COSSETTA

EVENTI

Very Special Food

Very Special Occasions

To Order Call: (651) 224-8419

Order Online at www.CossettaEventi.com

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Eventi has cold food, hot food, breads, desserts,
beverages, tableware, and easy ordering and delivery

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Cold Menu

Antipasti
Hors D'oeuvres
(Requires 48 Hour Notice)

Vegetarian

Crudité Assortimento | $71.95
An Assortment of Fresh Cut Carrot, Cucumbers, Bell Peppers, Zucchini, Yellow Squash, Broccoli, Cauliflower, and Cherry Tomatoes, served with Roasted Tomato Aioli and Dill Cream Sauce.

Bruschetta Misto | $86.95
Traditional Tomato and Basil Extra Virgin Olive Oil Mix, Tapenades of Eggplant and Artichoke, and Mushroom Duxelle, served with Grilled Baston Ciabatta Bread brushed with Fresh Garlic.

Grilled Vegetables | $99.95
Marinated and Grilled Red Bell Peppers, Portobello Mushrooms, Carrots, Asparagus, Red Onion, Plum Tomatoes, Eggplant, Yellow Squash, Zucchini, with Roasted Red Bell Pepper Sauce for Dipping

Fruit and Berries | $119.95
Pineapple, Cantaloupe, Honeydew, Kiwi, Mango, Papaya, Grapes, Strawberries, Blueberries, and Blackberries served with Minted Fruit Dip.

Formaggi

Cheese and Fruit | Small $98.95 (Serves 10-12) **Large $149.95** (Serves 18-22)
A Selection of Imported Domestic Cheeses, Grapes, Berries, Candied Pecans, Prosciutto-Wrapped Pears, and a Cracker/Crisp Bowl.

Italian Cheese and Fruit | Small $107.95 (Serves 10-12) **Large $173.95** (Serves 18-22)
A Selection of Italian Cheeses, Grapes, Berries, Candied Pecans, Prosciutto-Wrapped Pears, and a Cracker/Crisp Bowl.

Salumi

Charcuterie Antipasti | $98.95
Sliced Prosciutto, Soppressata, Mortadella, our Housemade Mozzarella, and Grana Parmesan served with Mixed Olives, Roasted Peppers, Marcona Almonds, and Grapes.

Sandwich Hors D'oeuvres

Rollettas | $89.95
Fresh Italian Flat Bread Wraps of Beef, Ham, Turkey, Vegetable, and Italian Meats with Olive Condite Relish (Serves 10-16, Approximately 35 Rollettas).

Piccino Canapes | $97.95
Bite-Sized Assorted Grilled and Toasted Breads Topped with Beef Tenderloin, Smoked Salmon, Grilled Eggplant Tapenade, Mushroom Duxelle, Artichoke Tapenade, and Kalamata Olive with Chevre (Serves 10-20, approximately 42 Piccino Canapes)

GREAT SERVICE STARTS WHEN YOU DIAL OUR NUMBER.
OUR REPRESENTATIVES WILL TAKE IT FROM THERE.

SEAFOOD

POPPY SEED SALMON | $199.95
HOUSE SMOKED POPPY SEED CRUSTED ATLANTIC SALMON FILET, FRESH FENNEL SLAW, CITRUS VINAIGRETTE, PICKLED GINGER, WASABI AND SOY GINGER GLAZE, SERVED WITH A CRACKER CRISP BOWL

GRILLED ATLANTIC SALMON | $179.95
BASIL-MARINATED GRILLED ATLANTIC SALMON, FRESH BEET AND HORSERADISH SALAD, ENGLISH CUCUMBER, AND SHALLOT-DILL SAUCE, SERVED WITH A CRACKER/CRISP BOWL

SHRIMP COCKTAIL CLASSICO | 156.95
PEELED AND POACHED JUMBO BLACK TIGER SHRIMP WITH FRESH DILL AND COCKTAIL SAUCES (APPROXIMATELY 45 SHRIMP)

SHRIMP MISTO | $179.95
A TRIO OF FIRECRACKER-SEARED, APPLE-GLAZED AND CLASSIC POACHED BLACK TIGER SHRIMP, SMOKED SALMON-WRAPPED ASPARAGUS, COCKTAIL AND APPLE GLAZE SAUCES (APPROXIMATELY 60 SHRIMP)

SNACKS

OLD FASHIONED DIP AND HOUSE MADE POTATO CHIPS | $79.95
COSSETTA HOUSEMADE POTATO CHIPS SERVED WITH SOUR CREAM HERB AND CARAMELIZED SHALLOT GORGONZOLA DIPS (SERVES APPROXIMATELY 30-40)

TO GET PRODUCE THAT'S ANY FRESHER, YOU'D HAVE TO GO TO THE FARM.

