Cheese
- Blini with Sour Cream & Caviar
- Iced Jumbo Shrimp
- Pecan Fried Chicken Supremes
- Green Plate Asparagus, Sugarsnaps & Carrots
- Curry Chutney Cheese Ball
- Fruit Wrapped with Prosciutto
- Alaskan Snow Crab Claws
- Filo & Prosciutto Wrapped Figs with Warm Goat Cheese
- Escargot in Mushroom Caps or en Croute
- Filo Tartlets: Crab, Caponata, Caprese
- Poached Whole Fish
- Thai Summer Rolls with Peanut Sauce
- Cured Alaskan Salmon with Raita

### DINNER ENTREES

- **Cioppino Carlino** with Clams, Mussels, Shrimp, Scallops, and Snapper Gently Poached in a White Wine and Tomato Broth... served with Garlic Toast Points.
- **Key Lime Herb Butter Chicken Breast** with Basil Infused Cappellini
- **Pan Seared Chilean Sea Bass** with Wild Mushroom Risotto.
- **Herb Crusted Rack of Lamb** with Tapenade, Couscous, and Sicilian Caponata.
- **Pan Roasted Pork Tenderloin** with Creamy Goat Cheese Polenta, and Sout Cherry Barbeque Sauce.
- **Pepper Seared Filet Mignon** Surrounded by a Ragout of Bliss Potatoes, Artichoke Hearts, Wild Mushrooms, and Sun Dried Tomatoes, with a Sweet Red Wine Reduction.
- **Carlino's Crab Cakes** with Ginger Spiced Rice and Remoulade Sauce.
- **Whole Red Snapper** Stuffed with Herbs & Baked in Olive Oil & Lemon

### SWEETS

Our Signature "CowGirl Cookies"	Oatmeal Walnut Cookies	Mini Cannoli	Baklava
White Chocolate Brownies	Apricot Streusel Bars	Creme Brulee	Galettes
Rita's Homemade Apple Pie	Pecan Tassies	Cream Puffs	Key Lime Tarts
Chocolate Dipped Berries	Chocolate Chunk Cookies	Oatmeal Walnut Cookies	Chocolate Macadamia Tarts

### Award Winning Custom Made Wedding & Specialty Cakes.

*This is only a guide to our capabilities and we will be happy to assist in creating a custom event based on your particular needs.*

*Linen & equipment rental, floral, specialty cakes, bar & full liquor catering is available. Prices can be quoted upon request.*

2507 South MacDill Ave Tampa, Florida 33629 Phone: (813) 805-7505 Fax: (813) 805-7517

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## CATERING MENU

### SALADS

**Chicken Walnut** Our Signature Salad With Large Chunks of Poached Chicken Breast, Toasted Walnuts, Celery, Mayonnaise, and a Fan of Succulent Fresh Fruit.

**Albacore Tuna** with Large Chunks of Tuna, Celery, and Mayonnaise, and a Fan of Succulent Fresh Fruit.

**Tri Colored Tortellini** with Artichoke Hearts, Fresh Basil, and Hearts of Palm, Roma Tomatoes...tossed in a White Balsamic Vinaigrette.

**Bow Tie Pasta** with Roma Tomatoes, Roasted Red Peppers, Fresh Basil, and Parmesan ... tossed in a Light Vinaigrette

**Jumbo Shrimp** with Bow Tie Pasta, Scallions, Roma Tomatoes, Celery, and Fresh Parmesan ... tossed in an Herbed Vinaigrette.

**Tarpon Salad** with Jumbo Shrimp, Orzo Pasta, Roma Tomatoes, Scallions, Fresh Spinach, and Feta Cheese ... tossed in a Fresh Oregano Vinaigrette.

**Tropical Salad** an Amazing Variety of the Freshest Fruits Including ... Pineapple, Melons, Berries, and Grapes ... served with Vanilla Bean Yogurt.

**Seared Salmon Salad** Griddled to Perfection on Baby Greens, Tomatoes, Sweet Onion, Lemon Slices, and Balsamic Vinaigrette.

**Seared Ahi Salad** on Wild Spring Greens with Red Chili Aoli.

### SANDWICHES

**Tenderloin of Beef** with Saga Blue Cheese and Caramelized Onions.

**Chicken Walnut Salad** with Large Chunks of Poached Chicken Breast, Toasted Walnuts, Celery, Mayonnaise Served with a Fan of Succulent Fresh Fruit.

**Albacore Tuna** with Large Chunks of Tuna, Celery, and Mayonnaise and a Fan of Succulent Fresh Fruit.

**Melted Brie** with Sliced Apple on a Generous Portion of Smoked Ham.

**Turkey Breast** in a Delicious Combination with Smoked Ham, Crispy Bacon, Imported Swiss, and Buttery Slices Of Avocado.

**Pecan-Fried Chicken Breast** with Lettuce, Tomato, and a Mango Remoulade.

**Smoked Turkey Breast** with Sautéed Mushrooms, Hot Pepper Jack Cheese Melted to Perfection.

*Above Selections Served on A Variety of Breads*

### FOCACCIA SANDWICHES

**Little Italy** Thickly Layered Smoked Ham, Turkey Breast, Olive Salad, Provolone ... Melted on Baked Onion & Rosemary Focaccia Bread.

**Kelly's Focaccia** Roasted Eggplant, Peppers, Fresh Basil, Mushrooms, Tomatoes, and Provolone...melted on Focaccia Bread.

## On Premise Catering Also Available

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