

# REGGIANO'S OF CELEBRATION CATERING MENU

PRICES REFLECTED ARE FOR HALF TRAYS  
SERVES APPROXIMATELY 8

## SECONDI

### PARMIGIANO DI POLLO - 85

Pan Fried Breaded Chicken, Marinara Sauce, Fior di Latte,  
Mozzarella, Parmigiano Reggiano, Basil

### SAUSAGE AND PEPPERS - 80

Sliced Sausage, Peppers, and Onions  
in a Marinara Sauce

### CHICKEN WITH ROASTED VEGETABLE - 75

Grilled Chicken Breast, Portabello Mushrooms,  
Roasted Peppers

### EGGPLANT ROLATINI - 75

Lightly Breaded and Pan Fried Eggplant, Stuffed  
with Ricotta and Parmigiana Reggiano Cheeses,  
Topped with Marinara Sauce and Fresh  
Mozzarella

## CONTORNI

### ROASTED CARROTS — 55

Wood Oven Roasted Carrots, Sweet Onions,  
Sicilian Oregano, Feta, Extra Virgin Olive Oil

### CREAMY CORN POLENTA — 60

White Polenta, Pecorino Romano,  
Parmigiano Reggiano, Mascarpone

### ROASTED MUSHROOMS—60

Wood Oven Roasted Mushrooms, Garlic, Sicilian  
Oregano, Extra Virgin Olive Oil

### BROCCOLINI- 60

Sautéed Baby Broccoli, Garlic, Lemon,  
Chili, Extra Virgin Olive Oil

### ROSEMARY ROASTED POTATOES -55

Rosemary Roasted Fingerling Potatoes,  
Pecorino Romano, Extra Virgin Olive Oil,  
Roasted Garlic Aioli

## IL PANINO

6-8 PEOPLE  
\$95

10-12 PEOPLE  
\$130

15-20 PEOPLE  
\$155

### ITALIAN MUFFALETTA

Parma Cotto Ham, Soppresata Salami, Spicy  
Capocollo, Aged Provolone, Pepperoncino, Mixed  
Olive Spread, Red Wine Vinegar, Extra Virgin Olive  
Oil

### CHICKEN PORTABELLO

Grilled Marinated Chicken Breast, Garlic Aioli,  
Roasted Portobello Mushroom, Arugula, Roasted  
Red Pepper, Fontina Cheese

### PROSCUITTO CAPRESE

Sliced Proscuitto Di Parma, Fior Di Latte,  
Mozzarella, Arugula, Aged Balsamic, Air Dried  
Tomato, Extra Virgin Olive Oil