

TOMMY'S EVENTS

CATERING • EVENTS • HOSPITALITY

A TRIPLE T HOSPITALITY CATERING COMPANY

COLD PLATTERS

HUMMUS PLATTER

IN HOUSE MADE HUMMUS SERVED WITH PITA
CHIPS + VEGGIE STICKS
CHOICE OF: ROASTED RED PEPPER, BLACK
OLIVE, OR ROASTED GARLIC HUMMUS
30 / 45

HOLY GUACAMOLE!

FRESH MADE GUAC MADE WITH AVOCADO,
PICO DE GALLO, CHOPPED JALEPEÑO,
INCLUDES TORTILLA CHIPS
20 / 45

ITALIAN ANTI PASTO

FRESH ASSORTED MEAT, SEASONAL
CHEESES, AND VEGGIES
50 / 80

SEASONAL CHEESE BOARD

CHEF'S ASSORTMENT OF SEASONAL
CHEESES SERVED WITH CRACKERS, FRESH
FRUIT, AND JAM SPREAD
MARKET PRICE

MEDITERRANEAN PLATTER

OLIVES BRUSCHETTA, FRESH MOZZARELLA,
ROASTED RED PEPPERS AND PROSCIUTTO
50 / 80

SHRIMP COCKTAIL

WITH HOMEMADE DIPPING SAUCES
60 / 100

MOZZARELLA PLATTER

HOMEMADE MOZZARELLA WITH ROASTED
RED PEPPERS, TOMATOS, AND TRUFFLE OIL
50 / 80

HOT PLATTERS

CRISPY BRUSSEL SPROUTS

WITH WHOLE GRAIN HONEY MUSTARD SAUCE,
SMOKED BACON, ROASTED SHALLOTS
25/40

GENERAL TSO'S CAULIFLOWER

LIGHTLY BATTERED AND FRIED
CAULIFLOWER, PEPPADEW PEPPERS, TOSSED
IN GENERAL TSO'S SAUCE WITH
GREEN ONIONS
30 / 50

TOMMY'S OVEN ROASTED WINGS

TOPPED WITH COAL FIRED ONIONS AND
ITALIAN LONG HOT PEPPERS
75 / 100

SALADS

HOUSE SALAD

ROMAINE, RED ONIONS, TOMATOES,
CHICKPEAS, CELERY AND KALAMATA OLIVES
WITH OUR HOUSE DRESSING
30 / 50

CAESAR SALAD

ROMAINE, CROUTONS AND SHAVED
PARMIGIANO WITH OUR HOMEMADE
CAESAR DRESSING
35 / 60

APPLE SALAD

ROMAINE, GORGONZOLA, GRANNY SMITH
APPLES, CANDIED PECANS AND DRIED
CRANBERRIES WITH APPLE CIDER
VINAIGRETTE
35 / 60

ARUGULA SALAD

BABY ARUGULA, CHERRY TOMATOES,
SHAVED PARMIGIANO REGGIANO AND
GRILLED ARTICHOKE WITH LEMON
VINAIGRETTE
35 / 60

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PASTAS

PENNE VODKA WITH CHICKEN

PENNE PASTA WITH HEAVY CREAM VODKA
SAUCE, GRILLED CHICKEN TOPPED WITH
PARMESAN CHEESE
35/55

BAKED MAC N' CHEESE

BAKED PENNE WITH CREAMY CHEDDER
CHEESES
40/60

BAKED PENNE PESTO CHICKEN

BAKED PENNE IN A CREAMY PESTO SAUCE
WITH SEASONED CHICKEN
40/60

BAKED MARINARA

BAKED CLASSIC PENNE MARINARA WITH
MOZZARELLA AND RICOTTA
30/50

VEGETABLE PASTA

PENNE PASTA WITH A VARIETY OF
VEGETABLES AND PARMIGIANO PEGGIANO
(ALSO AVAILABLE WITHOUT CHEESE)
35/55

BOWTIE PANCETTA AND PEAS

BOWTIE PASTA WITH PANCETTA, ARUGULA,
WHITE BEANS AND PEAS SAUTEED IN GARLIC
OIL AND PARMESAN CREAM
40/60

CHICKEN CREMINI WITH BACON

PENNE PASTA WITH CHICKEN BREAST
SAUTEED WITH GARLIC, BACON AND
MUSHROOM FINISHED WITH
PAN DRIPPINGS SAUCE
50/70

PASTAS

CHICKEN E'TOUFFEE

CELERY, SUNTAN PEPPERS AND ONIONS
SLOW ROASTED WITH ANDOUILLE SAUSAGE
AND STRIPS OF CHICKEN BREAST SERVED IN
A RICH CREOLE SAUCE, SET OVER ORZO
PASTA
60/ 80

