



Email: franktriola5@gmail.com

Frank Cell: 832-444-7804

Chef Frank Triola

History

In 1998, critically-acclaimed restaurateur and chef, Frank Triola (grandson of Frank Azzarelli), resurrected the legendary Azzarelli's, Houston's first Italian restaurant. Triola successfully owned and operated Azzarelli's (at five different locations during the past twelve years) which received many awards and accolades for his food. Chef Triola has been wowing his clientele, including the Houston Rockets, Plex athletes, and other Houston locals, with Traditional Italian, New American and Southwestern inspired menu items. Catering clients include by not limited to Aldine school District, Cameron Drilling, BP, Chevron, Shell Oil and all others listed before. Even Rachel Ray praised his spaghetti and meatballs in her national magazine, Everyday with Rachel Ray.

We offer various types of cuisine for catering. Review our menu and let us help make your next event a success.

We just know good food. It's in our blood.

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Breakfast

Order as a Meal to include Fruit Cup, Yogurt Cup & Juice

CONTINENTAL – Pastry, Fruit Cup, Yogurt Cup and Juice

COUNTRY BENEDICT – Chicken fried egg, apple wood bacon, sautéed field greens and spicy hollandaise

CLASSIC BENEDICT – Poached egg, Canadian bacon and lemon truffle hollandaise

SMOKED SALMON – Served with Cream Cheese and Toast Points

GREEN EGGS & HAM – Canadian bacon, feta cheese and herb salad

SPINACH OMELETTE – Spinach, Mushrooms and Crispy Garlic. Served with side of Bacon or Sausage and Roasted Potatoes

CREOLE OMELETTE – Shrimp, Crab and Andouille Sausage. Served with side of Bacon or Sausage and Roasted Potatoes

CREATE YOUR OWN OMELETTE – Choice of Whole Eggs, Egg Whites, Cheese, Veggie and/or Meat Adders. Served with side of Bacon or Sausage and Roasted Potatoes.

ASSORTED QUICHES – Served with Bacon or Sausage and Roasted Potatoes

STEAK & EGGS – Prime Strip, Two eggs (any style), Breakfast Potatoes

FRENCH TOAST – Topped with Fresh Berries, Banana Fosters or Tropical Fruit

FLAPJACKS – Fluffy Buttermilk jacks topped with Fresh Berries and Maple Syrup

BREAKFAST BURRITO – Eggs and Cheddar. (Add: Bacon, Potatoes, Italian Sausage, and Chorizo (or order it loaded)

EGG PLATTER – Choice of Egg Style, Bacon or Sausage, Roasted Potatoes and Toast

BREAKFAST SANDWICH – Scrambled or Fried Egg, Cheese and Ham on your choice of English Muffin, Croissant, or Kaiser Roll

PASTRY TRAY - Assorted Pastries, Breads and Danishes

FRUIT TRAY – Assorted Seasonal Fruit

Omelet and Burrito Adders:

Bacon, Ham, Sausage, Chorizo, Prime Beef, Ground Beef, Turkey, Chicken, Prosciutto
American, Cheddar, Goat, Feta, Gouda, Mozzarella, Provolone
Red/Yellow Peppers, Spinach, Mushrooms, Olives, Squash, Eggplant, Tomatoes