SALADS

SERVES 8-16

CHICKEN, TURKEY & PORK

CHOP CHOP | $76.95
GRILLED CHICKEN BREAST, SHREDDED ROMAINE, PENNETTE PASTA, DICED TOMATOES, NUESKE BACON, SCALLIONS, FETA, GARLIC VINAIGRETTE.

CHICKEN CAESAR | $64.95
GRILLED CHICKEN BREAST, ROMAINE, ROMANO AND GRANA PADANO PARMESAN, HOUSE-BAKED CROUTONS, CLASSIC CAESAR DRESSING

SPRING STRAWBERRY & CHICKEN | $67.95
GRILLED CHICKEN BREAST, MIXED FIELD GREENS, STRAWBERRIES, CANDIED PECANS, RASPBERRY VINAIGRETTE

COSSETTA SALAD | $68.95
ROASTED PROSCIUTTO, GORGONZOLA, MIXED LETTUCE, COSSETTA'S HOUSE VINAIGRETTE

ITALIAN CHOPPED | $71.95
ROASTED PROSCIUTTO, GORGONZOLA, TOMATOES, TOASTED PINE NUTS, PENNETTE PASTA, SCALLIONS, MIXED LETTUCE, GARLIC VINAIGRETTE

VEGETARIAN

GARDEN FRESCO | $64.95
BASIL-MARINATED PLUM TOMATOES, FENNEL, RED ONIONS, FRESH HERBS, MIXED LETTUCE, ITALIAN VINAIGRETTE

NAPA COLESLAW | $76.95
NAPA CABBAGE WITH PEAPODS, RED BELL PEPPERS, SCALLIONS, CILANTRO, SPICY ASIAN VINAIGRETTE

SPINACH CRANBERRY | $76.95
SPINACH, CANDIED PECANS, DRIED CRANBERRIES, PARRANO CHEESE, MAPLE VINAIGRETTE

SPRING APPLE | $74.95
MIXED SPRING GREENS, APPLES, GORGONZOLA, CANDIED PECANS, SCALLIONS, COSSETTA'S HOUSE VINAIGRETTE

CAESAR | $64.95
ROMAINE, ROMANO AND GRANA PADANO PARMESAN, HOUSE-BAKED CROUTONS, CLASSIC CAESAR DRESSING

MEDITERRANEAN | $66.95
ROMAINE, TOMATOES, RED ONION, CUCUMBER, PEPPERONCINI, PENNETTE PASTA, KALAMATA OLIVES, FETA, FRESH HERBS, GARLIC VINAIGRETTE

POTATO

GRANDMA'S POTATO SALAD | $65.95
GRANDMA COSSETTA'S TRADITIONAL POTATO SALAD WITH DICED POTATOES, HARD-BOILED EGGS, PIMENTO, SCALLIONS, CELERY, ONION, AND MAYONNAISE

PASTA (SERVES 10-20)

FARFALLE & BROCCOLI | $66.95
FARFALLE PASTA, BROCCOLI, CHERRY TOMATOES, PARMESAN, GARLIC VINAIGRETTE

PENNE CHICKEN ASPARAGUS | $65.95
PENNE PASTA, CHICKEN, RED BELL PEPPERS, SCALLIONS, ASPARAGUS, PARMESAN, FRESH HERBS, GARLIC VINAIGRETTE

ALL OF OUR MEATS ARE ROASTED AND CARVED IN OUR KITCHEN DAILY.

