



CATERING

Costantino's Italian Kitchen offers delicious catering with our food truck or we can drop off food for your next event. Whether it's a small gathering, a large party or a corporate event, we can meet your needs. We pride ourselves on catering to the unique character and individuality of our clientele, all the while creating unforgettable experiences and surpassing expectations.

Your dedicated planner will work with you to ensure your event reflects your own taste and brings your vision to reality. Our goal is to relieve you of the many details that go along with hosting a successful party so that you, as well as your guests, can thoroughly enjoy your special event. We understand that this is a very important occasion and we are committed to giving you our utmost attention to make this a very memorable and stress free day.



We look forward to working with you to make your special event a success in every way possible. To schedule a no obligation estimate, please contact (480) 382-4095 or quote@coscater.com.



ABOUT US:

Angelina Mariani Costantino, the matriarch of our family grew up in San Pietro Avellano, a village in the Molise Region of Italy. Life was simple in a small community in Italy in those days. Angelina and her large family enjoyed a dinner of spaghetti or gnocchi covered with flavorful pasta sauce, a radicchio salad and some red wine (for which Angie actually didn't care). They lingered over the meal enjoying each others' company and the delicious food.

Christopher Costantino's passion has been to bring this same wonderful culinary experience to American families. Established in 2011, Costantino's Kitchen produces gourmet, home-style pasta sauces and other Italian specialty foods from fifth generation Italian family recipes. Christopher still follows his grandmother's tradition of using the freshest ingredients and slow

cooking his sauces to deepen the flavor.

In 2016, we took the next logical step in the evolution of our successful gourmet Italian food business and launched our first mobile restaurant, Costantino's Italian Kitchen. The restaurant serves authentic pasta dishes featuring our sauces as well as other Italian favorites. Our goal is to make some great food, share it with friends and have fun!

Chi Mangia Bene, Vive Bene

APPETIZERS

We offer two categories of appetizers – PASSED (carried around your party by our servers) or DISPLAYED (placed at a stationary position on a table). We have done many parties where the host selects several of these in lieu of a main course.

PASSED OR DISPLAYED

Bruschetta

Served cold

Mix and match flavors:

Classic (tomatoes, garlic, basil, balsamic)
Prosciutto/fig/mascarpone
Sundried tomato/Kalamata/Goat Cheese
Marsala Mushroom

Brie/Apple/Fig
Salami/Pesto
Warm Artichoke
Goat Cheese and Fresh Corn

Sausage Stuffed Mushrooms ****SIGNATURE****

Served hot

Italian beef/pork meatballs in our signature tomato basil sauce

Served hot

Mini Caprese Skewers

Ciliegine mozzarella balls | cherry tomatoes | basil | balsamic glaze

Served cold

Prosciutto Wrapped Asparagus

Served cold

Phyllo Cups with Salmon Mousse

Served cold

Prosciutto Wrapped Shrimp

Served cold

Roasted Lamb Lollipops w/ Italian Salsa Verde

Served cold

DISPLAYED ONLY

Antipasto Platter

Prosciutto | salami | assorted cheeses

OPTIONAL: *ADD olives | artichoke hearts | almonds | gourmet crackers*

Cheese Tray

Assorted cheeses | seasonal fruit | gourmet crackers

Assorted fresh vegetables with dip

Spinach/Artichoke dip

Served with sour cream and Sting N Linger™ salsa and chips

Served warm in chaffing dish

Bagna Calda (Italy's answer to Fondue)

A delicious mélange of garlic, butter and anchovies. Vegetables, breads and other items are served to dip into the bath.

Basket of housemade Focaccia with pesto dipping sauce

BUFFET MENU OPTIONS

SANDWICHES

BUILD YOUR OWN MEATBALL SUBS

Everything you need to build a meatball sub - meatballs in housemade sauce, our four cheese blend and Parmesan sub rolls.*

BUILD YOUR OWN SAUSAGE & PEPPER SUB

Everything you need to build a sausage and pepper sub – artisan Italian Sausage, red and green bell peppers and onions, choice of housemade sauce, our four cheese blend and Parmesan sub rolls.*

SALADS

Mixed Green ^{V GF}

Mixed greens / grape tomatoes / sliced cucumbers / mini bell peppers / housemade white balsamic dressing.

