

~ Desserts ~

OREO CHEESECAKE | 12 slices \$65

RED VELVET CUPCAKES\$3 EA

TIRAMISU | 16-18 slices \$75

**CHOCOLATE CUPCAKES W/ BUTTERCREAM
CREAM FROSTING**\$3 EA

**PINEAPPLE COCONUT SPONGE
CAKE** 16-18 Slices..... \$75

CANNOLI TRAY 24.....\$56 | 50\$110

PEANUT BUTTER MOUSSE
12 Slices..... \$65

TRIPLE CHOCOLATE MOUSSE
12.....\$65 | 16-18 \$80

STRAWBERRY SHORT CAKE
12.....\$65 | 16-18 \$80

CARROT CAKE 16-18 SLICES..... \$65

BROWNIE CHEESECAKE
12 Slices..... \$65

Desserts must be ordered 72 hours in advance.

~ Room Information ~

ROOM RENTAL FEE

30 or less persons \$250

31 or more persons \$350

65 persons maximum seating capacity

6% Sales Tax

18% Service Fee

~ Bookings ~

All bookings for catering space must be made in advance. Food choices must be selected prior to event.

Email Bookings:

jenny@triestomatopie.com

By Phone:

215.378.2756



402 N. EASTON ROAD
GLENSIDE, PA 19038

215-277-1254

TRIOS



Catering and Private Events



~ Appetizers ~

BRUSCHETTA Fresh plum tomatoes, basil, garlic, parmesan cheese, olive oil	Full \$45
ANTIPASTO ITALIANO Prosciutto di parma, mix cheese, olives, roasted peppers	Full \$100
SAUTÉED SHRIMP Beer, garlic, fresh parsley	Half \$65 Full \$115
MELANZANE PARMIGIANA Eggplant, homemade tomato sauce, fresh basil, parmesan cheese	Half \$45 Full \$80
CLAMS Garlic, cilantro, white wine	Half \$50 Full \$80
MUSSELS Sausage in a spicy marinara	Half \$35 Full \$55
WING TRAY (75) Served with celery and bleu cheese	Full \$85
ASSORTED PANINI TRAY	Full \$90
CAPRESE Sliced tomatoes, fresh mozzarella, basil, balsamic reduction	Half \$35 Full \$70
MEATBALLS Homemade marinara	Half \$40 Full \$65
PAN SEARED ASPARAGUS Prosciutto, mozzarella and roasted red pepper in a port wine reduction	Half \$55 Full \$100
CALAMARI Fried or sautéed served with a spicy marinara sauce	Full \$60
AVOCADO CORN SALAD Roasted red peppers, cherry tomatoes, red onions, corn, cilantro, lime, with tortilla chips	Full \$85
SLIDERS Beef with lettuce, tomatoes, onions and provolone	\$3 per piece
GRILLED VEGETABLES Zucchini, eggplant, mushroom, fennel, roasted red peppers, asparagus, artichoke, extra virgin olive oil	Half \$55 Full \$95

~ Flatbreads ~

ARUGULA Prosciutto, goat cheese dried cranberries, mozzarella, arugula	\$20
SHRIMP Shrimp, broccoli rabe, mozzarella	\$25
VEGGIE Zucchini, asparagus, roasted peppers, olives & mozzarella	\$20

~ Salads ~

CAESAR SALAD Romaine, house made croutons, shaved parmesan	Half \$30 Full \$65
ARUGULA SALAD House made candied walnuts, dried cranberries, goat cheese, balsamic vinaigrette	Half \$40 Full \$90
HOUSE SALAD Mixed greens, red onions, cucumbers, tomatoes, olives, balsamic vinaigrette	Half \$35 Full \$55
FRESH BEET SALAD Mixed Greens, red onions, red beets, goat cheese, balsamic vinaigrette	Half \$45 Full \$90
FRUIT SALAD Assorted seasonal fruit	Half \$45 Full \$75
PEAR ARUGULA SALAD Arugula, crumbled bleu cheese, sliced pear, raspberry vinaigrette	Half \$45 Full \$90
ELBOW PASTA SALAD Cherry tomatoes, kalamata olives, tuna, capers, basil, extra virgin olive oil	Half \$40 Full \$70
ASSORTED MUSHROOMS Mixed mushrooms, roasted cherry tomatoes, cauliflower, almonds with fresh herbs	Half \$40 Full \$80

~ Meats & Fish ~

CHICKEN MARSALA Shitake mushrooms, mozzarella, marsala	Half \$65 Full \$115
LEMON CHICKEN Lemon butter sauce	Half \$45 Full \$90
PORK LOIN Mushrooms, garlic, white wine	Half \$45 Full \$85
OVEN ROASTED SALMON Fresh herbs, white wine	Half \$70 Full \$125
FLOUNDER Egg battered with capers in a lemon butter sauce	Half \$65 Full \$120
CHICKEN PARMESAN Breaded chicken cutlets with marinara and mozzarella	Half \$60 Full \$115
SKEWERS Your choice of blackened chicken, pork loin, steak, with peppers, onions, and cherry tomatoes	\$4.50-\$6 per piece
CHICKEN TRIOS Chicken breast, mushrooms, red peppers, Kalamata olives & tomatoes	Half \$65 Full \$100
ORRECHIETTE Italian sausage, broccoli rabe, white wine sauce	Half \$60 Full \$95

~ Pastas ~

PENNE POMODORO Homemade marinara w/ (meatballs or chicken parmesan)	Half \$45 Full \$95
PENNE ROSE Sautéed prosciutto, onion, peas, pink vodka sauce	Half \$40 Full \$85
LINGUINE WITH MUSSELS White or red sauce, garlic, fresh herbs	Half \$45 Full \$70
PENNE PUTTANESCA Capers, kalamata olives, spicy marinara	Half \$35 Full \$60
FARFALLE BIANCO Sautéed chicken, mushrooms, onions, white wine sauce	Half \$45 Full \$90
TORTELLINI Basil cream sauce	Half \$35 Full \$65
BAKED PENNE Sausage, ricotta, melted mozzarella & marinara	Half \$50 Full \$85
PENNE SICILIANE Eggplant, onion, ricotta salata, tomato & basil	Half \$45 Full \$80
RIGATONI AL FORNO Lean ground beef, peas, hardboiled egg, mozzarella, marinara	Half \$50 Full \$95
FUSILLI PRIMAVERA Peas, carrots, asparagus, onions, mushrooms, peppers, extra virgin olive oil	Half \$45 Full \$80

~ Sides ~

SAUTÉED BROCCOLI RABE	\$60
BROCCOLI	\$40
PORTBELLO MUSHROOMS	\$50
OVEN ROASTED POTATOES	\$50
SAUTÉED SPINACH	\$40
POTATO WEDGES	\$30
BRUSSEL SPROUTS Pan seared with balsamic reduction	\$65

Pizzas are available upon request

(Half trays feed 8-10 people and full trays feed 16-20 people)