

Catering Dinner Options

Whether you are having a business meeting, a rehearsal dinner for family and friends, or a one of a kind event for 200 people, Totaros is the quintessential fine dining choice to make your event a memorable one. Located in Conshohocken, our seasoned team of professionals will ensure the highest quality food, beverage and service. Thank You for your consideration

Dinner Option 1: \$32.00 per Guest

Dinner Option 2: \$40.00 per Guest

Dinner Option 3: \$45.00 per Guest

Dinner Option 1: \$32.00 per Guest

First Course

Caesar Salad

American Granna, croutons

Second Course

Grilled Petite Filet Mignon

rosemary potatoes, marinated ripe tomatoes, peppercorn shallot sauce

Grilled Atlantic Salmon

grilled over black bean ragout with chipotle cream

Chicken Salteimbocca

Chicken Breast layered with prosciutto and mozzarella cheese, finished with Marsala wine sauce

Garden vegetables

plum tomatoes, fresh basil

Third Course

Chef Leslie's Specialized Dessert

Dinner Option 2: \$40.00 / GUEST

First Course

Soup Du Jour

Second Course

Caesar Salad

American Granna, croutons

Garden Salad

spring greens with fresh vegetables with balsamic vinaigrette

Third Course

Seared New York Strip

grilled and served with sautéed wild mushrooms, truffle mashed potatoes and rosemary shallot jus

Linguine Monsignor

jumbo shrimp and scallops sautéed in olive oil with garlic, plum tomato, shiitake mushrooms and basil tossed with tomato basil linguine and crabmeat

Balsamic braised short ribs

balsamic braised served with creamy polenta and spinach

Cavatelli Desperado

cavatelli in a spicy marinara with capers and black olives

Fourth Course

Chef Leslie's Specialized Dessert

Dinner Option 3: \$45.00 / GUEST

First Course

Roasted Sea Scallop

Caramelized onion fig chutney

Second Course

Soup Du Jour

Caesar Salad

American Granna, croutons

Garden Salad

spring greens with fresh vegetables with balsamic vinaigrette

Third Course

Grilled Filet Mignon

8 oz. filet served in a Jack Daniels shiitake mushroom sauce with asparagus, grilled tomato and crispy fried onions

Jumbo Lump Crabcake

jumbo lump crabmeat lightly breaded served with shrimp and chive reduction sauce

Sashimi Grade Tuna

grilled rare with mixed greens, black olives, artichoke hearts, grape tomatoes, and fried gnocchi's with a balsamic vinaigrette

Slow Cooked Risotto

wild mushrooms, tomatoes, braised leeks, manchego cheese

Fourth Course

Chef Leslie's Specialized Dessert