PLATTERS
SERVES 12-16
(48 HOUR NOTICE REQUIRED)

MEAT

COUNTRY TOM TURKEY | $166.95
HERB-RUBBED ROAST TURKEY, CRANBERRY RELISH, ROAST GARLIC, CRANBERRY MAYONNAISE, WITH HARICOT VERT SALAD AND BREAD BASKET

MADEIRA GLAZED HAM | $158.95
SMOKED AND SLOW-ROASTED GLAZED HAM, NUESKE BACON, GRILLED PINEAPPLE, SEEDED MUSTARD, MAYONNAISE, HARICOT VERT SALAD, AND BREAD BASKET

GRILLED BEEF TENDERLOIN AND COUNTRY CHICKEN | $257.95
CHAR-GRILLED BEEF TENDERLOIN, HERB-RUBBED ROAST BREAST OF CHICKEN, WHOLE ROASTED MUSHROOMS, CARAMELIZED ONIONS, CILANTRO CREAM AND HORSERADISH CREAM SAUCES, AND BREAD BASKET

EVENTI ARROSTO | $199.95
HOUSE-ROASTED, HAND-SLICED TOM TURKEY BREAST, SEARED BEEF, AND MADEIRA GLAZED HAM WITH CRANBERRY RELISH, CARAMELIZED ONIONS, MUSHROOMS, GRILLED PINEAPPLE, HORSERADISH CREAM, HAM GLAZE, AND BREAD BASKET

CHARCUTERIE ANTIPASTI | $97.95
SLICED PROSCIUTTO, SOPPRESSATA, MORTADELLA, OUR HOUSEMADE MOZZARELLA, AND GRANA PARMESAN SERVED WITH MIXED OLIVES, ROASTED PEPPERS, MARCONA ALMONDS, AND GRAPES.

SEAFOOD

POPPY SEED SALMON | $199.95
HOUSE SMOKED POPPY SEED CRUSTED ATLANTIC SALMON FILET, FRESH FENNEL SLAW, CITRUS VINAIGRETTE, PICKLED GINGER, WASABI AND SOY GINGER GLAZE, SERVED WITH A CRACKER CRISP BOWL

GRILLED ATLANTIC SALMON | $179.95
BASIL-MARINATED GRILLED ATLANTIC SALMON, FRESH BEET AND HORSERADISH SALAD, ENGLISH CUCUMBER, AND SHALLOT-DILL SAUCE, SERVED WITH A CRACKER/CRISP BOWL

VEGETARIAN

GRILLED VEGETABLES | $99.95
MARINATED AND GRILLED RED BELL PEPPERS, PORTOBELLO MUSHROOMS, CARROTS, ASPARAGUS, RED ONION, PLUM TOMATOES, EGGPLANT, YELLOW SQUASH, ZUCCHINI, WITH ROASTED RED BELL PEPPER SAUCE FOR DIPPING

CRUDITÉ ASSORTIMENTO | $71.95
AN ASSORTMENT OF FRESH CUT CARROT, CUCUMBERS, BELL PEPPERS, ZUCCHINI, YELLOW SQUASH, BROCCOLI, CAULIFLOWER, AND CHERRY TOMATOES, SERVED WITH ROASTED TOMATO AIOLI AND DILL CREAM SAUCE.

FRUIT AND BERRIES | $119.95
PINEAPPLE, CANTALOUPE, HONEYDEW, KIWI, MANGO, PAPAYA, GRAPES, STRAWBERRIES, BLUEBERRIES, AND BLACKBERRIES SERVED WITH MINTED FRUIT DIP.

Our chefs love our packaging because their food gets to you looking as good as it did when it left the kitchen.

Cheese

Italian Cheese and Fruit | Small $107.95 (Serves 10-12) **Large $173.95** (Serves 18-22)

A Selection of Italian Cheeses, Berries, Candied Pecans, Prosciutto-Wrapped Pears, and a Cracker/Crisp Bowl.

Cheese and Fruit | Small $98.95 (Serves 10-12) **Large $149.95** (Serves 18-22)

A Selection of Imported and Domestic Cheeses, Grapes, Berries, Candied Pecans, Prosciutto-Wrapped Pears, and a Cracker/Crisp Bowl.