Caesar

Romaine lettuce / shaved parmesan cheese / croutons / housemade dressing.

OPTION: Add 6 sliced chicken breasts for \$35

Brussels Sprouts ^{V GF}

Shredded Brussels sprouts / pecans / dried cranberries / blue cheese / housemade white balsamic vinaigrette.

Pear Salad ^{V GF}

Butter lettuce / Asian pears / blue cheese / pomegranate arils / housemade dressing

Summer Orzo Vegetable Salad ^{V GF}

Orzo / zucchini / yellow squash / red, yellow and orange bell peppers / bocconcini / heirloom tomatoes / fresh basil / housemade pesto/lime dressing

Antipasto Salad ^{GF}

Mixed greens / red bell peppers / salami / bocconcini / Castelvetrano olives / tomatoes / housemade white balsamic dressing

PASTAS *(served in 200 ½ pans [feeds 6-8])*

Spaghetti Marinara ^V

*Imported Italian pasta with a choice of our housemade sauce**

OPTION: Add meatballs

OPTION: Add whole or sliced Italian Sausage

Fettuccine Alfredo ^V

Imported Italian pasta with creamy housemade sauce.

OPTION: Add sliced chicken breast

OPTION: Add shrimp

Penne with Vodka Sauce ^V

Imported Italian pasta with a housemade vodka cream sauce

Ziti al Forno ^V

Imported Italian pasta with a choice of our housemade sauce, topped with mozzarella cheese and baked to melty deliciousness.*

OPTION: Add mini meatballs

Penne with Creamy Pesto and Sun-Dried Tomatoes^V

Penne Primavera^V

Imported Italian pasta / fresh seasonal vegetables / light herbed cream sauce

Penne with Sausage and Peppers

Imported Italian pasta / Italian sausage / roasted red and green bell peppers / onions / choice of our housemade sauce.*

Spaghetti Bolognese ****SIGNATURE****

Imported Italian pasta / housemade Bolognese sauce (beef and pork).

Lasagna Bolognese (serves 12) ****SIGNATURE****

Imported Italian pasta / housemade Bolognese sauce (beef, pork and veal) / three cheeses (parmesan, romano and ricotta).

Mushroom Lasagna^V (serves 12)

Pasta sheets / assorted mushrooms / béchamel / Parmesan/Romano cheese

Cheese Ravioli^V

*Four cheese ravioli / choice of sauce**

OPTION: Upgrade to Bolognese, Alfredo, Creamy Tomato or Creamy Pesto sauce

Portobello Mushroom Ravioli with Marsala Cream Sauce^V

Portobello stuffed ravioli / housemade Marsala cream sauce / pine nuts

Chicken or Salmon Farfalle

Imported Italian bowtie pasta / housemade tomato/leek sauce / choice of chicken or salmon.

Gnocchi Bolognese

Potato dumplings / housemade sauce (made with beef and pork)

Five Cheese Manicotti^V

Rolled pasta / spinach / mozzarella, Asiago, ricotta, Parmesan and Romano cheeses / choice of sauce.*

Mushroom Risotto^{V GF}

Carnaroli rice / assorted mushrooms / asparagus

Lobster Risotto^{GF}

Carnaroli rice / lobster tail / truffle oil

*** SAUCE OPTIONS:** Grandma Angie's Tomato Basil or Spicy Arizona Arrabbiata

MEATS (served in 200 ½ pans [feeds 6-8])

Chicken Parmesan

*Breaded chicken / four cheese blend / choice of sauce**

Chicken Marsala

Chicken cutlet / oyster mushrooms / housemade creamy Marsala sauce

Chicken Picatta

Chicken cutlet / butter / lemon / capers

Chicken Saltimbocca

Chicken cutlet / prosciutto / sage / fontina cheese / housemade creamy Marsala sauce

Chicken Costantino

Chicken or veal cutlet / artichoke hearts / garlic-roasted mushrooms / prosciutto / housemade lemon/butter sauce

Eggplant Parmesan^V

Eggplant slices, breaded in a cornmeal/panko mixture / choice of sauce / fontina, mozzarella, Parmesan and Romano cheeses*

Pork Tenderloin

Pork tenderloin, marinated in our house mixture, grilled and sliced.

