



## Catering Menu

Any specialty items or requests not listed on our catering menu can be accommodated if requested at least 24 hours in advance.

### APPETIZERS

Serves 10-15 people.

half / full

#### BRUSCHETTA (20 PIECES)

\$50

Toasted bread with fresh tomato, garlic, & olive oil. Add pesto spread \$10.

#### ANTIPASTO TRAY

\$80 / \$95

Assorted Italian cold cuts, mozzarella caprese, artichoke & vegetables.

#### SEASONAL FRUIT TRAY

market price

Fruit tray items will change with the season.

#### GRILLED VEGETABLE PLATTER

\$60 / \$90

Grilled zucchini, eggplant, bell pepper, & squash.

#### MOZZARELLA CAPRESE

\$55 / \$85

Large tomato slices topped with fresh mozzarella, olive oil, garlic & basil.

### SALADS

Your choice of small or large tray.

half / full

#### GREEN HOUSE SALAD

\$30 / \$55

House salad, served with homemade Italian dressing.

#### ANTIPASTO SALAD

\$50 / \$75

Salami, mozzarella cheese, olives, & pepperoncini peppers.

#### CHICKEN CAESAR SALAD

\$50 / \$75

Classic caesar with romaine lettuce & shaved parmesan.

#### ITALIAN BUTTER BEAN SUMMER SALAD

\$55 / \$95

White Italian butter beans, tomato, cucumber, red onion, in white balsamic.

### PANINI'S

Serves 10-12 people.

#### PROSCIUTTO & FRESH MOZZARELLA

\$70

Prosciutto & fresh mozzarella, served on grilled house bread.

#### SALAMI & PROVOLONE

\$70

Salami & provolone, served on grilled house bread.

#### ITALIAN MEATBALL

\$70

Homemade meatball & marinara, served on grilled house bread.

#### ITALIAN SAUSAGE

\$70

Italian sausage & homemade marinara, served on grilled house bread.

### PASTA

Your choice of small or large tray.

half / full

#### PASTA OPTIONS

#### SAUCE OPTIONS

\$60 / 110

Rigatoni

Homemade Marinara

Farfalle (bow tie)

Homemade Meat Sauce

Fusilli (corkscrew)

Alfredo \$10

Cheese Tortelloni \$10

Pesto

Penne

Arrabbiata

Beef Ravioli \$10

Primavera \$10

Cheese Ravioli \$10

Fresh Garlic & Olive Oil

Pink

#### ADD MEAT

\$35 / 75

Grilled Chicken, Meatball, or Italian Sausage.

HALF TRAYS FEED 8-10 PEOPLE | FULL TRAYS FEED 18-20 PEOPLE.

15% GRATUITY ADDED TO ALL CATERING ORDERS \$250 & OVER.

\$20 DELIVERY CHARGE.

## Catering Menu

### ENTRÉES

*Your choice of small or large tray.*

#### CHICKEN YOUR WAY

Your choice of Chicken Marsala, Picatta, or Parmesan.

half / full

**\$90 / 170**

#### RIGATONI DELLA CASA

Veal, pancetta, wild mushrooms, parmesean cheese & tomatoes, served in a chardonnay wine sauce.

**\$90 / 170**

#### ITALIAN SAUSAGE & PEPPERS

Italian sausage served with grilled peppers & homemade marinara.

**\$60 / 110**

#### MEATBALLS & PEPPERS

Homemade meatballs served with grilled peppers & homemade marinara.

**\$60 / 110**

#### LASAGNA

Homemade lasagna with ground beef, mozzarella & ricotta cheese.

**\$70 / 130**

#### SAUTÉED VEGETABLES

A medley of fresh, seasonal sautéed vegetables.

**\$45 / \$85**

### PIZZA

*Family sized, 16 inch pizza.*

#### FRANCO SPECIAL

Our traditional family combination pizza.

**\$30**

#### MARGHERITA

Fresh tomatoes, garlic, basil, & mozzarella cheese.

**\$30**

#### CLASSIC PEPPERONI

Pepperoni & mozzarella cheese.

**\$30**

#### CAPRICCIOSA

Prosciutto, artichoke hearts, olives, tomatoes, & capers.

**\$30**

#### BIANCO

White cream sauce with sliced chicken, artichokes, mushrooms, & onion.

**\$30**

### EXTRAS

pint / quart

#### HOMEMADE MARINARA SAUCE

**\$10 / \$18**

#### HOMEMADE MEAT SAUCE

**\$10 / \$18**

#### ITALIAN DRESSING

**\$10 / \$18**

#### HOMEMADE ALFREDO SAUCE

**\$12 / \$20**

#### LOAF OF BREAD

**\$6**

#### LOAF OF GARLIC TOAST

**\$18**

#### LOAF OF GARLIC CHEESE BREAD

**\$25**

#### TIRAMISU - 15 SLICES

**\$75**

### CONTACT & VISIT US

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### GENERAL MANAGER

Rocco Paolilli  
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### OVIDIOFRESNO.COM

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