





BREAKFAST

A LA CARTE		COMBOS	
*Priced per item, minimum 8 per order		*Priced per person, minimum 8 per order	
Breakfast Wrap v Your choice of Italian sausage, ham, or veggie	8	Start Your Engines V Breakfast pastries & bagels, seasonal fruit & bottled juice	9
Breakfast Bagel V Your choice of egg & cheese, or egg, ham & cheese	6	Hole in One v Breakfast bagel, seasonal fruit & bottled juice	10
Granola Yogurt Parfait Cup v	4	That's a Wrap V Breakfast wrap, seasonal fruit & bottled juice	11
TO SHARE			

5

*Priced per person, minimum 8 per order

An assortment of freshly baked

served with butter & fruit preserve

served with butter & cream cheese

muffins, scones, & croissants -

Breakfast Pastries V

Toasted Bagels V

An assortment of bagels

BREAKFAST BEVERAGES

Coffee or Tea Service 2 / per person *Min 10 per order Includes cream, sugar, stir sticks & paper cups 3.25 / btl Juice

Apple, Orange, Grapefruit

*Additional Beverages listed on page 10



SMALL BITES + PLATTERS

SMALL BITES

*Min 2 dozen per order - add by the dozen

Polpette Pomodoro 50 / 2 dozen

Hand rolled beef & Italian sausage meatballs with house made tomato sauce

Arancini V 50 / 2 dozen

Breaded bite-sized risotto balls made in house served with tomato sauce – Ask about this week's filling!

Grilled Chicken Skewers 75 / 2 dozen

Skewered chicken breast with sweet chili for dipping



APPY PLATTERS

*Each platter serves approx. 12 guests

80 Antipasti Platter Chef's selection of meats and cheeses

60

Verdure Platter V Seasonal fresh cut vegetables served with ranch dip





SALADS

(Small serves 6 - 10, Medium serves 12 - 20, Large serves 20 - 30)

Mixed Greens V GF DF Simple & traditional organic greens, fresh tomatoes, sliced fennel with a honey balsamic vinaigrette	S M L 35 / 60 / 80
Diva v GF DF Greens, sliced fennel, carrots, cucumber, tomatoes, radish & dried cranberries with a honey balsamic vinaigrette	40 / 75 / 100
Classic Caesar V Crisp romaine lettuce, herb croutons & parmesan cheese with classic anchovy Caesar dressing	40 / 75 / 100
Beet & Quinoa V GF DF Arugula, roasted beets, shaved fennel, cherry tomatoes & quinoa with a citrus vinaigrette	40 / 75 / 100
Grilled Vegetables v GF Marinated & lightly grilled seasonal vegetables with goat cheese	60 / 90 / 115

ADD ONS

Grilled Chicken Breast	5 / person	Dried Fruit & Nuts V VG	2 / person
Avocado & Egg V	3 / person	Add Cheese to any Salad V Goat Cheese, Gorgonzola, Boccon Mozzarella, Cheddar or Ricotta +10 Small / +20 Medium / +30 Lo	cini, fresh



PANINIS + WRAPS

OTTO PLATTER

8 Paninis & Wraps

75

TREDICI PLATTER

13 Paninis & Wraps

110

SEDICI PLATTER

16 Paninis & Wraps

135

Served assorted – or – select up to 4 selections from below. All Panini bread is baked fresh in-house – beautiful Ciabatta, Focaccia and Baguettes!

Egg Salad V

Egg, smoked paprika, mayo & greens

Ham & Cheddar

Sliced ham, fresh tomato, cheddar, greens, pesto & mayo

Meatball

House-made meatball, tomato sauce, provolone, greens & garlic-mayo

Grilled Chicken

Grilled chicken breast, fresh tomato, greens & pesto-mayo

Italian Club

Grilled Chicken breast, crispy bacon, fresh tomato, provolone, greens & garlic-mayo