Appetizer Trays

Smoked Salmon Platter

Seasonal Vegetable Tray

Assorted Cheese & Cracker Tray

VIP Meat & Cheese Tray

Fresh Fruit Tray

Bruschetta- Grilled bread with Roma Tomatoes, Garlic and Extra Virgin Olive Oil

Assorted Finger Sandwiches- Mix cold cuts, Chicken Salad and Tuna Salad

Mixed Assortment of Calamari, Papa Mushrooms, Fried Mozzarella

Individual Appetizers

Served based on a "Per Person" order quantity

Beef Carpaccio

Prosciutto Wrapped Shrimp

Smoked Salmon Platter

Seared Scallops

Marinara Crab Fingers

Boudin Balls

Calamari

Sicilian Rice Balls

Italian Nachos

Lobster Tamales

Fried Mozzarella

Shrimp and Feta Tamales

Fried Ravioli-

Pulled Pork Tamales

Stuffed Jalapeno

Crab Stuffed Mushrooms

Portobello Mushroom with Crab

Jumbo Shrimp w/ wasabi cocktail

Cozze Bianco

Portobello Mushrooms Balsamic

Buffalo Wings with Bleu Cheese Sauce

Bacon Wrapped Shrimp with Goat Cheese

Coconut Fried Shrimp

Prosciutto Wrapped Asparagus and Cantaloupe

Italian Sausage & Peppers

Bruschetta

Scallop on the Half Shell

Pecan Crusted Chicken Strips

Cornmeal Oysters with lemon butter

Grilled Lamb Chop

Chicken skewers

Corporate Box Lunches

Panini's & Wraps

SERVED WITH A COOKIE & CHOICE OF SALAD OR HOMEMADE CHIPS

OYSTER BLT-Fried gulf oysters red pepper aioli, roasted tomatoes

TUNA- Seared black fin, avocado, apple wood bacon, boiled egg

ITALIAN-Mix imported meats with provolone cheese, lettuce, and red onion and Italian herbs and spices.

CHICKEN PARMESAN-Breaded chicken breast covered with marinara and mozzarella cheese.

CHICKEN VINCENT-Grilled chicken breast, sun-dried tomatoes and goat cheese with balsamic vinaigrette.

TURKEY & GUODA-With pesto mayo and garlic aioli.

TOMATOES CAPRESE-Sliced tomatoes, homemade mozzarella, and basil.

SHRIMP AND AVOCADO- Grilled shrimp with sliced avocado, roma tomatoes and garlic aioli.

BACK YARD VEGETABLE -Roasted tomato ragu and garlic aioli

SOFT SHELL WRAP- Crispy soft shells, tomato confit, sweet and spicy aioli

CRAB CAKES- Jumbo lump, spicy aioli, lemon confit

BLT- Tomatoes, apple wood bacon, lettuce and mayo aioli

PULLED CHICKEN- Rosemary aioli and Asian Slaw

MEATBALL- Frank's famous meatballs with parmesan, mozzarella and marinara.

PULLED PORK- Blueberry BBQ and Asian Slaw

GRILLED CHICKEN-Wheat Bun, Mayonnaise, Lettuce, Tomato

RODEO CHICKEN-Egg Bun, Hickory Sauce, Onion, Pickle

CALIFORNIA CHICKEN-Wheat Bun, Swiss cheese, Guacamole, Lettuce, Tomato

ROASTED CHICKEN SALAD-Chef Frank's Special Blend w/Olives, Onions & Celery

Salads

Mixed Green Salad

Spring Mix, Tomatoes, Cucumbers, Red Onions, Garlic, Celery and Croutons

Misto Salad

Italian home-style salad

Tomatoes Caprese

Sliced tomatoes, homemade mozzarella, and basil

Caesar Salad

Crisp romaine and garlic croutons in a spicy Caesar dressing [Add chicken or shrimp](#)

Spinach Salad

Spinach, sun-dried tomatoes, pancetta, and warm goat cheese in aged port wine vinaigrette. [Add chicken or shrimp.](#)

Wedge Salad

Classic style with Maytag Bleu Cheese dressing, bacon and tomatoes.

Tomato Tower

Sliced tomatoes on a bed of radicchio and arugula. Topped with hearts of palm, artichokes hearts and jumbo crab. Finished with balsamic vinaigrette, gorgonzola cheese dressing and black roe caviar

Dressing Selections: House, Balsamic, Ranch, Jalapeno Ranch, 1000 Island, Honey Mustard, Gorgonzola, Bleu Cheese, Greek

Soups

Chicken Tortilla

Minestrone

Lobster Bisque

Black Bean

Crab & Corn Bisque

Butternut Squash

Clam Chowder (Red or White)

Lentil

Italian Sausage & Bean

Asparagus Leek

Nonna's Soup

Roasted Roma Tomato Basil

Italian Wedding Soup

Seafood Gumbo

From The Grill

All of our Steaks are Aged Angus Beef

Chef Frank's famous N.Y. Strip

Seared Black and Blue finished with a horseradish blue cheese crusted and severed with steak fries.

14 oz. Grilled Rib Eye

Topped with Chef Frank's award winning sauce of gorgonzola, Marsala and wasabi sauce.

Lamb Chops

Rack of lamb cut into chops, grilled and topped with a blueberry, jalapeno and mint demi reduction.

