

CaterAgent

MENU

ETCETERA ETCETERA

SALADS

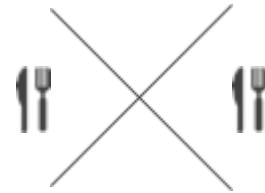
Pricing: Feeds 8-10/ Feeds 12-18

- Baby Arugula Salad** \$50/ \$90
avocado, hearts of palm, toasted pine nuts, shaved Pecorino, citrus dressing
- Romaine Heart Salad** \$50 / \$90
fennel, bartlett pears, manchego, caramelized walnuts, shallot-mustard vinaigrette
- Baby Spinach and Strawberry Salad** \$50/ \$90
goat cheese, toasted walnuts and aged balsamic reduction

SANDWICHES

Pricing: Feeds 8-10/ Feeds 12-18

- Rosemary Chicken Breast** \$80/ \$144
eggplant, roasted red peppers and garlic aioli on ciabatta
- Smoked Salmon** \$80/ \$144
grilled zucchini and sun-dried tomato pesto on whole wheat bread
- Grilled Eggplant and Zucchini** \$65/ \$118
roasted red peppers ,arugula with olive oil on focaccia



APPETIZERS

Pricing: Feeds 8-10/ Feeds 12-18

- Fried Zucchini and Calamari** \$65/ \$117
served with tomato sauce
- Caprese** \$60/ \$108
mozzarella with fresh tomato, basil and olive oil
- Classic Eggplant Parmigiana** \$75/ \$135
tomato sauce, parmigiano, mozzarella
- Prosciutto di Parma and Melon** \$65/ \$117
grilled dates wrapped in prosciutto
- Assorted Cured Meats, cornichons, black olives** \$90/ \$162

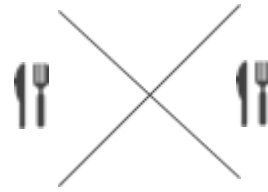
SIDES

Pricing: Feeds 8-10/ Feeds 12-18

- Polenta Fries** \$60/ \$108
- Mashed Potatoes** \$47.50/ \$85.50
sour cream, carrot or rosemary
- Sauteed Vegetable Medley** \$60 / \$108
- Grilled Asparagus** \$60/ \$108

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PASTA

Pricing: Feeds 8-10/ Feeds 12-18

Orecchiette <i>sautéed broccoli rabe, Italian sausage, ricotta salata</i>	\$65/ \$117.50
Rigatoni Bolognese	\$65/ \$117.50
Penne Pomodoro <i>with basil</i>	\$70/ \$126
Fusilli Four Cheeses <i>fontina, gorgonzola, parmigiano & taleggio</i>	\$65/ \$117.50
Half Rigatoni <i>homemade pesto</i>	\$70/ \$126
Farfalle Seasonal Vegetables <i>with tomato sauce or garlic and olive oil</i>	\$70/ \$126

GLUTEN FREE PASTA

Rigatoni, Spaghetti and Strozzapretti <i>choice of sauce: pomodoro, bolognese, pesto or seasonal vegetables</i>	\$105/ \$189
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HORS D'OEUVRES

menu available upon request

ENTREES

Pricing: Feeds 8-10/ Feeds 12-18

Grilled Atlantic Salmon <i>lemon sauce</i>	\$95/ \$171
Baked Snapper Fillet <i>white wine sauce</i>	\$95/ \$171
Chicken Breast Scallopini <i>lemon-caper sauce</i>	\$95/ \$171
Oven Roasted Chicken Breast <i>rosemary, white wine sauce</i>	\$95/ \$171
Veal Meatballs <i>tomato sauce</i>	\$95/ \$171
Beef Tenderloin Medallions <i>red wine sauce</i>	\$120/ \$216

DESSERT

Pricing: Feeds 8-10/ Feeds 12-18

Homemade Tiramisu	\$95/ \$171
Profiteroles or Eclairs <i>choice of vanilla or chocolate cream</i>	\$95/ \$171
Lemon squares <i>italian Meringue</i>	\$95/ \$171
Fresh seasonal fruit platter	\$70/ \$126