

# 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

*host selects 1*

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

*host selects 1*

### 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 24

### 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

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## PASTA

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*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

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## SALADS

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*medium bowl • serves 12 guests*

**ADD: GRILLED CHICKEN 3PP • SHRIMP 4PP**

### SIENA CHOPPED

salami, provolone, roasted red peppers,  
cherry tomatoes, cucumber,  
radish, pepperoncini, artichokes,  
parmesan bread crumbs, mustard vinaigrette 65

### TUSCAN KALE CAESAR

oven-dried tomato, parmesan bread crumbs,  
lemon caesar dressing 60

### SHAVED BRUSSELS SPROUTS

grana padano, toasted marcona almonds,  
cabernet vinaigrette 65

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## SIDES

*serves 12 guests • 70*

### STICKY POTATOES

parmesan, parsley

### CARROTS

whipped ricotta, spiced agave,  
garlic, pepitas

### CARAMELIZED BRUSSELS SPROUTS

house-cured pancetta

### WHIPPED POTATOES

chives

## DESSERTS

*tray serves 12 guests*

### MINI CHEESECAKE BITES 80

### MINI BOMBOLONI

caramel, chocolate hazelnut,  
strawberry, vanilla anglaise 60

### TIRAMISU

lady fingers, coffee syrup,  
cocoa, chocolate shortbread 80

### COOKIE PLATTER

chefs assortment 60



# siena tavern

est. MMXIII

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