Sides

Condimento | $63.95

Assorted Olives, including Red Repper Stuffed Queen, Spicy Calabrese and Kalamatas, Herb-Marinated Artichoke Hearts, Palm Hearts, Deli Dills, Pepperoncini, Whole Roasted Mushrooms, Roasted Red Bell Peppers, Caperberries

Sandwich Baskets
(8 Sandwich Minimum)
(Requires 48 Hour Notice)

Pork

Smoked Ham | $17.99
Glazed Pit Ham, Baby Swiss Cheese, Spring Greens, Tomatoes, Honey Mustard Mayonnaise on Grilled Focaccia

Ham & Brie | $17.99
Shaved Prosciutto Cotto, French Brie on House Baked Baguette

Italian Salumeria | $17.99
Mortadella, Tuscano Salami, Prosciutto, Provolone, Fresh Mozzarella, with Olive Oil on an Italian Roll

Poultry

Club | $17.99
Roasted Turkey Breast, Smoked Nueske Bacon, Tomatoes, Cheddar Cheese, Field Greens, Garlic Aioli on Grilled Focaccia

Tom Turkey | $17.99
Slow-Roasted Turkey, Tomatoes, Field Greens, Baby Swiss, Cranberry Mayonnaise on Grilled Focaccia

Herb Chicken | $18.60
Marinated Grilled Chicken, Fresh Mozzarella, Field Greens, Garlic Aioli on Grilled Focaccia

Waldorf Chicken Salad | $17.99
Grilled Chicken, Red Grapes, Celery, Red Onion, Pecans, Poppy Seeds, Field Greens, Fresh Basil on Whole Wheat Bread

Grilled Chicken | $17.99
Sliced Grilled Chicken, Bibb Lettuce, Roma Tomatoes, Mozzarella Cheese, Aioli on Grilled Country Italian Bread

Smoked Turkey Cobb | $17.99
Shaved Smoked Turkey, Gorgonzola Butter, Romaine, Tomatoes, Nueske Bacon on Grilled Country Italian Bread

Beef

Seared Roast Beef | $17.99
Herb and Garlic-Rubbed Seared Roast Beef, Tomatoes, Cheddar, Field Greens, Caramelized Onions, Garlic Aioli on Grilled Focaccia

Beef Brisket | $19.99
Braised Beef Brisket, Tomato, Arugula, Cheddar, Mayonnaise on Seeded Corn Rye

Vegetarian

Margherita | $16.99
Plum Tomatoes, Fresh Mozzarella, Fresh Basil, Extra Virgin Olive Oil on a House-Baked Baguette

Grilled Vegetable | $16.99
Char-Grilled Zucchini, Yellow Squash, Red Bell Pepper, Portobello Mushroom, Caramelized Onion, Mozzarella, Arugula on Grilled Ciabatta Bread

Sandwich Boxed Lunch | Boxettas

Eventi sandwich boxed lunches are served with chef's pasta salad of the day, house made potato chips, olive condite, house made Baratti chocolate chip cookies and Italian candies.

Pork & Beef

Beef Brisket | $25.95
Braised Beef Brisket, Tomato, Arugula, Cheddar Cheese, Mayonnaise on Seeded Corn Rye

Smoked Ham | $25.95
Glazed Pit Ham, Baby Swiss Cheese, Spring Greens, Tomatoes, Honey Mustard Mayonnaise on Grilled Focaccia

Poultry

Tom Turkey | $25.95
Slow-Roasted Turkey, Tomatoes, Field Greens, Baby Swiss, Cranberry Mayonnaise on Focaccia

Rotisserie Pesto Chicken Salad | $25.95
Our Rotisserie Chicken Dressed in Fresh Pesto on Country Italian Bread with Spring Mix and Tomato.

Vegetarian

Grilled Vegetable | $25.95
Char-Grilled Zucchini, Yellow Squash, Red Bell Pepper, Portobello Mushroom, Caramelized Onion, Mozzarella, Arugula on Grilled Ciabatta Bread

Salad Box Lunch | Boxettas

Eventi salad box lunches are served with grilled focaccia bread, sundried tomato and asiago butter, house made potato chips, house made Baratti chocolate chip cookies, and Italian candies.

