



# PICCOLA GIOIA

## Traiteur-Caterer

1700 Saint-Elzéar, suite 101

Laval, Qc H7L 3N2

450-973-3212 • [info@piccolagioia.com](mailto:info@piccolagioia.com) • [www.piccolagioia.com](http://www.piccolagioia.com)



***Make it a holiday party to remember!!!***

*Make your party a success- expect delicious food, friendly and efficient service, at a great price. We will be delighted to hear from you!!!!*

**450-973-3212**



## **APPETIZERS**

<b>FOCCACIA PIZZA</b>			<b>\$ 15.00</b>
(traditional, sundried tomato or Pesto Parmesan)			
<b>MINI ARANCINI</b>	<b>\$</b>	<b>36.00</b>	<b>DZ</b>
(traditional, mushroom, basil)			
<b>MINI ARANCINI</b>	<b>\$</b>	<b>36.00</b>	<b>DZ</b>
(sausage & spinach)			
<b>BAKED SCALLOPS</b>	<b>\$</b>	<b>108.00</b>	<b>DZ</b>
(wrapped with regular or Maple bacon)			
<b>BUTTERFLY COCONUT SHRIMPS</b>	<b>\$</b>	<b>60.00</b>	<b>DZ</b>
(butterflied 21/30 shrimp with coconut coat)			
<b>COCKTAIL BOCCONCINI SKEWERS</b>	<b>\$</b>	<b>36.00</b>	<b>DZ</b>
(served with cherry tomatoes & Balsamic Glaze)			
<b>HONEY GARLIC CHICKEN WINGS</b>	<b>\$</b>	<b>42.00</b>	<b>DZ</b>
(served with Blue Cheese house dip)			

## **PASTA**

		<b><u>HALF</u></b>	<b><u>FULL</u></b>
		<b>SERVES 10</b>	<b>SERVES 20</b>
<b>MANICOTTI, FAZZOLETTI</b>	<b>2 EA</b>	<b>\$ 60.00</b>	<b>\$ 120.00</b>
(meat or spinach ricotta with tomato or rose sauce)			
<b>CAVATELLI WITH RAPINI &amp; SAUSAGE</b>		<b>\$ 50.00</b>	<b>\$ 110.00</b>
(served with a light white wine cream Parmesan sauce)			
<b>FUSILI WITH PORK RAGU</b>		<b>\$ 50.00</b>	<b>\$ 100.00</b>
(pulled pork, spinach & cherry tomatoes)			
<b>LASAGNA BOLOGNESE</b>		<b>\$ 50.00</b>	<b>\$ 110.00</b>
(fresh pasta with veal & sausage)			
<b>LASAGNA FIORENTINA</b>		<b>\$ 50.00</b>	<b>\$ 100.00</b>
(fresh pasta with cream of ricotta spinach & parmesan )			
<b>EGGPLANT PARMESAN</b>		<b>\$ 50.00</b>	<b>\$ 100.00</b>
(Mozzarella/Parmesan in tomato sauce infused with Basil )			
<b>TORTELLINI GORGONZOLA</b>		<b>\$ 50.00</b>	<b>\$ 100.00</b>
(cheese tortellini with gorgonzola cream sauce)			



## **MEAT**

	<b><u>HALF</u></b>	<b><u>FULL</u></b>
	<b>SERVES 10</b>	<b>SERVES 20</b>
<b>VEAL OR CHICKEN cutlets</b>	<b>\$ 6.00</b>	<b>per unit</b>
<b>SALTIMBOCCA (BEEF, CHICKEN OR VEAL)</b>	<b>\$ 9.00</b>	<b>per unit</b>
<b>CHICKEN OR VEAL SCALLOPINI</b>	<b>\$ 140.00</b>	<b>\$ 280.00</b>
(Served with a marsala sauce with wild mushrooms)		
<b>HONEY GARLIC CHICKEN</b>	<b>\$ 90.00</b>	<b>\$ 180.00</b>
(grilled chicken thighs served with pilaf rice)		
<b>STUFFED PORK LOIN</b>	<b>\$ 100.00</b>	<b>\$ 200.00</b>
(with spinach, pears, sausage, Dijonnaise sauce)		
<b>ROAST BEEF</b>	<b>\$ 140.00</b>	<b>\$ 280.00</b>
(thinly sliced in a Rosemary demi glace)		
<b>MILK FED VEAL ROAST</b>	<b>\$ 180.00</b>	<b>\$ 360.00</b>
(thinly sliced served in a white wine juice reduction)		
<b>NEW ZEALAND OR QUEBEC LAMB</b>	<b>\$ 96.00</b>	<b>DZ</b>
(style: rustic or cassonade & Dijon)		
<b>RUSTIC QUEBEC LAMB CHOPS</b>	<b>\$ 120.00</b>	<b>DZ</b>
(grilled & seasoned with fresh herbs)		
<b>FILET MIGNON</b>	<b>\$ 160.00</b>	<b>\$ 320.00</b>
(served with a white wine mushroom sauce)		
<b>OSSO BUCCO (Classique traditional)</b>		
pork	<b>\$ 100.00</b>	<b>\$ 200.00</b>
veal	<b>\$ 200.00</b>	<b>\$ 400.00</b>
<b>XMAS TURKEY</b>		
(sliced turkey, stuffing, mash potato, bacon sprouts)	<b>\$ 250.00</b>	



