

# CATERING MENU

## LUNCH COMBOS

### #1

25 per guest • minimum: 10 guests  
host to select: 1 salad, 1 pasta, and 2 sandwiches

### #2

20 per guest • minimum: 10 guests  
host to select: 1 salad and 2 sandwiches

## SANDWICHES

### CAPRESE

burrata, oven-dried tomato,  
basil, balsamic

### ITALIAN SUB

cured meats, shredded lettuce, tomato,  
fontina cheese, aioli

### CHICKEN

bacon, smoked mozzarella, arugula,  
oven-dried tomato, calabrian chili aioli

### CHICKEN CAESAR

baby gem lettuce, parmesan, red onion

## SALADS

### SIENA CHOPPED

salami, provolone, pickled cherry pepper,  
cherry tomato, cucumber, radish, pepperoncini,  
artichoke, crouton, shaved parmesan,  
red wine vinaigrette

### TUSCAN KALE CAESAR

oven-dried tomato, parmesan breadcrumbs,  
lemon caesar dressing

### CITRUS BRAISED BEETS

goat cheese, arugula,  
candied walnuts, champagne vinaigrette

**ADD: GRILLED CHICKEN: 5 PER GUEST**

**SHRIMP: 6 PER GUEST**

*each combo includes 1  
bomboloni per guest*

## ANTIPASTI PLATTERS

*priced per piece • minimum 12 pieces*

### MINI BEEF MEATBALLS

roasted tomato sauce,  
bellwether ricotta, shaved basil 6

### MINI TAVERN BURGERS

truffle aioli, balsamic caramelized onions,  
arugula, fontina 7

### BURRATA BITES

tomato jam, sea salt, basil oil,  
mini polenta bread 6

### TRUFFLE RISOTTO ARANCINI

parmesan cream 7

## ARTISANAL PLATTERS

*priced per guest • minimum 20 guests*

### SALUMI + CHEESE 9

chef's selection

### CRUDITE & HUMMUS 5

### BAKED FOCACCIA 4

*add 8oz dip: 13*

### WHIPPED RICOTTA & HONEY

**BURNT TOMATO ROMESCO  
ARTICHOKE & ROASTED GARLIC**

## PIZZA

*priced per pizza • 12" pizzas*

### TRUFFLE MUSHROOM

roasted wild mushrooms, garlic cream,  
mozzarella, white truffle oil 25

### BURNT PEPPERONI

spicy tomato sauce, red chiles, mozzarella 25

### MARGHERITA

mozzarella, tomato, fresh basil 22



siena tavern

est. MMXIII

---

## SALADS

---

65 per bowl • serves 12

### SIENA CHOPPED

salami, provolone, pickled cherry pepper,  
cherry tomato, cucumber, radish, pepperoncini, artichoke,  
crouton, shaved parmesan, red wine vinaigrette

### TUSCAN KALE CAESAR

oven-dried tomato, parmesan bread crumbs,  
lemon caesar dressing

### CITRUS BRAISED BEETS

goat cheese, arugula, candied walnuts,  
champagne vinaigrette

**ADD: GRILLED CHICKEN 5 PER GUEST • SHRIMP 6 PER GUEST**

---

## PASTAS

---

145 per tray • serves 12

### RIGATONI BOLOGNESE

beef & pork bolognese, brown butter,  
sage, calabrian chili

### ORECCHIETTE

prosciutto sausage, watercress,  
chili flakes, pecorino cheese

### PESTO FUSILLI

mint, basil, pecorino cheese

### RIGATONI ALLA VODKA

parmesan, breadcrumbs

### GNOCCHI

truffle cream, fried sage, crispy pancetta

---

## ENTRÈES

---

priced per tray • serves 12

### BRICK CHICKEN 250

lemon garlic jus

### SALMON VESUVIO 250

garlic butter

### BEEF TENDERLON 300

red wine demi-glace

---

## SIDES

70 per tray • serves 12

### CRISPY GARLIC POTATOES

parmesan

### CARROTS

whipped ricotta, spiced agave,  
garlic, pepitas

### CARAMELIZED BRUSSELS SPROUTS

house-cured pancetta

### WHIPPED POTATOES

chives

## DESSERTS

priced per tray • serves 12

### MINI CHEESECAKE BITES 80

### MINI BOMBOLONI 60

saucers on the side

caramel, chocolate hazelnut,  
strawberry, vanilla anglaise

### TIRAMISU 80

ladyfingers, espresso, coffee liqueur,  
mascarpone cream, chocolate shortbread



siena tavern

est. MMXIII

51 W KINZIE | 312.471.1636

EVENTS@SIENATAVERN.COM | @SIENATAVERN

48 HOURS ADVANCE NOTICE REQUIRED.

DELIVERY & SUPPLIES AVAILABLE FOR AN ADDITIONAL FEE.