Additional Panini or Wrap

Gluten Free option available for Paninis only

Capicollo SPICY

Capicollo, bell pepper, hot banana pepper, mozzarella, greens & garlic-mayo

Cucumber & Fior Di Latte V

Cucumber, fresh mozzarella, greens & pesto-mayo

Marinated Veggie V VG

Grilled seasonal vegetables, greens & balsamic reduction

PANINI/WRAP COMBO 15

*Priced per person, min 8 per order

Any Panini or Wrap with sharable Mixed Greens & a cookie

10 ea

+3 per Panini

V – Vegetarian VG – Vegan GF – Gluten Free DF – Dairy Free





SICILIAN-STYLE PIZZA

24" x 18" - cut into 32 pieces to share, thick crust



VEGETARIAN

60

Funghi V

Fresh mozzarella, goat cheese, sautéed mushrooms & caramelized onion jam

Margherita V

House-made tomato sauce, fresh mozzarella & basil

Verdure v

House-made tomato sauce, fresh mozzarella, goat cheese, grilled vegetables & fresh arugula

HALF MEAT / HALF VEGGIE 70

PIZZA COMBO

Any Sicilian-style pizza, medium Mixed Greens Salad & a small Bars & Squares Dessert platter 130 Vegetarian / 140 Half & Half / 150 Meat

MEAT

Carbonara

80

Fresh mozzarella, green onion, pancetta, parmesan & crispy prosciutto

Prosciutto

House-made tomato sauce, fresh mozzarella, prosciutto & fresh arugula

Capricciosa

House-made tomato sauce, fresh mozzarella, prosciutto cotto, mushrooms, artichoke hearts & black olives

Pizza Carne

House-made tomato sauce, fresh mozzarella, soppressata, pancetta & prosciutto cotto



PASTA

(Small serves 6 – 10, Large serves 12 – 20)



Primavera V VG DF House-made tomato sauce, roasted peppers, cherry tomato, wild mushrooms & arugula	S L 80 / 150
Wild Mushroom & Spinach Lasagna V (Small – 10pcs, Large 20pcs) Alfredo, spinach, wild mushrooms, mozzarella & ricotta cheese	80 / 150
Carbonara Roasted garlic cream sauce, pancetta, green onion & parmesan	80 / 150
Bolognese Ground beef & pork in a rosé sauce with parmesan	80 / 150
Chicken Pesto Roasted chicken, arugula pesto cream & wild mushrooms	80 / 150
Lasagna Carne (Small – 10pcs, Large – 20pcs) Layer of spicy Bolognese, tomato sauce, mozzarella & parmesan	80 / 150
Alfredo OR Pomodoro Pasta V Keeping it simple – pasta in a cream or tomato sauce	60 / 100

Continued on next page



PASTA

Chicken Parmesan
Pasta in tomato sauce under baked and breaded chicken & parmesan

Spinach & Ricotta Cannelloni V
Cannelloni stuffed with spinach & ricotta —
Sauced with tomato sauce & mozzarella

Carne Cannelloni
Cannelloni stuffed with beef, pork & ricotta —
Sauced with tomato sauce & mozzarella

50 / 12 pcs

PASTA COMBO (Serves 6 – 10, excludes Chicken Parmesan & Cannelloni) 110

Any small pasta, garlic bread & a small salad (Caesar, Diva, or Mixed Greens only)

ADD ONS

*Priced per serving, no minimum required

Chicken or Veal Cutlet 5
Grilled Chicken Breast 5

*Gluten Free options subject to sub charges, not available for lasagnas or cannelloni.

V – Vegetarian VG – Vegan GF – Gluten Free DF – Dairy Free



^{*}All pastas are Penne noodle unless otherwise requested.



QUICK-PICK BUFFET MENUS

Priced per person, minimum 10 per order / drop-and-go service only

22 / per person

*Include Dessert 24 / per person

MENU ONE

Beet & Quinoa Salad V VG GF DF

Arugula, roasted beets, shaved fennel, cherry tomatoes & quinoa with a citrus vinaigrette

Grilled Beef

Beef cutlets with mushroom gravy

Black Pepper Peas V GF

Steamed with cracked black pepper & butter

Steamed White Rice v GF Rice, butter and seasoning

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Dessert Bars & Squares* v

MENU TWO

Greek Salad V GF Classic Greek salad

Chicken Souvlaki GF

Marinated and grilled chicken skewers

Rice Pilaf V VG GF

White rice with onions, garlic and herbs

Roasted Lemon Potatoes V GF

Slow cooked potatoes, garlic and lemon

Fruit & Yogurt Cups* V

MENU THREE

Diva Salad V VG GF DF

Greens, shaved fennel, carrots, cucumber, tomatoes, dried cranberries & honey balsamic vinaigrette