Twin Filet Oscar

Two Medallions seared to Medium Rare. Topped with Jumbo Lump Crabmeat, Fresh Asparagus and Lemon Butter

Veal Chop

14 ounce Veal Chop grilled and topped with gorgonzola cheese sauce.

Beef Tenderloin

8 oz. Filet of Angus beef stuffed with goat cheese and topped with Marsala sauce.

"Frank's" Mixed Grill

Lamb Chop, Beef Tenderloin and Shrimp

Osso Buco

Topped with red Chianti reduction with mushrooms, peas, red onions, roma tomatoes, garlic and basil served with Marsala risotto.

Award Winning Buffalo Rib eye

Grilled Buffalo rib eye topped with wasabi maple mustard, Gorgonzola cheese and Marsala mushroom sauce

Seafood & Poultry

Grilled Red Snapper Louisiana

Topped with Sautéed Crabmeat, Shrimp, Scallops and green onion and finish with Chef Frank's Louisiana roux sauce

Chilean Sea Bass

Seared and served on a bed of avocado compote with lobster bisque sauce and lemon butter

Pecan Crusted Red Snapper

Topped with Crabmeat brown butter sauce.

Salmon "Pizziola"

Grilled Salmon stuffed with brie and topped Blackened Shrimp then topped with an orange jalapeño sauce.

Seafood Lasagna

Baked layers of pasta filled with shrimp, crab and lobster. Then topped with pesto cream and lobster bisque

Coconut Shrimp

Served with Orange Marmalade Glaze

16oz. Australian Rock Lobster

Steamed lobster tail topped with Moscato cream sauce

Fresh Fish- Amberjack, Grouper, Flounder, Yellow Fin Tuna, Monk, Stripped Bass, Corvina, Snapper, Sea Bass, Red Drum, Halibut, Orange Roughy, Salmon, Tuna, Tilapia, Haddock, Dover Sole, Cod, John Dory, Black Sable, New Z Groper

International

Chicken Marsala

Grilled Chicken topped with award winning Marsala and mushroom sauce.

Chicken “Vincent”

Grilled chicken breast covered with herbs, sun-dried tomatoes, and goat cheese topped with balsamic vinaigrette.

Chicken “Mollica”

Chicken breasts breaded in Italian breadcrumbs and Parmesan cheese topped with lemon butter mushroom sauce.

Chicken “Triola”

Chicken breast stuffed with Italian sausage, spinach, mozzarella cheese, and topped with Marsala sauce.

Chicken “Zuckero”

Grilled chicken breast topped with artichoke hearts, mushrooms in a caper lemon sauce.

Chicken Parmesan

Breaded chicken breast covered with marinara and mozzarella cheese.

Slow Roasted Beef Tenderloin

Served with Assorted Rolls, Portobello Demi

Sicilian Style Pork Chop

Baked in olive oil, lemon and garlic covered with Italian breadcrumbs and Parmesan cheese.

Four Pepper Roasted Sirloin of Beef

Porcini Mushrooms, Red wine & Shallot Sauce, & Béarnaise Sauce. Served with Assorted Rolls

Fettuccine Alfredo

Classic Alfredo with mushrooms, peas and choice of chicken or shrimp.

Penne con Salsiccie

Spicy Italian sausage, suga rosa and mozzarella cheese.

Penne “Gabriella”

Penne pasta with chicken, peas, mushrooms, roma tomatoes, Pancetta, basil and Marsala wine sauce.

Lasagna Al Forno

Chef Frank's special recipe of baked layers of pasta filled with ground meat, ricotta and mozzarella cheeses and basil pesto.

“Camilla’s” Lasagna

Blend of spinach, mushrooms and roasted eggplant.

Fettuccine “Madeline”

Fresh scallops, black olives, peas, red onion and roma tomatoes tossed in a saffron butter sauce.

♥Penne Antoinette

Penne pasta with carrots, peas, roma tomatoes, and mushrooms with grilled chicken, tossed in a garlic-basil broth.

♥Linguine fra Diavolo

Sautéed shrimp, crab, clams and scallops in a spicy marinara.

♥Pasta Southwest

Sautéed shrimp with fresh cilantro, yellow corn, black beans, jalapenos, roma tomatoes, garlic and broth.

Mexican Chicken

Grilled chicken breasts covered w/cilantro, onions, jalapenos and Monterey Jack Cheese

Carne Guisada

Pico de gallo, rice, beans and tortillas

Fajitas

Your choice of Chicken, Beef or Shrimp (Or Mixed Combination). Served with all the fixings.

