



# Catering Menu

## Appetizers

### Cold appetizers (\$6/serving; minimum of 4 servings)

**V** vegetarian **M** meat (beef, pork, veal, or lamb) **S** seafood

- **M** Herb-dijon beef tenderloin sliders (+ \$3 per serving surcharge)
  - Rosemary-tarragon-dijon crusted medium-rare beef tenderloin, horseradish-dijon sauce, soft slider rolls
- **V** Potato Saffron Tortilla
  - Spanish egg frittata, micro greens, sherry vinaigrette
- **V** Ricotta Crostini
  - Hand-made ricotta, lavender honey, toasted pistachios
- **M** Chicken liver mousse crostini
  - Smooth, creamy Tuscan chicken liver pate, pickled cherry-onion-mustard seed, toasted baguette
- **S** Smoked salmon cucumber canapés
  - Smoked wild salmon, capers, orange zest, cream cheese, dill, chives, cucumber
- **M** Bacon-sage caramel corn
  - Applewood-smoked bacon, salted caramel, sage

### Hot appetizers (\$6/serving; minimum of 4 servings)

- **V** Wild mushroom arancini
  - Crispy wild mushroom risotto balls, rosemary-garlic aioli
- **V** Spinach and artichoke dip
  - Artichoke hearts, sautéed baby spinach, parmigiano Reggiano, tortilla chips
- **V** Chorizo-charred corn dip

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- Chihuahua cheese, chipotle, tortilla chips
- **S** Red pepper crab croquettes
  - Red pepper, lump crab meat, creamy roasted red pepper dipping sauce
- **M** Mini beef wellington (+ \$1 per serving surcharge)
  - Beef tenderloin, puff pastry, boursin cheese
- **V** Potato Samosas
  - Garam masala, coriander, ginger, pomegranate
- **M** Chorizo-potato Empanadas
  - Chorizo sausage, smoked paprika, masa harina, chipotle
- **V** Smokey potato Empanadas
  - smoked paprika, masa harina, chipotle
- **S**avory palmiers (flaky stuffed puff pastry pinwheels)
  - **M** Spanish chorizo, manchego, quince paste, toasted almonds
  - **V** chevre fresh goat cheese, truffle honey
  - **V** roasted garlic, cream cheese, tomato, basil
  - **V** sage pesto, chevre fresh goat cheese, toasted almonds
- **M** Tuscan meatballs
  - Local grass-fed organic beef and pasture-raised pork, pecorino, sage, rosemary, pomodoro sauce (can be served as sliders with soft parker house rolls & shaved grana padano)

## Side Dish Selections

Soups (\$3.50/1 cup serving\*)

Butternut squash-apple bisque

Cream of chestnut with pistachio

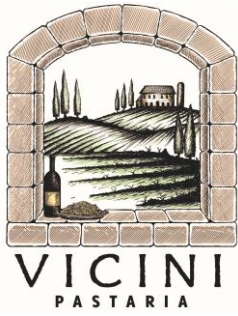
Ribollita (Tuscan vegetable-white bean stew thickened with bread)

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Roasted red pepper bisque  
Asparagus-leek soup with crispy frizzled leek garnish

Sweet potato/root vegetables (\$4.50/serving\*)

Vanilla bean-amaretto whipped sweet potatoes  
Honey-balsamic grilled sweet potato casserole  
Bourbon-maple glazed sweet potatoes with bacon  
Sweet potato or butternut squash bread pudding  
Maple-sage roasted root vegetables  
Root vegetable gratin

Stuffing/dressing (\$4/serving\*)

Bacon-gruyere-mushroom bread pudding  
Sweet potato bread pudding  
Pear sourdough stuffing  
Savory pumpkin bread pudding

Mashed potatoes (\$3.50/serving\*)

Roasted garlic-mascarpone mashed potatoes  
Truffle mashed potatoes (+ \$1/serving)  
Goat cheese-sage mashed potatoes  
Tuscan olive oil mashed potatoes with rosemary, sage, garlic, and fennel