Polpette

Pork & beef meatballs in tomato sauce

Alfredo & Pasta V

Creamy Alfredo sauce & pasta

Grilled Vegetables & Balsamic V GF DF Seasonal vegetable tossed with olive oil & balsamic

Cookie Platter* v

MONTHLY FEATURE

Ask us about our rotating monthly Quick-Pick Buffet menu!



CORPORATE CATERING DROP-OFF MENU



EAT@COTTO.CA| 604-298-TOGO (8646) 6011 Hastings Street, Burnaby



Dessert Bars, Squares & Cookies V



FRUIT + DESSERTS

*May contain nuts A sharable assortment of lemon bars, brownie fudge bars, Nanaimo bars, berry & oat bars & cookies **Small** 15 two-bite pieces 35 60 Medium 30 two-bite pieces 80 Large 45 two-bite pieces Fruit Platter V VG A seasonal spread of fresh fruit **Small** 6 – 10 servings 45 75 Medium 12 – 18 servings 100 Large 24 – 36 servings

Italian Dessert Pastries

4

*Min 8 per order - may contain nuts

A seasonal assortment of creampuffs, cream horns, Napolean cake, tiramisu cake, éclairs, fruit tarts & cannoli

Assorted Baked Goods V

4

*Min 8 per order - may contain nuts

Turnovers, danishes & cinnamon rolls

CUSTOM CAKES

3 / per person

*Min 10 per order

Celebrating something special? Birthday to Retirement and everything in between – We've got you covered!

*Please inquire with a member of our sales team! Custom cake orders must be placed 2 business days in advance.





BEVERAGES

Soda Coke, Diet Coke, Ginger Ale, Sprite	2.25 / 355ml can	12 / 6-pack
San Pellegrino Italian Soda Blood Orange, Aranciata, Limonata	2.75 / 330ml can	15 / 6-pack
Juice Apple, Orange, Grapefruit	3.25 / 300ml btl	18 / 6-pack
Italian Iced Tea Peach or Lemon	3.5 / 500ml btl	
Bottled Water	2.25 / 500ml btl	12 / 6-pack
Sparkling Water (San Pellegrino)	2.75 / 250ml btl	15 / 6-pack
Coffee or Tea Service *Min 10 per order	2 / per person	
Includes cream, sugar, stir sticks and paper cups		



THE FINE PRINT

Paper Service

Plate & Napkin 0.75 / per person

Plate, Napkin, Fork, Spoon & Knife 1 / per person

Placing Your Order

Please place your order by 3:00pm for next day delivery. Orders for weekend dates (Sat/Sun) must be placed by no later than 3:00pm the Friday before.

Please advise us of any diet or allergy related food restrictions.

We are not a nut-free facility and will not be able to guarantee that products will not come into contact with nuts during preparation – however we do our very best to avoid cross contamination.

Cancellation

Charges of 50% will apply to orders cancelled with less than 24 hours notice.

Changes

Request for changes to existing orders must be received no less than 24 hours prior to the delivery date. We will do our very best to accommodate last minute requests.

Clients will remain responsible for all orders placed if changes cannot be accommodated.

Delivery Charges & Minimum Order Amounts

Please note delivery charges may vary depending on your location -

Burnaby	\$15 – 20	Minimum Order \$100
Coquitlam, Port Moody, New West & East Vancouver	\$20 – 30	Minimum Order \$100
Vancouver, N. Vancouver, Port Coquitlam	\$40	Minimum Order \$200
Fraser Valley, Maple Ridge, Richmond, W. Vancouver	\$50	Minimum Order \$250

Catering Office Hours & Contact

Our catering office is open Monday through Friday, from 8:00am - 4:00pm.

Submit your order by phone to 604-298-TOGO (8646), or via email to eat@cotto.ca. We look forward to hearing from you!