



Catering Menu
225 S Canton Center Road, Canton, MI 48188
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www.silviostrattoria.com

Platters and Appetizers

Sm. - 4 to 8 people. Med. - 9-12. Large - 18-26

Fresh Fruit Platter

Seasonal fresh melons, berries and pineapple
Small \$45 Medium \$65 Large \$100

Cheese and Fruit Platter

Seasonal fresh fruit and imported Italian cheeses
Small \$45 Medium \$65 Large \$90

Crudite Platter

Seasonal fresh vegetables, Served with vegetable dip & hummus
Small \$45 Medium \$65 Large \$85

Calamari Salad

Chickpeas, celery, peppers and a lemon dressing
Small \$30 Medium \$50 Large \$90

Arancini

Risotto rolled into a ball, stuffed, breaded, and gently fried.
\$36 per dozen

Crispy Fried Polenta

Fried polenta wedges served with mushrooms blended with truffle oil
\$3 per person - Minimum 2 Doz.

Rustica (Rustic Italian Quiche)

Ricotta cheese, eggs and spinach. baked on a shortbread crust
\$50 - Serves 18

Rotolini Di Melanzane

Grilled eggplant rolled with mozzarella, basil, tomato sauce & topped with sauce & cheese
\$45 for 1/2 pan. Feeds 9-12

Meat and Cheese Platter

Italian cold cuts & imported Italian cheeses served with pickled vegetables, olives and housemate crackers
Small \$65 Medium \$85 Large \$120

Mini Croissant Sandwiches

Italian cold cuts, cheese and vegetables on housemaid croissants (Vegetarian also available)
\$50 per dozen

Sausage and Peppers

Italian sausage cooked in peppers and potatoes in tomato sauce
\$50 for 1/2 pan. Feeds 9-12

Soups and Salads

Minestrone, Cream of Eggplant, Italian Wedding, Chicken, Tomato Bisque
\$15.00 a quart

Garden Salad

Organic spring mix topped with olives, asparagus, mushrooms, onions, tomatoes, carrots, artichokes with house made dressing
\$35 Serves 18-21

Arugula Salad

Organic arugula, prosciutto, romano cheese, tomatoes with balsamic vinegar and oil
\$40 Serves 18-21

Caesar Salad

Organic romaine lettuce, housemate croutons, romano cheese with housemate caesar dressing
\$40

Caprese Salad

Roma tomato, fresh mozzarella, basil, drizzled with olive oil and balsamic glaze
\$3 per person - Minimum 10

Pizza

Organic house made dough and sauce
10 or more pizza - 15% off

Cheese or Margherita - \$20.00

Sausage and Rapini. *Tomato Sauce, Local Organic Italian Sausage, Rapini, and Mozzarella.* \$23

Capricciosa. *Tomato Sauce, Mozzarella Cheese, Italian Baked Ham, Mushrooms, Artichoke, and Kalamata Olives.* \$23

Pepperoni. *Tomato Sauce, Pepperoni, Mozzarella.* \$23

Mixed Mushrooms \$23

Truffle. *Smoked Mozzarella Shiitake Mushrooms with Organic Truffle Oil.* \$25

Blueberry. *A savory take on Blueberry pizza, Gorgonzola, Fontina, and Mozzarella.* \$25

Emidio. *White Cream Sauce, Onions, And Pancetta Topped With Romano Cheese.* \$25

Porchetta. *Tomato Sauce, Mozzarella, Housemade Porchetta, Curried Spiced Rapini, Romano Cheese grape tomatos and balsamic glaze.* \$25

Pasta

Pasta Pomodoro

House made organic spaghetti, marinara

1/2 Pan \$35 Full Pan \$60

Vegetable Lasagna

House made pasta layered with organic eggplant, mushrooms, spinach, sauce, mozzarella and parmigiano, eggs

1/2 Pan \$65 Full Pan \$115

Pasta Primavera

Organic house made gemelli, organic vegetables, cheese

1/2 Pan \$50 Full Pan \$90

Meat Lasagna

House made pasta layered with organic local beef, sauce, mozzarella and parmigiano, eggs

1/2 Pan \$70 Full Pan \$125

Eggplant Parmigiana

Baked eggplant layered with mozzarella eggs and tomato sauce

1/2 Pan \$50 Full Pan \$90

Add Penne - \$25/\$40

Pasta Bolognese

Choice of pasta and house made organic bolognese meat sauce

1/2 Pan \$60 Full Pan \$110

Beef & Pork Entrees

Smoked Brisket

Hardwood smoked organic brisket served with house made BBQ sauce

\$30 a pound

Whole NY Strip Roast

Organic slow roasted organic raised beef served with Au Jus.

\$48 a pound

Meatballs

1oz. organic hand rolled meatballs with marinara

1/2 Pan \$55 Full Pan \$100

Porchetta

Slow cooked seasoned pork shoulder rolled and oven roasted

\$20 a pound

Beef Tenderloin

Slow roasted seasoned organic beef tenderloin served with creamy horseradish sauce.

\$50 a pound

Pork Spare Ribs

Dry rubbed, smoked and slow roasted ribs. Served with BBQ sauce

\$30/Slab

Roasted Pork Loin

Brined pork loin seasoned with rosemary and other herbs. Finished with an apple cider glazed

\$80 - Serves 8-10

Chicken & Seafood Entrees

Half pans feed 9-12 Full pans feed 18-26

Chicken Piccata

Organic chicken lightly seasoned. Pan fried and served with lemon-caper sauce

1/2 pan \$65 Full Pan \$120

Chicken Cacciatore

Organic, slow roasted bone-in chicken with tomato red sauce, mushrooms, peppers and onions

1/2 pan \$65 Full Pan \$120

Chicken Marsala

Organic pan fried chicken with marsala wine & mushroom cream sauce

1/2 pan \$65 Full Pan \$120

Roasted Chicken

Organic bone-in brined chicken roasted with herb seasonings

1/2 pan \$65 Full Pan \$120

Chicken Cutlets

Organic chicken breaded and friend. Served with house made garlic aioli

1/2 pan \$65 Full Pan \$120

Salmon (Herb Roasted and grilled)

or

Branzino (Herb stuffed and roasted whole branzino)

Market Price

Vegetables

Green beans, Oven Roasted Potatoes, Sautéed Rapani or grilled onions and mixed peppers

1/2 Pan \$40. Full Pan \$75

Desserts

Bomba (Italian fried doughnuts filled with vanilla or chocolate custard) \$25 a dozen

Ricotta Cake (Italian cake with chocolate chips and raisins) Serves 8-10 \$40

Cannoli (Fried cannoli shells stuffed with either chocolate or lemon ricotta. Dipped in chocolate and pistachio) \$40 a dozen

Mini Italian Dessert Tray \$18 per dozen

Bavarian Lemon Pie \$40 per pie

Italian Ceremony Cake \$40

We also have a wide selection of Italian wines