

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 24.99

BURNT PEPPERONI

spicy tomato sauce, red chiles, mozzarella 24.99

MARGHERITA

mozzarella, tomato, fresh basil 21.99



siena tavern

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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 4.99 PER GUEST • SHRIMP 5.99 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



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EVENTS@SIENATAVERN.COM | @SIENATAVERN

48 HOURS ADVANCE NOTICE REQUIRED.

DELIVERY & SUPPLIES AVAILABLE FOR AN ADDITIONAL FEE.