SIDES (served in 200 ½ pans [feeds 6-8])

Rosemary Roasted Potatoes ^{V GF}

Roasted Vegetables ^{V GF}

Fresh seasonal vegetables, such as: Butternut squash, sweet onions, asparagus, carrots, Brussels sprouts and red peppers. Roasted with extra virgin olive oil, fresh rosemary and a touch of balsamic vinegar.

Roasted Asparagus ^{V GF}

Focaccia Bread with Pesto Dipping Sauce ^V

Garlic Breadsticks (dozen) ^V

PASTA BAR

Please keep in mind that the pasta bar is a nice addition to a buffet but due to the “custom” quality of it, a pasta bar is far too inefficient to be used alone or for a large group of guests. We would be happy to custom design a setup to meet your needs. Some of the options include:

Choice of pastas:

Fettuccine
Spaghetti
Penne
Rigatoni
Gnocchi
Tortellini
Rotini
Pappardelle
Ravioli

Choice of sauces:

Tomato Basil
Spicy Arrabbiata
Alfredo
Pesto
Creamy Pesto
Bolognese
Vodka
Puttanesca

Additions:

Meatballs
Italian Sausage
Bacon
Pepperoni
Chicken
Sun-dried Tomatoes
Pine Nuts
Mushrooms
Blue Cheese
Roasted Red Peppers
Caramelized Onions
Broccoli
Fresh Spinach
Roasted Garlic
Shrimp
Crab

Please contact us for pricing.

BEVERAGES

Coffee

We can accommodate anywhere from just plain coffee to a selection of creams and Monin™ syrups.

Italian Soda Station

Allow your guests to make their own Italian sodas with sparkling water, cream and a selection of Monin™ syrups.

Lemonade

Iced Tea

Sweet or unsweet. Packets of sugar and Stevia always included with the unsweet options.

Bottled Water – Aqua Panna™ or Pellegrino™

Pellegrino™ Sodas

We have a selection of sodas, such as Aranciata (Orange), Aranciata Rossa (Blood Orange), Clementina (Clementine), Limone (Lemon), Melograno (Pomegranate), Ficodindia (Prickly Pear) and Pompelmo (Grapefruit). We also have the Pellegrino Essenza Zero Calorie sparkling water in Dark Morello Cherry/Pomegranate and Lemon flavors.

American Sodas

We have a selection of sodas, such as Pepsi, Pepsi Max, Sprite, Root Beer, Dr. Pepper, etc...

Our per gallon beverage setups include cups and ice.

BAR SETUP

We can provide a full bar setup to assist in serving your alcohol. The fee for this service is \$6 per person. It includes garnishes, such as olives and cut fruit and mixers such as soda and tonics. Also included are cocktail straws and black paper napkins.

DESSERTS

We offer several desert options to add to a buffet.

Mini Cannoli

Classic

Pumpkin

Nutella ****SIGNATURE****

Salted Caramel

Cake Squares

Carrot cake with cream cheese

Banana cake with whipped cream

Chocolate cake with ganache

Pizzelle Cookies

Assorted Chocolate Truffles

DISCLOSURES

Disposable white plastic plates, white napkins and Reflections™ forks are available for \$1.50 per person. For drop offs, disposable chafers are available for \$15.00 each (*includes chafers, Sterno and hot water pan*). Disposable serving ware is also available – please ask for cost.

Although we do not have furnishings of our own, we work with a very reputable company to provide tables, chairs, linens, dishes and silver, should you need these items. We will put you in touch with the company and you will pay them directly.

For on-site events, employees are charged at \$25 per employee, per hour. We bill TWO hours for setup and ONE hour for cleanup/teardown. The number of employees needed are based on the type of service requested. For example, a pure plated/buffet style service would only need 2-3 people to maintain the buffet and assist guests as needed. For passed appetizers, however, the number of employees would depend on the number of passed appetizers requested.

All costs are exclusive of Phoenix sales tax of 8.6% (*on food and disposables only*).

In order to reserve the date and time, a deposit of \$500 is due upon booking. The deposit will be applied toward the Total Cost, and is nonrefundable in the event of a cancellation by Client. Final Payment will be due two weeks prior to the event date, and can be paid by check or credit card. (*Note: there is a 3% credit card processing fee*)