



LA TERRA
BAKERY & CATERING

Catering Menu

Package 1: Petite Sampler

Choice of Three Vegetables and One Protein
\$9.95
per person
Min 8

Package 2: Antipasto Sampler

Choice of Four Vegetables and Two Protein
\$11.95
per person
Min 8

Package 3: Antipasto Grande

Choice of Four Vegetables, Two Protein and One Pasta.
\$13.95
per person
Min 8

Package 4: Pasta Salad Trio

Choice of Three Cold Pasta Salads
\$8.95
per person
Min 8

Package 5: Antipasto Tray

Choice of one antipasto tray
\$8.95
per person
Min 8

Package 6: Soup & Panini

Choice of One soup and Three Panini
\$9.95
per person
Min 8

Package 7: Salads & Panini

Choice of Three Cold Pasta Salads and Three Panini
\$10.95
per person
Min 8

Package 8: Panini Bags

Your favorite Panini packaged in our decorative bag, labeled for convenience; complete with fruit cup, biscotti and bottled water.
\$9.95
per person
Min 8

Vegetables & Starches

Warm

Polenta "Roman Style"
Whipped Potatoes
Braised Fennel with Sherry and Cream
Wild Mushrooms with Caramelized Sweet Onions, Rosemary and Calvados Chipolinis with Balsamic Glaze
Roasted Fingerlings with Fennel and Garlic Cloves
Roasted Turnips with Onions, Tomatoes, Speck and Gorgonzola
Cauliflower Torte with Spicy Pepperoni

Room Temperature

Roasted Asparagus with Rosemary and Crushed Egg
Sautéed Broccoli Rabe with Chilies, Black Olives and Lemon Zest
Sweet Carrots with Marsala Glaze
Marinated Zucchini with Garlic and Chilies
Eggplant Caponata with Pine Nuts and Wilbur's Chocolate
Sweet and Sour Marinated Pumpkin with Pine Nuts and Golden Raisin
Roasted Red & Yellow Peppers
Broccoli Spears with Bread Crumbs, Capers and Sliced Black Olives
Four Beans with Marinated Tomatoes and Parsley

Proteins

Buffet

Grandma's Meatballs
Roasted Sausage with Peppers & Onions
Chicken "Hunter's Style" with Green Olives, Capers and Chillies
Stuffed Meatloaf "Polpettone Ripieno" with Garlic, Prosciutto, Spinach and Fresh Mozzarella
Sausage and Chicken "Giambotte" with Bell Peppers and Red Potatoes
Poached Salmon with Onions, Capers and Petite Tomatoes
(\$2.00 per person supplement)
Boneless Beef Short Ribs Braised in Red Wine (\$3.00 per person supplement)
Slow-Roasted Chicken Breast with Whipped Potatoes (\$2.00 per person supplement)

Carving Stations

Tenderloin of Beef "Florentine Style" with Au Jus, Spicy Dijonaise, Petite Rolls
(\$4.00 per person supplement)
Involtini of Roasted Turkey with Vineyard Stuffing
(\$3.00 per person supplement)
Involtini of Pork Loin with Figs, Apples and Pecans
(\$3.00 per person supplement)

Soups & Paninis

Soup

Minestrone
Italian Wedding
Tomato Bisque
Crème of Wild Mushroom
Crème of Asparagus
Butternut Squash
Crème of Leek

Paninis

Marinated Tomatoes and Fresh Mozzarella with Basil Oil
Roasted Chicken Salad with Grapes, Pecans and Rocket
Assorted Salamis with Marinated Tomatoes, Toma Cheese and Basil Oil
Marinated Roasted Vegetables with Basil Oil
House Made Tuna Salad with Capers and Mint
Ham & Brie with Raspberry Mustarda
Turkey and Provolone with Lettuce, Tomato and Cranberry Aioli
(Choice of Artisan Breads, Baguettes or Rolls)

Pasta

Pasta Salad

Penne with Imported Cheese and Italian Meats
"Panzanella" with Scallions, Anchovies and Capers
Orecchiette Pasta with Crushed Broccoli Cauliflower and Toasted Bread Crumbs

Warm Pasta

"Penne Ala Chocolate" with Braised Beef Ragù, Gorgonzola, Wild Mushrooms and Wilbur's Dark Chocolate
Linguine with Shrimp in a Brandy and Tomato Cream Sauce
Ziti with Mazzi Preserved Tuna, Lemons, Garlic, Chillies, Capers and Mint

Antipasto Trays & Salads

Antipasto Trays

Assorted Imported Meats and Cheeses,
Roasted Vegetables
Fresh Assorted Seasonal Fruit
"Bagna Caôda" Assorted Fresh Crisp
Vegetables with Spicy Garlic and
Anchovy Dip
Combination of Assorted Fresh Crisp
Vegetables with Seasonal Fruits

Salads

Caesar Salad with Shaved Asiago and Focaccia
Croutons
Assorted Seafood Salad with Shrimp, Sambucco
and Mandarin Oranges
Shrimp of the Devil with Spicy Tomato Sauce
Assorted Greens with Cherry Tomatoes, Red Onions
and Balsamic Vinaigrette

Miscellaneous

Beverages

Liter of Soda		\$3.50
12 oz Cans of Soda		\$1.25
Pepsi, Diet Pepsi, Sierra Mist. Root Beer and Ginger Ale		
Perrier Sparkling Water	12 oz Bottles	\$3.95
Pellegrino Water	25.3 oz Bottles	\$6.00
Italian Sodas		\$2.25
Aranciata, Limonata		
Bottled Water	16.9 oz Bottles	\$1.99

We can customize any package
to
accommodate your function.

