

• CATERING MENU •

BREAKFAST

half pan (serves 16-20 guests) • full pan (serves 36-40 guests)

SCRAMBLED EGGS	60 110
PORK SAUSAGE	40 65
BACON	50 75
BREAKFAST STICKY POTATOES	50 75
COFFEE BOX	20

includes cups, lids, creamer, sugar & stirrers • serves 8

• PASTRY BASKET •

includes assorted bagels & croissants

small (8 pieces)	36
medium (12 pieces)	52
large (16 pieces)	62

FRESH FRUIT

assorted seasonal fruit

small (serves 10-12 guests)	25
medium (serves 14-16 guests)	30
large (serves 18-20 guests)	40

DOZEN BAGELS WITH CREAM CHEESE

variety of bagels with plain cream cheese
dozen 34

SANDWICHES

small \$90 • 16 halves | serves 8-10

medium \$135 • 24 halves | serves 12-15

large \$175 • 32 halves | serves 16-18

*select up to 4 sandwiches

BLT
ROASTED VEGETABLE
TURKEY
CLASSIC ITALIAN
ROAST BEEF
CAPRESE
PROSCIUTTO COTTO AND CHEESE

ANTIPASTI

minimum 12 pieces, priced per piece

BURRATA BITES spicy apricot mostarda, crostini	5
BRUSCHETTA tomatoes, basil, crostini	5
MINI MEATBALLS ricotta	6
MINI BURGERS roasted tomato sauce, basil, ricotta	7
CHICKEN PARMESAN SLIDERS housemade mozzarella, parmesan, roasted tomato sauce	7
CHEFS SELECTION CHEESE & CHARCUTERIE small (serves 18-20) • large (serves 22-45)	90 225
CRUDITE & HUMMUS small (serves 18-20) • large (serves 22-45)	90 225

SALAD

small (serves 10-12 guests) • large (serves 18-20 guests)

BAR SIENA CHOP salami, provolone, roasted red peppers, cherry tomatoes, cucumber, radish, pepperoncini, artichokes, parmesan bread crumbs, mustard vinaigrette	45 70
CAESAR romaine, garlic croutons, parmesan cheese	45 70
SEASONAL MIXED GREEN	35 60

• PROTEIN •

add to any salad

CHICKEN small (6 pieces quarter pan) 30 large (12 pieces half pan) 55
SHRIMP small (6 pieces quarter pan) 36 large (12 pieces half pan) 60
SALMON Small (6 pieces quarter pan) 60 large (12 pieces half an) 110

PASTA

Half pan (serves 6-8 guests) • Full pan (serves 14-16)

RIGATONI ALLA VODKA english peas, garlic breadcrumbs	60 100
PAPPARDELLE bolognese, parmesan	60 100
GNOCCHI prosciutto sausage, rapini, parmesan, calabrian chili	75 120
SEASONAL RAVIOLI	90 140
LASAGNA bellwether ricotta, meat ragu, parmesan	90 120

*GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST

SIDES

small (serves 10-12 guests) • large (serves 18-20 guests)

POTATOES	30 50
CHEF VEGATBLES	40 60

ENTREES

half pan (serves 10-12 guests) • full pan (serves 20-24)

BRICK CHICKEN	100/175
SHORT RIB	100/175
CHICKEN PARMESAN	100/175
BROILED SALMON	135/255
BEEF TENDERLOIN	175/325

DOLCE

minimum 12 pieces, priced per piece

MINI BOMBOLONI caramel, chocolate hazelnut & raspberry dipping sauces	7
FRESH-BAKED COOKIES	4
TIRAMISU CUP mascarpone crema, cocoa powder, coffee meringue	8

• LUNCH ON FABIO 1 •

serves 12 people • 250

- 1 HALF PAN SALAD OF YOUR CHOICE
- 1 HALF PAN PASTA OF YOUR CHOICE
- 5 SANDWICHES OF YOUR CHOICE
cut in half

FRESH-BAKED COOKIES

• LUNCH ON FABIO 2 •

serves 15-20 people • 400

- 1 HALF PAN SALAD OF YOUR CHOICE
- 1 HALF PAN PASTA OF YOUR CHOICE
- 1 HALF PAN OF CHICKEN OR SHORT RIB
- 1 HALF PAN OF POTATOES

FRESH-BAKED COOKIES

• LUNCH ON FABIO 3 •

serves 15-20 people • 600

- 2 HALF PAN SALAD OF YOUR CHOICE
 - 2 HALF PAN PASTA OF YOUR CHOICE
 - 1 HALF PAN OF CHICKEN AND 1 HALF PAN OF SHORT RIB
 - 1 HALF PAN OF POTATOES AND A HALF PAN OF VEGETABLES
- FRESH-BAKED COOKIES