



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

CATERING MENU

HALF PAN = Feeds 10
FULL PAN = Feeds 20

ENTREES	Vegetarian (VT)	Gluten-Sensitive (GS)	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			1 Serving	383	177	8	0	77	1034	20	0	6	33
			Half Pan	3830	1772	81	2.5	770	10340	199	2	59	330
Grilled Chicken Marsala			1 Serving	570	271	4	0	140	1230	11	0	3	59
			Half Pan	5700	2710	40	0	1400	12300	110	0	30	590
Chicken Piccata			1 Serving	273	132	5	0	66	534	13	0	1	22
			Half Pan	2730	1322	53	0	655	5340	131	1	12	222
Roasted Eggplant Pomodoro	VT		1 Serving	257	172	6	0	19	745	14	3	8	10
			Half Pan	2570	1719	55	3	190	7450	136	26	75	99
Grilled Salmon		GS	1 Serving	253	168	3	0	58	4	0	0	0	20
			Half Pan	2530	1680	30	0	585	35	0	0	0	198
BRICK OVEN PIZZA (Large = 8 SLICES)	Vegetarian (VT)	Gluten-Sensitive (GS)	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	VT		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	VT		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									
Veggies													
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
Brick Oven Roasted													
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

CATERING MENU

HALF PAN = Feeds 10
FULL PAN = Feeds 20

Meats & Cheese													
Chicken	50	20	0	0	20	100	0	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			
SIDES	Vegetarian (VT)	Gluten-Sensitive (GS)	Serving Size	Calories	Calories from Fat	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Carb (g)	Fiber (g)	Sugar (mg)	Protein (g)
Tuscan Vegetables	VT		1 Serving	220	178	2	0	1	562	10	3	4	2
			Half Pan	2200	1780	24	0.5	10	5620	101	34	36	22
Oven-Roasted Broccoli	VT		1 Serving	36	24	0	0	124	3	2	1	2	2
			Half Pan	360	240	0	0	1240	24	8	4	8	8
Rosemary Roasted Potatoes	VT	GS	1 Serving	208	116	0	0	288	21	2	1	2	2
			Half Pan	2080	1160	0	0	2880	208	24	16	24	24
SWEET ENDINGS		Gluten-Sensitive (GS)	Serving Size	Calories	Calories from Fat	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Carb (g)	Fiber (g)	Sugar (mg)	Protein (g)
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		GS	1 Serving	700	412	21	0	118	260	72	0	48	7
			Half Pan	7000	4118	205	0	1175	2600	724	0	474	70
Tiramisu			1 Serving	385	178	15	0	95	81	43	0	27	5
			Half Pan	3850	1783	152	0	945	810	425	0	274	48