



Gourmet CATERING GUIDE

www.cantoromarket.com

Welcome to Cantoro

From intimate to extravagant, traditional to the unexpected, dedicated to creating an unsurpassed experience that is uniquely yours. Our superb cuisine can only be described as a culinary art experience.

Our accommodations are definitely the most unique in Michigan, from our underground Cantina Wine Cellar that can intimately seat 80 to a wrap around Mezzanine overlooking our Italian Market that can seat 300.

Customized menus and wine pairings vary from event to event, and our Chef and Sommelier will work with you to choose the perfect dishes and wines to compliment any occasion.

We can also assist you with a full service of options to help you with your party planning; from floral to invitations to gifts and entertainment. We also have full audio/visual capabilities and wireless internet.

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All menu items may contain traces of peanuts and/or other nuts.

Cantoro Markets & Trattoria

LOCATIONS & HOURS

PLYMOUTH LOCATION

(734) 420-1100
15550 N. Haggerty Rd.
Plymouth, MI 48170

Monday - Saturday

8:00 AM - 8:00 PM

Sunday

9:00 AM - 5:00 PM

LIVONIA LOCATION

(248) 478-2345
19710 Middlebelt Rd.
Livonia, MI 48152

Monday - Saturday

8:00 AM - 6:00 PM

Sunday

Closed

TRATTORIA (RESTAURANT)

(734) 667-1199
15550 N. Haggerty Rd.
Plymouth, MI 48170

Monday - Closed all day

Coffee Service

Daily Tuesday - Sunday 10:00 AM

Lunch Service

Tuesday - Saturday 11:00 AM - 2:00 PM

Sunday 11:00 AM - 4:00 PM

Dinner Service

Tuesday - Saturday 4:30 PM - 10:00 PM

Sunday - No Dinner Service

Closed: New Years Day, Easter, Thanksgiving and Christmas



Creating the best menu

At Cantoro, our expert Chefs offer an array of recommendations consisting of hundreds of selections - from hors d'oeuvres to savory entrées, to side dishes and salads, from delicious pastas to tempting desserts. In our kitchen, we have the market advantage - using only the finest, brought in - the same quality products you find in our gourmet market everyday. Mix and match to create the perfect sit-down or buffet style meal. We can also help ensure that your choices satisfy many special dietary requirements without compromising flavor. Keep it simple, fresh, plentiful and most importantly, enjoy your celebration with family and good friends.

Let our in-store Sommelier assist you in pairing a variety of wines, champagnes, liquor, beer and non-alcoholic beverages from around the globe. Fresh-cut flowers or beautifully hand-carved fruits are also available to give your displays that perfect finishing touch.

It's time to pursue our complete selection of food choices.

Determining the right quantities

The key to any successful event is ensuring that your guests are satisfied and your party ends on a delightful note. Making the most of your catering affair is as easy as this handy guide. Trust our catering experts to wow your guests and help you create the right menu featuring tempting selections in proper portion sizes.

Hors d'oeuvres:	3-5 pieces per person
Salads:	¾ to 1¼ cup per person*
Sauces & dips:	2-3 oz. per person
Entrées:	6-8 oz. per person
Starches and/or pasta sides:	3 oz. (or about ½ cup) per person per side based on 2 choices*
Vegetable sides:	3 oz. (or about ½ cup) per person per side based on 2 choices*
Desserts:	1 to 2 pieces per person, depending on selection





Cantoro Tips

When placing your order, please keep the following in mind:

- Place orders at least 48 hours in advance. Advance may vary during Holiday as well as other select dates.
- Prices are subject to change.
- Prices do not include sales tax.
- Delivery charges are based on mileage.
- Chef may vary items depending upon availability of ingredients. Please understand that comparable substitutions will be made.
- Allow a 48 hour cancellation notice.
- All menu items may contain traces of peanuts and/or other tree nuts.
- Prepayment is required for all catering orders.

Planning your Party

Most parties come together quickly once you've determined the date and time, the type of event you're imagining and the number of guests in attendance. Certain events, like graduations or weddings, require more advanced planning. With this in mind, please use this personal party planner as a guide for your next affair, remembering that Cantoro is your go-to resource for anything and everything you might need!

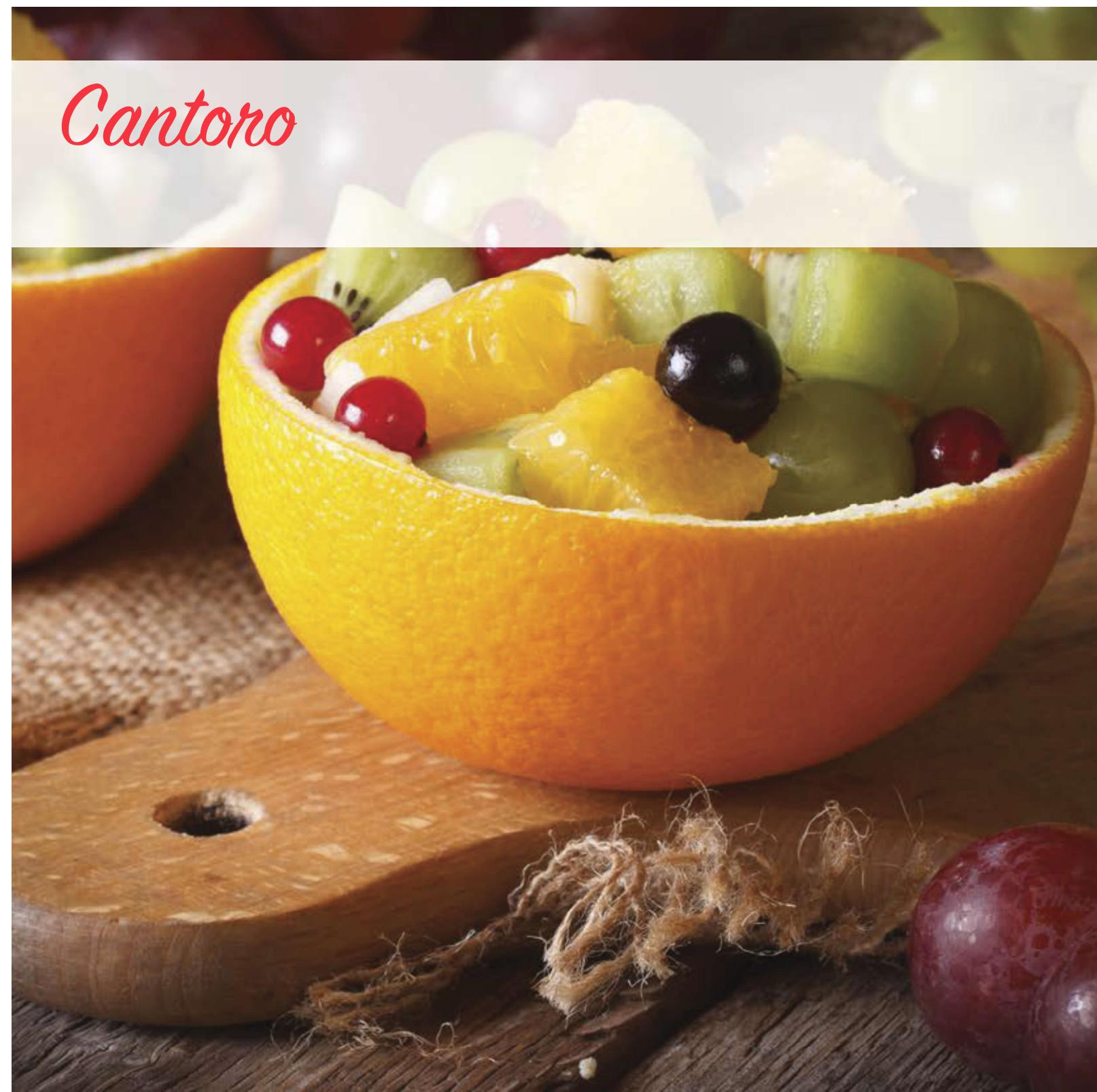
1 Month Before:

- Date and time
- Party theme
- Guest list
- Invitations (email, address, phone)
- Menu planning
- Inquire about food tastings
- Choose menu items
- Catering set-up/rental (if needed)
- Order any specialty items: flowers, tents, tables, chairs, etc.
- Service staff

2 Weeks Before:

- Finalize guest list
- Finalize catering order
- Purchase or order wine, liquor or other beverages
- Shop for plates, silverware, napkins, cups, etc.
- Free up some storage space in the refrigerator
- Prepare party space

Cantoro



FRESH FRUIT ARRANGEMENTS

Fresh Fruit Display

Selection of cantaloupe, honey dew, watermelon, pineapple, red grapes, green grapes, strawberries, blackberries, blueberries and raspberries.

Medium \$74.99 | Serves 15-20

Large \$109.99 | Serves 25-30

Fresh Fruit Bowl

Diced cantaloupe, honey dew, watermelon, pineapple, red grapes and green grapes.

Medium \$59.99 | Serves 15-20

Large \$79.99 | Serves 25-30

Dippers Delight

This is a real party pleaser! Our dipper's delight features a mountain of ripe red strawberries and pineapple, accompanied by caramel, chocolate and our house-made fruit dip.

\$119.99 | Serves 20-25

Tropical Fruit Platter

Make a lasting impression with this wonderful assortment of tropical fruits including juicy golden pineapple, sweet berries, ripe kiwi, tropical mangos, grapes and more. Your choice of house-made fruit fluff or rich vanilla yogurt.

\$119.99 | Serves 20-25

Fruit and Domestic Cubed Cheese Tray

This combination of fresh fruits and assorted cheese cubes makes the perfect platter for any occasion.

\$119.99 | Serves 15-20

Fruit Kabob Platter

Make it convenient for your guests to pick up a fruit kabob stick and keep the party going. Watermelon, honeydew, cantaloupe, strawberries and pineapple are skewered onto a kabob stick to make for easy and portable party treats.

\$99.99 | Serves 25



Cantoro

CHEESE & CURED MEATS



CHEESE & CURED MEATS

**All cheese and cured meats include your choice of crackers, 12 snail rolls or a square Italian loaf for every 10 people.*

Domestic Cheese (Crackers)

A selection of domestic cheeses, either sliced or cubed. Cheddar, colby jack, swiss and provolone.

\$84.99 | Serves 15-20

International Tray (Crackers)

Artisanal cheese from around the world will make your next gathering a world-class affair! Includes:

Point Reyes Original Blue from California, USA

Grana Padano from Emilia-Romagna, Italy

Manchego from the La Mancha Region of Spain

Brie from Seine-et-Marne, France

Cheddar from Somerset, England

To accompany this amazing selection will be fresh grapes, toasted mixed nuts, dried fruit, and moscato poached figs.

\$109.99 | Serves 15-20

Michigan's Finest Cheese Platter (Crackers)

Michigan's finest cheeses elegantly arranged. Includes: rosewood raw sharp cheddar, farm country truffle jack, reny picot double cream brie, Zingerman's fresh goat, Michigan farm andrulis farmer's cheese.

To accompany this amazing selection will be fresh grapes, toasted mixed nuts, dried fruit, and moscato poached figs.

\$109.99 | Serves 15-20

Italian Cheese Platter (Crackers)

An assortment of Italy's most distinguished cheeses, representing the finest from Piemonte to Sicilia. Including: the king of all cheese parmesano-reggiano from Emilia-Romagna, gorgonzola dolce latte, asiago, auricchio provolone, pecorino and fontina.

To accompany this amazing selection will be fresh grapes, toasted mixed nuts, dried fruit, and moscato poached figs.

\$149.99 | Serves 15-20

Antipasto Display (Bread, Rolls, or Crackers)

This wonderful display is filled with your favorite Italian deli items including: prosciutto, mortadella, genoa salami, hot Capocollo, provolone, fontinella, mixed olives, roasted peppers, marinated artichokes and grilled vegetables.

Medium \$174.99 | Serves 15-20

Large \$294.99 | Serves 25-30

Cantoro Deli Tray (Bread, Rolls, or Crackers)

Create your own masterpiece! Choose any four of the following meats: mortadella, Capocollo, turkey, ham, roast beef, corned beef or salami. Add any two of the following cheeses: provolone, cheddar, colby jack, swiss, american or muenster.

Medium \$165.99 | Serves 15-20

Large \$269.99 | Serves 25-30

Nibbler's Delight (Crackers)

Chunked Ham, Salami, Turkey meats with Provolone, Swiss and Coly Jack Cheeses. No substitutions.

\$79.99 | Serves 20-25

Cantoro Coney Dog Platter

Sixteen all-beef hot dogs and buns with Cantoro's house-made chili, chopped onions, mustard, and your choice of either potato salad, macaroni salad or coleslaw.

Complete with microwaveable containers to heat chili and hot dogs.
\$59.99 | Serves 10-15

Condiment and Garnish Platter

Make your platter a deluxe menu by including a condiment platter: an array of olives, peppers, tomatoes and pickles; and your choice of Cantoro's house-made potato salad, macaroni salad or coleslaw.

\$40.00 | Minimum order 10 people





Cantoro HORS D'OEUVRES - APPETIZERS

HORS D'OEUVRES - APPETIZERS

Vegetable Crudité

liven up your next gathering with a seasonal selection of fresh veggie favorites. Each colorful arrangement surrounds your choice of ranch, hummus or blue cheese dressing.

Medium \$74.99 | Serves 15-20

Large \$109.99 | Serves 25-30

Extra dressings available:

Hummus \$9.99, Ranch and Blue Cheese \$9.99



A Taste of the Mediterranean

This platter is a beautiful display of hummus, tabbouleh, spinach pie, chickpea salad, vegetarian stuffed grape leaves and mediterranean tomato salad. Your choice of pita or pita chips is included.

\$129.99 | Serves 15-20

Grilled & Chilled Display

Your guests will savor the selection of seasonal vegetables, grilled over an open flame, seasoned with our signature red wine vinaigrette and served with our creamy pesto dip. May include: asparagus, bell peppers, zucchini, yellow squash, fennel, red onion, artichokes.

