

## CATERING MENU



### Salads:

**Mixed Greens** : shaved market vegetables, aged balsamic. \$3pp

**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. \$9pp

**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 \$105 ( 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 \$65**

**Penne Vodka \$75**

**Rigatoni Bolognese \$75**

**Orechiette Pesto \$75**

**Orechiette Pesto w/ Wood Roasted Chicken \$85**

**Bucatini Amatriciana \$75**

**Spaghetti Carbonara \$75**

**Linguini with Clams & Bottarga \$105**

**Rigatoni Arbiatta \$65**

**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**

**Homemade 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 Gassozza, Aranciata & Chinotto \$3.5pp**

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

**Harney & Sons Herbal & Black Teas \$2.5pp**

