



DiMille'sTM
italian restaurant + catering
San Diego, CA

DiMille's Catering Menu

Select your choices from below and build according to your specific event needs.

Packages:

One Pasta and Salad starting at **\$7.99** per person

One Entrée, One Pasta and Salad starting at **\$13.99** per person

One Entrée, One Pasta, One Side and Salad starting at **\$17.99** per person

Served with Homemade BreadSticks.

LARGE EVENT BAKED PASTAS, SALADS & MORE STARTING AS LOW AS \$4.99pp
WHOLESALE PRICING ALSO AVAILABLE

Choice of Entrée:

Chicken Parmigiana (Classic)

Chunks of breaded chicken, baked with parmesan, mozzarella cheese, fresh mushrooms and herbs.

Choice of meat or veggie sauce.

Chicken Marsala

Chunks of Chicken Breast sautéed in a Marsala Wine and Mushroom Sauce

Chicken Piccata

Breast of Chicken, sautéed in Lemon Butter, Wine and Caper Sauce.

Roasted Rosemary Chicken

Roasted Chicken marinated with lemon, butter and rosemary.

Beef Ragù

Slow Roasted Braised Short Rib in a Red Wine Reduction with sautéed Veggies.

Eggplant Involtini

Italian Breaded Rolled pieces of eggplant stuffed with Ricotta Cheese and Mozzarella

Eggplant Parmigiana

Sliced breaded eggplant baked with fresh mushrooms, herbs, parmesan and mozzarella cheese.

Served with our house Vegetarian sauce.

Choice of Pastas :

Baked Rigatoni (Classic)

Rigatoni Pasta layered with Ricotta, Mozzarella & Parmesan Cheese Served with our Meat or Vegetarian Sauce.

(Vegetarian Available)

Lasagna (Classic)

Three Cheese Lasagna layered with Ricotta, Mozzarella & Parmesan Cheese Served with our Meat or Vegetarian Sauce.

(Vegetarian Available)

Potato Gnocchi

Fresh Gnocchi Pasta served with our Meat, Vegetarian or Tomato Basil Sauce

(Gluten Free or Vegetarian Available)

Ziti Alfredo

Fresh Ziti Pasta served with Alfredo, Tomato Alfredo or Pesto Alfredo Sauce.

Spinach-Ricotta manicotti

Fresh sheets of rolled pasta stuffed with Spinach and Ricotta cheese. Topped with our house Tomato Basil Sauce.

Sea Food Manicotti

Fresh sheets of rolled pasta stuffed with shrimp & scallops, with Ricotta & mozzarella cheese.

Topped with our house Tomato Basil sauce



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Salads:

Garden Salad

Spring mix, iceberg, romaine, lettuce, tomato, cucumbers, carrots, purple cabbage, black olives and pepperoncinis.

Served with choice of dressing.

Greek Salad

Spring mix, iceberg, and romaine lettuce, tomato, cucumbers, pepperoncini, kalamata olives, red onion, bell pepper, feta cheese and beets. Served with house made greek dressing

Caesar Salad

Romaine lettuce, homemade croutons, Romano cheese and tossed with homemade Caesar dressing

Antipasto Salad

Spring mix, iceberg, and romaine lettuce, tomato, cucumbers, green olives, pepperoncini, Italian salami, mortadella, provolone cheese, and giardinera (pickled cauliflower, carrots, pickles, onions) Served with homemade Italian dressing and sprinkled with oregano and parmesan cheese

Tricolor Salad

A bed of mixed green, gorgonzola, candied pecans and gala apples, tossed with raspberry vinaigrette.

Sides:

Steamed Vegetable Melody

Roasted Red Potatoes

Garlic Mashed Potatoes

Ferro Grain with Veggies

Italian Green Beans

Appetizers:

Trays Serves: Medium 10+ ppl / Large 20+ ppl

Tomato Basil Bruschetta

Roma tomatoes, parsley, fresh mozzarella, basil, garlic, olive oil and balsamic vinegar: served on house made crustinies.

MED: \$29.99

LG: \$55.99

Antipasto & Italian Caprese Skewers

Skewered Fresh Italian meats with pickled veggies and Fresh Buffalo Mozzarella with grape tomatoes & basil.

MED: \$35.99

LG: \$64.99

Imported and Domestic Cheese Tray

Served with Crackers

MED: \$39.99

LG: \$74.99

Traditional Veggie Tray:

Fresh Seasonal Vegetables with Ranch dressing

MED: \$29.99

LG: \$55.99

Traditional Grilled Italian Vegetables

Grilled mushrooms, eggplant, bell peppers and zucchini: sautéed in olive oil with fresh Italian herbs.