\$129.99 | Serves 20-25

Fresh Bread Bowl

Our freshly baked pumpernickel is hollowed out to make room for your choice of spinach dip, spinach artichoke, garlic feta, king salmon or crab dip. Cocktail bread included.

Spinach Dips | \$39.99 Others | \$49.99 Serves 15-20

Shrimp Cocktail

Premium 16-20 ct shrimp (4lbs) arranged neatly around house-made cocktail sauce and sliced lemons.

\$110.00 | Serves 15-20, approx 72 pcs

Upgrade to jumbo 8-12 ct shrimp

Upgrade \$180.00 | Serves 15-20, approx 40 pcs



Cold Smoked Salmon Display

One whole side of cold smoked salmon sliced thin, accompanied by red onion, capers, chive cream cheese and crostini.

\$169.99 | Serves 20-25

HORS D'OEUVRES - APPETIZERS

Cantoro Garlic Bread

House-made fresh Italian bread, seasoned with our olive oil, butter, garlic and fresh parmesan cheese.

\$8.99 | Half Loaf | Serves 8 people

Stuffed Mushrooms

Choice of our house-made sausage and bell peppers stuffing or a vegetarian mix of sautéed spinach, garlic, ricotta and parmesan cheese. (Both stuffings contain bread crumbs and eggs)

\$38.99 | Per Dozen



Grilled or Fried Calamari

Grilled: Calamari (citrus, garlic, black pepper marinated), grilled then seasoned with a house-made lemoncello vinaigrette and fresh lemon wedges.

Fried: Lightly floured and fried golden served with marinara for dipping and fresh lemon wedges.

Half Pan \$69.99 | Serves 12-16

Full Pan \$119.99 | Serves 25-30

Arancini Rice Balls

House-made fried risotto balls. Choice of beef & pea, spinach & mozzarella, or rapini & sausage.

\$59.99 | Per Dozen



HORS D'OEUVRES - APPETIZERS

Deviled Eggs With Candied Bacon

Traditional deviled eggs decoratively piped and garnished with paprika and candied bacon.

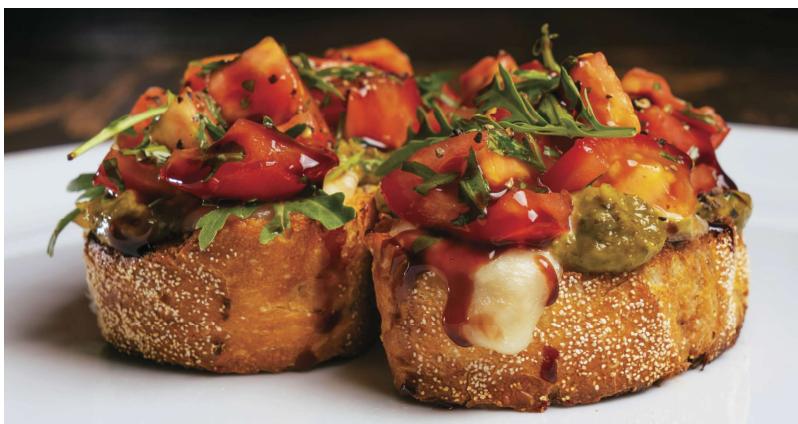
\$29.99 | Per Dozen



Trio di Bruschetta

Grilled Italian bread topped with fresh tomato basil; Cannellini beans mixed with roasted vegetables (zucchini, yellow squash, onions and bell peppers); honey whipped Ricotta.

\$24.99 | Per Dozen | Minimum order 2 dozen



Meatball Platter

Choose a combination of our authentic Beef Meatballs with Marinara, Barbeque and/or Swedish Meatballs. Served hot or cold.

\$84.99 | Serves 15-20

Sautéed or Grilled Shrimp

Shrimp marinated in citrus, garlic, chili, fresh herbs and extra virgin olive oil then sautéed or grilled. Shrimp can also be prepared limone style (lemon, white wine, capers and butter) or arrabiata style (spicy tomato sauce).

16-20 ct premium shrimp

\$79.99 | 2 lbs increments, approx 36 pcs

Upgrade to jumbo 8-12 ct

Upgrade \$95.99 | 2 lbs increments, approx 20 pcs





Cantoro

PREMIUM SANDWICH DISPLAYS

PREMIUM SANDWICH DISPLAYS

Croissant Platter

Treat your guests to a taste of Paris with our freshly baked croissants filled with your choice of house-made chicken, tuna or egg salad. The light party pleasing platter is perfect for any occasion.

\$9.99 | Per Person - Croissants sliced in half

Minimum 10 People



Lavash Wrap Platter

Our lavash wrap platter features a variety of lavash filled with turkey, ham or roast beef, rolled together with American, provolone or swiss cheese, lettuce, tomato and house-made aioli.

\$7.99 Per each half | Per Person - Wraps sliced in half

Minimum 10 People



Mini Reuben Sandwiches

Our mouth watering corned beef, delicious swiss cheese and tangy German sauerkraut sandwiched between sour dough rye bread, this will make your next tailgate simple and delicious.

\$8.00 | Per Person

Italian Sub

Features genoa salami, mortadella, hot Capocollo, provolone cheese, red onion, lettuce, tomato, pepper rings and a side of Italian dressing. **(Order sliced or unsliced)**

\$79.99 | 3 Foot | Serves 12-15 | 15 Slices

\$149.99 | 6 Foot | Serves 28-30 | 30 Slices



American Sub

A delicious combination of ham, salami, turkey, american and swiss cheese. Served with lettuce, tomato, red onion, mayo and mustard on the side. **(Order sliced or unsliced)**

\$79.99 | 3 Foot | Serves 12-15 | 15 Slices

\$149.99 | 6 Foot | Serves 28-30 | 30 Slices

All Beef Sliders

Grilled with caramelized sweet onions and ready for their freshly baked buns, dill pickle chips and mustard! Served with choice of potato salad, macaroni salad or coleslaw.

\$69.99 | Per Dozen

Cantoro SALADS



SALADS

Mista Salad

Spring mix, grape tomatoes, cucumber, red onion, croutons and balsamic vinaigrette.

Half Pan \$39.99 | Serves 10-15 Full Pan \$79.99 | Serves 20-30

Antipasti Salad

Hearts of romaine, mixed cheeses, thin strips of cured meats, olives, pepper rings, red onion, grape tomatoes, bell peppers, cucumbers and red wine vinaigrette.

Half Pan \$69.99 | Serves 10-15 Full Pan \$109.99 | Serves 20-30

Cherry Gorgonzola

Spring mix, gorgonzola, dried cherries, candied walnuts, red onion, grape tomatoes and raspberry vinaigrette.

Half Pan \$69.99 | Serves 10-15 Full Pan \$109.99 | Serves 20-30

Caesar Salad

Hearts of romaine, house-made caesar dressing, shaved parmesan and croutons.