Ordering Notes

- All Pick-up and Delivery orders include Disposable Plates, Utensils, Napkins, and Miscellaneous Serving Items.**
- Minimum of 24 hours advance notice is requested.**
- Delivery, set-up and pick-up charges will be determined by address, menu and guest count.**
- Delivery service is available for orders over \$200.00 Delivery Options:**
 - Pick-Up - No Charge**
 - Drop-Off - \$200.00 Minimum Order and includes disposable pieces.**
 - Drop-Off/Set-up - \$200.00 Minimum Order and includes decorative serving pieces, banquet buffet set-up and pick-up. A 20% service charge will be added, certain restrictions may apply.**
 - Delivery/Set-up & Service-**
Our professional staff will be available to assist you with your event.
Our rates are as follows:
 - Banquet Server: \$35.00/hr**
 - Chef Attending Station: \$50.00/hr**
 - Bartender: \$35.00/hr****A 20% service charge will be added to the Food and Beverage Order, certain restrictions may apply.**
- All cancellations must be made 24 hours before your scheduled event.**
- Prices and Items are subject to change.**

Contact: Jeannie Clinton @ 717-656-7002 EXT: 3005

Email: jclinton@theinnatleolavillage.com

www.laterrabakery.com

Bakery Menu

Scones

Vanilla	5 oz each	\$1.99
Blueberry	5 oz each	\$1.99
Cinnamon Raisin	5 oz each	\$1.99

Muffins

Blueberry	5 oz each	\$1.99
Chocolate Chip	5 oz each	\$1.99
Lemon Poppy Seed	5 oz each	\$1.99
Cranberry Orange Oat Brand	5 oz each	\$1.99
Cinnamon Raisin	5 oz each	\$1.99

Pastries

Blueberry Pin Wheels	Each	\$1.89
Cheese Pin Wheels	Each	\$1.89
Blueberry Danish	Each	\$1.89
Apricot Danish	Each	\$1.89
Cheese Danish	Each	\$1.89
Apple Turnovers	Each	\$1.89
Almond & Apricot Roll-Ups	Each	\$1.89

Dessert Pastries

Tiramisu	Each	\$2.95
Rum Squares	Each	\$2.95
Strawberry Squares	Each	\$2.95
Napoleon	Each	\$2.95
Panna Cotta	Each	\$2.95
Éclairs	Each	\$2.95
Cream Puffs	Each	\$2.95
Amaretto Tarts	Each	\$2.95
Saint Joseph Pastries	Each	\$3.95

Italian Cookies

Aunt Mary's	Pound	\$15.99
Biscotti	Pound	\$15.99
Chocolate & Almond Biscotti	Pound	\$15.99
Thumbprint	Pound	\$15.99
Fennel Taralli	Pound	\$15.99
Cuccidati	Pound	\$15.99
Amaretti	Pound	\$15.99
Pinoli	Pound	\$15.99
Anise Biscotti	Pound	\$15.99
Assorted Cookie Tray	Pound	\$15.99

Large Tortes

Ricotta Pie	9" Round	\$29.00
Ricotta Cheese Cake	9" Round	\$29.00
Rum Cake	9" Round	\$29.00
Chocolate Torte	9" Round	\$29.00
Walnut Torte	9" Round	\$29.00
Cherry Walnut Torte	9" Round	\$29.00
Apple Lemon Torte	9" Round	\$29.00
Cassata	9" Round	\$29.00

Small Tortes

Ricotta Pie	6" Round	\$19.95
Ricotta Cheese Cake	6" Round	\$19.95
Chocolate Torte	6" Round	\$19.95
Walnut Torte	6" Round	\$19.95
Cherry Walnut Torte	6" Round	\$19.95
Apple Lemon Torte	6" Round	\$19.95

Savory Stratas

Vegetable Strata	9" Round	\$24.00
Spicy Sausage Strata	9" Round	\$24.00
American Strata	9" Round	\$24.00
Cheese & Broccoli Strata	9" Round	\$24.00

Sweet Stratas

Cinnamon Raisin	9" Round	\$24.00
Mixed Berry	9" Round	\$24.00
Baked French Toast	9" Round	\$24.00

Large Breads

Rustic Wheat	20 oz	\$4.95
Olive & Rosemary	20 oz	\$4.95
Multigrain	20 oz	\$5.95
Italian White Bread Rolls	Doz	\$4.95

Small Breads

Rustic Wheat	14 oz	\$2.95
Olive & Rosemary	14 oz	\$2.95
Multigrain	14 oz	\$3.95
Baguette	14 oz	\$1.95

Focaccia & Pies

Focaccia	5 lbs	\$18.00
Tomato Pie	5 lbs	\$18.00
Olive & Onion Pie	5 lbs	\$18.00