

BAR SIENA

— NORTH SHORE —

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	3
spicy apricot mostarda, crostini	
BRUSCHETTA	3
tomatoes, basil, crostini	
MINI MEATBALLS	4
ricotta	
MINI BOMBOBURGERS	5
roasted tomato sauce, basil, ricotta	
CHICKEN PARMESAN SLIDERS	5
housemade mozzarella, parmesan, roasted tomato sauce	
CHEFS SELECTION CHEESE & CHARCUTERIE	90 225
small (serves 18-20) • large (serves 22-45)	
ROASTED VEGETABLES AND HUMMUS	90 225
small (serves 18-20) • large (serves 22-45)	

SALAD

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

BAR SIENA CHOP	30 55
salami, provolone, roasted red peppers, cherry tomatoes, cucumber, radish, pepperoncini, artichokes, parmesan bread crumbs, mustard vinaigrette	
CAESAR	30 55
romaine, garlic croutons, parmesan cheese	
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)

RIGATONI ALLA VODKA 60 | 100
english peas, garlic breadcrumbs

PAPPADELLE 60 | 100
bolognese, parmesan

GNOCCHI 75 | 120
prosciutto sausage, rapini, parmesan, calabrian chili

SEASONAL RAVIOLI 90 | 140

LASAGNA 90 | 120
bellwether ricotta, meat ragu, parmesan

*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 2
caramel, chocolate hazelnut & raspberry dipping sauces

FRESH-BAKED COOKIES 3

TIRAMISU CUP 4
mascarpone crema, cocoa powder, coffee meringue

LUNCH ON FABIO 1

serves 12 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 15-20 people • 275

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 • 400

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