Half Pan \$59.99 | Serves 10-15 Full Pan \$99.99 | Serves 20-30

Pear & Apple Salad

Spring mix, baby arugula, radicchio, roasted apples and pears, toasted walnuts, moscato raisins, toasted hazelnuts, gorgonzola cheese and our house-made solara sherry vinaigrette.

Half Pan \$69.99 | Serves 10-15 Full Pan \$124.99 | Serves 20-30

Greek Salad

Spring mix, beets, feta cheese, grape tomatoes, cucumber, red onion, pepper rings, kalamata olives and greek dressing.

Half Pan \$59.99 | Serves 10-15 Full Pan \$109.99 | Serves 20-30

Caprese Salad

Grape tomatoes, fresh mozzarella balls, red onion, fresh basil tossed with our house-made red wine vinaigrette.

Half Pan \$69.99 | Serves 10-15 Full Pan \$124.99 | Serves 20-30

Baby Spinach Salad

Baby spinach, crumbled goat cheese, crispy bacon, strawberries, red onion, grape tomatoes, house-made solara sherry vinaigrette.

Half Pan \$59.99 | Serves 10-15 Full Pan \$109.99 | Serves 20-30

Antipasto Primavera Salad

Penne pasta mixed with Genoa salami, aged provolone, bell pepper, black olives, red onion, cucumber and tossed with red wine, Italian vinaigrette.

Half Pan \$69.99 | Serves 10-15 Full Pan \$109.99 | Serves 20-30

Tomato & Cucumber Salad

Grape tomatoes, cucumber, red onion, fresh mint and basil tossed with our red wine vinaigrette.

Half Pan \$59.99 | Serves 10-15 Full Pan \$109.99 | Serves 20-30



Orzo & Grilled Vegetable Salad

Orzo pasta, grilled zucchini, yellow squash, onion, bell pepper, asparagus, fennel, crumbled fontinella cheese, parsley and red wine vinaigrette.

Half Pan \$69.99 | Serves 10-15 Full Pan \$119.99 | Serves 20-30

Greek Pasta Salad

Rotini pasta, bell peppers, red onions, tomatoes, olives, feta cheese, oregano, olive oil and red wine vinegar.

Half Pan \$59.99 | Serves 10-15 Full Pan \$109.99 | Serves 20-30

Cantoro VEGETABLES



VEGETABLES

Green Bean Almondine

Green beans, extra virgin olive oil, fresh garlic, almonds, salt and pepper.

Half Pan \$49.99 | serves 10-15

Full Pan \$79.99 | serves 20-30

Green Beans with Roasted Mixed Mushrooms

Green beans with roasted shiitake, crimini, oyster and button mushrooms, garlic and pancetta.

Half Pan \$59.99 | Serves 10-15

Full Pan \$99.99 | Serves 20-30

Citrus-Garlic Green Beans with Toasted Pine Nuts

Green beans, lemon zest, orange zest, garlic, extra virgin olive oil and toasted pine nuts.

Half Pan \$59.99 | Serves 10-15

Full Pan \$99.99 | Serves 20-30

Peas with Roasted Mixed Mushrooms & Pancetta

Sautéed peas with shiitake, crimini, oyster and button mushrooms, onions and pancetta.

Half Pan \$39.99 | Serves 10-15

Full Pan \$69.99 | Serves 20-30

Roasted Butternut Squash

Cubed potatoes roasted with extra virgin olive oil, salt, pepper and brown sugar.

Half Pan \$49.99 | Serves 10-15

Full Pan \$79.99 | Serves 20-30

Roasted Sweet Potato with Balsamic Glaze

Sweet potatoes roasted with extra virgin olive oil, salt, pepper, glazed with balsamic.

Half Pan \$49.99 | Serves 10-15

Full Pan \$79.99 | Serves 20-30

Grilled Asparagus

Asparagus grilled with extra virgin olive oil, salt and pepper.

Half Pan \$59.99 | Serves 10-15

Full Pan \$99.99 | Serves 20-30

Sautéed Rapini

Rapini sautéed with extra virgin olive oil, garlic, chili, salt and pepper.

Half Pan \$69.99 | Serves 10-15

Full Pan \$129.99 | Serves 20-30

Roasted Cauliflower Salad

Roasted cauliflower with peanuts, golden raisins, garlic, jalapeño and extra virgin olive oil.

Half Pan \$89.99 | Serves 10-15

Full Pan \$129.99 | Serves 20-30

Honey Glazed Carrots

Michigan honey, EVOO, Roasted Garlic, Kosher Salt and freshly ground Black Pepper

Half Pan \$39.99 | Serves 10-15

Full Pan \$75.99 | Serves 20-30

Cantoro

POTATOES, RICE & GRAINS



POTATOES, RICE & GRAINS

Roasted Red Skin Potatoes

Red skins roasted potatoes with garlic, extra virgin olive oil, salt and pepper.

Half Pan \$49.99 Full Pan \$89.99

Roasted Potato Wedges & Onions

Wedge cut idaho potatoes, roasted with sweet onions, garlic, extra virgin olive oil, salt and pepper.

Half Pan \$49.99 Full Pan \$89.99

Cantoro Signature Potato Salad

Red skin potatoes mixed with garlic, fennel greens, red onion and a lemon vinaigrette.

Half Pan \$49.99 Full Pan \$89.99

Classic Mashed Potatoes

Idaho potatoes mashed with heavy cream, butter, salt and pepper.

Half Pan \$49.99 Full Pan \$79.99

Roasted Garlic Mashed Potatoes

Idaho potatoes mashed with golden roasted garlic, heavy cream, butter, salt and pepper.

Half Pan \$49.99 Full Pan \$89.99

Cheesiest of the Cheese Potatoes

Cubed idaho potatoes roasted with garlic, onions, extra virgin olive oil, scallions, cheddar cheese, cream cheese, pepper jack and mozzarella cheese.

Half Pan \$59.99 Full Pan \$99.99

Rice Pilaf with Vegetables

Carrots, celery, bell peppers, onions and cashews.

Half Pan \$39.99 Full Pan \$69.99

Spanish Rice

Toasted rice cooked with chicken broth, onions, garlic, tomato and bell pepper.

Half Pan \$39.99 Full Pan \$69.99

Half Pan Serves 10-15 Full Pan Serves 20-30



Cantoro MEATS & SEAFOOD

MEATS & SEAFOOD

Chicken Scaloppini

Choice of:

Limone Sauce - lemon, white wine, butter and a touch of cream.
Piccatta - lemon, white wine, butter, capers, artichokes, mushrooms and a touch of cream.
Marsala - marsala wine, onions, mushrooms, chicken broth and glace de veau.
Florentine - cream, spinach and white wine sauce.

Half Pan \$79.99 | Serves 8-12

Full Pan \$159.99 | Serves 16-24

Roasted Chicken

Golden roasted chicken on the bone: breasts, thighs, legs, and wings marinated in fresh rosemary, fresh garlic, paprika, black pepper, extra virgin olive oil.

Half Pan \$54.99 | Serves 8-12

Full Pan \$89.99 | Serves 16-24

Grilled Marinated Chicken Breast

Fresh herbs, garlic, black pepper and whole grain mustard.