Sesame Chicken

Chicken breast nuggets covered in Sesame Seeds and tossed in Mary's special sauce

Chicken with Orange Peel

Chicken breast nuggets smothered in orange peel and ginger.

General Tso's Chicken

The dish features breaded chicken in a sweet and spicy [sauce](#), made with [sugar](#) and dried [chili peppers](#)

Curry Shrimp

Shrimp sautéed in curry with carrots, snow peas, bell peppers and ginger

Maple & Honey Mustard Glazed Banquet Ham

Corn bread, Whole Grain Cajun Mustard Sauce

Roasted Stuff Turkey

Fresh Cranberry Sauce, Marsala Risotto Dressing served with Assorted Rolls

Herb Crusted Pork Loin

Roasted Garlic & Rosemary Lemon Sauce, Roasted Potatoes, Garlic Mash Potatoes

Provençal Herb Stuff Leg of Lamb With Coos Coos

Natural Jus with Roasted Garlic & Lemon Thyme

12" & 7" Pizzas (Wheat Crust Available)

Mushroom	Pepperoni
Black Olives	Sausage
Spinach	Hamburger
Red & Yellow Peppers	Meatballs
Garlic	Chicken
Squash	Green Olives
Eggplant	Shrimp

PIZZA MARGHERITA- Roma tomatoes, fresh basil and fresh mozzarella cheese.

SHRIMP AND PESTO- Grilled shrimp, basil pesto, roma tomatoes and mozzarella cheese.

SAUSAGE AND PEPPERS- Homemade Italian sausage, imported red and yellow peppers.

PIZZA TRIOLA-White pizza with garlic, extra virgin olive oil, prosciutto, ricotta and mozzarella.

VEGETABLE- Fresh seasonal vegetables, roasted garlic, basil and mozzarella cheese.

PIZZA FRANKIE-Alfredo pizza with garlic, spinach, mushrooms, chicken and mozzarella cheese.

PIZZA QUATTRO FORMAGGIO-White pizza with garlic, extra virgin olive oil, imported parmesan, goat, ricotta and mozzarella cheese.

CALZONE- Stuffed pizza filled with meatballs, sausage and pepperoni

Hamburgers

Our Burgers are grilled medium (pink in the middle) unless otherwise specified.

Appropriate condiments are served on the side

Pizziola Hamburger- ¼ Ground Chuck with Mustard, Pickles, Yellow Onion, Diced Lettuce, Tomato and Cheddar

Bacon Cheeseburger- ¼ Ground Chuck with Apple wood Bacon, Cheese, Mustard, Pickle, Onion, Lettuce, Tomato

Mexican Burger- ¼ Ground Chuck with Guacamole, Jalapeños, Pico Di Gallo and Queso Fresco

Quattro Cheeseburger- ¼ Ground Chuck with Cheddar, Swiss, Provolone and Blue Cheese. And topped with Caramelized Onions and Mushrooms.

Chili Cheeseburger-¼ Ground Chuck with Frank's Homemade Chili, Cheddar Cheese, Onion

Blue Bacon Cheeseburger-¼ Ground Chuck with Blue Cheese, Apple Wood Bacon, Mayonnaise, Lettuce, Tomato 8.25

Onion Burger- ¼ Ground Chuck with Sautéed Yellow, White and Green Onions, Cheddar, Jalapeños, Lettuce

Port Burger- ¼ Ground Chuck Grated with Cheddar Cheese, Port Wine Sauce, Caramelized Mushrooms & Onions, Tomato

Italian Burger ¼ Ground Chuck with Mozzarella & Provolone Cheese, Salami, Pepperoncini, Pesto Mayo, Garlic Aioli Sauce

Turkey Burger- ¼ Ground Lean Turkey with Swiss cheese, Guacamole, Lettuce, Tomato

Additional Items can be added to any Burger order:

Bacon, Avocado, Chili, Sautéed Onions, Sautéed Mushrooms, Fresh Jalapenos

Cheeses: American, Swiss, Blue, Provolone, Gouda, Ricotta, or Cheddar

Desserts

Tiramisu

Cassata

Italian Cheese Cake

Cannoli

Chocolate Mousse

Fresh Berries & Cream

Banana Bread Pudding

Chocolate Truffle Cake