

# cucina italiana

## salads

### **tutta verde**

mixed greens. cucumber. celery.  
zucchini. parm vinaigrette.

### **clasico**

arugula. green olive. tomatoes.  
roast pepper. herbed olive oil.

### **insalata castelfranco**

warm radicchio. sweated  
shallots. tomatoes. agrodolce..

## mains

### poultry

#### **pollo marsala**

chicken browned & simmered in  
mushroom marsala sauce.

#### **pollo picata**

roasted chicken finished in  
classic picatta styled sauce.

#### **pollo alla griglia**

deep marinated chicken.  
grilled w agrodolce glaze

### meat

#### **shortrib braciolle**

braised in wine marinara.  
w parmesan pinoli blend.

#### **beef griglia**

marinated flank steak.  
served w gremolata sauce.

#### **puerco griglia**

cider-brined pork rib chop.  
w agrodolce & gremolata.

### fish

#### **pescare pesto**

marinated white fish.  
topped w very light pesto.

#### **salmon vodka**

herb-marinated salmon filet.  
finished w vodka sauce.

#### **seabass siciliana**

brined seabass filet. w sauce  
of bruleed tomatoes. \* \$10. pp

### vegetarian

#### **lasagna giardino (v)**

lasagna w seasonal vegetables,  
ricotta, & bechemel.

#### **mushroom ragu (vg)**

sliced portobello in chunky  
marinara sauce.

#### **polenta ricotta**

fried polenta medallions.  
w ricotta alfredo sauce.

## sides

burned butter carrots

white pepper carrots

sauteed green beans

sauteed broccolini

cauliflower parmesan

cider brussel sprouts

charred brussel sprouts

white skin potato mash

sweet potato mash

burned butter yam mash

parmesan risotto

\* \$5 pp

parmesan polenta

\* \$5 pp

truffled baby potatoes

\* \$5 pp

## pricing

### buffet

does not include cost of service items, wares, other fees

\*options included @ this pricing group

#### pricing.

20-49 Guests

\$60.00 pp

\*1 salad - 2 mains - 2 sides

50-75 Guests

\$57.50 pp

\*1 salad - 3 mains - 2 sides

76-99 Guests

\$55.00 pp

\*2 salads - 3 mains - 4 sides

100+ Guests

\$52.50 pp

\*2 salads - 4 mains - 4 sides

## pricing

### plated

does not include cost of service items, wares, other fees

\*options included @ this pricing group

#### pricing.

25-49 Guests

\$115.00 pp

\*1 salad - 2 mains - 2 sides

50-75 Guests

\$105.50 pp

\*1 salad - 3 mains - 2 sides

76-99 Guests

\$95.00 pp

\*2 salads - 3 mains - 2 sides

100+ Guests

\$80.00 pp

\*2 salads - 3 mains - 2 sides

## **extras**

*fees commonly associated with wedding service*

- chaffing dishes
- tables, seating
- linens
- flatware, plates, stemware
- servers, chefs, stewards
- printed menus
- travel (outside service area)
- location costs (host fee, extra equipment)

food  
by Chef Ty