\$16.99 Per Pound

1 Breast approximately weighs .30 lbs

Breaded Boneless Chicken Breast

Tender boneless chicken breast dipped in seasoned bread crumbs and cooked golden brown.

Half Pan \$69.99 | Serves 8-12

Full Pan \$129.99 | Serves 16-24

Chicken Parmigiano

Breaded boneless chicken breast, topped with tomato sauce, parmesan cheese and fresh mozzarella cheese.

Half Pan \$79.99 | Serves 8-12

Full Pan \$139.99 | Serves 16-24



Veal Scaloppini

Choice of:

Limone Sauce - lemon, white wine, butter and a touch of cream.

Piccatta - lemon, white wine, butter, capers, artichokes, mushrooms and a touch of cream.

Marsala - marsala wine, onions, mushrooms, chicken broth and glace de veau.

Half Pan MKT Price | Serves 8-12

Full Pan MKT Price | Serves 16-24

MEATS & SEAFOOD

Slow Roasted Beef Tenderloin

Slow roasted herb-garlic marinated (rosemary, thyme, garlic, black pepper & extra virgin olive oil).

Mkt Price | Serves 15-20

Prime Rib

Slow roasted herb-garlic marinated (rosemary, thyme, garlic, black pepper & extra virgin olive oil).

Half Rib Mkt Price | Serves 12-16

Full Rib Mkt Price | Serves 24-32

Slow Roasted New York Striploin

Slow roasted herb-garlic marinated (rosemary, thyme, garlic, black pepper & extra virgin olive oil).

Half Loin Mkt Price | Serves 8-12

Full Loin Mkt Price | Serves 16-24

Herb-Garlic Marinated Roast Porkloin

Slow roasted herb-garlic marinated (rosemary, thyme, garlic, black pepper & extra virgin olive oil).

Half Pan \$49.99 | Serves 8-12

Full Pan \$85.99 | Serves 16-24

Braised Beef Chuck Roast

Tender beef, sliced and topped with a mixed mushroom au jus.

Half Pan \$85.99 | Serves 8-12

Full Pan \$165.99 | Serves 16-24

Sicilian Style Delmonico Steaks

Tender ribeye cut into thin delmonico steaks, rolled in seasoned bread crumbs then grilled to perfection. Served with ammoglio sauce (diced tomatoes, garlic, extra virgin olive oil, fresh basil) on the side.

Half Pan Mkt Price

Full Pan Mkt Price

**All roasts served with choice of au jus with mushrooms, demi glace, roasted peppers & onions or marinated grape tomatoes.*

MEATS & SEAFOOD

Cantoro Grilled Italian Sausage

House-made sausage served with roasted peppers and onions.

Half Pan \$59.99 | Serves 10-15

Full Pan \$109.99 | Serves 20-30



House-made BBQ Baby Back Ribs

Hand rubbed and slow cooked, glazed with our house-made BBQ sauce.

\$25.99 | Per Slab

BBQ Pulled Pork

Slow roasted pork shoulder seasoned with our house-made BBQ sauce. Served with slider buns.

Half Pan \$69.99 | Serves 10-15

Full Pan \$129.99 | Serves 20-30

House-Made Meatballs

100% all beef meatballs made with onions, garlic, parmigiano, bread crumbs and eggs. Slow cooked in tomato sauce.

Half Pan \$59.99 | Serves 10-15

Full Pan \$109.99 | Serves 20-30

Salmon

Preparations to choose from:

Grilled Lemon Dill - black pepper, lemon juice, lemon zest, fresh dill.

Grilled BBQ - grilled, glazed with our house-made BBQ sauce.

Sicilian - fresh bread crumbs, marinated grape tomatoes, garlic and fresh basil.

Salmon Livornese - tomato, red onion, black olives, capers and white wine.

Half Pan \$108.99 | Serves 10-15

Full Pan \$206.99 | Serves 20-30

City Chicken

Tender cubed pork, skewered and lightly breaded, pan fried and finished in the oven. Served with house-made gravy.

\$3.99 | Each

Cantoro PASTA



PASTA

**All pasta dishes include a small container of grated Parmesan cheese.*

Rigatoni Bolognese

Pancetta, Ground Veal, Ground Beef, Italian Sausage with tomato, cream, onion and garlic

Half Pan \$69.99 Full Pan \$129.99

Penne Marinara

Penne pasta with our house-made marinara sauce.

Half Pan \$49.99 Full Pan \$79.99

Penne Meat Sauce

Penne pasta with our robust meat sauce (100% ground beef).

Half Pan \$59.99 Full Pan \$109.99

Farfalle Palomino

Farfalle with palomino sauce
(half cream, half tomato and fresh basil)

Half Pan \$59.99 Full Pan \$99.99

Orecchiette with Rapini & Sausage

House-made Italian sausage, rapini, garlic, chili, extra virgin olive oil.

Half Pan \$49.99 Full Pan \$89.99

Fettuccine Primavera

Roasted vegetables, zucchini, yellow squash, onion, bell pepper, grape tomatoes, garlic and fresh basil.

Half Pan \$59.99 Full Pan \$99.99

Spaghetti Aglio e Olio with Spinach

Spaghetti pasta, extra virgin olive oil, garlic, chili and fresh spinach.

Half Pan \$49.99 Full Pan \$89.99

Farfalle Pomodoro e Basilico

Farfalle with marinated grape tomatoes, fresh garlic and basil.

Half Pan \$49.99 Full Pan \$89.99

House-Made Ricotta Gnocchi

Choice of sauce: marinara, palomino or meat sauce.*

Half Pan \$59.99 Full Pan \$110.99

House-Made Beef or Cheese Ravioli

Choice of sauce: marinara, palomino or meat sauce.*

Half Pan \$59.99 Full Pan \$110.99



Penne Alla Vodka

Penne pasta with vodka sauce (pancetta, onion, chili, cream, tomato, scallions, vodka)

Half Pan \$69.99 Full Pan \$119.99

Fettuccine Alfredo

Fettuccine pasta tossed with a traditional alfredo sauce (heavy cream, parmesano and butter).

Half Pan \$69.99 Full Pan \$119.99

Macaroni & Cheese

Macaroni pasta with a creamy cheese sauce topped with fresh bread crumbs and baked golden.

Half Pan \$69.99 Full Pan \$110.99

Penne Creamy Pesto

House-made cream, basil pesto (contains nuts)

Half Pan \$69.99 Full Pan \$119.99

Half Pan Serves 10-14 Full Pan Serves 20-28
*Bolognese Sauce Upcharge – Half Pan \$10 – Full Pan \$20.

Cantoro

LASAGNA & BAKED PASTA



LASAGNA & BAKED PASTA

**All pasta dishes include a small container of grated Parmesan cheese.*

Marinara Lasagna

Fresh pasta layered with ricotta, mozzarella, parmigiano and our house-made marinara sauce. Can order cooked or uncooked.

Half Pan \$59.99 | Serves 6-12

Full Pan \$110.99 | Serves 12-20

Meat Lasagna

Fresh pasta layered with ricotta, mozzarella, parmigiano, seasoned ground beef and our house-made meat sauce. Can order cooked or uncooked.