Vegetarian

Garden Fresco | $23.95
Basil-Marinated Plum Tomatoes, Fennel, Red Onions, Fresh Herbs, Mixed Lettuce, Italian Vinaigrette

Spinach Cranberry | $23.95
Spinach, Candied Pecans, Dried Cranberries, Parrano Cheese, Maple Vinaigrette

Caesar | $23.95
Romaine, Romano and Grana Padano Parmesan, House-Baked Croutons, Classic Caesar Dressing

Hot Menu

From the Cossetta Al Forno

Antipasti | Warm Hors D'oeuvres

Stromboli | $91.95
Individual Pizza Wraps of Salami, Pepperoni, Capicola, Mortadella, Mozzarella, and Provolone, Baked and served with Spaghetti Sauce

Mama's Meatball Bites | $63.95
Veal and Beef Meatball Blend with Cossetta's Famous Spaghetti Sauce

Italian Sausage Calabrese | $85.95
Pan-Roasted Link Sausages, Sliced in Calabrese Sauce with Bell Peppers, Onion, Mushroom, Tomato, and White Wine (Serves 18 - 24)

Italian Sausage & Peppers | $88.95
Seared Italian Link Sausage in a Mixture of Peppers and Onion, Sauteed with Olive Oil, Herbs and Spices, and served with French Sandwich Rolls.

Sides

Meatballs | $51.95
Hand-Rolled Meatballs in Cossetta Family Red Sauce (10 Meatballs)

Italian Sausage | $51.95
Our Family Old World Italian Fresh Pepperoni Sausage Links in our Cossetta Family Red Sauce (10 Sausages)

Garlic Bread | $17.95
Italian Peasant Bread Rubbed with Garlic Butter and Fresh Herbs (Serves approximately 8)

NOTHING SAYS SPECIAL LIKE FOODS THAT ARE DELICIOUS, BEAUTIFULLY PRESENTED, AND HOT FROM THE OVEN.

PASTA | MACARONI
(SERVES 10-20)

MOSTACCIOLI

MOSTACCIOLI CON RICOTTA | $89.95
TRADITIONAL MOSTACCIOLI RIGATE PASTA, FRESH RICOTTA CHEESE SAUCE, PARMESAN, COSSETTA FAMILY RED SAUCE

TRADITIONAL

ALFREDO CHICKEN PENNE | $96.95
PENNE PASTA WITH CREAMY ALFREDO SAUCE, PARSLEY AND PARMESAN SERVED WITH SLICED GRILLED CHICKEN BREAST.

NORCINA PENNE | $96.95
ITALIAN SAUSAGE, TRUFFLE IN A TRADITIONAL NORCINA CREAM SAUCE, SERVED WITH PENNE PASTA.

TORTELLINI ALLA PANNA | $94.95
CHEESE-FILLED TORTELLINI WITH ALFREDO SAUCE, TOPPED WITH CRISP ROASTED PROSCIUTTO

BOLOGNESE PENNE | $88.95
PENNE PASTA WITH A CLASSIC MEAT SAUCE, MADE WITH PANCETTA, BEEF, PORK, AND IMPORTED TOMATOES, TOPPED WITH FRESH CHIVES

VODKA RIGATONI MEZZE | $88.95
OUR TRADITIONAL VODKA POMODORO AND CREAM SAUCE SERVED WITH MEZZE RIGATONI PASTA

FUNGHI MUSHROOM PENNE | $98.95
FUNGHI (MUSHROOMS), PANCETTA, IMPORTED FONTINA CHEESE CREAM SAUCE SERVED WITH A PENNE PASTA

PESTO CHICKEN FUSILLI | $99.95
FRESH BASIL, PINE NUTS, LIGURIAN OLIVE OIL PESTO CREAM SAUCE, BROCCOLI, AND GRILLED CHICKEN SERVED WITH FUSILLI PASTA AND TOPPED WITH ROMANO AND PARMESAN CHEESE.

ALFREDO PENNE | $88.95
PENNE RIGATE WITH ALFREDO SAUCE SERVED WITH FRESH ITALIAN PARSLEY

MEATLESS

POMODORO PENNE | $85.95
SAN MARZANO TOMATO FRESCO SAUCE WITH ITALIAN PARSLEY, IMPORTED PARMESAN AND ROMANO CHEESES SERVED WITH PENNE PASTA.

ARRABBIATA PENNE | $85.95
SPICY SAN MARZANO TOMATO SAUCE, TOPPED WITH IMPORTED PARMESAN AND ROMANO CHEESES AND SERVED WITH PENNE PASTA.

