

CATERING MENU

LUNCH COMBOS

SANDWICH PLATTER WITH SALAD

17.95 per person • 10 person minimum

SANDWICH PLATTER WITH SIDES

15.95 per person • 10 person minimum

ADD: MINI BOMBOLONI • 5PP

SANDWICH

host selects 3

CAPRESE

burrata, oven-dried tomato,
basil, balsamic

ITALIAN SUB

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

CHICKEN

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

RIBEYE

caramelized onions, pickled peppers,
fontina cheese, garlic aioli

SALADS

ADD: GRILLED CHICKEN 3PP • SHRIMP 4PP

SIENA CHOPPED

salami, provolone, roasted red peppers,
cherry tomatoes, cucumber,
radish, pepperoncini, artichokes,
parmesan bread crumbs, mustard vinaigrette

TUSCAN KALE CAESAR

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

SHAVED BRUSSELS SPROUTS

grana padano, toasted marcona almonds,
cabernet vinaigrette

SIDES

STICKY PARMESAN POTATOES

parsley

SEASONAL VEGETABLES

CARAMELIZED BRUSSELS SPROUTS

pancetta

MASHED POTATOES

ANTIPASTI PLATTERS

priced per piece

MINI BEEF MEATBALLS

roasted tomato sauce,
bellwether ricotta, shaved basil 9

MINI TAVERN BURGERS

truffle aioli, balsamic caramelized onions,
arugula, fontina 9

BURRATA BITES

tomato jam, sea salt, basil oil,
mini polenta bread VG GF 7

ARANCINI

truffle mushroom scamorza 4

ARTISANAL PLATTERS

priced per person

SALUMI + CHEESE

*20 person minimum • 8pp
chef's selection

CRUDITE & HUMMUS

*20 person minimum • 4pp
balsamic reduction

PIZZA

priced per pizza • 16 pieces

TRUFFLE MUSHROOM

roasted wild mushrooms, garlic cream,
mozzarella, white truffle oil 24

BURNT PEPPERONI

spicy tomato sauce, red chiles, mozzarella 22

MARGHERITA

mozzarella, tomato, fresh basil 21

PROSCIUTTO DI PARMA

fontina, balsamic onions, arugula 24

ENTRÈES

serves 12 guests

BRICK CHICKEN 250

ROASTED SALMON 250

BEEF TENDERLON 300

red wine demi glaze

PASTA

serves 12 guests • 145

BAKED LASAGNA

bellwether ricotta, meat ragu, parmesan

STROZZAPRETI

porcini mushroom ragu, parmesan, fried shallot

GNOCCHI

truffle cream, fried sage, crispy pancetta

ORECCHIETTE

prosciutto sausage, watercress,
chili flakes, pecorino cheese

RIGATONI ALLA VODKA

parmesan, burrata,
bread crumbs

SALADS

ADD: GRILLED CHICKEN 3PP • SHRIMP 4PP

SIENA CHOPPED

salami, provolone, roasted red peppers,
cherry tomatoes, cucumber,
radish, pepperoncini, artichokes,
parmesan bread crumbs, mustard vinaigrette

TUSCAN KALE CAESAR

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

SHAVED BRUSSELS SPROUTS

grana padano, toasted marcona almonds,
cabernet vinaigrette

SIDES

STICKY POTATOES

parmesan, parsley

CARROTS

whipped ricotta, spiced agave,
garlic, pepitas

CARAMELIZED BRUSSELS SPROUTS

house-cured pancetta

WHIPPED POTATOES

DESSERTS

tray serves 12 guests

MINI CHEESECAKE BITES 80

MINI BOMBOLONI

caramel, chocolate hazelnut,
strawberry, vanilla anglaise 60

TIRAMISU PROFITEROLE

lady fingers, coffee syrup,
cocoa, chocolate shortbread 80

COOKIE PLATTER

chefs assortment 60



siena tavern

est. MMXIII

51 W KINZIE | 312.595.1322

EVENTS@SIENATAVERN.COM | @SIENATAVERN