

# GARLINIS CATERING

WEDDINGS • EVENTS • CORPORATE

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Office Hours: Monday - Friday 9am-3pm

\*We must have at least 30 days notice for full service\*

**SIDE CHARGES:** Busser \$20.00 per person per hour  
Bartender or drink server \$300.00 flat rate

## CHOOSE A MENU

Each menu is priced per person with a 20 person minimum.

Add an additional appetizer or side for 7.50 per person.

## \$25.00 SCOLA LA PASTA

2 Pastas  
1 Salad  
Rustic Bread

## \$28.00 LA GUSTOSA

1 Appetizer  
2 Pastas  
1 Salad  
1 Side  
Rustic Bread

## \$32.00 BUONGUSTAIO

1 Appetizer  
1 Main Course  
1 Pasta  
1 Side  
1 Salad  
Rustic Bread

## ARTICHOKE GRATINATA

a rich cream sauce and broiled with Parmesan crust served with sliced rustic bread

## BRUSCHETTA

toasted Rustic Bread with herbed ricotta, tomato salsa cruda & mixed olive tapenade

## MEATBALLS

house made & served in marinara, topped with Parmesan & fresh herbs

## RUSTIC BREAD

sliced bread with side of extra virgin olive oil, herbs, spices, balsamic vinegar substitute or add our house-made Garlic butter

## STUFFED MUSHROOMS

Crimini mushrooms stuffed with beef, pork, spinach, mushrooms and ricotta cheese

## SPAGHETTI & MEATBALLS

slow simmered Garlinis marinara with house made meatballs & with fresh basil & Parmesan cheese

## CLASSIC CHICKEN FETTUCCINE

free-range chicken grilled and added to our house-made garlic Parmesan creamy Alfredo sauce

## PASTA DEL SOL

black olives, sun-dried tomato, pinch of red pepper flakes, sautéed with penne pasta in a pesto based cream sauce Parmesan cheese

## AGLIO E OLIO

spaghetti noodles sautéed with garlic, red pepper flake, fresh herbs, extra virgin olive oil, cherry tomato & garnished with lemon & Parmesan

## LASAGNA ALLA NAPOLETANA

baked layers of pasta, San Marzano sauce, beef, sausage & four cheeses

## BLACKENED CHICKEN PASTA

fettuccine noodles in a light cream sauce with applewood smoked bacon, fresh tomato, spinach, feta, ~blackened chicken will be served separate from the Pasta

## SALAD OPTIONS

**DRESSING OPTIONS:** Ranch, Blue Cheese, Caesar, Red Wine Vinaigrette, Roasted Shallot Balsamic Vinaigrette

## HOUSE SALAD

mixed greens, carrots, cherry tomatoes & cucumbers topped with Parmesan cheese and croutons choice of dressing served on the side

## CAESAR

romaine and iceberg blend topped with shredded Parmesan, croutons & sliced lemon

## CUCINA

mixed greens topped with diced apple, dried cranberries, feta, avocado & candied pecans roasted shallot balsamic vinaigrette served on the side

## MAIN COURSES

### CHICKEN PICCATA

fresh free-range chicken breast with a lemon caper sauce

### CHICKEN SALTIMBOCCA

fresh free-range chicken, Prosciutto, house pesto with Marsala infused hunter's sauce

### OVEN BAKED COD

with fresh lemon butter sauce

### BEEF TENDERS

with balsamic cream reduction

## SIDE OPTIONS

### CARROTS ALLA CASA

sliced carrots sautéed in onion, butter, garlic, salt, parsley

### MIXED VEGGIES

oven roasted in oil with cauliflower, mushrooms, onions and bell peppers

### GARLIC MASHED POTATOES

Yukon Gold Potatoes

APPETIZERS

PASTA OPTIONS