PESTO FUSILLI | $89.95
FRESH BASIL, PINE NUTS, BROCCOLI, AND LIGURIAN OLIVE OIL PESTO CREAM SAUCE SERVED WITH FUSILLI PASTA

The Cossetta Family has been making occasions special since 1911

Lasagna
(Serves 8)

Beef, Pork & Chicken

Lasagna Cossetta | $89.95
Layers of Italian Sausage, Pasta, Ricotta, Mozzarella, Fresh Herbs, and Red Sauce, topped with Fresh Mozzarella

Bolognese Nonna Lasagna | $89.95
Layers of classic Bolognese Sauce with Pancetta, Pork and Beef, Ricotta, Béchamel Sauce, and Mozzarella between Lasagna Pasta, topped with Bolognese Meat Sauce and Fresh Mozzarella

Meatless

Florentina Lasagna | $89.95
Layers of Fresh Spinach, Ricotta, Mozzarella, Fresh Herbs, between Lasagna Pasta, baked in a Fresh Tomato Pomodoro Sauce, Topped with fresh Mozzarella

Baked Dishes
(Serves 8)

Meatless

Manicotti | $75.95
Ricotta, Mozzarella, and Parmesan Cheeses with Fresh Herbs, Rolled in Pasta, Baked in Pomodoro Sauce, Topped with Fresh Mozzarella (16 Manicotti, serves 8)

Eggplant Parmagiana | $69.95
Layers of Breaded Fresh Eggplant, Mozzarella, Parmesan, Pasta, and Pomodoro Sauce, Topped with Fresh Mozzarella (Serves 8)

Ravioli
(Serves 10-16)

Beef & Pork

Bolognese Ravioli | $98.95
Small Beef and Ricotta Filled Ravioli, served with Classic Bolognese Meat Sauce, Topped with Romano and Parmesan Cheeses

Meatless

Ravioli Cheese Al Pomodoro | $98.95
Jumbo Ricotta Cheese Ravioli, served with Pomodoro Sauce, Topped with Romano and Parmesan Cheeses

We have an entrée to suit every taste.

From the Cossetta Cucina
Secondi | Entrees

Chicken

Chicken Parmigiano | $99.95
Chicken Breast Dredged with Seasoned Breadcrumbs, Parmigiano Cheese, and Fresh Herbs, Sauteed and served with a Fresh Pomodoro Tomato Sauce and Topped with our Housemade Fresh Mozzarella (12 Chicken Parmigiano)

Chicken Marsala | $99.95
Breast of Chicken Sautéed in Olive Oil, Rosemary, and Thyme, served with a Mushroom and Marsala Wine Sauce (12 Chicken Marsala)

Chicken Cacciatore | $99.95
Herb-Marinated and Pan-Seared Breast of Chicken, served with Cacciatore Sauce of Bell Peppers, Onion, Mushroom, Tomato, and White Wine (12 Chicken Cacciatore)

Desserts

Cakes, Tortes, and Tarts
(Serves 12-16)
Sent Whole; Serving Utensils Included

Cakes & Tortes

Double Chocolate Cake | $53.95
Dark Chocolate Cake Layered with Chocolate Buttercream, Topped with Chocolate Shavings

Pistachio Torte | $73.50
Vanilla Genoise, Layers of Pistachio Mousse with Crushed Pistachios, Topped with White Chocolate Cigar

N.Y. Cheesecake | $59.50
Rich Cream Cheese Filling Topped with Whipped Cream and Fresh Strawberries

Tiramisu Cake | $55.95
Sponge Cake Soaked in Coffee Simple Syrup Topped with Mascarpone Cream Wrapped in Joconde and Topped with Cocoa and Decorative Swiss Chocolate.

Chocolate Mousse Cake | $59.95
Chocolate Mousse on a Light Chocolate Sponge Cake, Dusted with Cocoa Powder

Mango Mousse Cake | $59.95
Yellow Sponge Cake Soaked in Simple Syrup and Layered with Mango Mousse and Mango Compote, Wrapped in Joconde Cake and Topped with Fresh Fruit.

