

## CATERING MENU



### Salads:

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

**Chopped Romaine:** Cucumbers, Tomato, Feta, Arrabiatta Vinaigrette. \$4.50pp

**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

**Seasonal Watermelon Salad** Hierloom Tomatoes, Crumbled Feta, Fresh Mint \$5.50pp

**Summer Burrata Salad:** Fresh Strawberries, Vin Cotto, Pine Nuts, Arugula. \$9.50

**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.

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

**Franks Speical:** Crispy Chicken Cutlet, Fresh Mozzarella, Arugula, 18 month Prosciutto , Aged Balsamic.

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

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

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

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

**Avocado Caprese:** Boconcini, Beefsteak Tomato, Avocado, Aged Balsamic. (+2)

**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.**

**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**

**Truffled Mac & Cheese Bites: Truffled Elbow Pasta, Lemon Dijon Dip. - 105/55**

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

**Artisinal Cheese Platter – Parmiganno Reggiano, Herb Rolled Caprino, Fontina, Slivered Almonds, Spiced Walnuts, Dates, Honey, Seasonal Fruit- 100 per platter (Feeds 10-15)**

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

**Chicken Parmigiana : San Marzano Tomato Sauce, Fresh Mozzarella, Basil \$85 / 45**

**Chicken Francese : Lemon, Vino , Butter, Egg Batter \$85 /45**

**Chicken Marsala : Roasted Wild Mushrooms, Aged Marsala \$85 /45**

**Chicken Piccata : Lemon, Vino, Capers \$85 /45**

**Eggplant Parm: : San Marzano Tomato Sauce, Fresh Mozzarella, Basil \$85 /45**

**Veal Parmigiana : : San Marzano Tomato Sauce, Fresh Mozzarella, Basil \$105 ( 48 Hour Notice)**

**Stuffed Eggplant Rolatini: Seasoned Ricotta, Spinach, San Marzano Tomato Sauce \$85/45**

**Vendome's Meatballs Veal, Beef & Pork Deliciousness slowly simmered in Tomato Sauce\$85 /45**

**Atlantic Salmon : Black Truffle Butter \$165 /85**

**Lina's Chicken : Organic Chicken Breast, Sweet Sausage, Potatoes, Cherry peppers, Roasted Garlic \$100 /50**

**Shrimp Parmigiana: San Marzano Tomato Sauce, Fresh Mozzarella, Basil \$125 /65**

**Milk Braised Short Ribs : Boneless and Braised in Milk for Hours \$165 /85**

**Sausage & Peppers: Lafrieda Sweet Italian Sausage, Red Peppers, Caramelized Onions \$85/45**

**Shrimp Scampi: Tiger Shrimp, Garlic, Vino, Lemon & Butter \$105 /55**

**Shrimp Fra Diavolo : Calabrese Peppers, Spicy Plum Tomato Sauce \$105 /55**

**Fresh Pasta**

**Penne San Marzano \$75 /45**

**Penne Vodka \$85 /45**

**Rigatoni Bolognese \$85 /45**

**Orechiette Broccoli Rabe Pesto \$85 /45**

**Orechiette Pesto w/ Wood Roasted Chicken \$115/55**

**Spaghetti Amatriciana (Pancetta, Caramelized Onions, San Marzano Tomatoes) \$95 /50**

**Linguini with Clams & Bottarga \$150/80**

**Rigatoni Arbiatta \$75/45**

**Fettucine with Tiger Shrimp & Scampi Butter \$125/65**

**Fettucine Lobster: Maine Lobster & Shrimp Drunken Lobster Alfredo \$200 /100**

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

**Gluten Free Penne: ( The penne is a corn and rich mixture each can made GF with the sauces below)**

**San Marzano Tomato Sauce +15**

**Broccoli Rabe Pesto+15**

**Vodka Sauce+15**

**Amatriciana Sauce+15**

**Carbonara Sauce+15**

**Arbiatta Sauce+15**

**Scampi Butter Sauce+15**

**Maine Lobster Alfredo Sauce+15**

## **Build Your SuperFood Grain Bowl Station**

**Choice of Farro Spelt or Organic Quinoa**

**Assorted Vegetables : Choice of 2**

**Grilled Zucchini, Grilled Onions, Sautéed Wild Mushroom, Roasted Grape Tomatoes, Organic Kale, Kalamata Olives**

**Lemon Honey Oregano Dressing, Creamy Basil Pesto, Spicy Roasted Red Bell Pepper Dressing, Lemon Dijon Dressing.**

**Choice of 1**

**Protein Options - Tuscan Grilled Chicken, Poached Wild Salmon, Panko Crusted Chicken Breast.**

**12 per person**

**14 per person for Salmon**

**Dessert**

**Assorted Cookie Tray \$4pp**

**Cookie& Mini Pastry Tray \$5pp**

**Homemade Nutella Brownies \$5pp**

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

**Beverage Service**

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

**Maine Root Organic Sodas \$3pp**

**Lurisia Imported Gassoza, Aranciata & Chinotto \$3.5pp**

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

