



Callatisro Menu

The items listed in the following sections display our most popular dishes. Callatisro Catering can also create custom menus for your events, featuring a wider variety of items tailored to your needs.



Hors D'oeuvres

Gourmet Cheese Platter (V)

A combination of unique cheeses and crackers selected to match your taste.

Crudité Station with Assorted Dips (Vg)

Fresh, skewered mini-vegetables placed in our signature arrangement with a variety of dips.

Charcuterie Board

European cured meats, gourmet cheeses and fresh veggies for a light appetizer.

Bacon Wrapped Dates with Balsamic Glaze or Honeydew Melon Prosciutto Wraps

Savory-sweet treats to get your meal started right!

Chicken Paté Tartines

Homemade chicken liver paté spread across fresh baguette slices and topped with a slice of pickle.

Mini Bouchons

Small, savory pastries topped with beef and mushrooms.

Tri Tip on Crostini

Bite-sized slices of Tri-Tip steak served on a French baguette with a dijon spread and topped by a hint of parsley.



Romanian Caviar Spread

Romanian style fish roe dip, made with shallots and lemon juice.

Salmon Cucumber Canapés

Smoked Salmon slices on a bed of cream cheese and refreshing cucumber slices.

Roasted Mushrooms with Beet Stuffing (Vg)

Mouth-watering mushrooms made with our special beet stuffing.

Onion & Pesto Cheese Tarts (V) or Petite Quiches (V)

Small pastry tarts filled with egg, cheese, vegetables and/or homemade pesto sauce.

Provençal Onion Tart (VG)

An oven-baked pastry favorite from the South of France topped with glazed onion.

Spanakopita (V)

Traditional Greek finger pies baked with Feta cheese and spinach.

Tomatoes a la Provence (V)

Baked tomatoes stuffed with a combination of savory cheeses.



**(V) = Vegetarian | (Vg) = Vegan*

***All menu items can be modified to match specific dietary needs upon request.*

Main Course

A culinary tour around the world. Inquire about our set menus that include traditional selections from each country, or customize an order à la carte.

Salads

- Arugula and Pear Salad (Vg)
- Greek Salad w/ Feta Cheese (V)
- Mixed Greens Salad w/ Vinaigrette Dressing (Vg)
- Romanian White Cabbage Salad (Vg)
- Turkish Cucumber and Tomato Salad (Vg)



Gourmet Sandwiches

- Caprese Pita Pockets (V)
- Genoa Salami and Swiss Sandwich
- Roast Beef and Gouda Sandwich
- Roasted Red Pepper Hummus Pita Pockets (Vg)
- Turkey and Swiss Sandwich



Chicken & Beef

- French Beef Bourguignon
- Greek Potato and Beef Moussaka
- Grilled Tri-Tip Steak w/ Bourbon Glaze
- Romanian Peasant Roasted Chicken w/ Garlic Sauce
- Turkish Lemon Chicken Kabob



Pasta & Rice

- Meatball Rigatoni w/ Marinara Sauce
- Penne Pasta Primavera (Vg)
- Romanian Monk's Pilaf (Vg)
- Saffron Rice w/ Grilled Vegetables (Vg)

Other Sides

- Variety European Breads
- Oven Grilled Vegetables (Vg)
- Ratatouille (Vg)
- Romanian Potato & Tomato Stew (Vg)
- Vegetarian Mousaka (V)



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Desserts

Assorted Fruit Platter

Melon, pineapple and mixed berries arranged in our signature display.

Fruit Salad

A combination of fresh-sliced fruit to enjoy after your meal.

French Pastries

Cream filled, bite-sized pastries in two delicious flavors.

International Pies

Homemade pies with a variety of fillings (yogurt, apple, cherries, cheese etc.).

Cookies

Assorted gourmet treats that can be selected to your tastes.

Fruit Infused Waters

Refreshing, sweet drinks to quench your post-meal thirst.
(Flavors include: Lemon Mint, Lemon Ginger and Sour Cherry)



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Custom Order Your Pastries!

Callatisro Catering also partners closely with a private pastry chef to provide a wider selection of delicacies for our clients. If you there is a specific cake, tart or sweet that your special occasion needs, let us know in advance and we will add it to your event menu.



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