

• OFFICE & OFFSITE CATERING MENU •

BREAKFAST

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

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|---------------------------|----------|
| 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

PLATTERS

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

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| BURRATA BITES spicy apricot mostarda, crostini | 3 |
| MINI MEATBALLS ricotta | 4 |
| MINI BOMBOBURGERS roasted tomato sauce, basil, ricotta | 3 |
| CHICKEN PARMESAN SLIDERS housemade mozzarella, parmesan, roasted tomato sauce | 6 |
| BRUSCHETTA | 3 |
| CHEFS SELECTION CHEESE & CHARCUTERIE small (serves 18-20) 90 • large (serves 22-45) 225 | |
| SEASONAL VEGETABLES small (serves 18-20) 90 • large (serves 22-45) 225 | |

SALAD

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

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|---|---------|
| BAR SIENA CHOP salami, pepperoncini, blue cheese, egg, cherry tomato, radish, artichokes, red onion, cucumber, avocado, smoked mustard vinaigrette | 30 55 |
| CAESAR romaine, garlic croutons, parmesan cheese | 30 55 |
| SEASONAL MIXED GREEN | 30 55 |

• 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)

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

*GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST

ENTREES

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

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

DOLCE

minimum 12 pieces, priced per piece

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|--|---|
| TIRAMISU CUP mascarpone crema, cocoa powder, coffee meringue | 4 |
| MINI BOMBOLONI caramel, chocolate hazelnut & raspberry dipping sauces | 2 |
| FRESH-BAKED COOKIES | 3 |

• LUNCH ON FABIO 1 •

serves 10 people • 200

- 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 people • 250

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

FRESH-BAKED COOKIES

• LUNCH ON FABIO 3 •

serves 20 people • 400

- 2 HALF PAN SALAD OF YOUR CHOICE
- 2 HALF PAN PASTA OF YOUR CHOICE
- 10 SANDWICHES OF YOUR CHOICE
cut in half

FRESH-BAKED COOKIES

BAR SIENA CATERING

48 hours advance notice required delivery & supplies not included
oldorchardevents@barsiena.com