## **VEGETABLE SIDES**

	<b><u>HALF</u></b>	<b><u>FULL</u></b>
	<b>SERVES 10</b>	<b>SERVES 20</b>
<b>ROASTED GARLIC POTATOES</b> (traditional or Greek style)	\$ 30.00	\$ 60.00
<b>BRUSSEL SPROUTS</b> (baked with crispy Pancetta )	\$ 35.00	\$ 70.00
<b>FRENCH BEANS</b> (olive oil, fresh garlic & mint )	\$ 30.00	\$ 60.00
<b>BOK CHOY</b> (lemon reduction )	\$ 35.00	\$ 70.00
<b>ROASTED RED PEPPERS</b> (olive oil, fresh garlic & parsley )	\$ 45.00	\$ 90.00
<b>RAPINI</b> (traditional )	\$ 45.00	\$ 90.00
<b>GRILLED VEGETABLE PLATTER</b> (zucchini,eggplant,mushroom,red/yellow pepper, asparagus)		\$ 90.00

## **SALADS**

	<b><u>HALF</u></b>	<b><u>FULL</u></b>
	<b>SERVES 10</b>	<b>SERVES 20</b>
<b>CAESAR</b> (topped with Blue cheese or Mozzarella & garlic croutons)	\$ 30.00	\$ 60.00
<b>BABY SPINACH MANDERINE</b> (topped with Manderine segments & Cranberries)	\$ 30.00	\$ 60.00
<b>FIELD MIX</b> (Mesclun,cucumber & cherry tomato)	\$ 30.00	\$ 60.00
<b>FENNEL</b> (topped with Manderins, pomegranate & Dill)	\$ 50.00	\$ 100.00
<b>ARUGULA</b> (raspberry & blueberry with Parmesan shavings)	\$ 45.00	\$ 90.00
<b>BROCCOLI</b> (Mayo, white vinager,sunflower seeds, bacon & red onions)	\$ 45.00	\$ 90.00





## **FISH AND SEAFOOD**

### **FRIED CALAMARI**

(served with an arrabiata sauce or lemon wedges)

### **LINGUINI BABY CLAMS**

(served with a white wine cream sauce)

### **PAPPARDELLE WITH MUSSELS**

(served with a fresh basil tomato sauce)

### **GRILLED LEMON SHRIMPS**

(served with gremolada sauce)

### **GRILLED OCTOPUS COUSCOUS**

(served on a bed of israeli cous cous)

### **BAKED SALMON OR TROUT**

(whole or filet served with a lemon dill sauce)

### **SEAFOOD SALAD**

(calamari, shrimp, lobster, scallop, mussels, clams)

### **COQUILLES SAINT-JACQUES**

## **HALF**

SERVES 10

\$ 120.00

## **FULL**

SERVES 20

\$ 240.00

\$ 60.00 \$ 120.00

\$ 60.00 \$ 120.00

\$ 72.00 DZ

\$ 18.00 per unit

\$ 18.00 per unit

\$ 150.00 \$ 300.00

\$ 18.00 per unit  
minimum 6



## **SPECIALTY OF PICCOLA GIOIA**

	<b><u>HALF</u></b>	<b><u>FULL</u></b>
	<b>SERVES 10</b>	<b>SERVES 20</b>
- SICILIAN ARANCINI (MEAT SAUCE PEAS MOZZARINA CUBE)	\$ 60.00	DZ
- STUFFED RED PEPPERS (veal, rice, Croutons, onions, tomato sauce & mozzarella)	\$ 12.00	PER UNIT
- BAKED TRIPPA ABRUZZESE (honeycomb Trippa, potato, peas, carrots and mushroom)	\$ 70.00	\$ 140.00
- RABBIT RUSTICO (PER RABBIT) (served with carrots, potatoes, mushrooms and pickled vegetables in a white wine sauce)	\$ 100.00	
- PORCHETTA BOARD (porchetta Abbruzzese, sliced and topped with crusty broiled pork belly)		\$ 175.00

ORDERS MUST BE PLACED NO LATER THAN MONDAY DECEMBER 17. 2024

