

CATERING MENU



Salads:

Mixed Greens : shaved market vegetables, aged balsamic. \$4pp

Chopped Romaine: Cucumbers, Tomato, Feta, Arrabiatta Vinaigrette. \$4pp

Spinach Salad : Pancetta, Avocado, Gorgonzola, 8 minute egg, lemon djon dressing. \$4.50pp

Baby Arugula : Stone Fruit, Burrata, Candied Walnuts, Sherry Vinaigrette. \$5.50 pp

Caesar: Pancetta, Herbed Croutons, Shaved Parmigiano, Meyer Lemon Caesar Dressing. 4.50pp.

Chicken Caesar: \$8pp

Pesto Pasta Primavera : House made Basil Puree, Seasonal Veggies \$4.50

Neopolitan Salad: Beefsteak Tomatoes, Cucumber, Red Onion, , Red Wine Vinaigrette \$4pp

Panzanella: Beefsteak Tomatoes, Boconcini, Torn Crostini, Basil, EVOO, Saba. \$5pp

Tuscan Kale : Pecorino, pine nuts, white anchovy aioli \$5.50pp

Hot Sandwich Platter: A delicious combination of our piping hot sandwiches. \$10pp

Nino's Classic Chicken Parm-San Marzano Tomato Sauce, Fresh Mozzarella, Basil.

Drunken Chicken Parm- Vodka Sauce, Fresh Mozzarella, Basil.

Vendome's Meatballs : Veal Meatballs, Herbed Ricotta, Fire Roasted Peppers.

Crispy Eggplant Panini: Sun Dried Tomto Puree, Braised Fennel, Caprino.

Sausage & Peppers: Caramelized Onions, Tangy Lemon Dijon Dressing.

Eggplant Parm: Crispy Eggplant, San Marzano Tomato Sauce, Fresh Mozzarella, Basil

Ninos Grilled Meatloaf: Mushroom Gravy, Molasses Ketchup, Crispy Onion Rings

Classic Sandwich Platter: An assortment of some of our most popular sandwiches. \$10pp

Chicken Bruschetta: Crispy Chicken Cutlet, Fresh Mozzarella, Tomato, Basil, Aged Balsamic.

Tuscan Chicken: Grilled Chicken Breast, Pesto Aioli, Fresh Mozzarella, Fire Roasted Peppers.

Caprese: Boconcini, Beefsteak Tomato, Avocado, Aged Balsamic.

Italian Combo: Mortadella, Salami, Coppa, Provolone Spicy Pepper Relish.

Prosciutto Panini: Prosciutto di Parma, Fresh Mozzarella, Arugula, Basil Marinated Tomatoes.

Calabrese Chicken BLT: Calabrese Chicken Salad, Roamine, Tomato, Applewood Smoked Bacon

Grilled Vegetable Panini : Assorted Grilled Seasonal Veggies, Fresh Mozzarella, Sun Dried Tomato Puree.

Crispy Eggplant Panini: Sun Dried Tomto Puree, Braised Fennel, Caprino.

Tiger Shrimp Club : Crispy Tiger Shrimp,Pesto Aioli, Lemon & Bacon Mayo, Arugula & Toamto

Add any two Salads, Beverages & Homemade Nutella Brownies. \$16PP.

Hot & Cold Sides

Antipasto : Mortadella, Genoa Salami, Prosciutto Cotto, Coppa Boconcini, Olives Roasted Peppers \$11pp

Prosciutto di Parma 18 month aged, Boconcini, Beefsteak Tomatoes, Aged Balsamic \$10l

Artisinal Cheese Platter –MV

A La Carte Entrees: (feeds 10-12 people per tray)

Chicken Parmigiana : San Marzano Tomato Sauce, Fresh Mozzarella, Basil \$85

Chicken Francese : Lemon, Vino , Butter, Egg Batter \$85

Chicken Marsala : Roasted Wild Mushrooms, Aged Marsala \$85

Chicken Piccata : Lemon, Vino, Capers \$85

Eggplant Parm: : San Marzano Tomato Sauce, Fresh Mozzarella, Basil \$75

Veal Parmigiana : : San Marzano Tomato Sauce, Fresh Mozzarella, Basil \$175 (48 Hour Notice)

Stuffed Eggplant Rolatini: Seasoned Ricotta, Spinach, San Marzano Tomato Sauce \$85

Vendome’s Meatballs Veal, Beef & Pork Deliciousness slowly simmered in Tomato Sauce\$85

Sea Bass Oregenata : Seasoned Bread Crumbs, Vino, Salsa Verde \$125

Atlantic Salmon : Black Truffle Butter \$165

Roasted Organic Chicken Hard Herb and Lemon Zest Butter \$ 125

Lina’s Chicken : Organic Chicken, Sweet Sausage, Potatoes, Cherry peppers, Roasted Garlic\$150

Shrimp Parmigiana: San Marzano Tomato Sauce, Fresh Mozzarella, Basil \$125

Milk Braised Short Ribs : Boneless and Braised in Milk for Hours \$165

Sausage & Peppers: Lafrieda Sweet Italian Sausage, Red Peppers, Caramelized Onions \$75

Shrimp Scampi: Tiger Shrimp, Garlic, Vino, Lemon & Butter \$105

Shrimp Fra Diavolo : Calabrese Peppers, Spicy Plum Tomato Sauce \$105

Fresh Pasta

Penne San Marzano \$80

Penne Vodka \$85

Rigatoni Bolognese \$85

Orechiette Pesto \$75

Orechiette Pesto w/ Wood Roasted Chicken \$85

Spaghetti Carbaonara \$85

Linguini with Clams & Bottarga \$125

Rigatoni Arabiatta \$85

Fettucine with Tiger Shrimp & Scampi Butter \$150

Fettucine Lobster: Maine Lobster & Shrimp Drunken Lobster Alfredo \$200

Wild Mushroom Ravioli : Black Truffle Porcini Cream Sauce \$150

Dessert

Assorted Cookie Tray \$3pp

Cookie& Mini Pastry Tray \$5pp

Homemde Nutella Brownies & Amaretti Cookies \$5pp

Fresh Fruit Salad , Simple Syrup, Mint \$4.5pp

Beverage Service

Coke, Diet Coke, Snapples, Poland Spring WATER \$2PP

Maine Root Organic Sodas \$2.5pp

Lurisia Imported Gassoza, Aranciata & Chinotto \$3.5pp

Brooklyn Roasting Company's Premium Bespoke Coffee Blend \$2.5 pp

