

special events & menu

BOOKING YOUR PARTY OR SPECIAL EVENT AT CAFÉ TRASTEVERE




At Café Trastevere, we welcome your family into our home. We have a private dining room upstairs which can accommodate up to 60 people, and we are available for many types of catering functions. Our beautiful outdoor patio is also available, weather permitting.

 Intimate wedding receptions and rehearsal dinners 

 Business dinners  Presentations  Office parties  Holiday parties 

 Family gatherings  Friendly get-togethers  Surprise birthday parties 

STEPS TO TAKE WHEN BOOKING YOUR PARTY WITH US:

-  1. Select a date.
-  2. Select a menu from our party menu list (changes and modifications can be accommodated).
-  3. Email us at parties@cafetrastevere.com or call the restaurant at 407-839-0235 and ask for Santos or Philippe to book your date and menu choice.
-  4. Be prepared to leave a non-refundable deposit of \$150 to hold your reservation, which can be applied toward your final bill.

CHOOSE YOUR OWN MENU

Please choose from the four menus on the following pages. Choose any of the items you have seen on our menus and pick your favorites. Any item on a lower priced menu may be added to a higher priced version. Buffet style is available for large parties.



special event menu

MENU #1

\$18.95 per person

ANTIPASTI

BRUSCHETTA TRASTEVERE

Plum tomatoes, basil and fresh mozzarella on garlic crostini.

INSALATE

INSALATA TRASTEVERE

Mixed field greens, tomatoes and red onions in a creamy Italian herb vinaigrette.

PANE

ARTISAN BAGUETTE

ENTRÉE

Choose Three Entrées:

PENNE ALLA VODKA

Penne and smoked salmon in a vodka cream sauce.

FETTUCCHINE ALFREDO

Fettuccine tossed in a creamy Parmigiano Reggiano cheese sauce.

POLLO ALLA PARMIGIANA

Chicken breast thinly pounded and breaded then topped with marinara sauce and melted mozzarella cheese.

CALAMARI FRA' DIAVOLO

Calamari sautéed in a spicy red sauce and tossed with linguine.

SPAGHETTI ALL'AMATRICIANA

Spaghetti tossed with fresh tomatoes, basil, onions, white wine, extra virgin olive oil, Pecorino Romano cheese and pancetta.

DOLCE

Choose One Dessert:

TIRAMISU

Ladyfingers dipped in espresso and liqueurs then layered with mascarpone cheese and zabaglione sauce.

Tax 6.5% / Gratuity 18%

BE SURE TO SELECT YOUR WINE CHOICES FROM OUR LIST.



special event menu

MENU #2

\$21.95 per person

ANTIPASTI

BRUSCHETTA TRASTEVERE

Plum tomatoes, basil and fresh mozzarella on garlic crostini.

INSALATE

INSALATA TRASTEVERE

Mixed field greens, tomatoes and red onions in a creamy Italian herb vinaigrette.

PANE

ARTISAN BAGUETTE

ENTRÉE

Choose Three Entrées:

PENNE AL GORGONZOLA

Chicken strips, mushrooms and roasted red peppers in a gorgonzola cream sauce.

CAPELLINI ALLA TRASTEVERE

Angel hair pasta tossed with peas, pancetta and served in a cream sauce.

VITELLO PICCATA

Thinly pounded veal scaloppini sautéed in white wine, lemon and capers.

SALMONE ALLA GRIGLIA

Grilled salmon.

POLLO MARSALA

Chicken breast thinly pounded and sautéed in a Marsala wine sauce with assorted mushrooms.

DOLCE

Choose One Dessert:

TIRAMISU

Ladyfingers dipped in espresso and liqueurs then layered with mascarpone cheese and zabaglione sauce.

CHOCOLATE DECADENCE

A rich chocolate layer cake with a fudge icing.

Tax 6.5% / Gratuity 18%

BE SURE TO SELECT YOUR WINE CHOICES FROM OUR LIST.



special event menu

MENU #3

\$24.95 per person

ANTIPASTI

ANTIPASTI MISTI
Assorted cold appetizers.

INSALATE

INSALATA TRASTEVERE
Mixed field greens, tomatoes and red onions in a creamy Italian herb vinaigrette.

PANE

ARTISAN BAGUETTE

PASTA

Choose One Pasta:

PENNE AL GORGONZOLA
Penne tossed with mushrooms, chicken strips and roasted red peppers in a gorgonzola cream sauce.

SPAGHETTI ALLA CARBONARA
Spaghetti served in a sauce consisting of eggs, Pecorino Romano cheese and pancetta.

FETTUCINE ALFREDO
Fettucine tossed in a creamy Parmigiano Reggiano cheese sauce.

ENTRÉE

Choose Three Entrées:

SALMONE ALLA GRIGLIA
Grilled salmon.

VITELLO MARSALA
Thinly pounded veal scaloppini sautéed in a Marsala wine sauce with assorted mushrooms.

POLLO FRANCESE
Thinly pounded chicken breast battered in egg and sautéed in white wine, butter and lemon.

CALAMARI E GAMBERI FRA' DIAVOLO
Calamari and shrimp sautéed in a spicy red sauce and tossed with linguine.

SALTIMBOCCA ALLA ROMANA
Thinly pounded veal scaloppini with pancetta, spinach, sage and white wine.

DOLCE

Choose One Dessert:

TIRAMISU
Ladyfingers dipped in espresso and liqueurs then layered with mascarpone cheese and zabaglione sauce.

CHOCOLATE DECADENCE
A rich chocolate layer cake with a fudge icing.

Tax 6.5% / Gratuity 18%

BE SURE TO SELECT YOUR WINE CHOICES FROM OUR LIST.



special event menu

MENU #4

\$26.95 per person

ANTIPASTI

ANTIPASTI MISTI
Assorted cold appetizers.

INSALATE

INSALATA TRASTEVERE
Mixed field greens, tomatoes and red onions in a creamy Italian herb vinaigrette.

PANE

ARTISAN BAGUETTE

PASTA

Choose One Pasta:

PENNE ALLA VODKA
Penne and smoked salmon in a vodka cream sauce.

CAPELLINI ALLA TRASTEVERE
Angel hair pasta tossed with peas, pancetta and served in a cream sauce.

SPAGHETTI BOLOGNESE
Spaghetti in a thick homemade meat sauce.

ENTRÉE

Choose Three Entrées:

MEDAGLIONI DI FILETTO
Filet mignon medallions sautéed in a red wine sauce with cracked black pepper.

ZUPPA DI PESCE ALLA ROMANA
An assortment of fresh shrimp, scallops, fish, mussels, clams and calamari in a seafood broth combined with tomato sauce and served over a bed of capellini pasta.

SALMONE TARRAGON
Chicken breast sautéed in a light cream sauce topped with spinach and mozzarella cheese.

POLLO ALLA MEDITERRANEA
Calamari and shrimp sautéed in a spicy red sauce and tossed with linguine.

VITELLO PICCATA
Thinly pounded veal scaloppini sautéed in white wine, lemon and capers.

DOLCE

Choose One Dessert:

TIRAMISU
Ladyfingers dipped in espresso and liqueurs then layered with mascarpone cheese and zabaglione sauce.

CHOCOLATE DECADENCE
A rich chocolate layer cake with a fudge icing.

Tax 6.5% / Gratuity 18%

BE SURE TO SELECT YOUR WINE CHOICES FROM OUR LIST.

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