PASTA $9.00 qt

PENNE
Sun dried tomatoes, spinach, mushrooms, parmesan, sherry vinaigrette

ORZO
Tomatoes, feta, scallions, dill, red wine vinaigrette

FARFALLE WITH PESTO
Peas, parmesan

COUS COUS
Mandarin oranges, almonds, scallions, apple cider vinaigrette

CHICKEN CUTLETS $6.50 ea

MARSALA
Mushroom gravy with Marsala wine

PICATTA
Lemon caper sauce

FLORENTINE
Sauteed spinach, carmelized onions and toasted pine nuts

PARMESAN
Marinara and mozzarella cheese

GRILLED CHICKEN $5.95 ea

 TOMATO
Basil and balsamic

ARTICHOKE
Lemon and garlic

FOUR HERB
Rosemary, basil, parsley and thyme marinade

Dessert platters $3.00 pp (10 person min.)
Platters include lemon squares, double fudge brownies, congo squares and cookies the size of your head

VOTED BEST GOURMET TO GO & BEST MEXICAN FOOD TAKE OUT
APPETIZERS

STUFFED MUSHROOMS .65 ea (24 min.)
with onion, herbs and parmesan
MINI CRAB CAKES .85 ea (24 min.)
with red pepper aioli
SPINACH AND FETA FILO TARTS .65 ea (15 min.)
CARMELIZED ONION AND BRIE FILO TARTS .65 ea (15 min.)
ASSORTED CROSTINI .65 ea (24 piece min.)
Pesto chicken, herb goat cheese and red pepper, horseradish dill and roast beef
CHICKEN SATAY WITH PEANUT SAUCE .85 ea (24 min.)
BEEF SATAY WITH PEANUT SAUCE .85 ea (24 min.)

PLATTERS

BITE SIZE WRAP SANDWICHES
$26.50 (30 pieces) $50.50 (60 pieces) $66.50 (80 pieces)
WRAP SANDWICHES IN THIRDS
$50.50 (18 pieces) $97.50 (36 pieces) $148.50 (54 pieces)
CHEESE AND FRUIT
$4.00 pp (10 person min.)
Imported and domestic cheeses with grapes and seasonal fruit
CRUDITE VEGETABLES WITH HERB DIP
$3.00 pp (10 person min.)
SHRIMP COCKTAIL
Market Price
with cocktail sauce

SALADS

CHOPPED
$26.50 (Serves 6-8) $38.50 (Serves 8-12) $61.50 (Serves 16-20)
Romaine, gorgonzola, candied walnuts, apples, red onion, champagne vinaigrette
GARDEN
$24.50 (Serves 6-8) $35.50 (Serves 8-12) $57.50 (Serves 16-20)
Mixed greens, fresh vegetables, balsamic vinaigrette
GREEK
$9.00 qt.
Tomatoes, feta, Kalamata olives, cucumbers, red onion
FRUIT
$9.00 qt.
Fresh seasonal fruits and berries
TUNA
$14.00 qt
CHICKEN
$12.00 qt

Tio Mateo’s FAVORITES

ASSORTED QUESADILLA PLATTER
$28.95 (18 pieces) $55.95 (36 pieces)
Served with guacamole, salsa, and sour cream
ENCHILADAS PLATTER
$36.00 (12 enchiladas) $72.00 (24 enchiladas)
Steak with verde salsa, Chicken with mole salsa
7 LAYER DIP
$19.50 (Serves 6-8) $38.50 (Serves 12-16)
Refried beans, cheese, lettuce, tomatoes, salsa, sour cream, guacamole, chicken OR steak. Served with tortilla chips
FIESTA SALAD
$26.50 (Serves 6-8) $38.50 (Serves 10-12) $61.50 (Serves 16-20)
Mixed greens, tomatoes, black beans, red onion, queso fresco, corn salsa, corn tortilla chips, citrus vinaigrette

FAMILY STYLE

TRADITIONAL LASAGNA
$30.00 $45.00
VEGGIE LASAGNA
$35.00 $50.00
MEAT LASAGNA
$40.00 $55.00
FRITTATA
(Whole) $24.00
Vegetables, mozzarella and eggs
RISOTTO TORTE
(Whole) $40.00
Butternut squash or portobello mushroom
EGGPLANT PARMESAN
$38.00 $53.00
CHICKEN TETRAZZINI
$40.00 $55.00
POT PIE
(Individual) $7.95 ea