ORIENTAL VEGETABLE (COLD DISH)

A BLEND OF ZUCCHINI, YELLOW SQUASH,
BELL PEPPER, BOK CHOY SCALLIONS AND
CARROTS TOSSED IN A SESAME SOY GINGER
GLAZE
35 / 50

FUSILLI CREAM CRAB

CRAB, ASPARAGUS AND TARRAGON WITH
LUMP CRAB MEAT, SAUTEED AND TOSSED IN
A SHERRY CREAM SAUCE WITH FUSILLI PASTA
60/ 80

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COLD SANDWICHES

72 / 135

TURKEY CLUB

LETTUCE, TOMATO, BACON AND
PESTO MAYONNAISE

CLASSIC ITALIAN HERO

PROSCIUTTO DI PARMA, HOT SOPRESSATA,
FRESH MOZZARELLA, ROASTED PEPPERS,
LETTUCE, TOMATO, BALSAMIC GLAZE

VEGAN ROASTED WRAP

VEGETABLE WRAP ROASTED PORTABELLA
MUSHROOMS, ASPARAGUS AND YELLOW
SQUASH, SEASONED WITH OLIVE OIL, FRESH
CILANTRO AND GARLIC IN A SPINACH WRAP
WITH ARUGULA AND A FLAVORFUL
HOMEMADE PEPPERONCINI HUMMUS

HOT SANDWICHES

72 / 135

GRILLED CHICKEN

GRILLED CHICKEN, ROASTED RED PEPPERS,
FRESH MOZZARELLA, CREAMY PESTO ON
LONG FRENCH BREAD

PULLED PORK

BARBECUE PULLED PORK, COAL FIRED
ROASTED ONION, COLESLAW FINISHED
WITH A BARBECUE SAUCE ON LONG
FRENCH BREAD

CHICKEN CUTLET SANDWICH

BREADED CHICKEN, FRESH MOZZARELLA,
ROASTED PEPPERS, ARUGULA, TOMATO WITH
A BALSAMIC GLAZE ON LONG FRENCH BREAD

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SEAFOOD DISHES

60 / 110

FLOUNDER FRANCAISE

STUFFED FLOUNDER WITH CRAB MEAT AND A
WHITE WINE BUTTER SAUCE

LINGUINE AND CLAM SAUCE

SAUTEED LITTLE NECK CLAMS, GARLIC,
WHITE WINE AND EXTRA VIRGIN OLIVE OIL

CLASSIC SHRIMP OFFERINGS

WITH RICE OR PASTA, AS A FRANCAISE,
PARMIGIANO, SCAMPI OR FRA DIAVLO

SHRIMP OR SALMON TERIYAKI

BELL PEPPERS, ONIONS AND WHITE RICE

TRADITIONAL SUSHI ROLL PLATTER

SPICY TUNA ROLL, CALIFORNIA ROLL,
CRAB SALAD ROLL, PHILLY ROLL,
SHRIMP TEMPURA ROLL

115 | 195

SIGNATURE SUSHI ROLL PLATTER

CRABBY GABBY ROLL, HAWAII ROLL,
RAINBOW ROLL, TEMPURA DRAGON,
CHRISTMAS ROLL

185 | 295

MEAT ENTREES

BEEF SHORT RIBS

60 / 110

SAUSAGE AND PEPPERS

40/70

MEATBALLS MARINARA

40/70

SIRLOIN TIPS

WITH MUSHROOMS, ROASTED RED PEPPERS,
RED WINE DEMI GLAZE AND WHITE RICE

50/80

STEAK TERIYAKI

WITH BELL PEPPERS, ONIONS AND
WHITE RICE

50/80

ROASTED PORK LOIN

WITH APPLE STUFFING AND A PORT WINE
DEMI GLAZE

50/80

TERIYAKI CHICKEN

WITH BELL PEPPERS, ONIONS AND
WHITE RICE

50/80

CLASSIC CHICKEN OFFERINGS

RICE OR PASTA, CAN BE SERVED FRANCAISE,
PARMIGIANO, MARSALA OR SCAMPI STYLE

50/80