



# CATERING MENU

## NUTRITIONAL INFORMATION

ISSUE DATE: APRIL 2019

BEFORE PLACING YOUR ORDER, PLEASE ADVISE IF YOU OR SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY.

We rely on suppliers for accurate information. Variations may occur due to differences in suppliers, ingredient substitutions and recipe changes.

While we take steps to avoid cross-contamination, we operate a scratch kitchen with shared cooking and preparation areas — including our brick ovens — so we are unable to guarantee or eliminate all possible cross-contamination. Bertucci's is not "certified gluten-free," and our core pasta and pizza dough products contain gluten. Please carefully consider your dining choices and individual dietary needs when dining with us. If you have a severe allergy you are at a much greater risk of a serious reaction. Decisions as to the precautions you take, or risks you may expose yourself to, should be made in consultation with your doctor.

# CATERING MENU

HALF PAN = Feeds 10  
FULL PAN = Feeds 20

NUTRITIONAL INFORMATION	Serving Size	Calories	Calories from Fat	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Carb (g)	Fiber (g)	Sugar (mg)	Protein (g)
<b>SALADS &amp; STARTERS</b>	<b>Serving Size</b>	<b>Calories</b>	<b>Calories from Fat</b>	<b>Saturated Fat (g)</b>	<b>Trans Fat (g)</b>	<b>Cholesterol (mg)</b>	<b>Sodium (mg)</b>	<b>Carb (g)</b>	<b>Fiber (g)</b>	<b>Sugar (mg)</b>	<b>Protein (g)</b>
Farmhouse	Half Pan	196	98	6	0	8	252	10	3	5	8
	Full Pan	1960	980	60	1	80	2520	99	27	52	82
Insalata	Half Pan	32	14	0	2	72	4	2	2	2	2
	Full Pan	320	140	0	20	720	40	12	20	16	16
Caesar	Half Pan	214	152	4	0	12	512	11	2	2	6
	Full Pan	2140	1520	42	1.5	120	5120	112	22	19	55
Antipasto	Half Pan	487	292	9	0	47	1692	32	3	5	18
	Full Pan	4870	2920	89	1.5	465	16920	320	34	50	179
Grilled Tuscan Chicken Wings	Half Pan (32 pieces)	210	105	4	0	0	91	4	0	1	15
	Full Pan (64 pieces)	2100	1050	38	0	0	910	38	4	7	147
Meatballs	Half Pan (20 pieces)	254	157	7	0	74	683	6	0	3	16
	Full Pan (40 pieces)	2540	1567	65	0	740	6830	56	2	34	163
<b>SANDWICHES (PLATTERS &amp; BOXED LUNCH)</b>	<b>Serving Size</b>	<b>Calories</b>	<b>Calories from Fat</b>	<b>Saturated Fat (g)</b>	<b>Trans Fat (g)</b>	<b>Cholesterol (mg)</b>	<b>Sodium (mg)</b>	<b>Carb (g)</b>	<b>Fiber (g)</b>	<b>Sugar (mg)</b>	<b>Protein (g)</b>
Roasted Eggplant Pomodoro	1 Serving	850	420	10	0	30	1830	89	8	13	22
Meatball	1 Serving	770	290	12	0.5	85	1860	66	4	8	35
Grilled Marengo Chicken	1 Serving	1040	560	9	0	100	1800	80	5	10	40
Chicken Milanese	1 Serving	630	260	4	0	45	1160	65	3	5	26
Chicken Parma	1 Serving	760	340	9	0	70	1650	71	5	8	33
Delicato Italian	1 Serving	940	450	22	0.5	120	2250	91	8	11	54
<b>PASTAS CLASSICS</b>	<b>Serving Size</b>	<b>Calories</b>	<b>Calories from Fat</b>	<b>Saturated Fat (g)</b>	<b>Trans Fat (g)</b>	<b>Cholesterol (mg)</b>	<b>Sodium (mg)</b>	<b>Carb (g)</b>	<b>Fiber (g)</b>	<b>Sugar (mg)</b>	<b>Protein (g)</b>
Rigatoni, Broccoli and Chicken	Half Pan	589	302	11	1	80	1096	47	4	3	25
	Full Pan	5890	3020	114	5	800	10960	465	39	33	248
Tortellini with Pomodoro	Half Pan	254	79	4	0	40	817	30	0	4	13
	Full Pan	2540	786	37	0	395	8170	298	1	38	134
Tortellini with Alfredo	Half Pan	386	206	14	0	84	101	28	0	4	15
	Full Pan	3860	2068	136	0	845	10030	281	0	36	149
Rigatoni Abruzzi	Half Pan	441	217	6	0	31	1101	42	5	6	15
	Full Pan	4410	2170	57	0	305	11010	421	48	64	148
Fettuccine Alfredo	Half Pan	329	152	10	0	70	63	33	0	3	8
	Full Pan	3290	1518	100	0	690	627	328	0	28	84
Spaghetti & Meatballs	Half Pan	634	195	8	0	76	1100	76	0.4	10	30
	Full Pan	6340	1950	76	0	760	11000	764	4	102	301
Spaghetti & Meat Sauce	Half Pan	276	78	3	0	23	630	37	3	3	11
	Full Pan	2760	780	29	0	225	6300	369	31	29	114
Spaghetti & Pomodoro	Half Pan	210	32	1	0	1	558	37	4	5	8
	Full Pan	2100	320	7	0	10	5580	374	35	45	76
Shrimp Scampi	Half Pan	456	2440	1	112	101	31	3	2	20	32
	Full Pan	4560	2440	4	1120	10080	312	24	16	204	320
Lasagna Rustica	Half Pan	487	201	11	1	96	1350	44	3	15	27
	Full Pan	4870	2010	110	5	960	13500	444	31	150	273