Half Pan \$64.99 | Serves 6-12

Full Pan \$114.99 | Serves 12-20

Vegetarian Lasagna

Fresh pasta layered with ricotta, mozzarella, parmigiano, marinara sauce and roasted vegetables (bell peppers, zucchini, yellow squash, onion). Can order cooked or uncooked.

Half Pan \$69.99 | Serves 6-12

Full Pan \$129.99 | Serves 12-20

Bechamel Lasagna with Spinach & Roasted Mushrooms

Fresh pasta layered with house-made bechamel sauce, mozzarella, parmigiano, sautéed spinach and roasted mixed mushrooms (shiitake, crimini, oyster, button). Can order cooked or uncooked.

Half Pan \$74.99 | Serves 6-12

Full Pan \$139.99 | Serves 12-20

Baked Mostaccioli

Homemade Meat Sauce, Ground Beef, topped with Freshly Grated Parmesan and Mozzarella Cheese

Half Pan \$69.99 | Serves 10-14

Full Pan \$129.99 | Serves 20-28

Cannelloni

Large tube pasta filled with a mixture of ground veal, house-made ground sausage, ricotta, mascarpone, parmigiano topped with marinara sauce, mozzarella and parmigiano, then baked golden.

Half Pan \$69.99 | Serves 6-8

Full Pan \$129.99 | Serves 12-16



Manicotti

Large tube pasta filled with ricotta and parmigiano, topped with marinara, mozzarella, parmigiano cheese and baked golden.

Half Pan \$69.99 | Serves 6-8

Full Pan \$129.99 | Serves 12-16

Ricotta Stuffed Shells

Large pasta shells filled with ricotta and parmigiano, baked with marinara sauce, parmigiano and mozzarella cheese.

Half Pan \$69.99 | Serves 5-8

Full Pan \$129.99 | Serves 10-16



Cantoro

EGGPLANT AL FORNO



EGGPLANT AL FORNO

**All pasta dishes include a small container of grated Parmesan cheese*

Eggplant Florentine

Thin breaded eggplant, rolled and filled with ricotta, parmigiano cheese and sautéed spinach. Topped with marinara, mozzarella and parmigiano cheese.

Half Pan \$59.99 | Serves 9-12

Full Pan \$99.99 | Serves 18-24

Eggplant Rolatini

Thin breaded eggplant, rolled and filled with spaghetti aglio e olio (garlic, chili, extra virgin olive oil), topped with marinara, fresh mozzarella cheese and baked golden.

Half Pan \$59.99 | Serves 8-12

Full Pan \$99.99 | Serves 16-24

Eggplant Parmigiano

Breaded eggplant topped with marinara, parmigiano and fresh mozzarella cheese.

Half Pan \$59.99 | Serves 8-10

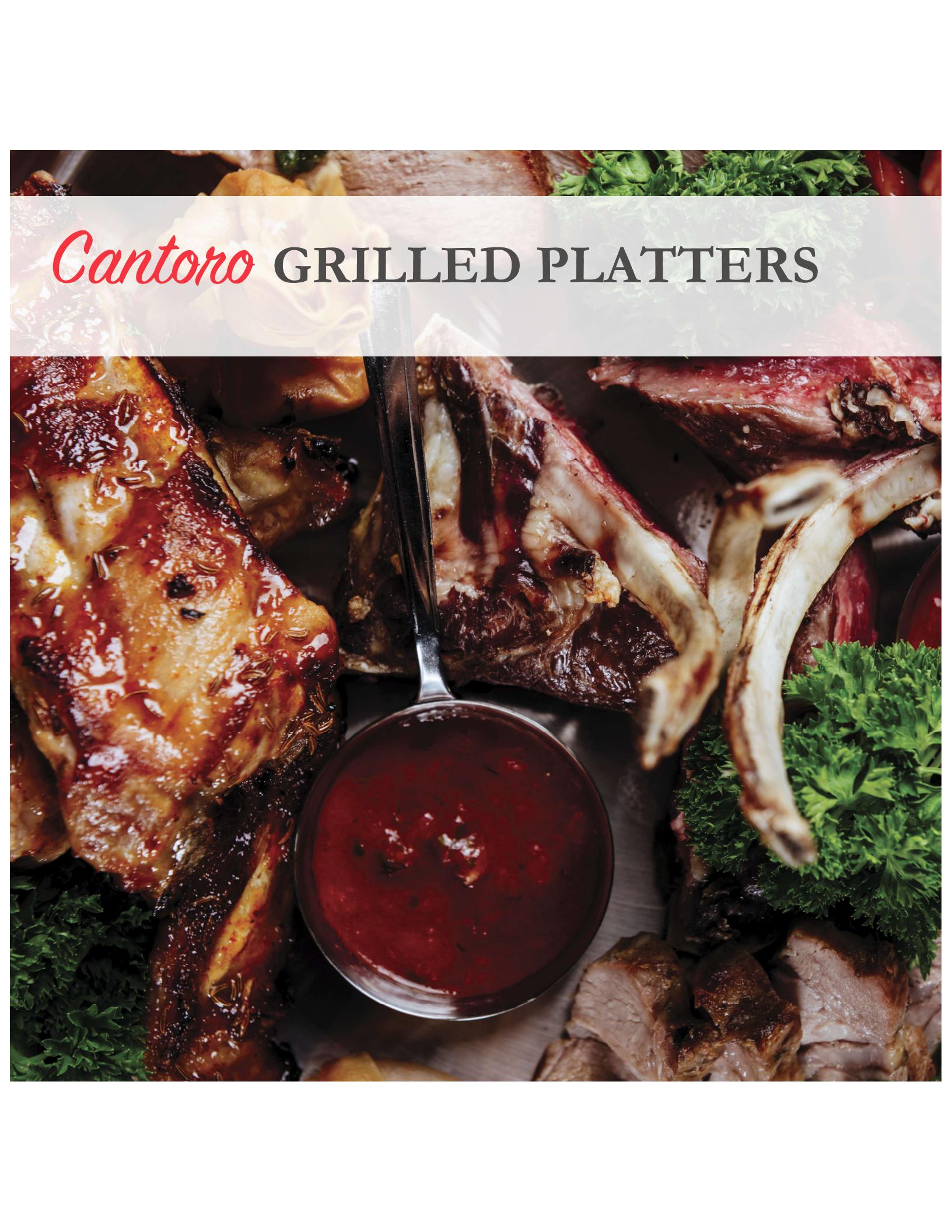
Full Pan \$99.99 | Serves 16-20

Eggplant Lasagna

Thin breaded & fried eggplant, fresh mozzarella cheese, marinara sauce, parmigiano cheese, basil, garlic, extra virgin olive oil and baked golden.

