



Catering Menu

Mid pans feeds approximately 8 -10 Full pans feed 16 -20
And includes homemade bread! **Allow 48 hours**

Fig and Bleu Cheese Flatbread - \$1.75 per piece

Fig preserve, bleu cheese, green onions on flatbread

Spicy Italian Flatini - \$1.75 per piece

Ham, salami, pepperoni and mozzarella with giardiniera on flatbread

Italian Sausage Stuffed Cherry Peppers - \$1.75 per piece

Spiced Italian sausage, onion and herbs stuffed in a pickled cherry pepper

Caprese Skewers - \$1.75 per piece

Mozzarella skewered in between two cherry tomatoes with basil and a balsamic drizzle

Antipasto Plate - \$99

A selection of Italian meats and cheeses served with olives and vegetables

Bruschetta 32 pieces - \$40

Our most popular appetizer, grilled rosemary focaccia topped with pesto marinated tomatoes, parmesan cheese and a swirl of balsamic reduction

Veggie Tray med - \$49 lg tray \$79

A beautiful arrangement of baby carrots, celery, cherry tomatoes, colorful bell peppers, broccoli & homemade ranch & blue cheese dressings

Assorted Cheese Platter Basic - \$44 lg \$88 Artisan tray - \$79

Assortment of imported and domestic cheese from our deli

Caprese 40 pieces - \$55

Fresh tomatoes topped with slices of our in-house handmade mozzarella, basil & balsamic reduction

House Salad mid - \$35 full - \$65

Spring Mix, red onion, tomato, roasted red pepper, Artichoke hearts and house balsamic

Caesar Salad mid - \$45 lg - \$75

Freshly chopped romaine lettuce, Parmesan cheese & garlic herb croutons

Baked Ziti mid - \$40 full - \$80

Our four cheese blend layered between tube pasta & our homemade marinara sauce
(add breaded eggplant 1.99 pp)

Pasta & Marinara mid - \$40 full - \$80

Your choice of pasta finished by our homemade marinara sauce

Fettuccini Alfredo mid - \$45 full - \$90

Enjoy the tastes of my childhood as our homemade Alfredo sauce smothers perfectly cooked fettuccine

Chicken Fettuccini Alfredo mid - \$50 Full - \$100

This classic dish is made with our creamy Alfredo sauce mixed with seasoned fettuccine

Fettuccini Pollo Pesto mid - \$50 full - \$100

A creamy blend of pesto and Alfredo sauces tossed with our marinated grilled chicken, diced tomato and seasoned fettuccine pasta

Sausage & Peppers mid - \$50 full - \$100

Our sweet Italian sausage sautéed with sweet bell peppers & onions in our own marinara sauce

Lasagna

If you don't have an Italian mother who has hours to make you this generously layered dish then here's a happy solution! Choose from: **Bolognese** mid - \$50 full - \$100 **Veggie** mid - \$50 full - \$100

Penne al Fresco mid - \$50 full - \$100

A traditional Italian favorite. Combines grilled chicken, artichoke hearts, kalamata olives, sun dried tomatoes, sautéed in olive oil & tossed with our fresh penne pasta in white wine and pesto sauce

Creamy Chicken Marsala mid - \$50 full - \$100

Baked tender chicken, mushrooms, onions, marsala wine and a dash of cream served over fettuccini

Tortellini Elliston mid - \$45 full - \$90

Our amazing tomato and cream blush sauce tossed with cheese and spinach stuffed pasta curls is a great combination for those who want the best of both sauce worlds!

Meatball Tray - 40 meatballs for \$40 or \$80 for a full pan of 80



Everyone **LOVES** Italian
Coco's Italian Market
411 51st Ave and Charlotte Pike

Call to place an order or with any questions
(615) 336-7982 or email:
Office@CocoEventsNashville.com



Boxed Lunches & Desserts

Turkey Wrap - \$8.50

Sliced turkey with lettuce, bacon, swiss cheese & ranch dressing. Easy to please most with this choice



Buffalo Chicken Wrap - \$11.50

Breaded chicken, romaine, tomato, cucumber, cheddar, buffalo sauce

Chicken Caesar Wrap - \$10.50

Grilled diced chicken, greens, parmesan, homemade caesar dressing

Chicken or Tuna Salad Croissant - \$9.50

Our chicken salad is made daily topped with romaine and tomato slices.

Substitute tuna salad if desired

Coco's Famous Club - \$14

Ham, turkey, bacon, lettuce, tomato, swiss, cheddar, mayo on wheat

The Skinny - \$10.50

Our homemade hummus, peppers, onions, romaine, cucumber, sprouts, sun dried tomato and a drizzle of homemade pesto on wheat

Avocado Garden - \$8.50



Avocado slices, ripe tomato, thinly sliced red onions and sprouts topped with a cream cheese spread then grilled between thick slices of wheat bread

Coco's House Salad - \$9

Our large house salad, with greens, onion, tomato, green pepper, cucumber, shredded cheddar cheese and croutons

Greek Goddess - \$12

Greens, artichoke hearts, red onion, tomatoes, olives, feta cheese & grilled chicken. Served with pita and feta vinaigrette dressing

Chicken Avocado - \$11

Romaine lettuce, avocado, fruit and our homemade chicken salad. Served with pita and cranberry vinaigrette dressing

Caesar Salad - \$10

Freshly chopped green lettuce, parmesan cheese & garlic herb croutons with our Caesar dressing

Allow 48 hours for delivery or pickup

All box lunches served with chips

Add a cookie for \$1.50 each

Add a side of pasta salad or fruit:
banana or apple \$1.25 each

Homemade Brownie Tray \$45 - 30 Count

An assortment of in-house baked brownies. Chocolate, peanut butter swirl, cream cheese swirl, or with nuts.



Italian Cookie Tray

42 count - \$65,

72 count - \$130

An assortment of Italian cookies that are unique, delicious and a crowd pleaser.



Traditional Cookie Tray 32 count - \$38,

48 count - \$48, 72 count - \$72

An assortment of large in-house baked cookies that rival your mothers.

Chocolate chip, peanut butter, oatmeal and sugar cookies baked with real butter.



Cannoli Small \$1.25 ea.

Italians never show up empty handed and it is often a box of Cannoli. Tubes of fried pastry filled with vanilla flavored mascarpone cream that is laced with bitter sweet chocolate bits.



It is often a box of Cannoli. Tubes of fried pastry filled with vanilla flavored mascarpone cream that is laced with bitter sweet chocolate bits.

Fruit Tray Large tray of seasonal fruit \$60

Tiramisu 15 slices or 30 bites - \$60

Additional Items:

Garlic Bread - \$0.30 per slice

Lemonade - \$10 per gallon

Sweet and Unsweet Tea - \$10 per gallon

Utensils - \$0.50 per person

Include plates, napkins, and cutlery

Wire chafing racks - \$15 per piece

Include wire rack, water pan, and sternos

Call to place your order (615)336-7982 or email Office@CocoEventsNashville.com