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ENTREES	Serving Size	Calories	Calories from Fat	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Carb (g)	Fiber (g)	Sugar (mg)	Protein (g)
Chicken Parma	Half Pan	383	177	8	0	77	1034	20	0	6	33
	Full Pan	3830	1772	81	2.5	770	10340	199	2	59	330
Grilled Chicken Marsala	Half Pan	570	271	4	0	140	1230	11	0	3	59
	Full Pan	5700	2710	40	0	1400	12300	110	0	30	590
Chicken Piccata	Half Pan	273	132	5	0	66	534	13	0	1	22
	Full Pan	2730	1322	53	0	655	5340	131	1	12	222
Roasted Eggplant Pomodoro	Half Pan	257	172	6	0	19	745	14	3	8	10
	Full Pan	2570	1719	55	3	190	7450	136	26	75	99
Grilled Salmon	Half Pan	253	168	3	0	58	4	0	0	0	20
	Full Pan	2530	1680	30	0	585	35	0	0	0	198
<b>BRICK OVEN PIZZA = 8 SLICES)</b>	<b>(Large)</b>										
	Serving Size	Calories Per Slice	Calories from Fat	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Carb (g)	Fiber (g)	Sugar (mg)	Protein (g)
Bertucci	Large - Per Slice	330	140	6	0	30	790	35	2	3	12
Roasted Vegetable	Large - Per Slice	360	158	4	0	12	823	41	2	5	10
Sporkie	Large - Per Slice	400	170	7	0	40	1000	43	2	10	18
Roasted Chicken & Broccoli (Silano)	Large - Per Slice	330	120	5	0	40	850	37	2	3	17
Classic Margherita	Large - Per Slice	300	110	4.5	0	15	530	36	2	3	12
Pucillo	Large - Per Slice	340	140	6	0	30	770	37	2	4	13
Fig & Prosciutto	Large - Per Slice	400	179	12	0.25	69	763	43	10	11	12
Bruschetta & Burrata	Large - Per Slice	290	110	4	0	15	610	36	2	3	11
Craft Your Own 2 Topping	Large - Per Slice	***See toppings below to calculate calories									
<b>Veggies</b>											
Broccoli		50	35	0	0	0	190	4	2	1	1
Sliced Mushrooms		0	0	0	0	0	0	0	0	0	0
Bell Peppers		5	0	0	0	0	0	1	0	1	0
Onions		5	0	0	0	0	0	2	0	1	0
Spinach		5	0	0	0	0	15	1	0	0	1
Chopped Cherry Peppers		0	0	0	0	0	25	1	0	0	0
Basil Pesto		5	0	0	0	0	0	1	0	0	0
<b>Brick Oven Roasted</b>											
Roasted Garlic		20	5	0	0	0	60	3	0	0	1
Roasted Artichokes		30	25	0	0	0	95	1	1	0	0
Roasted Black Olives		50	45	0	0	0	170	1	1	0	1
Roasted Eggplant		140	120	1.5	0	0	180	6	2	2	1
Roasted Bell Peppers		20	15	0	0	0	85	2	0	1	0
Roasted Zucchini		35	30	0	0	0	70	1	0	0	0
Caramelized Onions		20	10	0	0	0	30	2	0	1	0

