

NICOLA'S CREATE YOUR OWN MENU



We would like to thank you for considering Nicola's for your catering needs.
Fresh Homemade Food For Pick Up Or Delivery

Minimum Order Of 15 People

Please Allow A Minimum Of **One Week Notice** To Place Orders

All Prices Are Subject To Change Without Notice

CATERING FOR ALL OCCASIONS

Here At Nicola's, we can customize the menu for any event you are planning. Here is a look at our 'a la carte' menu. If there is a dish not listed here that you would be interested in, just let us know.

Once you have put together a menu, please call for a price to see if it is in your price range.

BREADS

Assorted European Dinner Rolls With Butter/Garlic Bread
Bruschetta Bread/Slab Pizza Red & White/Focaccia Bread

SALADS

Garden Fresh Tossed Salad/Caesar Salad/Grilled Chicken
Caesar Salad/Greek Salad/Spinach Salad/
Pasta Salad/Potato Salad/Cole Slaw/Bean Salad/
Wild Mix Salad & Seafood Salad

APPETIZERS

Relish Platter

(carrot sticks/celery sticks/black & green olives & sweet pickles)

Antipasto Misto

(Genoa salami/Capocollo/green & black olives/pickled mushrooms/
Grilled Vegetables & a cheese slice)

Antipasto Classico

(Prosciutto/green & black olives/melon/pickled mushrooms/
Bocconcini & Grilled Vegetables)

Seafood Antipasto

(shrimp/kiwi mussels/crab salad chunks/green & black olives & artichoke)

Vegetarian Antipasto

(Roasted 1/2 Tomato/Char-Broiled Mixed Vegetables Marinated with
Balsamic Vinegar & Bocconcini)

SOUPS

Stracciatella Soup/Chicken Soup/Minestrone Soup
Nicola's Stracciatella Soup (with homemade mini meatballs)
Onion Soup/Cream Of Broccoli With Cheddar Cheese Soup/
Cream Of Mushroom Soup/Cream Of Cauliflower Soup &
Beef Barley Soup

HOMEMADE SAUCES

Basil Tomato Sauce/Bolognese Sauce/Alfredo Sauce/
Carbonara Sauce/Red or White Clam Sauce/Pesto Sauce/
Primavera Sauce/Rosé Sauce/Sauce Ala Vodka/Roasted
Garlic & Sun Dried Tomato Cream Sauce Or Roasted Red
Pepper & Tomato Sauce With Creamy Goat Cheese & Spinach

PASTA ENTREES

Regular Pasta

(penne/spaghetti/fettuccini/tortellini/ravioli/fusilli/linguine/
bowtie pasta or cavatelli with your choice of sauce)

Homemade Lasagna

(ground meat filling, ricotta filling or mixed vegetable filling)

Homemade Cannelloni

(ground meat filling or ricotta filling)

Homemade Manicotti

(ricotta & spinach filling)

Homemade Pasta Rotolo

(ground meat filling or ricotta & spinach filling)

Homemade Bucaneve

(rolled crepe stuffed with ricotta & spinach)

Homemade Pasta al Fazzoletto

(ground meat filling or ricotta & spinach filling)

Pasta al Forno

(baked penne with basil tomato sauce, ground meat, mozzarella,
parmesan & romano cheese)

BEEF ENTREES

Oven Roasted New York Strip loin/Oven Roasted Eye Of Round
Beef/Oven Roasted Prime Rib au Jus/Breaded Beef Cutlets/
Char-broiled New York Strip loin Steak

WILD GAME ENTREES

Quails Cacciatore/Roasted Bacon Wrapped Quails/
Oven Roasted Spring Lamb/
Char-broiled Lamb Chops/Rabbit Cacciatore

VEAL ENTREES

Veal Salt 'N' Bocca/Breaded Veal Cutlet or Parmegiana
Veal Scaloppini/Veal Braciola/Oven Roasted Veal
Veal Cordon Bleu/Char-broiled French Veal Chop & Veal Spezzatino

PORK ENTREES

Roasted Italian Sausage/Breaded Spring Pork On A Stick
Pork Souvlaki/Breaded Pork Cutlets/Marinated Pork Shish
kebob/Oven Roasted Stuffed Pork/Char-broiled Pork Chops

Porketta

(35-40 Ibs. Serves 100-120 people **\$500.00**)
(45-50 Ibs. Serves 130-150 people **\$580.00**)
(15-20 Ibs. Leg of Pork Serves 30-40 people **\$150.00**)
(15-20 Ibs. Leg of Pork Serves 30-40 people Carved **\$180.00**)