Lemon Mousse Cake | $58.95
An Elegant Cake Combining Layers of White Cake, Lemon Curd, and Lemon Mousse.

Raspberry Mousse | $58.95
Yellow Sponge Cake Soaked in Simple Syrup and Layered with Raspberry Mousse and Vanilla Cream and Topped with Fresh Berries and Glaze.

Opera Cake | $56.95
Layers of Coffee-Soaked Almond Cake with Two Layers of Coffee Buttercream and One Layer of Chocolate Ganache Topped with Chocolate.

Tarts

Frutti di Bosco | $55.95
Light Pastry Cream in a Flaky Shell, Topped with Assorted Berries and Dusted with Powdered Sugar.

Key Lime Tart | $49.95
Light Key Lime Cream Filling Topped with Handmade Whip Cream

Cakes and cookies, tarts and Tortes.
Customers love our delicious endings.

Bars & Cookies

Bars

Assorted Bars | $67.95
Brownies, Lemon Bars, Blondies, Pecan Chocolate Chunk, Raspberry-Blackberry Bars, Phyllo Nut Rolls.

Cookies

Chocolate Chip Baratti Cookies (Baker's Dozen) | $41.95
Homemade European Chocolate Chunk Cookies, Bakers Dozen (13 Each)

Oatmeal Raisin Cookies (Baker's Dozen) | $41.95
Homemade Oatmeal Raisin Cookies (13 Each)

Chocolate Chip Baratti and Oatmeal Raisin Cookies (2 Dozen) | $66.95
50/50 Mix of Homemade European Chocolate Chunk Cookies and Oatmeal Raisin Cookies. (24 Each)

Cookie Assortment Tray | $57.95
Key Lime Bites, Sesame Wafers, Baci di Dama, Pignoli, Almond Florentines, Double Chocolate Crisps, Chocolate Dipped Pizzeles, Almond and Chocolate Biscotti, Amaretto Cookies.

Classics

Tiramisu – Pan Style | $30.95
Italian Ladyfingers Soaked in Espresso, Layered with Mascarpone, Liqueur, and Shaved Chocolate. (Serves 8)

Cannoli Traditional Minis Tray | $68.50
Traditional Sicilian Pastry Shells with Chocolate Chunk House Made Ricotta Impastata Filling (32 Pieces)

Cannoli Chocolate Dipped Minis Tray | Small $61.95 (16 Pieces) Large $73.95 (32 Pieces)
Chocolate Dipped Pastry Shells with Chocolate Chunk House Made Ricotta Impastata Filling.

Bread

All Loaves are Sliced

Vienna (Pana di Casa) Bread | $7.95
Crisp-Crusted White with a Light and Airy Texture

Peasant Bread | $7.95
Italian White with Medium-Crisp Crust, Dusted with Flour

Baguette French | $5.95
Crisp Crust, Light and Airy Texture

Grilled Focaccia | $13.95
Herbed Focaccia Brushed with Olive Oil and Grilled, Cut into Wedges.

Ciabatta | $8.95
Flat Bread with Large Air Pockets, Chewy Crust

Pizza Bianca | $18.95
Roman Style Pizza Bianca, Light and Fluffy with Large Air Pockets, Topped with Olive Oil and Sea Salt.

Semolina Bread | $7.75
Crusty and Chewy Loaf made with Semolina Rimacinata and Topped with Sesame Seeds.

Asiago Breadsticks (1 dozen) | $18.95
Housemade Focaccia Breadsticks Baked with a Topping of Asiago Cheese.

Eventi Bread Basket | $71.95
French Baguette, Rustique Ciabatta, Whole Grain, Roasted Garlic, Corn Rye, Seeded French Rolls, Grilled Focaccia, with Sun-Dried Tomato and Asiago Butter.