Cranberry sauce (\$2.50/serving\*)

Pomegranate-balsamic cranberry sauce  
Cherry-port cranberry sauce

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Maple cranberry sauce  
Rosemary-orange cranberry sauce  
Fig-balsamic cranberry sauce

## Other (\$4.50/serving\*)

Swiss chard-ricotta tart (sold whole only, \$45, serves 10-12)  
Cranberry-parmesan biscuits  
Wild mushroom quinoa salad  
Smokey bacon-roasted Brussels sprouts  
Cranberry-glazed Brussels sprouts with pancetta and caramelized shallots  
Smoked spicy kale chips  
Prosciutto-wrapped asparagus with Italian salsa verde (+ \$.50/serving)  
Caramel Apple Salad

- arugula, radicchio, honeycrisp apples, caramelized pecans, cider vinaigrette

Shaved fennel-orange salad  
Green bean-leek gratin with pecorino, thyme, and crispy leeks  
Green bean-porcini-fontina casserole with crispy shallots  
Cauliflower gratin with manchego and almonds  
Tomato-braised fennel with olives and capers

## Handmade Pasta and Sauces

Handmade pasta (minimum order of 2 packages of each type, sold frozen to cook at home)

Pici pasta (2 servings/package)	<u>\$12.50</u>
Spinach tagliatelle (2-3 servings/package)	<u>\$12.50</u>
Goat cheese ravioli (2 servings/package)	<u>\$15</u>
“Self-saucing” Butternut squash-brown butter Ravioli (2 servings/package)	<u>\$17</u>

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Truffle-hazelnut Tortellini (2 servings/package)	<u>\$23</u>
Mushroom-mascarpone ravioli (2 servings/package)	<u>\$16</u>
Spinach-artichoke ravioli (2 servings/package)	<u>\$16</u>

## Sauces/meatballs (minimum order of 1 package of each type)

Tuscan meatballs in Pomodoro sauce (8 meatballs; 2-3 servings)	<u>\$18</u>
Tuscan meatballs in Pomodoro sauce (32 meatballs; 8-12 servings)	<u>\$66</u>
Tuscan meatballs in Pomodoro sauce (8 meatballs; 2-3 servings)	<u>\$18</u>
Tuscan meatballs in Pomodoro sauce over creamy pecorino polenta (22 meatballs over polenta; 8-12 servings)	<u>\$66</u>
Brisket-mushroom ragu (4 cups/package)	<u>\$32</u>
Rosemary-orange pork ragu (4 cups/package)	<u>\$32</u>
Porchetta ragu (pork, fennel, lemon, Tuscan herbs) (4 cups/package)	<u>\$32</u>
Vodka tomato cream sauce (4 cups/package)	<u>\$17</u>
Saffron-pecorino cream sauce (4 cups/package)	<u>\$26</u>
Pomodoro (San Marzano tomato sauce) (4 cups/package)	<u>\$17</u>
Kale-walnut pesto (2 cups/package)	<u>\$15</u>
Arugula-almond pesto (2 cups/package)	<u>\$15</u>
Roasted red pepper pesto (2 cups/package)	<u>\$15</u>

## Fully cooked handmade pasta (fully cooked & sauced, ready to be reheated at home)

Goat cheese ravioli with vodka sauce (serves 8-12)	<u>\$85</u>
Mushroom-mascarpone ravioli with saffron cream sauce (serves 8-12)	<u>\$90</u>
Pici or Spinach tagliatelle with Brisket-mushroom ragu (serves 8-12)	<u>\$90</u>

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## Desserts

- Lemon olive oil cake (12 servings) \$28
  - Thyme, candied lemon, lemon glaze
- Tiramisu (12-16 servings) \$34
  - Marsala zabaglione, ladyfingers, espresso