Half Pan \$69.99 | Serves 9-12

Full Pan \$129.99 | Serves 18-24



Cantoro GRILLED PLATTERS

GRILLED PLATTERS

Grilled Chicken

An assortment of zesty Italian, house barbecue and breaded all-natural, boneless chicken breast (hot or cold) grilled to perfection; chilled and served with tomatoes, onions, sliced cheddar cheese, rolls and your choice of coleslaw, jazzy macaroni salad or loaded baked potato salad. Spicy Dijon and pesto aioli spread included. (6 lbs. precooked weight)

\$129.99 | Serves 10-15

Beef Tenderloin

Herb-roasted or blackened beef tenderloin (hot or cold) prepared to your liking; served with spicy Dijon and horseradish sauce. Fresh rolls along with roasted red peppers, sautéed mushrooms and pepper jack cheese will make an irresistible sandwich for any event. Includes your choice of coleslaw, jazzy macaroni salad or fresh green beans and tomatoes mixed with potatoes and balsamic vinaigrette. (6 lbs. precooked weight)

\$259.99 | Serves 10-15

Spiral Honey Ham

A stress-free party begins with our spiral honey glazed ham; a perfect choice served with an assortment of bread and mustard.

Half Sliced Ham \$89.99

Full Sliced Ham \$129.99

Cantoro DESSERTS

“Dessert is probably the most important stage of the meal, since it will be the last thing your guest remember before they pass out all over the table.”

—William Powell



CANNOLIS & SHEET CAKE

"Party without a cake is just a meeting." – Julia Child

Whether you're hosting a party or just looking to satisfy your sweet tooth, Cantoro bakery has it all.

From mini pastries to cookies to our tortes and custom party trays, you'll be sure to make your guests happy.

Cannolis

Our cannolis are hand piped daily to guarantee the highest quality and crunch. Select from our Italian cream, Sicilian ricotta, and chocolate shell varieties.

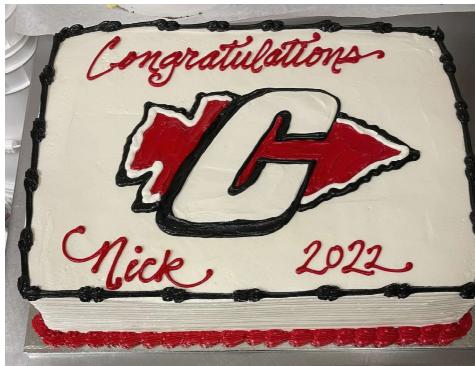
Mini Cannoli \$2.00 each, **Mini Chocolate Shell Cannoli** \$2.59 each

Large Cannoli \$2.50 each, **Large Chocolate Shell Cannoli** \$3.25 each

Sheet Cake

Our standard sheet cakes come with 3 layers of decadent chocolate, yellow, or marble cake along with two layers of house-made real buttercream frosting. Our specialty sheet cakes can be customized with an endless combinations of fillings.

Size	Serving Size	Standard*	Specialty**
1/4 Sheet	Serves up to 20	\$65.00	\$70.00 - \$85.00
1/2 Sheet	Serves up to 50	\$115.00	\$120.00 - \$145.00
Full Sheet	Serves up to 100	\$170.00	\$180.00 - \$200.00



* Standard decoration and inscriptions are included. For additional artwork, charges may apply.

** Specialty fillings include any of the following: Chocolate Mousse, White Chocolate Mousse, Tiramisu Mousse, Fruit Mousse, Bavarian Cream, Cannoli Cream, Fruit Preserves, and Fresh Fruits. Prices are subject to change.

SPECIALTY CAKES

"I eat cake because it's someone's birthday somewhere." — Unknown

Cassata Cake 8" - \$34.99 10" - \$54.99

1/4 sheet - \$66.99 1/2 sheet - \$131.99 Full sheet - \$231.99

Three layers of yellow sponge cake soaked in rum syrup and layered with house-made ricotta cannoli cream.

Topped off with whipped frosting, candied fruit, and shaved almonds on the sides.

Sicilian Cassata Cake 10" - \$39.99

Rum soaked almond sponge cake filled with our house-made ricotta cannoli cream. Topped off with our whipped frosting, candied fruit, and almond marzipan on the sides.

Cannoli Cake \$34.99

Three layers of yellow sponge cake layered with our house-made ricotta cannoli cream finished off with our whipped topping.

Tiramisu Cake \$38.99

Three layers of yellow cake soaked in espresso, tiramisu mousse, lady fingers, whipped frosting and dark chocolate shavings with a light dusting of cocoa powder.

Lemon Raspberry Cake \$38.99

Four layers of our yellow cake layered with lemon curd and raspberry preserve finished off in our house-made real buttercream frosting.

Strawberry Cake \$38.99

Four layers of yellow cake layered with our strawberry mousse and strawberry whipped frosting.

Yellow Celebration Cake \$35.99

Four layers of our yellow cake layered with our house-made real buttercream frosting.

Vanilla Bavarian Cake \$32.99

Two layers of yellow cake layered with Bavarian cream and a layer of crunchy chocolate feuilletine. Iced in whipped frosting sided with chocolate curls, and topped with chocolate whipped frosting.

Pineapple Upside Down Cake \$28.99

A traditional favorite made of delicious yellow cake topped with caramelized pineapples and cherries.

Fresh Fruit Tart \$38.99

Large 9" cookie shell filled with our Vienna pastry cream and topped with fresh seasonal fruits finished with our house-made glaze.

Cheesecake 4" - \$15.99 8" - \$35.99

Our velvety smooth house-made cheesecakes with a graham cracker crust. Available with cherry topping or plain.

Best of Both Worlds Cake \$38.99

Four layers of our marble cake with vanilla and chocolate mousse swirled between each layer then finished off with our chocolate whipped frosting rosettes.

Triple Chocolate Cake \$38.99

Four layers of our chocolate cake with chocolate mousse between each layer then lightly frosted in our house made chocolate real buttercream.

*Also available in 5" round

(Most of our cakes are available in a 5" with an additional charge.)

SPECIALTY CAKES

Bubble Cake \$39.99

Four layers of our chocolate cake with our house-made real buttercream frosting between each layer and covered in chocolate ganache.

Chocolate Raspberry Mousse Cake \$38.99

Four layers of our chocolate cake layered with chocolate mousse and raspberry mousse. Frosted with raspberry buttercream frosting.

Chocolate Cannoli Cake \$38.99

Four layers of our chocolate cake layered with our house-made ricotta cannoli cream and finished off with our house-made real buttercream frosting.

Chocolate Celebration Cake \$35.99

Four layers of our chocolate cake layered with our house-made chocolate real buttercream frosting.

Wildberry Charlotte Cake \$39.99

Three layers of yellow cake, mixed berry mousse, soft lady fingers and whipped frosting with fresh mixed berries on top.

Chocolate Roll \$22.99

Chocolate sponge cake rolled with our white chocolate mousse finished off with our chocolate whipped frosting.

Chocolate Flourless Cake (Gluten Friendly)

6" - \$22.99 9" - \$35.99

Melt in your mouth flourless decadence. Made with a combination of chocolate, butter, and eggs.

Orange Blossom Cake \$38.99

Four layers of yellow cake layered with orange mousse and frosted with our real buttercream frosting.

