

AZZURRI

ITALIAN CUCINA

OFF SITE CATERING MENU

SUMMER 2026

MAINS

CHICKEN MILANESE

Parmesan-crusted chicken breast, pan-fried and topped with lemon and grated cheese.
(Eggplant Milanese available as a vegetarian option)

HALF \$80 WHOLE \$150

CHICKEN FRANCESE

Egg-battered chicken in a champagne meyer lemon reduction sauce.

HALF \$80 WHOLE \$150

CHICKEN MARSALA

Tender chicken sautéed with mushrooms and finished with a rich porcini and Marsala wine sauce.

HALF \$90 WHOLE \$170

PORK TENDERLOIN

Brined and roasted to perfect medium, served with a caper Dijon lemon beurre blanc sauce.

HALF \$105 WHOLE \$210

SEARED SALMON

Fresh salmon seared with saffron, lemon, and white wine for a delicate finish.

HALF \$100 WHOLE \$200

BRAISED SHORT RIB

Slow-braised short ribs in a fig and Thai chili jus, prepared 48 hours in advance sitting on a bed of herb potato puree.

HALF \$215 WHOLE \$390

CHATEUBRIAND/SLICED FILET

Cooked to rose perfection, served with a choice of au poivre sauce, chimichurri, or demi-glace.

HALF \$MP WHOLE \$MP

NY STRIP

Grilled NY strip served with mint chimichurri or a rich demi-glace.

HALF \$140 WHOLE \$280

SIDES

CRISPY BABY YUKON POTATOES

Crispy on the outside, tender on the inside, tossed with fine herbs and Parmigiano.

HALF \$40 WHOLE \$80

WHIPPED POTATO PURÉE

Silky smooth potato purée, perfect for pairing with any main dish.

HALF \$45 WHOLE \$90

ROASTED ASPARAGUS

Roasted with EVOO and topped with balsamic glaze, pecorino and fresh herbs.

HALF \$55 WHOLE \$110

ROASTED BRUSSEL SPROUTS

Roasted in the oven until crispy topped with balsamic glaze, pecorino and fresh chives.

HALF \$55 WHOLE \$110

GRILLED VEGETABLES

Spring medley of brussel sprouts, asparagus, carrot, and fingerling potato marinated in EVOO and balsamic vinegar and a touch of honey and roasted to perfection.

HALF \$60 WHOLE \$120

BRING THE FLAVORS OF
AZZURRI ITALIAN CUCINA
TO YOUR NEXT GATHERING!

*Our catering menu offers a curated selection
of our menu, perfect for any event.*

**To ensure availability, we kindly ask for all
orders to be placed 48 hours in advance.
Simply call us at the restaurant or visit our
website to place your order.**