

CATERING MENU

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

= PASTRY BASKET =

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
BRUSCHETTA

tomatoes, basil, crostini

MINI MEATBALLS
ricotta

MINI BOMBOBURGERS
roasted tomato sauce, basil, ricotta

CHICKEN PARMESAN SLIDERS
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

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)	<u> </u>	_	~
RIGATONI ALLA VODKA english peas, garlic breadcrumbs	60		100
PAPPARDELLE bolognese, parmesan	60		100
GNOCCHI prosciutto sausage, rapini, parmesan, calabrian ch			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

ENTREES

BRICK CHICKEN

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

SHORT RIB	
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	2
FRESH-BAKED COOKIES	3
TIRAMISU CUP mascarpone crema, cocoa powder, coffee meringue	4

LUNCH ON FABIO 1

40 | 60

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

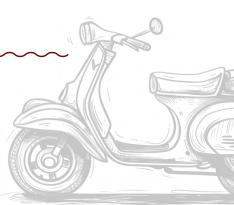
FRESH-BAKED COOKIES

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



100/175