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HALF PAN = Feeds 10  
FULL PAN = Feeds 20

<b>Meats &amp; Cheese</b>											
Chicken		50	20	0	0	20	100	0	0	0	6
Pepperoni		25	20	1	0	5	95	0	0	0	1
Prosciutto		30	20	0.5	0	10	240	0	0	0	2
Sweet Italian Sausage		45	35	1.5	0	10	100	0	0	0	2
Meatballs		50	25	1	0	10	135	1	0	0	4
Gorgonzola		56	4	3	1	15	141	0	0	0	24
Ricotta		150	50	3.5	0	25	550	15	0	15	10
Fresh Mozzarella		5	0	0	0	0	230	0	0	0	1
<b>SIDES</b>	<b>Serving Size</b>	<b>Calories</b>	<b>Calories from Fat</b>	<b>Saturated Fat (g)</b>	<b>Trans Fat (g)</b>	<b>Cholesterol (mg)</b>	<b>Sodium (mg)</b>	<b>Carb (g)</b>	<b>Fiber (g)</b>	<b>Sugar (mg)</b>	<b>Protein (g)</b>
Tuscan Vegetables	Half Pan	220	178	2	0	1	562	10	3	4	2
	Full Pan	2200	1780	24	0.5	10	5620	101	34	36	22
Oven-Roasted Broccoli	Half Pan	36	24	0	0	124	3	2	1	2	2
	Full Pan	360	240	0	0	1240	24	8	4	8	8
Rosemary Roasted Potatoes	Half Pan	208	116	0	0	288	21	2	1	2	2
	Full Pan	2080	1160	0	0	2880	208	24	16	24	24
<b>SWEET ENDINGS</b>	<b>Serving Size</b>	<b>Calories</b>	<b>Calories from Fat</b>	<b>Saturated Fat (g)</b>	<b>Trans Fat (g)</b>	<b>Cholesterol (mg)</b>	<b>Sodium (mg)</b>	<b>Carb (g)</b>	<b>Fiber (g)</b>	<b>Sugar (mg)</b>	<b>Protein (g)</b>
Mini Traditional Cannoli	1 Cannoli	150	66	7	0	20	80	18	0	8	5
Freshly-Baked Cookies:											
Chocolate Chip Cookie	1 Cookie	600	270	13	0	40	520	82	3	49	6
Sugar Cookie	1 Cookie	610	300	20	0	90	450	71	1	34	6
Five-Layer Chocolate Cake	Half Pan	700	412	21	0	118	260	72	0	48	7
	Full Pan	7000	4118	205	0	1175	2600	724	0	474	70
Tiramisu	Half Pan	385	178	15	0	95	81	43	0	27	5
	Full Pan	3850	1783	152	0	945	810	425	0	274	48