MED: \$35.99

LG: \$64.99

Great Additions:

Tray Serves: Medium 10+ ppl / Large 20+ ppl

Italian Meatballs

Mamma's famous meatballs (Beef or Turkey) served in meat sauce.

MED: \$29.99

LG: \$59.99

Italian Sausage with Onion & Peppers

Sausage links sautéed with Onions Bell peppers.

MED: \$29.99

LG: \$59.99



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GREAT ADDITIONS-Minimum 10ppl:

ALA CARTE

Baked Rigatoni with Meat or Vegetarian Sauce

\$4.99pp

Lasagna with Meat or Vegetarian Sauce

\$5.99pp

Ziti with Tomato Cream, Alfredo, or Pesto Sauce

\$5.99pp

Potato Gnocchi with Tomato Citrus Sauce

\$6.59pp

Spinach Ricotta Manicotti with Tomato Basil Sauce

\$7.89pp

Eggplant Parmigiana with Vegetarian Sauce

\$7.99pp

Chicken Marsala Sautéed in Marsala Wine

w/Mushrooms

\$8.29pp

Chicken Piccata Sautéed in Lemon Butter Caper

Sauce

\$8.29pp

Chicken Parmigiana with Vegetarian Sauce

\$8.79pp

Served with Homemade Bread Sticks

SALADS- Minimum 10ppl:

Garden Salad Sides of Ranch & Italian Dressing

\$2.99pp

Greek Salad Side of House Dressing

\$3.29pp

Caesar Salad Side of Caesar Dressing

\$3.49pp

Antipasto Salad Sides of Italian & Ranch Dressing

\$4.49pp

SANDWICHES:

Sandwich Mix Tray: \$7.50pp

Torpedo, Turkey & Cheese, Ham & Cheese &

Vegetarian Served with Homemade Potato Chips.

Side of: Mayonnaise, Mustard & Italian Dressing

DESSERTS:

Italian Cookie Tray \$1.75pp

Mini Cannoli & Italian Cookie Mixed Tray \$2.75pp

BEVERAGES:

Bottled Water and/or Regular & Diet Soft Drinks

On Ice \$1.50pp

SERVICE WARE:

Heavy Duty Plates-Forks- Knives & Napkins

\$0.55pp

Serving Supplies- Lg Spoon- Tongs- Spatula

\$2.95ea



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Service option One:

Delivery Drop off: DiMille's will provide Delivery staff to Drop off & Setup menu items as a Self Serve Buffet. Delivery and Setup charges will apply.



Service option Two:

Self Serve Buffet: DiMille's will provide staff to setup menu items as a Self Serve Buffet using disposable Chaffing Dishes & Serving Utensils. Setup and Disposable Service ware charges will apply.



Service option Three:

Full Service Buffet: DiMille's will provide staff to setup menu items as a buffet and serve all guests then teardown buffet and cleanup event. All Serving Chaffing Dishes, Serving Utensils, Heating Units and Refrigeration are Included. Final Staffing hrs and 18% Gratuity to be added upon completion.





Catered Bar Service Options:

Hosted Bar Service starting at \$9.50 per person

“Beverage Options & Packages Available”

Option #1 (Full Cash Bar Service)- Full cash bar service with a minimum spend requirement. Client is responsible for the cash bar to reach the minimum spend agreed amount. Deposit required. Point of sale cash terminals will be used to assure correct tracking.

Option #2 (Partially Hosted Bar) – Partially hosted bar service with a predetermined dollar amount or number of drinks and beverages are met. The bar then becomes a cash bar with a minimum spend requirement. Deposit required. Point of sale cash terminals will be used to assure correct tracking.

Option #3 (Fully Hosted Bar) – Fully hosted bar service with a 2 drink pp minimum spend requirement. In addition a 15% service charge will be added to the final tab at the end of the evening. X report will be available at request.

Bar Packages

#1 - Cocktail and full bar package- this package includes a wide variety of made to order cocktails and specialty drinks. Pricing based on choice of Well, Call or Premium spirits, import, craft and domestic beer, red and white wine and soft drinks.

#2 - Beer, Wine and Champagne – this package includes a wide variety of Beer, Wine, Champagne and soft drinks. Pricing based on choice of import, craft and domestic beer, red and white wine and soft drinks