



Pasta Dishes

- ❖ Lasagna- Meat or Vegetarian
- ❖ Cannelloni- Meat or Cheese and Spinach
- ❖ Penne al Forno
- ❖ Tortellini- Meat or Cheese
- ❖ Sauces: Tomato, Bolognese, Alfredo, Rosé, Clam, Tuna

Main Courses

Chicken

- ❖ Scaloppini –White wine and Mushroom
- ❖ Chicken Parmeggiana
- ❖ Cordon Bleu – choice of ham and cheese or spinach and goat cheese stuffing
- ❖ Involtini- chicken breast rolled with asparagus and cheese in white wine sauce
- ❖ Breaded Chicken Schnitzel served with sweet pepper sauce (Sataráš)

Veal

- ❖ Veal Roast – braised in white in a white wine, rosemary infused jus
- ❖ Veal Marsala with mushrooms
- ❖ Veal Cutlet Parmeggiana

Fish

- ❖ Assorted Seafood Platter (Marinara or White Wine Sauce)
- ❖ Salmon en Croute – Salmon loin poached in white wine, stuffed with spinach and baby shrimp and wrapped in puff pastry
- ❖ Baccala Bianco – salt cod braised with potatoes
- ❖ Grilled Fish Kebobs – salmon, shrimp and scallops skewers marinated in garlic, wine wine and olive oil

Traditional Croatian Mains

- ❖ Cabbage Rolls (*Sarma*)– minced veal and pork wrapped in pickled cabbage
- ❖ Sauerkraut – shredded pickled cabbage braised with smoked sausage
- ❖ Stuffed Peppers – minced veal and pork with rice
- ❖ Dalma Style Tripe – blanched tripe sauteed in a white wine and tomatoe sauce
- ❖ Roasted Octopus and Potatoes
- ❖ Stuffed Squid and Potatoes – stuffed with herbed breadcrumbs and roasted with potatoes

Soups

- ❖ Chicken Noodle Soup
- ❖ Beef and Barley Soup
- ❖ Lentil Soup
- ❖ Butternut Squash and Ginger Soup
- ❖ Pasta Fagioli
- ❖ Seasonal Vegetable Minestrone Soup

Salads

- ❖ **Garden Salad – mixed greens served with a balsamic vinaigrette**
- ❖ **Caesar Salad – romaine lettuce served with homemade salad dressing and croutons**
- ❖ **Greek Salad – mixed greens served with tomatoes, cucumbers and olives**
- ❖ **Coleslaw – fresh shredded cabbage tossed in a white wine vinaigrette**
- ❖ **Potato and Onion Salad – tossed with Arugula in a white wine vinaigrette**
- ❖ **Pasta Primavera Salad – chunks of vegetables and rotini pasta tossed in a sundried tomato vinaigrette**
- ❖ **Seafood - medley of seafood and vegetables marinated in a lemon and olive oil vinaigrette**

Side Dishes

- ❖ **Potatoes- roasted Parisienne or mashed**
- ❖ **Rice Pilaf**
- ❖ **Vegetable Medley – carrots, green beans, broccoli and cauliflower**
- ❖ **Peas and Mushrooms**
- ❖ **Green Beans**
- ❖ **Rapini**
- ❖ **Swiss Chard & Potato**

Email orders to info@dalmacatering.com or call 416-209-0957