### Gluten-free\* desserts

- Flourless chocolate cake (12 servings) \$28
  - Ghiradelli dark chocolate, raspberry coulis
- Dessert cups (half pint reusable mason jar) \$8ea
  - Mascarpone cheesecake (Original, Amaretto-cherry, Pumpkin spice, Key lime-macadamia nut, s'mores) 4 for \$30  
6 for \$42
  - Tiramisu
  - Dark chocolate mousse (Original, Raspberry, Espresso, or Almond)
  - Crème brulee (Vanilla bean, Lavender or Espresso)
- Shortbread cookies
  - Assorted varieties: Italian wedding, Spumoni pinwheels, Caramel-apple, Chocolate drizzle, Cranberry-white chocolate
  - Large platter or gift box (2 dozen) \$36
  - Medium platter or gift box (1 dozen) \$20
  - Small gift box (half dozen) \$12

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- Carrot-pecan cupcakes 4 for \$14
  - Cream cheese frosting, toasted pecans 6 for \$20  
12 for \$38
  
- Mini hand-pies 4 for \$14
  - Assorted flavors: Marsala-pear, Amaretto-cherry, Caramel-apple 6 for \$20  
12 for \$38

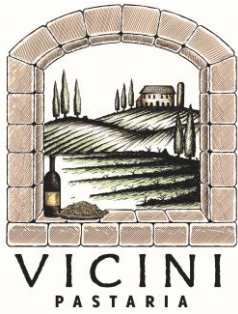
*\* Gluten disclaimer: No gluten-containing ingredients were used in the production of these products & great care was taken to minimize the risk of cross-contamination. However, they were prepared in a common kitchen that also processes wheat & gluten-containing products & thus, could potentially contain trace amounts of gluten.*

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## Catering Menu Pricing

- Minimum total order of \$ 120 for delivery
- Package pricing includes delivery\* of the selected dishes with clear reheating/plating instructions. \* An extended travel surcharge will be added for deliveries beyond a 10 mile radius of 63109.
- A la carte pricing does NOT include delivery fee of \$8-15 dependent on distance.
- Pasta, sauces and desserts can only be ordered a la carte (see above for a la carte pricing)
- Minimum 2 side dishes of 6 servings each for a la carte pricing (see above for a la carte prices).
- Minimum 2 appetizers of 4 servings each for a la carte pricing (see above for a la carte prices).
- Sales tax will be added to all prices.
- Certain menu selections will incur an additional surcharge (detailed in menu options above).

## Side dish/appetizer package pricing (includes delivery\*)

6 sides (serves 6-8) \$ 130\*

Choose 1 dish from each of the 6 categories above

5 sides (serves 6-8) \$ 104\*

Choose 1 soup

+ 1 Stuffing/dressing

+ 1 Mashed potatoes

+ 1 Cranberry sauce

+ 1 Sweet potato/root vegetables OR 1 Other

4 sides (serves 6-8) \$ 84\*

Choose 1 soup OR 1 stuffing/dressing

+ 1 Mashed potatoes

+ 1 Cranberry sauce

+ 1 Sweet potato/root vegetables OR 1 Other

6 appetizers (6-8 servings of each) \$ 245\*

- choose 6 different appetizers; up to 3 total *M/S*

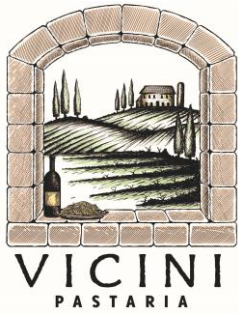
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## Order Form

<b>Name:</b>	<b>Phone:</b>
<b>Email:</b>	<b>Address:</b>
<b>Delivery/pickup Date:</b>	<b>Delivery/pickup window:</b>
<b>Order:</b>	<b><u>Price:</u></b>
<b>Additional fees (delivery, tax, etc.):</b>	
<b>Total cost:</b>	

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