

## LIGHTER SIDE

Min 10

- DELUXE WRAP PLATTER** \$7.99 per person  
assorted deli meats, lettuce and tomato,  
pasta salad, fruit and baked cookie
- MINI SANDWICH PLATTER** \$7.99 per person  
assorted deli meats, lettuce, tomato and cheeses,  
pasta salad, fruit and baked cookie
- LUNCH BOX COLD INDIVIDUALLY BOXED** \$8.99 per person  
wrap, antipasta salad, cookie, condiments and utensils  
**TURKEY, CAPRESE, CHICKEN CAESAR OR VEGETABLE**

## HOT LUNCH SPECIALS

Min 10 'til 4pm, utensils included

- BAKED PENNE** \$7 per person  
ricotta, mozzarella, marinara, mixed green salad  
and ciabatta bread
- CHICKEN D'AGNESE'S** \$9 per person  
penne pasta, mixed green salad and ciabatta bread,  
choice of garlic oil, lemon butter or marinara on penne
- TUSCAN PLATTER** \$13 per person  
assorted Italian meats and cheeses roasted seasonal  
vegetables marinated artichoke hearts, balsamic onions,  
mixed olives, roasted red peppers artisan breads and olive oil

## FAMILY DINNERS

Min 10

- PASTA MARINARA** \$9.99 per person  
penne pasta, house marinara, romano  
cheese, mixed green salad, ciabatta rolls,  
and brownie or cookie
- CHICKEN D'AGNESE'S** \$13.99 per person  
chicken D'Agnese's, penne pasta, house marinara,  
romano cheese, mixed green salad, ciabatta rolls,  
and brownie or cookie
- ROASTED SALMON PICATTA** \$15.99 per person  
6 oz. salmon with seasonal vegetables, roasted redskin  
potatoes, mixed green salad, ciabatta rolls,  
and brownie or cookie

234-678-3612

[www.dagneseswhitepond.com](http://www.dagneseswhitepond.com)

Let us bring full service catering to you

Tell us your ideas or thoughts for your party  
and we'll help create the perfect event for you

Weddings, Graduations, Showers, Reunions,  
Business Lunches, Banquets, Clam Bakes, Communion,  
Anniversaries, Retirements, Engagement Parties, etc

Let Tomato Grill Catering make the difference  
for your next gathering, large or small

Our food is always freshly prepared  
and distinctively presented

Our service is efficient and easy to arrange

**\*WE HAVE AN INCREDIBLE SELECTION OF  
APPETIZERS AND ENTRÉES, TOO GREAT TO  
MENTION. PLEASE ASK OUR CATERING  
MANAGER/CHEF TO HELP YOU CHOOSE THE  
PERFECT SELECTION FOR YOUR PARTY\***

## EQUIPMENT AND RENTALS

### BORROW OUR STAFF

Our professional staff would love to help you with your event. Chefs,  
service staff, and bussers are available at a 3 hour minimum

### DISPOSABLE PLACE SETTINGS

Disposable place settings (plates, napkins, forks, knives, and spoons) are  
available for \$1 per person

### CHAFING DISH RENTAL

Chafing dishes are available to rent at a price of \$15 each

### DELIVERY FEE

Yes, we deliver! Delivery fee will vary according to distance. \$15 minimum

\*24-hour advance notice is appreciated for ordering or cancellations



*At White Pond Akron*

*Authentic, Delicious Italian Cuisine*

# CATERING

## 234-678-3612



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Akron, OH 44320

Phone: 234-678-3612

[www.dagneseswhitepond.com](http://www.dagneseswhitepond.com)

email us at [dagwp@yahoo.com](mailto:dagwp@yahoo.com)



