

Desserts

ALL ITEMS PRICED PER PERSON • 10 PERSON MINIMUM

Cannoli	\$2.50
Tiramisu	\$3.75
Carrot Cake	\$2.25
Cheesecake with Seasonal Fruit	\$2.50
Bustolini Brownies	\$1.50
Chocolate with walnuts or pecans.	
Chocolate Chip Cookies	\$.90
Peanut Butter Chocolate Chip Cookies	\$1.00

Alternate desserts
available upon request



Boxed Lunches

\$9.95 per person (minimum 10 orders)
Includes sandwich, side salad and cookie
Chips can be added for \$.75/bag

Your choice of:

- Roast beef and cheddar
- Virginia ham and swiss
- Turkey and swiss
- Avocado, sundried tomato pesto and muenster cheese
- Salame and provolone
- Spicy tuna salad

Salad choices:

- Pasta salad
- Potato salad
- Cole slaw
- Green salad with choice of balsamic vinaigrette, ranch or creamy gorgonzola dressings

Please allow 48 hour notice on
orders less than 40 people,
5 day notice on orders over 40.

Due to market availability, some
substitutions may be necessary,
and will be guaranteed to be
of equal or greater value.



Catering Menu

*Specialty Foods For
Special Occasions*

800 Broadway
Chico, CA 95928
530-892-1790

Deli Trays

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Italian Combination \$4.20
Salame, mortadella, cappacollo and porchetta with provolone and smoked mozzarella cheese.*

Special Italian Combination \$4.80
(premium meats)
Sopressata Salame, Salame toscano, hot or mild coppa, and porchetta with provolone and hickory smoked mozzarella cheese.*

Traditional \$3.40
Smoked turkey breast, roast beef and Virginia honey ham with cheddar, swiss and pepper jack cheese.*

Bustolini's Special \$4.10
(premium meats and cheeses)
Garlic herb turkey, honey smoked turkey, black forest ham, sopressata Salame and with Danish emmentaler, muenster and Tillamook sharp cheddar cheese.*

Specialty Cheese Platter \$2.45
Hickory smoked mozzarella, Danish Havarti, Tillamook sharp cheddar and Danish emmentaler served with an assortment of olives.*

Imported Cheese Platter \$4.40
A wonderful selection of cheeses from around the world garnished with fresh fruit, dried apricots and crackers.*

Condiment Tray \$1.00
Lettuce, tomatoes, onion, pickles, mayonnaise and mustard.

An extra \$4.00 charge will be added for each tray or bowl unless they are provided by the customer.

Sandwich Hoagies available in sourdough, whole wheat, French and Dutch Crunch \$.85 each

Herbed Foccacia and Ciabatta rolls \$1.00 each

*NOTE: Meats and cheeses can be substituted, prices vary.

Salads

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Parisian Potato Salad \$1.95
A delicious blend of roasted herbed potatoes with celery, red onion, roasted garlic, capers and cornichons in a tangy creamy dressing.

Blue Cheese Potato Salad \$2.50
Potato, Blue cheese, onions, in a creamy dressing (with or without bacon).

Back Yard BBQ Potato Salad \$1.95
A traditional all American salad with red skinned potatoes, celery, sweet relish, black olives, red onion and red pepper.

Tortellini Salad \$2.90
A favorite at Bustolini's! Cheese filled tortellini blended with roasted vegetables, sun dried tomatoes and parmesan cheese tossed with a creamy basil pesto dressing.

Curry Chicken Salad \$2.50
Chicken with toasted almonds, golden raisins and cilantro in a sweet, tangy, curried dressing.

Chicken with Blueberries Salad \$2.50
Chicken, blueberries, spinach, basil, toasted almonds with sweet dressing.

Texas Cole Slaw \$1.40
Chopped green cabbage, green onion and Italian parsley in a light creamy dressing.

Honey Sesame Cabbage Slaw \$1.40
Thinly sliced green and purple cabbage, sliced black olives, green onion and toasted almonds in a sweet sesame vinaigrette.

Macaroni Salad \$1.50
A blend of macaroni noodles, celery, carrot, black olive, sun dried tomatoes, fresh basil and Italian parsley.

Pasta Salad Primavera \$2.40
Pasta with a mix of fresh seasonal vegetables and parmesan cheese in a creamy lemon basil dressing.

Greek Salad \$2.00
A colorful combination of cucumber, green bell pepper, cherry tomatoes, red onion, feta cheese and Calamata olives dressed with extra virgin olive oil and fresh lemon juice.

Broccoli Salad \$2.00
Fresh broccoli with chopped celery, green onion, red bell pepper, raisins and cashews in a sweet dressing.

Southwest Salad \$1.75
Black beans with hearts of palm, corn, tomato, red onion and cilantro in a southwest lime vinaigrette.

Baked Dishes

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Vegetarian Lasagne \$3.50
Roasted vegetables, spinach and mushrooms layers with ricotta, provolone and parmesan cheeses in a rich marinara sauce.

Artichoke Frittata \$3.50
A savory crustless quiche with artichoke hearts, Italian cheeses, red onion, eggs and spices. Perfect for brunch or as a light entree. *Other varieties available, prices vary.*

Antipasto

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Antipasto Tray \$2.20
Traditional Italian Appetizer Plate
Includes a selection of olives, marinated artichoke hearts and mushrooms, fire roasted red peppers, giardiniera, Salame, provolone cheese, carrot and celery sticks.

Vegetable Platter \$1.70
Seasonal fresh vegetables served with choice of two dipping sauces; sun dried tomato dip, house made gorgonzola or creamy basil pesto dip.