Lemon Blueberry Cake \$38.99

Four layers yellow cake, lemon mousse, blueberry mousse decorated with our real house-made buttercream.

Carrot Cake \$38.99

Four layers of our delectable carrot cake layered with our house-made cream cheese filling frosted in our real house-made buttercream frosting.

Red Velvet Cake \$38.99

Four layers of red velvet cake layered with our house-made cream cheese filling. Finished off with our buttercream frosting and red velvet cake crumbles.

Boston Cream Cake \$36.99

Three layers of yellow cake layered with our Bavarian cream, topped off with our chocolate ganache.

Coconut Cake \$38.99

Four layers of yellow cake, layered with our coconut mousse frosted in our real house-made buttercream finished with toasted coconut.

Smores Cake \$38.99

Four layers of chocolate cake layered with marshmallow mousse and graham cracker crumbs frosted in our house-made real buttercream.

Prices are subject to change.

(Most of our cakes are available in a 5" with an additional charge.)

SPECIALTY CAKES

Caramel Apple Cake \$38.99

Four layers of yellow cake filled with our spiced apple filling finished off in our house-made real caramel buttercream frosting.

Black Forest Cake \$38.99

Four layers of chocolate cake layered in cherry filling and finished with our whipped frosting.

Nutella Cake \$38.99

Four layers of chocolate cake layered in our hazelnut mousse and finished off with our real chocolate buttercream frosting.

Peanut Butter Cake \$38.99

Four layers of chocolate cake layered with our house-made chocolate peanut butter buttercream and topped with a chocolate ganache drip.

*Also available in 5" round. (Most of our cakes are available in a 5" with an additional charge.)

German Chocolate Cake \$38.99

Four layers of chocolate cake layered with German chocolate filling and finished with real chocolate buttercream frosting.

Marble Mocha Cake \$38.99

Four layers of marble cake layered with mocha mousse filling then iced in our house-made chocolate buttercream frosting.

Cookies & Cream Cake \$38.99

Four layers of chocolate cake layered with our cookies & cream mousse and finished in our cookies & cream whipped frosting. (Also available in mint.)

Pumpkin Roll \$22.99 (seasonal)

A delectable pumpkin cake filled with our house-made cream cheese icing lightly dusted in powdered sugar.



DESSERT TRAYS



Italian Pastry Tray

Medium \$69.99 (35 pcs) Large \$89.99 (52 pcs)

This is an Italian dessert lover's dream. You have an irresistible variety of authentic Italian desserts that will sure to please everyone.

This tray includes:

Sfogliatelles (M – 6 pcs) (L – 10 pcs)

Mini Italian Cream Cannolis (M – 6 pcs) (L – 8 pcs)

Ricotta Cream Puffs (M – 6 pcs) (L – 10 pcs)

Biscotti, Amaretti, and Symphony Cookies (M – 11 pcs)
(L – 14 pcs)

Tiramisu Slices (M – 6 slices) (L – 10 slices)



Gourmet Mini Pastry Tray

Medium \$69.99 (40 pcs) Large \$89.99 (60 pcs)

A captivating array of mini pastries.

This tray includes:

Mini Cheesecakes (M – 6 pcs) (L – 8 pcs)

Mini Fruit Tarts (M – 6 pcs) (L – 8 pcs)

Mini Mousse Cups (M – 6 pcs) (L – 10 pcs)

Mini Italian Cream Cannolis (M – 6 pcs) (L – 10 pcs)

Ricotta Cream Puffs (M – 8 pcs) (L – 12 pcs)

Assortment of our bar cookies (M – 8 pcs, pick 2 flavors)
(L – 12 pcs, pick 3 flavors)

(choices of lemon, raspberry almond, and peanut butter)

*No substitutions on pastry trays

DESSERTS 39.

DESSERT TRAYS



Cannoli Tray

Medium \$74.99 (40 pcs) Large \$115.99 (60 pcs)

Our hand piped cannolis are a fan favorite. You can choose from our Italian cream, sicilian ricotta cream, and our chocolate shell cannolis.



Cream Puff Tray

Medium \$49.99 (Serves 20-30) Large \$79.99 (Serves 40-50)

Indulge in our house-made cream puff tray. You can choose between our Italian cream, ricotta cream, hazelnut almond cream, and our chocolate cream. If you can't choose, just get an assortment to satisfy everyone!

Italian Cookie Tray

Medium \$49.99 (Serves 15-20)

Large \$89.99 (Serves 30-40)

A variety of our most popular Italian cookies. There is something for everyone!



Breakfast Pastry Tray

Medium \$39.99 (12 pcs) Large \$55.99 (20pcs)

Our buttery and flaky assorted danish and croissant trays are sure to make everyones mouth water. Great for office meetings, school parties and any group gatherings. The tray may include the following flavors. Plain croissant, strawberry cheese danish, chocolate croissant, apple danish, cinnamon roll, blueberry danish and bear claw.

*To ensure quality, please serve on same day as pick up.



WEDDING & SPECIALTY EVENT CAKES



Cantoro specializes in customizing for your event. Whether you're looking for a tiered cake, a dessert table, faux cakes and much more.

Our most sought after flavors include: our cassata style cakes, rich dark chocolate cake layered with ganache and a rich chocolate mousse, or our velvety sponge cake with layers of rich strawberry mousse and fresh sun ripened sliced strawberries.

We can also customize flavors to the bride and grooms' preference.

Buttercream \$6.50 per serving

Fondant \$7.50 per serving

Pricing includes your choice of cake, filling, and a simple decoration.

We offer in person and to-go tasting options.

Send your inquiry to Bakery@cantoromarket.com

You and up to 3 guests meet one on one with our decorator to sample 4 custom creations and discuss the details of your event.

*Tasting fee gets credited to your event upon booking. Prices are subject to change.





Cantoro

CATERING ORDERS & DELIVERY

CATERING ORDERS & DELIVERY

Why Cook? We Cater!



Ordering

We make it as easy as possible

- Please call us at (734) 420-1100 (Ext: 604) between 9am - 7pm daily.
- E-mail us at info@cantromarket.com
- Simply come in and see us between 10am - 5pm daily.



Delivery Options

“Drop and Go”

\$30.00 for deliveries within a 10 mile radius (additional miles are \$3.00 per mile)

- Delivery is from our delivery van to your front door
- No set-up is included
- No gratuity is included

Hot entrees and accompaniments will be presented in standard aluminum pans and lids for immediate consumption.

Items selected on cold trays are presented on heavy duty disposable trays and ready for immediate consumption.



*ALL Catering Orders will require payment at the time the order is placed.
No Refunds for Orders cancelled within 48 hours of the due date.*

Please call or make an appointment to meet with our Catering Sales Professionals today!

**PLYMOUTH LOCATION**

(734) 420-1100
15550 N. Haggerty Rd.
Plymouth, MI 48170

TRATTORIA (RESTAURANT)

(734) 667-1199
15550 N. Haggerty Rd.
Plymouth, MI 48170

LIVONIA LOCATION

(248) 478-2345
19710 Middlebelt Rd.
Livonia, MI 48152

R112125₃

www.cantoromarket.com