## APPETIZERS

Min 10

|   |                  |
|---|------------------|
| <b>EGGPLANT ROLLATINI</b> .....                                       | \$2 each         |
| stuffed with ricotta cheese   |                  |
| <b>MUSSELS</b> .....  | \$4 per person   |
| in a spicy marinara or white wine sauce                               |                  |
| <b>CRAB STUFFED MUSHROOMS</b> .....                                   | \$1.5 each       |
| <b>SAUSAGE STUFFED MUSHROOMS</b> .....                                | \$1.25 each      |
| <b>ARTICHOKE D'AGNESE'S</b> .....                                     | \$1 each         |
| <b>BRUSCHETTA</b> .....   | \$1.5 per person |
| <b>ROASTED MEATBALLS</b> .....  | \$1.25 each      |
| peppers, olives, spicy marinara                                       |                  |
| <b>TOMATO, MOZZARELLA &amp; BASIL</b> .....                           | \$2.5 per person |
| EVOO and cracked pepper   |                  |
| <b>MINI CRAB CAKES</b> .....  | \$2.75 each      |
| with aioli and mesclun greens   |                  |
| <b>JUMBO SHRIMP COCKTAIL</b> .....                                    | \$2.25 each      |
| with cocktail sauce and lemon   |                  |
| <b>STUFFED PEPPERS</b> .....  | \$2.5 each       |
| cubanelle pepper, Italian sausage, smoked mozzarella                  |                  |
| <b>VEGETABLE PLATTER - COLD</b> .....                                 | \$3 per person   |
| garden fresh vegetables with chef's dip                               |                  |
| <b>ANTIPASTO</b> .....  | \$4.5 per person |
| prosciutto, artichokes, fresh mozzarella, roasted red peppers, olives |                  |

## SOUP SELECTIONS

|                        | <u>Pint</u><br>serves 2 | <u>Quart</u><br>Serves 4 | <u>Gallon</u><br>Serves 16 |
|------------------------|-------------------------|--------------------------|----------------------------|
| <b>SAUSAGE FAGOLI</b>  | \$5                     | \$10                     | \$30                       |
| <b>PASTA FAGOLI</b>    | \$4                     | \$8                      | \$30                       |
| <b>SPINACH FAGOLI</b>  | \$4                     | \$8                      | \$30                       |
| <b>ITALIAN WEDDING</b> | \$4                     | \$8                      | \$30                       |
| <b>TOMATO BASIL</b>    | \$4                     | \$8                      | \$30                       |

## SALAD SELECTIONS

|  |              |
|--|--------------|
| <b>MIXED GREENS</b> .....  | \$3          |
| mesclun and romaine heads, vinaigrette and house toppings                    |              |
| <b>CAESAR</b> .....  | \$3          |
| classic caesar with croutons   |              |
| <b>MESCLUN</b> .....   | \$3          |
| candied walnuts, goat cheese, seasonal fruit                                 |              |
| <b>ROASTED BEET</b> .....  | \$3.5        |
| greens, tender roasted beets, shaved fennel                                  |              |
| <b>DRESSINGS: SWEET BALSAMIC, BALSAMIC, RANCH,<br/>CAESAR AND GORGONZOLA</b> |              |
| <b>BREAD WITH HERB BUTTER</b> .....  | \$1 per loaf |

## CHICKEN

3 oz. per piece

We recommend 1 1/2 to 2 pieces per person

## VEAL

3 oz. per piece

|  |                 |     |
|--|-----------------|-----|
| <b>D'AGNESE'S</b>  | \$3             | \$5 |
| signature lemon butter sauce   |                 |     |
| <b>PARMIGIANA</b>  | \$3             | \$5 |
| topped with mozzarella cheese  |                 |     |
| <b>MARSALA</b>   | \$3.5           | \$6 |
| marşala mushroom sauce   |                 |     |
| <b>PICATTA</b>   | \$3.5           | \$6 |
| artichokes, roasted red peppers,<br>and capers in a lemon wine sauce         |                 |     |
| <b>SALTIMBOCCA</b>   | \$3.5           | \$6 |
| topped with prosciutto, spinach,<br>mozzarella, and a marşala mushroom sauce |                 |     |
| <hr/>  |                 |     |
| <b>SHRIMP</b> Breaded or non breaded available                               |                 |     |
| <b>D'AGNESE'S</b>  | \$2 per piece   |     |
| <b>PICATTA</b>   | \$2.5 per piece |     |
| <b>SALMON</b>  | \$12 per person |     |
| 6 oz. salmon pan seared with lemon butter                                    |                 |     |
| <b>ROAST BEEF</b>  | \$8 per person  |     |
| 6 oz. with rosemary gravy  |                 |     |
| <b>PRIME FILET MIGNON</b>  | Market Price    |     |
| 6 oz. sliced, medium rare  |                 |     |