SIDES

ROASTED VEGETABLE MEDLEY
$9.00 qt
Green and yellow zucchini, carrots, red peppers and onions
SWEET POTATO WEDGES
$9.00 qt
Roasted with olive oil
TWICE BAKED POTATOES
$3.50 ea
Cheddar and jack cheese, sour cream, scallions and egg
APPETIZERS

**STUFFED MUSHROOMS** .65 ea (24 min.)
with onion, herbs and parmesan

**MINI CRAB CAKES** .85 ea (24 min.)
with red pepper aioli

**SPINACH AND FETA FILO TARTS** .65 ea (15 min.)

**CARMELIZED ONION AND BRIE FILO TARTS** .65 ea (15 min.)

**ASSORTED CROSTINI** .65 ea (24 piece min.)
Pesto chicken, herb goat cheese and red pepper, horseradish dill and roast beef

**CHICKEN SATAY WITH PEANUT SAUCE** .85 ea (24 min.)

**BEEF SATAY WITH PEANUT SAUCE** .85 ea (24 min.)

PLATTERS

**BITE SIZE WRAP SANDWICHES**
- S $26.50 (30 pieces)
- M $50.50 (60 pieces)
- L $66.50 (80 pieces)

**WRAP SANDWICHES IN THIRDS**
- S $50.50 (18 pieces)
- M $97.50 (36 pieces)
- L $148.50 (54 pieces)

**CHEESE AND FRUIT** $4.00 pp (10 person min.)
Imported and domestic cheeses with grapes and seasonal fruit

**CRUDITE VEGETABLES WITH HERB DIP** $3.00 pp (10 person min.)

**SHRIMP COCKTAIL** Market Price
with cocktail sauce

SALADS

**CHOPPED**
- S $26.50 (Serves 6-8)
- M $38.50 (Serves 8-12)
- L $61.50 (Serves 16-20)
Romaine, gorgonzola, candied walnuts, apples, red onion, champagne vinaigrette

**GARDEN**
- S $24.50 (Serves 6-8)
- M $35.50 (Serves 8-12)
- L $57.50 (Serves 16-20)
Mixed greens, fresh vegetables, balsamic vinaigrette

**GREEK** $9.00 qt.
Tomatoes, feta, Kalamata olives, cucumbers, red onion

**FRUIT** $9.00 qt.
Fresh seasonal fruits and berries

**TUNA** $14.00 qt

**CHICKEN** $12.00 qt

FAVORITES

**ASSORTED QUESADILLA PLATTER**
- S $28.95 (18 pieces)
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Served with guacamole, salsa, and sour cream

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- S $26.50 (Serves 6-8)
- M $38.50 (Serves 10-12)
- L $61.50 (Serves 16-20)
Mixed greens, tomatoes, black beans, red onion, queso fresco, corn salsa, corn tortilla chips, citrus vinaigrette

**FAMILY STYLE**

**TRADITIONAL LASAGNA** S $30.00
- L $45.00

**VEGGIE LASAGNA** S $35.00
- L $50.00

**MEAT LASAGNA** S $40.00
- L $55.00

**FRITTATA** (Whole) $24.00
Vegetables, mozzarella and eggs

**RISOTTO TORTE** (Whole) $40.00
Butternut squash or portobello mushroom

**Eggplant Parmesan** S $38.00
- L $53.00

**Chicken Tetrazzini** S $40.00
- L $55.00

**Pot Pie** (Individual) $7.95 ea

SIDES

**ROASTED VEGETABLE MEDLEY** $9.00 qt
Green and yellow zucchini, carrots, red peppers and onions

**SWEET POTATO WEDGES** $9.00 qt
Roasted with olive oil

**TWICE BAKED POTATOES** $3.50 ea
Cheddar and jack cheese, sour cream, scallions and egg
PASTA $9.00qt

PENNE
Sun dried tomatoes, spinach, mushrooms, parmesan, sherry vinaigrette

ORZO
Tomatoes, feta, scallions, dill, red wine vinaigrette

FARFALLE WITH PESTO
Peas, parmesan

COUS COUS
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Lemon caper sauce

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Basil and balsamic

ARTICHOKE
Lemon and garlic

FOUR HERB
Rosemary, basil, parsley and thyme marinade

Dessert platters $3.00 pp (10 person min.)
Platters include lemon squares, double fudge brownies, congo squares and cookies the size of your head

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