



CATERING MENU

Where the locals eat local. Since 1990

Let us cater your next event!

BRUSCHETTA Toasted Red Hen Baking Company baguette

SWEET TOMATO Mozzarella, fresh basil. 1.00 per slice

ARTICHOKE DIP w/ crostini - serves 25 people. 50 per Bowl

ANTIPASTO PLATTER

CURED MEATS, CHEESES, MARINATED VEGETABLES

half - serves 15 people. 65 / full - serves 30 people. 120

INSALATA

Family style serving - full pan - serves 20 people

INSALATA MISTA Mixed greens, tomatoes, cucumbers, carrots, olives, balsamic vinaigrette or blue cheese dressing. 85

CAESAR Romaine hearts, creamy garlic dressing, pecorino, anchovies. 105

PASTA

Family style serving - full pan - serves 16 -18 people

LINGUINE TOMATO BASIL SAUCE

House made tomato sauce. 85

TORTELLINI Pecorino cream sauce. 125

NONA'S MEATBALLS

Tomato basil sauce, pecorino - 60 meatballs. 125

ITALIAN SAUSAGES

Tomato basil sauce, pecorino - sweet or hot/ 60 sausages. 135

PENNE ROASTED GARLIC, SPINACH AND MUSHROOMS

Tomato basil sauce, pecorino. 95

PENNE VEGETABLE PRIMAVERA

Vegetables, garlic, house made fresh pesto, pecorino. 95

PENNE CARBONARA

Applewood smoked bacon, mushrooms, pecorino cream sauce. 110

PENNE CHICKEN AND PEPPERS

Shallots, garlic, tomato basil sauce, pecorino. 110

LINGUINE CHICKEN ALFREDO

Broccoli, garlic, mascarpone cream sauce, pecorino. 110

TOMATO BASIL SAUCE Quart. 9

BREAD W/ GARLIC AND OIL For dipping. 1.50 per person

GLUTEN-FREE PENNE PASTA Additional charge per pan. 10

GLUTEN-FREE PIZZA CRUST Additional charge per pizza. 4

CLASSICS

Family style serving - full pan - serves 16 -18 people

VEGETABLE LASAGNA.

Fresh pasta sheets layered with ricotta, mozzarella, pecorino, eggplant, zucchini, roasted red peppers, tomato sauce. 125

MEAT LASAGNA.

Fresh pasta sheets layered with ricotta, mozzarella, pecorino, freshly ground beef, tomato sauce. 150

EGGPLANT PARMIGIANA

Lightly breaded eggplant, tomato sauce, mozzarella, pecorino. 130

CHICKEN PARMIGIANA

Lightly breaded breast of chicken, tomato sauce, mozzarella, pecorino. 150

WOOD FIRED PIZZA

14' pizza - Eight slices

SWEET TOMATO PIE Tomato sauce, mozzarella, fresh basil. 15

MARGHERITA Tomato sauce, fresh mozzarella, pecorino, fresh basil. 16

QUATTRO STAGIONE Artichoke hearts, mushrooms, spinach, roasted red peppers, tomato sauce, mozzarella. 17

PESTO FRESCO Fresh basil pesto, tomatoes, pecorino provolone. 15

POLLO ROSSO Roasted chicken, tomato sauce, red onion, crispy bacon, arugula. 15

POLLO BIANCO Roasted chicken, mushrooms, rosemary, garlic, provolone, goat cheese. 15

SAUSAGE AND PEPPERONI Sweet Italian sausage, pepperoni, garlic, tomato sauce, mozzarella. 15

FIORENTINA Prosciutto, spinach, caramelized onion, pecorino, mozzarella. 16

PROSCIUTTO AND CAMELIZED ONION Mozzarella, lemon mascarpone cream sauce. 16

POSITANO Shrimp, garlic, spinach, mozzarella, lemon. 16

**Prices do not include 9% tax

We appreciate advanced notice on catering orders.



PRIVATE DINING

Where the locals eat local. Since 1990

Let us host your next event!

PRIVATE DINING

The private dining space at Three Tomatoes provides a quiet, cozy dining space for your next business outing, class reunion, benefit dinner, birthday party, presentation, or other get together. Private parties can be served buffet style, with a pre-planned fixed menu, or a la carte, and will be tended by our talented waitstaff.

Our dining space comfortably seats 50 guests, and is available for reservations. Complementary use of high-speed wireless internet and a projector screen are also available upon request.



CALL OR EMAIL US TODAY!

For more information or to make a reservation, please call and ask to speak to Robert or Louise or email us.

603.448.1711 or **3tlebanon@gmail.com**