## PIZZA SELECTIONS

HALF SHEET \$18 (24 PIECES) \$3 PER TOPPING  
FULL SHEET \$25 (48 PIECES) \$5 PER TOPPING

Toppings:  
Pepperoni, mushrooms, onions, kalamata olives, rope sausage,

## DESSERT SELECTIONS

Chocolate chip cookies \$1 per person  
Cookies, brownies, and fresh berries \$2 per person  
Miniature dessert platter \$3 per person

Cakes, cheesecakes, and requests available

## BEVERAGE SELECTIONS

**SODA** \$1 per can \$4 per liter  
**BOTTLED WATER** \$1 per bottle

Beer, Wine and Liquor available

## PASTA TRAY SELECTIONS

|  | Half tray<br>(10-12) | Full tray<br>(20-25) |
|--|----------------------|----------------------|
| <b>MARINARA</b>  |                      |                      |
| Penne  | \$30                 | \$50                 |
| Cavatelli  | \$35                 | \$60                 |
| add meat sauce   | \$10                 | \$15                 |
| <b>PRIMAVERA</b>   |                      |                      |
| garden fresh seasonal vegetables in a marinara cream sauce                                   |                      |                      |
| Penne  | \$35                 | \$60                 |
| Cavatelli  | \$40                 | \$75                 |
| <b>CHICKEN &amp; BROCCOLI ALFREDO</b>  |                      |                      |
| Penne  | \$40                 | \$75                 |
| Cavatelli  | \$45                 | \$80                 |
| <b>TORTELLINI ALFREDO</b>  |                      |                      |
| ricotta Stuffed  | \$40                 | \$75                 |
| <b>SAUSAGE AND PEPPERS</b>   | \$40                 | \$75                 |
| sweet sausage, onions and peppers sautéed<br>with marinara sauce                             |                      |                      |
| <b>CHICKEN, SAUSAGE AND PEPPERS</b>  | \$45                 | \$80                 |
| sweet sausage, onions and peppers sautéed with<br>marinara sauce and sliced boneless chicken |                      |                      |
| <b>EGGPLANT PARMIGIANA</b>   | \$35                 | \$60                 |
| <b>BAKED CHEESE LASAGNA</b>  | \$35                 | \$70                 |
| with meat sauce  | \$45                 | \$85                 |
| with vegetables  | \$40                 | \$75                 |

## SIDE SELECTIONS

|  |      |      |
|--|------|------|
| <b>GARLIC GREEN BEANS</b>  | \$30 | \$55 |
| <b>BROCCOLI AND PEPPERS</b>                                      | \$30 | \$55 |
| sautéed with a white wine butter sauce                           |      |      |
| <b>ROASTED REDSKIN POTATOES</b>                                  | \$25 | \$45 |
| <b>GARLIC MASHED POTATOES</b>                                    | \$25 | \$45 |
| <b>ROASTED VEGETABLES</b>  | \$30 | \$55 |
| zucchini, mushrooms, onions, peppers, tomatoes and yellow squash |      |      |

## SAUCES

|                                      | PINT | QUART |
|--------------------------------------|------|-------|
| <b>MARINARA</b>                      | \$4  | \$8   |
| <b>TOMATO "PINK" SAUCE</b>           | \$5  | \$10  |
| <b>SAUSAGE MEAT SAUCE</b>            | \$5  | \$10  |
| <b>BALSAMIC DIPPING</b>              | \$5  | \$10  |
| <b>CAESAR</b>                        | \$5  | \$10  |
| <b>SWEET BALSAMIC</b>                | \$5  | \$10  |
| <b>D'AGNESE'S LEMON BUTTER SAUCE</b> | \$5  | \$10  |