Italian Bread Basket | $71.95
French Baguette, Country Italian, Grilled Focaccia, Rustique Ciabatta, with Sun-Dried Tomato and Asiago Butter

Rye Caraway Seeded Bread | $8.75
White Rye with Caraway Seeds, Dense with a Slightly Chewy Crust

Whole Grain | $8.95
Multi-Grain Bread Slightly Sweetened with Honey and Malt

Garlic Bread | $16.95
Italian Peasant Bread Rubbed with Garlic Butter and Fresh Herbs (Serves approximately 8)

Sundried Tomato & Asiago Butter | $14.95
Butter Whipped with Sun-Dried Tomatoes and Asiago Cheese

Our Famous Garlic Butter | $13.95
Butter Whipped with Fresh Garlic and Herbs

Beverages

Soda
Coca Cola | $3.85
Diet Coke | $3.85
Sprite | $3.85
Root Beer IBC | $3.99

Water
San Pellegrino Sparkling Water | $3.99
San Pellegrino Panna Still Water | $3.99
Dasani Still Water | $3.99

Tea
Arizona Tea | $3.99

Sparkling Beverages
San Pellegrino Limonata (Lemon) | $3.99
San Pellegrino Aranciata (Orange) | $3.99
San Pellegrino Melograno (Pomegranate & Orange) | $3.99
San Pellegrino Aranciata Rossa (Blood Orange) | $3.99

Juices
Minute Maid Orange Juice | $3.85
Minute Maid Apple Juice | $3.85
Minute Maid Cranberry/Apple/Raspberry Juice | $3.85

Tableware

Here is everything you need to accommodate any size group in the gracious Eventi tradition. Each item is recyclable, and carefully selected to compliment the distinctive style of our Eventi serving platters and bowls.

Black Spoons (10) | $5.65
Black Spoons (20) | $9.50
Black Forks (10) | $5.75
Black Forks (20)| $9.50
Black Knives (10) | $5.75
Black Knives (20) | $9.50
Black 9" Plates (10) | $14.50
Black 9" Plates (20) | $27.50
Paper Tablecloth (54" x 108") | $7.50

Black 6" Plates (10) | $9.95
Black 6" Plates (20) | $16.95
Paper Napkins (10) | $6.50
Paper Napkins (20) | $10.95
Clear Beverage Glasses (10) | $8.50
Clear Beverage Glasses (20) | $11.50
Tableware Sets (10) | $26.95
Tableware Sets (20) | $53.95
Includes 9" Plate, Fork, Knife, Spoon, and Eventi Napkin

Eventi Serviceware

Chafer Set (Disposable) | $35.95
Includes 1 Disposable Chafer, 2 Sternos, 1 Aluminum Pan Set
Sterno (ea) | $2.95

Aluminum Half Pan Set | $6.75

Aluminum Full Pan Set | $12.50
(Water Well)

Information

Cold Menu Delivery Service

Cossetta Eventi provides delivery six days a week for $45 within the Minneapolis and St. Paul downtown areas. Delivery is available in other areas for an additional charge. Cold Food minimum order: $50. Menu prices may change based on seasonal market fluctuations.
(All minimums exclude tax and delivery)

Hot Menu Delivery Service

Cossetta Eventi provides delivery six days a week for $45 within the Minneapolis and St. Paul downtown areas. Delivery is available in other areas for an additional charge. Hot Food minimum order: $100. Menu prices may change based on seasonal market fluctuations.
(All minimums exclude tax and delivery)

Cold Menu and Hot Menu Combination Delivery Service

Cossetta Eventi provides delivery six days a week for $45 within the Minneapolis and St. Paul downtown areas. Delivery is available in other areas for an additional charge. Cold menu and hot menu combination minimum order: $130. (Applies for delivery service only).
(All minimum exclude tax and delivery)

Delivery Fuel Surcharge

Due to higher fuel prices, the cost of delivery has increased.
A fuel surcharge based on market conditions will be added to delivery orders.

Ordering

Due to required preparation time, all orders except those noted (48 Hours Required) must be placed before 1:00 pm the day prior to delivery or pickup.

Cancellation

Due to required preparation time, all orders must be cancelled before 1:00 pm the day prior to delivery or pickup to avoid being charged in full

Payment

Cossetta Eventi accepts all major credit card (Visa, Master Card, American Express and Discover).
All orders must have prepayment 48 hours in advance.

Eventi

Our passion for memorable meals began in 1911, the year the Cossetta Family started in the food business. Today, that passion runs deeper than ever. You sense it in the Eventi staff, taste it in our foods, and see it in our presentation. So, the next time you bring people together, create the tone the Eventi way. Make it special.

Visit our Eventi website at www.CossettaEventi.com