



ITALIAN CATERING MENU

STARTING AT \$38 PER PERSON

(NOT INCLUDING TAX AND SERVICE CHARGE)

INCLUDES HOUSE FOCACCIA & OLIVE OIL

STEP ONE – SELECT TWO APPETIZERS

ADDITIONAL APPETIZER ADD \$5 PER PERSON

- ☐ CRISPY POLENTA BITES – EGGPLANT CAPONATA, MICRO BASIL.....V GF
- ☐ PANCETTA WRAPPED PRAWNS – ARUGULA PESTO, BALSAMIC GLAZE.....GF
- ☐ SAFFRON RISOTTO CROQUETTES “ARANCINI” – FONTINA, CALABRIAN AIOLI.....V
- ☐ CHICKPEA PANETTO – ROASTED PEPPER RELISH, FRESH OREGANO.....V GF
- ☐ ARTICHOKE BRUSCHETTA – SUNDRIED TOMATO PESTO, FRESH MOZZARELLA.....V
- ☐ TARTUFATA DEVILED EGGS – TRUFFLE OIL, CHIVES.....V GF
- ☐ CAPRESE SKEWERS – CHERRY TOMATO, FRESH MOZZARELLA, BASIL PESTO.....V GF
- ☐ FRIED MEATBALLS – TOMATO COULIS, PARMESAN

STEP TWO – SELECT ONE SALAD

ADDITIONAL SALADS ADD \$5 PER PERSON

- ☐ MIXED GREEN –ROOT VEGETABLES, GREENS, CANDIED PECANS, BALSAMIC VIN.....V GF
- ☐ LITTLE GEM CAESAR – PARMESAN, GARLIC CROUTONS, CAESAR DRESSING..... GF
- ☐ ANTIPASTI – ARUGULA, SALAMI, CHEESE, OLIVE, ARTICHOKE BALSAMIC VIN..... GF
- ☐ TRICOLORI – ARUGULA, ENDIVE, RADICCHIO, PARMESAN, LEMON-SHALLOT VIN.....V GF

STEP THREE – SELECT TWO ENTRÉES'

ADDITIONAL ENTREES ADD \$10 PER PERSON

- ☐ PAN SEARED CHICKEN MARSALA – WILD /TAME MUSHROOM, MARSALA CREAM SAUCE
- ☐ BAKED POLENTA – AMATRICIANA, MOZZARELLA, GRILLED VEGETABLES.... V GF
- ☐ RIGATONI – VODKA SAUCE, ARTICHOKE, HERB CHICKEN, SPINACH, PARMESAN.....V
- ☐ FENNEL & ORANGE ROASTED PORK LOIN – OLIVE TAPENADE.....GF
- ☐ BRAISED BEEF SHORT RIBS –MARZANO TOMATOES, OREGANO, GREMOLATAGF
(ADD \$8 PER PERSON)
- ☐ PARMESAN CHICKEN – CRISPY CHICKEN, TOMATO-BASIL SAUCE, MOZZARELLA.....GF
- ☐ BUTTERNUT SQUASH RISOTTO – FONTINA, CRISPY SAGE, AGED BALSAMIC.....V GF

STEP FOUR – SELECT TWO SIDES

ADDITIONAL SIDES ADD \$5 PER PERSON

- ☐ GRILLED BROCCOLINI – GARLIC, LEMON, CHILI FLAKES.....V GF
- ☐ BRAISED LOCAL GREENS – GARLIC, TOMATO.....V GF
- ☐ CREAMY POLENTA – CARAMELIZED ONIONS, ROASTED PEPPERS.....V GF
- ☐ CHICKEN ROASTED POTATOES – CONFIT GARLIC, SHALLOT, ROSEMARY.....GF
- ☐ ROASTED SQUASH – BALSAMIC REDUCTION.....V GF
- ☐ BRAISED EGGPLANT.....V GF

R E S T A U R A N T S

GF = GLUTEN FREE OR CAN BE MADE GLUTEN FREE

V = VEGETARIAN OR CAN BE MADE VEGETARIAN