

# Taliano's Catering Menu

## Descriptions

### *Italian*

- Lasagna** • Alternating layers of homemade pasta cheeses, and meat sauce.
- Cannelloni** • Homemade pasta, filled with seasoned meat and baked in our own red sauce.
- Manicotti** • Homemade pasta stuffed with ricotta, ham, and eggs and topped with white sauce.
- Pasta Bake** • Alternating layers of pasta, Italian sausage, meat sauce, and a blend of parmesan, mozzarella, and cheddar cheese.
- Spaghetti w/Meat Sauce or Meatballs** • Spaghetti served with our own homemade meat sauce or meatballs.

### *Chicken Entrées*

- Pasta Alfredo w/Chicken** • Our famous alfredo sauce, tossed with pasta and chunks of grilled chicken. **Chicken Parmesan** • Fried breaded chicken breast filet baked in our red sauce, topped with fresh grated parmesan and mozzarella cheeses.
- Grilled Chicken Breast** • Tender chicken breast grilled on an open flame and seasoned to perfection.
- Spring Style Chicken** • Grilled chicken breast seasoned Cajun style, topped with onions, mushrooms, bacon, cheddar, and mozzarella cheeses.
- Chicken Marsala** • Sautéed chicken topped with sautéed mushrooms and a marsala wine sauce.
- Mushroom Chicken** • Baked boneless chicken breast lightly seasoned and topped with a mushroom wine cream sauce.

### *Beef Entrées*

- Sliced London Broil** • Marinated flank steak grilled and sliced, covered with a rich brown gravy.
- Beef Stroganoff** • Top round beef in a bordelaise sauce with sour cream and mushrooms over noodles.
- Swiss Steak** • Top Round Beef diced and topped with onions, bell pepper, and mushrooms, braised in a béchamel sauce.

### *Pork Entrées*

- Roasted Pork Loin** • Slow Roasted Pork Loin, served with a Brown Bordelaise Sauce.

### *Vegetarian Entrées*

- Linguini Marinara** • Linguini topped with our tangy homemade marinara sauce.
- Linguini Giardiniera** • Green peppers, onions, mushrooms, & tomatoes sautéed in butter, real olive oil and seasoned with garlic & Italian spices, served over linguini.

Additional Items - Plastic serving utensils \$2 each. Paper plates & flatware \$1 per person. Ice tea (serves 10-12, includes cups & ice) \$8.25 per gallon. Lemonade (10-12, includes cups & ice) \$10.25 per gallon

## Entrée Choices

All orders include (1) Entrée and (2) Side Items, Garlic Bread or Fresh Rolls. (Add \$2.50 for Additional Entrée)

### **Pasta**

Lasagna	\$9.00
Cannelloni	\$9.00
Manicotti	\$9.00
Spaghetti w/ Meatballs	\$9.00
Spaghetti w/ Meat Sauce	\$9.00
Pasta Bake	\$9.00

### **Chicken**

Chicken Parmesan	\$9.50
Pasta Alfredo with Chicken	\$9.25
Grilled Chicken Breast	\$9.00
Spring Style Chicken	\$9.50
Chicken Marsala	\$9.50
Mushroom Chicken	\$9.50

### **Beef**

Sliced London Broil	\$9.95
Swiss Steak	\$9.50
Beef Stroganoff	\$9.50

### **Pork**

Roasted Pork Loin	\$9.50
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### **Vegetarian**

Linguini Marinara	\$8.50
Linguini Giardiniera	\$9.00

## Side Item Choices (Add \$1.50 for Additional Side Item)

### **Salads**

- Tossed Garden Salad
- Pasta Salad
- Rice Pilaf

### **Starches**

- Twice Baked Potato Casserole
- Garlic Mashed Potatoes
- Roasted Red Skin Potatoes

### **Vegetables**

- Buttered Corn
- Italian Green Beans
- Tuscan Blend Vegetables  
*(Green Beans, Carrots, Zucchini & Red Peppers)*
- Southern Style Green Beans
- Seasoned Green Beans

### **Desserts**

- Assorted Fresh Baked Cookies
- Homemade Gourmet Brownies
- Lemon Bars
- Butter Pecan Squares, Cakes\*  
*(Swiss Chocolate, Carrot, or Strawberry)*
- \*For cakes please add \$2.00 and allow two days notice.*

All items are priced for lunch portions. Dinner prices begin at 4 pm & an additional \$2 will be added to each entrée selection.

Contact us at 479.785.2292 or [talianos@mynewroads.com](mailto:talianos@mynewroads.com) with questions or to place your order!