POULTRY ENTREES

Oven Roasted Rosemary or Lemon Mint Chicken
Southern Fried Breaded Chicken/Breaded Chicken Cutlet or Parme-
giana/Chicken Cacciatore/Chicken Cordon Bleu Chicken Florentine/
Chicken Kiev/Grilled Chicken Breast Stuffed With (spinach & cheese,
B.F ham & Swiss cheese, sun dried tomatoes & creamy goat cheese or wild
mushrooms & cheese)
Chicken Salt 'N' Bocca/City Chicken On A Stick/Marinated Chicken
Shish kebob/Chicken Souvlaki/Chicken Wellington
Chicken Breast in a White Wine & Lemon Sauce
Chicken Scaloppini/Marinated Char-broiled Chicken Breast Oven
Roasted Turkey with Stuffing

SEAFOOD ENTREES

Fisherman's Platter
(shrimp, scallops, calamari & fillet of sole)
Breaded Shrimp/Shrimp in a White Wine & Lemon Sauce
Char-broiled Shrimp on a Stick/Breaded or Stuffed Fillet of Sole/
Calamari in a Red Tomato Sauce/Seasoned Calamari Lightly Floured/
Grilled Or B.B.Q. Salmon /Breaded Haddock

VEGETABLE ENTREES

Baby Carrots Or Carrot Coins Honey Glazed, Brandied Or
Gingered/Sautéed Peas & Mushrooms/Steamed Green
Beans With Olive Oil & Garlic/Green Beans Almandine
Steamed Broccoli Or Cauliflower Buttered/Sugared Snow
Peas Or Brandied/Steamed Asparagus
Primavera Mixed Vegetables
(green & yellow beans / cauliflower & carrot coins)
Char-broiled Mixed Vegetables
(zucchini, egg plant , red onions & mixed peppers)
Florentine Mixed Vegetables
(broccoli / cauliflower & carrot coins)
Oven Roasted Mixed Vegetables
(carrots, zucchini, red onions & mixed peppers)

POTATO ENTREES

Oven Roasted Rosemary Potatoes/Oven Roasted Parisienne
Potatoes/Steamed Red Potatoes With Butter & Parsley
Oven Baked Potato/Scalloped Potatoes/Mashed Potatoes
Pear William Potatoes/Baked Italian Style Sliced Potatoes

RICE ENTREES

Mixed Vegetable Pilaf Rice/Seasoned Rice/Baby Shrimp
Pilaf Rice/Wild Mushroom Pilaf Rice/ Risotto with
(can be made with any type of vegetable, cheese, meat, or seafood)

DESSERTS

Assorted Cakes
(rum/vanilla/chocolate/black forest/tiramisu/strawberry
fruit cocktail/amaretto/mocha or ricotta cheese)
English Trifle/Assorted Pies or Tarts/Mixed Mini Sweets
Assorted Mini Italian Pastries/Sicilian Cannoli/Assorted Cheese
Cakes/Fruit Squares/Apple or Cherry Crisp
Assorted Fresh Fruits

BREAKFAST

Fresh Brewed Coffee, Assorted Herbal Teas &
Decaffeinated Coffee
Assorted Breakfast Pastries
(bagels, muffins, croissants, turnovers)
Breakfast Sausage/Ham Bacon/Peameal Bacon/Scrambled Eggs/
Home Fries/Cheese Omelets/Western Omelets
Pancakes/French Toast/English Muffins

PASTA BY THE TRAY

SIZES	SM. cooked	LRG. cooked	SM. uncooked	LRG. uncooked
LASAGNA	\$50.00	\$110.00	\$45.00	\$100.00
CANNILLONI	\$36.00	\$72.00	\$31.00	\$62.00
MANICOTTI	\$36.00	\$72.00	\$31.00	\$62.00
PASTA ROTOLO	\$42.50	\$85.00	\$37.50	\$75.00
PASTA FAZZALETTO	\$36.00	\$72.00	\$31.00	\$62.00

WE OFFER SQUARE COLD TRAYS

SIZES SERVES	12"X12" SM. 15-20 ppl	14"X14" MED. 20-30 ppl	16"X16" LRG. 30-45 ppl
Cold Cut Tray	\$50.00	\$65.00	\$95.00
Italian Relish Tray W/ Grilled Vegetables	\$50.00	\$65.00	\$95.00
Fresh Vegetable Tray	\$42.50	\$55.00	\$80.00
Cheese Tray With Fruit & Crackers	\$50.00	\$65.00	\$95.00
Fresh Fruit Tray	\$50.00	\$65.00	\$95.00
Slab Italian Bread PIZZA 15" x 21"	Sauce & Cheese	Pepperoni & Cheese	Deluxe Pizza
We Also Offer White Garlic Pizza \$15.00	\$15.00 Slab	\$17.00 Slab	\$21.00 Slab

A Taste Of Nicola's / Nicola's Catering

Traditional Italian Foods, Sweets & Catering

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