

# AZZURRI

ITALIAN CUCINA

## OFF SITE CATERING MENU

SPRING 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 \$200 WHOLE \$390

#### 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.**